

# VICTORIA GASTRO PUB

## PRIVATE EVENT MENU

HORS D'OEUVRES	QUANTITY DESIRED
<b>CHEESE PLATTER</b> <i>Selection of Artisanal 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>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 LOLLIPOP WITH BASIL AND BALSAMIC</b> <i>Lollipop with Cherry Tomato, Mozzarella, Basil &amp; Balsamic</i>	\$72 per order (24 pieces per order)
<b>BANG BANG CAULIFLOWER</b> <i>Fried Cauliflower, Bang Bang Sauce, Green Onion</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 ANGUS BURGER</b> <i>Smoked Cheddar, House Made Pickles, Challah Bun</i>	\$5 per Mini Burger (12 slider minimum)
<b>MINI LOBSTER GRILLED CHEESE</b> <i>Brie Fondue, Maine Lobster, Challah Bread</i>	\$20 per order (4 pieces per order)
<b>CRAB CAKE SLIDER</b> <i>Crab Cake, Lemon Herb Aioli</i>	\$8 per slider (12 slider minimum)

Victoria Gastro Pub 8201 Snowden River Parkway, Columbia, Maryland 21045

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## HORS D'OEUVRES CON'T

QUANTITY  
DESIRED

COCONUT SHRIMP <i>Shrimp Served with a Sweet Chili Sauce on the side</i>	\$18 per order Serves 2-4	
MINI CHOCOLATE PRALINE CAKE <i>Pecan Crusted Chocolate Cake, Whipped Cream, Covered in Dark Chocolate</i>	\$12 per order (4 pieces per order)	
MINI BUTTERSCOTCH CHEESECAKE <i>Butterscotch Cheesecake, Whipped Cream</i>	\$12 per order (4 pieces per order)	
MINI KANDI KAKES (Gluten Free) <i>Sponge Cake, Peanut Butter Frosting, Chocolate Glaze, Roasted Peanuts, Whipped Cream</i>	\$10 per order (4 pieces per order)	

## FIRST COURSE MENU

SEASONAL MIXED GREENS <i>Seasonal Selection</i>	\$9 per order	
CAESAR SALAD <i>Romaine Lettuce, Garlic Croutons, Roasted Garlic &amp; Parmesan Dressing</i>	\$8 per order	
SOUP DU JOUR <i>Please ask your Event Manager for the Chef's selection</i>	\$7 per order	

## SALAD / SANDWICH SELECTIONS

CAESAR SALAD <i>Romaine Lettuce, Garlic Croutons, Roasted Garlic &amp; Parmesan Dressing</i>	\$12 per order	
CHICKEN CAESAR SALAD <i>Grilled Chicken, Romaine Lettuce, Garlic Croutons, Roasted Garlic &amp; Parmesan Dressing</i>	\$17 per order	
SHRIMP CAESAR SALAD <i>New Bay Shrimp, Romaine Lettuce, Garlic Croutons, Roasted Garlic &amp; Parmesan Dressing</i>	\$22 per order	
BURRATA AND PROSCIUTTO SANDWICH <i>Tomato, Basil, Parmesan, Truffle Oil, Served with Seasoned French Fries</i>	\$18 per order	
LOBSTER GRILLED CHEESE SANDWICH <i>Brie Fondue, Maine Lobster, Served with Seasoned French Fries</i>	\$22 per order	
HOUSE BUFFALO FRIED CHICKEN SANDWICH <i>Fried Chicken, House Buffalo Sauce, Blue Cheese Fondue, Ranch Celery Carrot Slaw, Lettuce, Tomato, Challah Bun, Served with Seasoned French Fries</i>	\$18 per order	
CRAB CAKE SANDWICH <i>Jumbo Lump Crab Cake, Lemon Herb Aioli, Lettuce, Tomato, Challah Bun, Served with Seasoned French Fries</i>	\$28 per order	

## ENTRÉE SELECTIONS

<b>CREOLE SALMON &amp; GRITS</b> <i>Smoked Andouille Cheddar Grits, Creamy Creole Pan Sauce</i>	\$32 per order
<b>LOW COUNTRY CRAWFISH</b> <i>Lobster Bisque, Aromatic Rice, Pickled Fried Okra</i>	\$28 per order
<b>MARYLAND CRAB CAKE</b> <i>Grilled Asparagus, Pub Slaw, Preserved Lemon Remoulade</i>	\$36 single per order \$50 double per order
<b>POULET ROUGE</b> <i>Pan Seared Chicken Breast, Spring Vegetables, Red Wine Reduction</i>	\$27 per order
<b>BUTCHER'S CUT</b> <i>Roasted Purple Potato, Charred Broccolini, Beef Demi Glace, Crispy Garlic</i>	\$38 per order
<b>ROASTED MAITAKE</b> <i>Seasonal Vegetable Medley, Mushroom Soubise, Carrot Ginger Purée</i>	\$31 per order

## DESSERT MENU

<b>CHOCOLATE PRALINE CAKE</b> <i>Pecan Crusted Chocolate Cake, Whipped Cream, Covered in Dark Chocolate</i>	\$11 per order
<b>BUTTERSCOTCH CHEESECAKE</b> <i>Butterscotch Cheesecake, Whipped Cream, Caramel</i>	\$10 per order
<b>KANDI KAKES (Gluten Free)</b> <i>Sponge Cake, Peanut Butter Frosting, Chocolate Glaze, Roasted Peanuts, Whipped Cream</i>	\$10 per order