

# VICTORIA GASTRO PUB

## PRIVATE EVENT MENU

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

## PLATTERS & HORS D'OEUVRES CONTINUED

QUANTITY  
DESIRED

### CRAB CAKE SLIDERS

*Crab Cake, Lemon Herb Aioli*

\$8 per 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

### RIB DIP

*Gruyere Cheese, Parmesan Crusted Hoagie Roll, Chimichurri Aioli, Beef Braised Onions, Porter Jus., Served with Seasoned Fries.*

\$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

### MOZZARELLA STUFFED MEATBALL SUB

*Parmesan Crusted Hoagie Roll, House Spicy Marinara, Shredded Mozzarella & Provolone, Basil. Served with Seasoned Fries.*

\$18 per order

### HONEY OLD BAY CRISPY CHICKEN SANDWICH

*Old Bay Honey, Lettuce, Tomato, Challah Bun. Served with Seasoned Fries*

\$18 per order

## ENTREE SELECTION

### GRILLED SALMON

*Creamed Spinach Risotto, Blistered Tomato, Crispy Shiitake Mushrooms, Roasted Cippolinis, Chili Oil*

\$28 per order

### SHRIMP & PEPPERJACK GRITS

*Pepperjack Cream, Grit Cakes, Tomato, Lardon Bacon, Pickled Jalapeno, Chive*

\$28 per order

### JUMBO LUMP CRAB CAKE

*Pub Slaw, Preserved Lemon Remoulade, Seasoned Fingerling Potatos, Old Bay Honey*

\$36 single per order

\$50 double per order

### GRILLED PORK CHOP

*Apple Mostarda, Sweet Potato & Brussels Hash, Toasted Walnuts*

\$28 per order

### AUTUMN ROOT VOL AU VENT

*Crispy Puff Pastry, Brown Buttered Root Vegetables, Herbed Bechamel*

\$22 per order

### SHORT RIB PAPPARDELLE

*Braised Short Rib, Pappardelle, Espagnole, Fig Butter, Roasted Cippolinis*

\$26 per order

### BRAISED SHORT RIB

*Demi Glace, Broccolini, Truffle Parmesan Fingerling 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

### BROWNIE SUNDAE

*Chocolate Sauce, Cherry, 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 BROWNIE SUNDAE

*Chocolate Sauce, Cherry, Whipped Cream*

\$10 per order  
(4 pieces per order)