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*
CREAM OF CRAB SOUP *Old Bay, Chive*	*$12 per order*
GUINNESS BEEF STEW *Scallions*	*$10 per order*

SALAD/ SANDWICH SELECTION

CAESAR SALAD *Romaine Lettuce, Garlic Croutons, Garlic Parmesan Dressing*	*$15 per order*
CHICKEN CAESAR SALAD *Grilled Chicken, Romaine Lettuce, Garlic Croutons, Garlic Parmesan Dressing*	*$21 per order*
SHRIMP CAESAR SALAD *Old Bay Shrimp, Romaine Lettuce, Garlic Croutons, Garlic Parmesan Dressing*	*$27 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*	*$34 per order*
HOT ITALIANO *Hot Capocollo, Soppressata, Prosciutto, Provolone, Pickled Pepper Relish, Ricotta, Pressed Baguette, served with Seasoned Fries*	*$18 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*	*$32 per order*
JUMBO LUMP CRAB CAKE *Old Bay Fingerling Potatoes, Lemon Remoulade, Mustard Frisee Salad, Old Bay Honey*	*$34 single per order* *$54 double per order*
WILD MUSHROOM & SHORT RIB PAPPARDELLE *Caramelized Cremini, Mushroom Cream, Parmesan, Truffle Oil*	*$28 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*	*$26 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 DEVILED EGGS — *$75 per dozen*
Bacon Bits, Grape Tomato, Lettuce

MINI CHICKEN & WAFFLES — *$70 per dozen*
Hot Honey

BAGEL PLATTER — *$50 per dozen*
Choose from: Cinnamon Raisin, Everything, Plain
Served with Whipped Cream Cheese, Chef's Seasonal Jam

MINI MUFFIN PLATTER — *$30 per dozen*
Choose from: Maple Pecan, Chocolate Chip, Blueberry
Served with Whipped Honey Butter

JOHNNY CAKE PLATTER — *$75 per order*
Silver Dollar Johnny Cakes, Maple Syrup, Mixed Fruit, Whipped Cream

BRUNCH MAINS

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

EGG BLT — *$16 per order*
Fried Egg, Bacon, Lettuce, Tomato, Breakfast Sauce, Challah Toast

CRAB CAKE BENEDICT — *$32 per order*
Mustard Hollandaise, Old Bay Honey

TRADITIONAL BENEDICT — *$24 per order*
Ham, Gruyere, Mustard Hollandaise

ROASTED MUSHROOM BENEDICT — *$22 per order*
Bearnaise, Spinach & Kale

AVOCADO TOAST — *$18 per order*
Two Eggs, Frisee, Pickled Shallot, Sunflower Wheat, Tajin, Cilantro

CHICKEN & WAFFLES — *$19 per order*
Sweet Potato Waffles, Hot Honey

FRENCH TOAST CASSEROLE — *$20 per order*
Apple Compote, Cinnamon, Whipped Cream

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*