## VICTORIA GASTRO PUB PRIVATE EVENT MENU

HORS 'OEUVRES		QUANTITY
CHEESE PLATTER Selection of Artisinal Cheeses, Crackers, House Made Pickles, Grain Mustard, Red Grapes	Serves 20-25 people \$125	DESIRED
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	
SEASONAL VEGETABLE PLATTER Chef's Selection of Seasonal Vegetables	Serves 20-25 people \$70	
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 ANGUS BURGERS Smoked Cheddar, House Made Pickles, Challah Bun	\$5 per Mini Burger (12 slider minimum)	
MINI LOBSTER GRILLED CHEESE Brie Fondue, Maine Lobster, Challah Bread	\$20 per order (4 pieces per order)	
CRAB CAKE SLIDERS Crab Cake, Lemon Herb Aioli	\$8 per slider (12 slider minimum)	

COCONUT SHRIMP\$18 per orderShrimp served with a Sweet Chili Sauce on the sideServes 2-4

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	\$20 per order	
LOBSTER GRILLED CHEESE Brie Fondue, Maine Lobster, Served with Seasoned Fries	\$24 per order	
HOUSE BUFFALO FRIED CHICKEN SANDWICH Fried Chicken, House Buffalo Sauce, Blue Cheese Fondue, Ranch Celery Carrot Slaw, Lettuce, Tomato, Challah Bun, served with Seasoned Fries	\$19 per order	
ROASTED VEGETABLE SANDWICH Grilled Ciabatta, Edamame Hummus, Green Pesto, Squash, Zucchini, Eggplant	\$15 per order	

ENTREE SELECTION		
GRILLED SALMON Wilted Greens, Blistered Tomato, Shiitake Lardons, Hazelnut Beurre Blanc	\$29 per order	
SHRIMP & GRITS Popcorn Grits, Pickled Sweet Peppers, Crispy Pepperoni, Scampi Sauce, Chives	\$28 per order	
JUMBO LUMP CRAB CAKE Pub Slaw, Preserved Lemon Remoulade, Smoked Paprika Fries	\$36 single per order \$50 double per order	
BANGERS & MASH Local Chicken Sausage, Herb Whipped Potato, Red Wine Braised Onions, Roasted Duck Gravy	\$26 per order	
BUTCHER'S CUT Boursin Whipped Potato, Roasted Carrots, Turmeric Spiced Creme Fraiche, Toasted Sunflower Seeds, Beef Demi Glace	\$38 per order	
CHILI SIN CARNE Red Beans, Lemtils, Spices, Jasmine Rice, Cilantro Lime Crema, Avocado	\$21 per order	
PAPPARDELLE BOLOGNESE Tomato, Basil Blossom Parmesan	\$25 per order	
GRILLED PORK LOIN Citrus Sweet Potato Puree, Balsamic Fig Glaze, Crispy Kale	\$26 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)	