

WILLIAMS LANDING®

BAR • GRILL • HUB

PARTY MENUS

LUNCH MENU

25/PERSON

APPETIZER

— CHOICE OF —

LANDING SALAD

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

OR

SOUP OF THE DAY

OR

EDAMAME

ancho pepper, sea salt, charred lemon, cilantro soy sauce

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 lime 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

ancho pepper, sea salt, charred lemon, cilantro soy sauce

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 1¼ 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 (SAUSAGE PICANTE, MAMMA MARGHERITA, CHARCUTERIE, CHICKEN PICO DE GALLO, ARTICHOKE AND CHEESE)	18/EACH
CHARCUTERIE PLATTER CHEF'S CHOICE OF 4	80
CHEESE PLATTER CHEF'S CHOICE OF 4	80
CRUDITE PLATTER	35

STATIONS

CARVING STATION SELECT TWO ITEMS, MIN. 30 PEOPLE	45/PERSON
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	