

# KELLYS LANDING

BAR • GRILL • HUB

## PARTY MENUS

### LUNCH MENU

25/PERSON

#### APPETIZER

— CHOICE OF —

##### LANDING SALAD

aged cheddar, apple, grapes, spiced sunflower seeds,  
blue agave vinaigrette

OR

##### SOUP OF THE DAY

OR

##### EDAMAME

mild ancho pepper, sea salt, grilled lemon

#### MAIN

— CHOICE OF —

##### LANDING BURGER

fresh canadian beef chuck, cheddar, pickles,  
landing sauce, mixed greens, tomato

OR

##### MAMMA MARGHERITA PIZZA

san marzano tomato sauce, vine ripened tomatoes,  
fresh mozzarella cheese, balsamic syrup, basil

OR

##### LANDING CARBONARA

house smoked chicken, local pork belly, fried egg,  
parmesan cheese, spaghetti a la chitarra

VEGAN substitution upon request:

##### RIGHTEOUS GREENS

quinoa, brown barley, seasonal vegetables, kale,  
roasted yams, chilies, lime ginger sauce,  
cashews, avocado, chia seeds, agave

**INCLUDES: COFFEE & TEA**

### PARTY MENU 1

40/PERSON

#### APPETIZER - SERVED FAMILY STYLE

##### LANDING SALAD

aged cheddar, apple, grapes, spiced sunflower seeds,  
blue agave vinaigrette

AND

##### BRISKET MAC' N CHEESE

aged cheddar, 14 hour smoked brisket,  
onion aioli, poblano bbq

#### MAIN

— CHOICE OF —

##### MOROCCAN CURRIED CHICKEN

north african spices, fragrant basmati rice,  
almonds, apricots, crema, flatbread

OR

##### SUSTAINABLE SALMON

red rice and quinoa blend, vegetables,  
caramelized honey mustard

OR

##### STEAK FRITES

8 oz. flat iron steak, fresh cut fries,  
house demi-glace, truffle aioli

OR

##### RIGHTEOUS GREENS

quinoa, brown barley, seasonal vegetables, kale,  
roasted yams, chilies, lime ginger sauce,  
cashews, avocado, chia seeds, agave

#### DESSERT

— CHOICE OF —

##### STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

OR

##### ICE CREAMS OR SORBETS

**INCLUDES: COFFEE & TEA**

### PARTY MENU 2

50/PERSON

#### APPETIZER - SERVED FAMILY STYLE

##### CAESAR SALAD

romaine, garlic parmesan dressing,  
croutons, bacon, garlic dressing

AND

##### ARTISAN PLATTER

prosciutto, soppressata, salami, brie, oka, house smoked  
provolone, bourbon and mustard sauce, fresh fruit,  
house pickled vegetables, garlic focaccia

#### MAIN

— CHOICE OF —

##### STRIPLOIN STEAK

10 oz. striploin, roasted mushrooms, market vegetables,  
roasted herb potatoes, house demi-glace

OR

##### 100 MILE ROAST HALF CHICKEN

maple cider chicken, market vegetables,  
roasted herb potatoes, pan gravy

OR

##### SUSTAINABLE SALMON

red rice and quinoa blend, vegetables,  
caramelized honey mustard

OR

##### RIGHTEOUS GREENS

quinoa, brown barley, seasonal vegetables, kale,  
roasted yams, chilies, lime ginger sauce,  
cashews, avocado, chia seeds, agave

#### DESSERT

— CHOICE OF —

##### MASCARPONE CHEESECAKE

gluten free graham crust, raspberry sauce

OR

##### STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

**INCLUDES: COFFEE & TEA**

# PARTY MENU 3

60/PERSON

## ARTISAN PLATTER TO SHARE

(1 for every 4)

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon and mustard sauce, fresh fruit, house pickled vegetables, garlic focaccia

— CHOICE OF —

### CAESAR SALAD

romaine, garlic parmesan dressing, croutons, bacon, garlic dressing

OR

### BRISKET MAC' N CHEESE

aged cheddar, 14 hour smoked brisket, onion aioli, poblano bbq

OR

### EDAMAME

mild ancho pepper, sea salt, grilled lemon

## MAIN

— CHOICE OF —

### TENDERLOIN

7 oz. beef tenderloin, bacon preserve, market vegetables, roasted her potatoes, house demi-glace

OR

### SUSTAINABLE SALMON

red rice and quinoa blend, vegetables, caramelized honey mustard

OR

### LOBSTER FETTUCCINE

poached whole 1 1/4 lb east coast lobster, mushrooms, leek and sherry tarragon cream, fettuccine

OR

### RIGHTEOUS GREENS

quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilies, lime ginger sauce, cashews, avocado, chia seeds, agave

## DESSERT

— CHOICE OF —

### MASCARPONE CHEESECAKE

gluten free graham crust, raspberry sauce

OR

### STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

OR

### CRÈME BRÛLÉE

fresh berries

INCLUDES: COFFEE & TEA

# PASSED HORS D'OEUVRES

ALL PASSED ITEMS ARE PRICED BY THE DOZEN

VEGETARIAN SPRING ROLLS .....	35
SMOKED SALMON CROSTINI .....	40
PROSCIUTTO AND MELON SKEWER .....	45
MINI MAC & CHEESE .....	40
CALAMARI .....	40
TRUFFLE FRIES .....	35
GRILLED CHEESE .....	35
EDAMAME .....	35
MINI AVOCADO SANDWICH .....	40
CHICKEN WINGS PLATTER .....	30
BEEF SLIDERS, TRADITIONAL TOPPINGS .....	50
SEARED TUNA WONTON .....	55

# STATIONARY PLATTERS

OYSTERS SERVED WITH TRADITIONAL ACCOMPANIMENTS .....	36
ASSORTMENT OF PIZZAS .....	18/EACH
(SAUSAGE PICANTE, MAMMA MARGHERITA, CHARCUTERIE, CHICKEN PICO DE GALLO, ARTICHOKE AND CHEESE)	
CHARCUTERIE PLATTER CHEF'S CHOICE OF 4 .....	80
CHEESE PLATTER CHEF'S CHOICE OF 4 .....	80
CRUDITE PLATTER .....	35

# STATIONS

CARVING STATION .....	45/PERSON
SELECT TWO ITEMS, MIN. 30 PEOPLE	
ROAST BEEF	ROASTED SUSTAINABLE SALMON
PORCHETTA	HOUSE SMOKED BRISKET
SERVED WITH ARTISAN MINI BUNS, MUSTARDS, HOUSE SAUCES, HOUSE PICKLES, ORGANIC GREENS, HOUSE DRESSING, TRADITIONAL CONDIMENTS	
TACO BAR .....	20/PERSON
PULLED PORK, FISH OR CHICKEN	
FLOUR TORTILLAS	
SERVED WITH FRESH TOPPINGS, HOT SAUCES, SALSAS AND SLAWS	