

KELLYS LANDING™

BAR • GRILL • HUB

— PARTY MENUS —



123 FRONT ST. W. TORONTO • 647-776-1133

KELLYSLANDING.CA

LUNCH MENU

30/PERSON

[20 P MINIMUM]

— CHOICE OF —

SOUP

house made with pride

OR

LANDING SALAD

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

— CHOICE OF —

NAAN CHICKEN CLUB

marinated chicken, bacon, raita sauce, tomato, cucumber, arugula

OR

SMOKED CHICKEN PASTA

gemelli, chicken, asiago cream, kale, cherry tomatoes

OR

RIGHTEOUS GREENS

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

OR

MARGHERITA PIZZA

tomato sauce, heirloom tomatoes, fresh mozzarella, balsamic syrup, basil

— CHOICE OF —

SORBET

chef's choice

OR

ICE CREAM SANDWICH

house baked cookie, vanilla ice cream

PARTY MENU #1

40/PERSON

— CHOICE OF —

CALAMARI

pickled red chilies, chimichurri aioli

OR

MAC & CHEESE

cream sauce, 3 cheeses, Italian bread crumbs, fresh herbs

— CHOICE OF —

MOROCCAN CHICKEN CURRY

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

OR

SUSTAINABLE SALMON

red rice and quinoa blend, pan roasted vegetables, caramelized honey mustard

OR

STEAK FRITES

(cooked medium doneness)

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

— CHOICE OF —

STICKY TOFFEE

vanilla ice cream, chili salted caramel

OR

ICE CREAM SANDWICH

house baked cookie, vanilla ice cream

PARTY MENU #2

50/PERSON

— CHOICE OF —

CAPRESE SALAD

heirloom tomatoes, balsamic and basil gelee, burrata, cracked pepper

OR

CALAMARI

pickled red chilies, chimichurri aioli

OR

BRISKET MAC & CHEESE

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

— CHOICE OF —

MOROCCAN CHICKEN CURRY

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

OR

SUSTAINABLE SALMON

red rice and quinoa blend, pan roasted vegetables, caramelized honey mustard

OR

STEAK FRITES

(cooked medium doneness)

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

— CHOICE OF —

STICKY TOFFEE

vanilla ice cream, chili salted caramel

OR

SEASONAL CHEESECAKE

chef's choice

OR

CHOCOLATE CAKE

house-made layered chocolate, raspberry filling

PARTY MENU #3

60/PERSON

ARTISAN PLATTER TO SHARE

(1 FOR EVERY 4)

prosciutto, sopressata, house-made pâte, assorted cheeses, gin and mustard sauce, fresh fruit, house-pickled vegetables, garlic focaccia

— CHOICE OF —

CAPRESE SALAD

heirloom tomatoes, balsamic and basil gelee, burrata, cracked pepper

OR

SCALLOPS (2PCS)

pork belly, maple sherry glaze

OR

BRISKET MAC & CHEESE

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

OR

EDAMAME

mild ancho pepper, sea salt, grilled lemon

— CHOICE OF —

100 KM CHICKEN

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

OR

NY STRIPLIN

(cooked medium doneness)

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

OR

CATCH OF THE DAY

served with market vegetables, roasted herb potatoes

OR

RIGHTEOUS GREENS

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

FRUIT PLATTER (1 FOR EVERY 4)

— CHOICE OF —

STICKY TOFFEE

vanilla ice cream, chili salted caramel

OR

CHOCOLATE CAKE

house-made layered chocolate, raspberry filling

OR

CHEESE CAKE

chef's choice

OR

SORBETS

chef's choice

PASSED HORS D'OEUVRES

ALL PASSED ITEMS ARE PRICED BY THE DOZEN

[20 P MINIMUM RESO]

VEGETARIAN SPRING ROLLS.....	35
CHILI SHRIMP- PUTTANESCA SAUCE.....	40
SMOKED SALMON CROSTINI.....	40
PROSCIUTTO AND MELON SKEWER.....	45
SPICED WATERMELON & FETA.....	40
MINI MAC & CHEESE.....	40
MINI CALAMARI.....	40
TRUFFLE FRIES.....	35
GRILLED CHEESE.....	35
EDAMAME SPOONS.....	35
MINI AVOCADO SANDWICH.....	40
CHICKEN WINGS PLATTER.....	30
BEEF SLIDERS, traditional toppings.....	50
MOROCCAN LAMB WITH LABNEH.....	60
MINI STEAK TARTARE CROSTINI.....	50
SEARED SCALLOPS.....	60
SEARED TUNA WONTON - AVOCADO CREMA PINEAPPLE PICO.....	55

STATIONARY PLATTERS

OYSTERS served with traditional accompaniments.....	36
PIZZAS.....	15/16/18
CHARCUTERIE PLATTER chef's choice of 4.....	80
CHEESE PLATTER chef's choice of 4.....	80