

VICTORIA GASTRO PUB

PRIVATE EVENT FOOD MENU

PLATTERS & HORS D'OEUVRES

CHEESE PLATTER

Selection of Artisanal Cheeses, Grilled Crostini, Pub Pickles, Grain Mustard, Seasonal Fruit

Serves 20-25; \$125 per order

CHARCUTERIE PLATTER

Selection of Cured Meats, Grilled Crostini, Pub Pickles, Grain Mustard, Assorted Olives

Serves 20-25; \$125 per order

RAW OYSTERS ON THE HALF SHELL

Cocktail sauce, Mignonette, Lemon

*\$3 per oyster
(Minimum of 50 Oysters per order)*

SHRIMP COCKTAIL PLATTER

Old Bay Seasoning, Cocktail Sauce, Lemon

Serves 20-25; \$125 per order

COCONUT SHRIMP PLATTER

Sweet Chili Sauce

Serves 20-25; \$125 per order

SEASONAL VEGETABLE PLATTER

Chef's Selection of Seasonal Vegetables

Serves 20-25; \$70 per order

SEASONAL FRUIT PLATTER

Chef's Selection of Seasonal Fruit

Serves 20-25; \$90 per order

DUCK FAT FRY BUCKET

Truffle Sea Salt, Roasted Garlic Aioli

Serves 2-4; \$12 per bucket

CHORIZO STUFFED MUSHROOMS

Chorizo Sausage, Blue Cheese

*\$70 per order
(24 pieces per order)*

ARTICHOKE PESTO STUFFED MUSHROOMS

Artichoke, Pesto, Parmesan

*\$50 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

Tempura Battered Cauliflower, Bang Bang Sauce, Green Onions

*\$50 per order
(24 pieces per order)*

MOZZARELLA STUFFED MEATBALLS

Roasted Red Pepper & Tomato Sauce, Parmesan

*\$90 per order
(24 pieces per order)*

MINI LOBSTER GRILLED CHEESE

Brie Fondue, Maine Lobster, Challah Bread

*\$25 per order
(4 pieces per order)*

BUTTERMILK FRIED CHICKEN

Chipotle Aioli

*\$72 per order
(24 pieces per order)*

CRAB CAKE SLIDERS

Lemon Herb Aioli, Challah Bun

\$160 per dozen

MINI ANGUS BURGERS

Smoked Cheddar, Pub Pickles, Challah Bun

\$95 per dozen

FIRST COURSE SELECTION

HOUSE SALAD

Romaine Lettuce, Red Onion, Cucumber, Tomato, Balsamic Dressing

\$9 per order

CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Garlic Parmesan Dressing

\$8 per order

SOUP DU JOUR

Please ask your Event Server for the Chef's Selection

\$8 per order

SALAD/ SANDWICH SELECTION

CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Garlic Parmesan Dressing

\$14 per order

CHICKEN CAESAR SALAD

Grilled Chicken, Romaine Lettuce, Garlic Croutons, Garlic Parmesan Dressing

\$20 per order

SHRIMP CAESAR SALAD

Old Bay Shrimp, Romaine Lettuce, Garlic Croutons, Garlic Parmesan Dressing

\$26 per order

SHORT RIB MELT

Parmesan Crusted Sourdough, Gruyere & Fontina, Onion Jam, Chimichurri Aioli, served with Seasoned Fries

\$22 per order

LOBSTER GRILLED CHEESE

Brie Fondue, Gruyere & Fontina, Maine Lobster, served with Seasoned Fries

\$25 per order

CRAB CAKE SANDWICH

Lemon Remoulade, Lettuce, Tomato, Challah Bun, served with Seasoned Fries

\$32 per order

HOT ITALIANO

Hot Capocollo, Soppressata, Prosciutto, Provolone, Pickled Pepper Relish, Ricotta, Pressed Baguette, served with Seasoned Fries

\$21 per order

BUFFALO CHICKEN WRAP

Buttermilk Fried Chicken, Lettuce, Tomato, Blue Cheese, Ranch, Flour Tortilla, served with Seasoned Fries

\$18 per order

ENTREE SELECTION

SWEET CHILI GINGER SALMON

Ginger Rice, Sweet Chili Brussels Sprouts, Marinated Cucumber Salad

\$29 per order

JUMBO LUMP CRAB CAKE

Old Bay Fingerling Potatoes, Lemon Remoulade, Mustard Frisee Salad, Old Bay Honey

\$32 single per order

\$54 double per order

WILD MUSHROOM & SHORT RIB PAPPARDELLE

Caramelized Cremini, Mushroom Cream, Parmesan, Truffle Oil

\$25 per order

MUSHROOM & WAFFLE

Sweet Potato Waffle, Pomegranate Honey, Tempura Oyster Mushroom, Herb Whipped Chèvre

\$25 per order

BRAISED SHORT RIB

Duck Demi Glace, Glazed Baby Carrots, Truffle Parmesan Fingerling Potatoes

\$32 per order

CHICKEN & GRITS

Roasted Chicken Thigh, Cheddar Grits, Pickled Pepper Relish, Hot Honey

\$28 per order

DESSERT MENU

CHOCOLATE PRALINE CAKE

Pecan Crusted Chocolate Cake, Whipped Cream, Chocolate Ganache

\$12 per order

APPLE STREUSEL TART

Apple Compote, Whipped Cream, Caramel

\$11 per order

HOT CHOCOLATE BROWNIE

Marshmallow Fluff, Chocolate Sauce

\$10 per order

PETITE DESSERTS

MINI CHOCOLATE PRALINE CAKE

Pecan Crusted Chocolate Cake, Whipped Cream, Chocolate Ganache

\$12 per order
(4 pieces per order)

MINI APPLE STREUSEL TART

Apple Compote, Whipped Cream, Caramel

\$11 per order
(4 pieces per order)

MINI HOT CHOCOLATE BROWNIE

Marshmallow Fluff, Chocolate Sauce

\$10 per order
(4 pieces per order)

COOKIE PARTY FAVORS

CHOCOLATE CHIP COOKIES

\$3 by the each

OATMEAL CRAISIN

\$3 by the each

CHURRO SHORTBREAD COOKIES

\$3 by the each

BRUNCH STARTERS

Available only for Saturday & Sunday events from 10am to 2pm

BLT DEVEILED EGGS

Bacon Bits, Grape Tomato, Lettuce

\$75 per dozen

MINI CHICKEN & WAFFLES

Hot Honey

\$70 per dozen

BAGEL PLATTER

Choose from: Cinnamon Raisin, Everything, Plain

Served with Whipped Cream Cheese, Chef's Seasonal Jam

\$50 per dozen

MINI MUFFIN PLATTER

Choose from: Maple Pecan, Chocolate Chip, Blueberry

Served with Whipped Honey Butter

\$30 per dozen

JOHNNY CAKE PLATTER

Silver Dollar Johnny Cakes, Maple Syrup, Mixed Fruit, Whipped Cream

\$75 per order

BRUNCH MAINS

Available only for Saturday & Sunday events from 10am to 2pm

EGG BLT

Fried Egg, Bacon, Lettuce, Tomato, Breakfast Sauce, Challah Toast

\$16 per order

CRAB CAKE BENEDICT

Mustard Hollandaise, Old Bay Honey

\$32 per order

TRADITIONAL BENEDICT

Ham, Gruyere, Mustard Hollandaise

\$24 per order

ROASTED MUSHROOM BENEDICT

Bearnaise, Spinach & Kale

\$22 per order

AVOCADO TOAST

Two Eggs, Frisee, Pickled Shallot, Sunflower Wheat, Tajin, Cilantro

\$18 per order

CHICKEN & WAFFLES

Sweet Potato Waffles, Hot Honey

\$19 per order

FRENCH TOAST CASSEROLE

Apple Compote, Cinnamon, Whipped Cream

\$20 per order

BRUNCH SIDES (SERVES 10-15 GUESTS)

Available only for Saturday & Sunday events from 10am to 2pm

MAPLE SAUSAGE LINKS

\$75 per order

APPLEWOOD SMOKED BACON

\$75 per order

POTATO HASH

\$50 per order