VICTORIA GASTRO PUB PRIVATE EVENT MENU

PLATTERS & HORS D'OEUVRES		QUANTITY DESIRED
CHEESE PLATTER Selection of Artisinal Cheeses, Crackers, House Made Pickles, Grain Mustard, Red Grapes	Serves 20-25 people \$125	
CHARCUTERIE PLATTER Selection of Cured Meats, Crackers, House Made Pickles, Grain Mustard, Assorted Olives	Serves 20-25 people \$125	
SHRIMP COCKTAIL PLATTER Peeled Shrimp tossed in New Bay Seasoning, Cocktail Sauce, Lemon	Serves 20-25 people \$125	
COCONUT SHRIMP PLATTER Shrimp served with a Sweet Chili Sauce on the side	Serves 20-25 people \$125	
SEASONAL VEGETABLE PLATTER Chef's Selection of Seasonal Vegetables	Serves 20-25 people \$70	
MEZZE PLATTTER Roasted Garlic Hummus, Chickpea Tabbouleh, Harissa Feta, House Tzatziki, Baby Vegetables, Seasoned Pita Chips	Serves 20-25 people \$125	
SEASONAL FRUIT PLATTER Chef's Selection of Seasonal Fruit	Serves 20-25 people \$90	
DUCK FAT FRY BUCKET Truffle Sea Salt, Roasted Garlic Aioli	\$10 per bucket Serves 2-4	
PAPRIKA FRY BUCKET French Fries tossed in Paprika Salt	\$6 per bucket Serves 2-4	
REGULAR FRY BUCKET Salted Fries	\$6 per bucket Serves 2-4	
LARGE POUTINE Duck Fat Fries, Duck Confit, Gruyere Cheese, Duck Gravy, Scallions	\$18 per order Serves 3-6	
CHORIZO STUFFED MUSHROOMS Chorizo Sausage, Blue Cheese	\$70 per order (40 pieces per order)	
ARTICHOKE PESTO STUFFED MUSHROOMS Artichoke, Pesto, Parmesan	\$50 per order (40 pieces per order)	
BUTTERMILK FRIED CHICKEN Buttermilk Battered Chicken Tenders, Chipotle Aioli	\$72 per order (24 pieces per order)	
CHERRY TOMATO & MOZZARELLA LOLLIPOPS Cherry Tomatoes, Mozzarella Pearls, Basil, Balsamic	\$72 per order (24 pieces per order)	
BANG BANG CAULIFLOWER Fried Cauliflower, Bang Bang Sauce, Green Onions	\$12 per order	
MOZZARELLA STUFFED MEATBALLS Roasted Red Pepper & Tomato Sauce, Parmesan	\$80 per order (20 pieces per order)	
MINI LOBSTER GRILLED CHEESE Brie Fondue, Maine Lobster, Challah Bread	\$20 per order (4 pieces per order)	

PLATTERS & HORS D'OEUVRES CONTINUED		QUANTITY DESIRED
CRAB CAKE SLIDERS Crab Cake, Lemon Herb Aioli	\$8 þer slider (12 slider minimum)	
MINI ANGUS BURGERS Smoked Cheddar, House Made Pickles, Challah Bun	\$5 per Mini Burger (12 slider minimum)	

FIRST COURSE SELECTION		
HOUSE SALAD Romaine Lettuce, Red Onion, Cucumber, Tomato, House Balsamic Dressing	\$9 per order	
CAESAR SALAD Romaine Lettuce, Garlic Croutons, Roasted Garlic & Parmesan Dressing	\$8 per order	
SOUP DU JOUR Please ask you Event Server for the Chef's Selection	\$7 per order	

SALAD/ SANDWICH SELECTION		
CAESAR SALAD Romaine Lettuce, Garlic Croutons, Roasted Garlic & Parmesan Dressing	\$12 per order	
CHICKEN CAESAR SALAD Grilled Chicken, Romaine Lettuce, Garlic Croutons, Roasted Garlic & Parmesan Dressing	\$17 per order	
SHRIMP CAESAR SALAD New Bay Shrimp, Romaine Lettuce, Garlic Croutons, Roasted Garlic & Parmesan Dressing	\$22 per order	
FRENCH ONION SHORT RIB MELT Gruyere Cheese, Parmesan Crusted Sourdough, Chimichurri Aioli, Beef Braised Onions	\$21 per order	
LOBSTER GRILLED CHEESE Brie Fondue, Maine Lobster, Served with Seasoned Fries	\$24 per order	
CRAB CAKE SANDWICH Lemon Remoulade, Lettuce, Tomato, Challah Bun, served with Seasoned Fries	\$28 per order	
ROASTED VEGETABLE SANDWICH Grilled Ciabatta, Garlic Hummus, Green Pesto, Squash, Zucchini, Eggplant	\$15 per order	

ENTREE SELECTION		
GRILLED SALMON Chickpea Tabbouleh, Tzatziki, Harissa Oil	\$29 per order	
BLACKENED SHRIMP Blackened Shrimp, Grilled Corn on the Cob, Smashed Fingerling Potatoes	\$29 per order	
	\$36 single per order \$50 double per order	
HALF ROTISSERIE CHICKEN Creamed Spinach, Corn Bread Waffle, Honey Butter, Pickled Peppers	\$28 per order	
GRILLED BEEF FILET Truffle Parmesan Fingerling Potatoes, Grilled Asparagus, Duck Demi Glace	\$38 per order	
GRILLED SUMMER SQUASH MEDALLIONS Zucchini, Eggplant, Yellow Squash, Heirloom Tomato Salad, Crispy Mozzarella, Basil Pistou, Sunflowe Sprouts	_{er} \$24 per order	
PAPPARDELLE BOLOGNESE Tomato, Basil Blossom Parmesan	\$25 per order	
BRAISED SHORT RIB Red Wine Reduction, Grilled Asparagus, Mashed Potatoes	\$32 per order	
DESSERT MENU		
CHOCOLATE PRALINE CAKE Pecan Crusted Chocolate Cake, Whipped Cream, Covered in Dark Chocolate	\$11 per order	
NEW YORK STYLE CHEESECAKE Seasonal Compote, Whipped Cream	\$10 per order	
KANDI KAKES (Gluten Free) Sponge Cake, Peanut Butter Frosting, Chocolate Glaze, Roasted Peanuts, Whipped Cream	\$10 per order	
PETITE DESSERTS		
MINI CHOCOLATE PRALINE CAKE Pecan Crusted Chocolate Cake, Whipped Cream, Covered in Dark Chocolate	\$12 per order (4 pieces per order)	
MINI NEW YORK STYLE CHEESECAKE Seasonal Compote, Whipped Cream	\$12 per order (4 pieces per order)	
MINI KANDI KAKES (GLUTEN FREE) Sponge Cake, Peanut Butter Frosting, Chocolate Glaze, Roasted Peanuts, Whipped Cream	\$10 per order (4 pieces per order)	