CARTERS LANDING BAR GRILL HUB

PARTY MENU

Thank you for choosing Carters Landing for your next event or celebration. We are excited to offer a wide selection of foods that are made in our scratch kitchens with pride. Please advise your event coordinator if any of your guests have allergies or intollerances that we may need to know about.

LUNCH MENU

APPETIZERS

CAESAR SALAD

romaine, parmesan, hand torn croutons, bacon, garlic dressing

~0R~

SOUP OF THE DAY

MAINS

LANDING BURGER

8 oz. fresh pressed beef chuck, cheddar, pickles, landing sauce, mixed greens, tomato and hand cut fries

~0R~

ALL BEEF BOLOGNESE PASTA

slow cooked zia maria's meat sauce simmered in tomato sauce, pappardelle, garlic bread

~0R~

TEMPEH SANDWICH

chipotle, cashew cheese, zucchini, avocado, rocket greens, chimichurri sauce and hand cut fries

BEACHES MENU

35/PERSON

APPETIZERS

LANDING SALAD

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

~OR~

SOUP OF THE DAY

MAINS

CURRIED CHICKEN

moroccan spices, flatbread, basmati rice, apricots, almonds, crema

~0R~

SUSTAINABLE SALMON

ancient grains, market vegetables, caramelized honey mustard sauce, spiced walnut crumb

~0R~

STEAK FRITES [COOKED MEDIUM DONENESS] 8 oz. chef's cut steak, house cut fries, truffle aioli, red wine sauce

~0R~

CARTERS GREEN [V]

quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilies, lime ginger sauce, cashews, avocado, chia seeds, agave

DESSERT

STICKY TOFFEE PUDDING vanilla ice cream, chili salted caramel

~OR-

ICE CREAM/SORBET

shortbread cookie

PRICES INCLUDES: COFFEE & TEA
TAXES NOT INCLUDED. GRATUITY OF 18% ON PARTIES OF 8 OR MORE

FULL BUYOUT INTERIOR 620

FREE PARKING LOT AVAILABLE DIRECTLY IN FRONT OF THE RESTAURANT PRIVATE ROOMS
PRIVATE FLOOR WITH PATIO AND FULL SERVICE BAR

CARTERS LANDING BAR GRILL HUB

PARTY MENU

PARTY MENU 1

APPETIZERS [SERVED FAMILY-STYLE]

HARVEST SALAD

quinoa, brown barley, avocado, roasted sweet potatoes, baby kale, chilies, chia seeds, za'tar chick peas, citrus manzanilla vinaigrette

~AND~

CALAMARI

fried cauliflower, blue cheese dip, hot sauce

MAINS

CURRIED CHICKEN

moroccan spices, flatbread, basmati rice, apricots, almonds, crema

~0R~

SUSTAINABLE SALMON

ancient grains, market vegetables, caramelized honey mustard sauce, spiced walnut crumb

~0R~

STEAK FRITES [COOKED MEDIUM DONENESS]
8 oz. chef's cut steak, house cut fries, truffle aioli, red wine sauce

~0R~

CARTERS GREEN IVI

quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilies, lime ginger sauce, cashews, avocado, chia seeds, agave

DESSERT

ICE CREAM/SORBET

shortbread cookie

~0R~

CHOCOLATE S'MORES PIE

torched marshmallows, chocolate sauce

PARTY MENU 2

APPETIZERS

ARTISANAL & CHEESE BOARDS [SERVED FAMILY-STYLE]

prosciutto, capocollo, house roasted pork loin, olives, mustard, fig mostardo, crostini

SOUP OF THE DAY

BEET & GOAT CHEESE SALAD

fresh sliced and house pickled beets, goat cheese, candied walnuts, rocket greens, raspberry vinaigrette

MAINS

FRESH CATCH OF THE DAY

100 K ROAST CHICKEN

maple cider chicken, pan gravy, fingerling potatoes

-OR~

10 OZ. NEW YORK STEAK [COOKED MEDIUM DONENESS]

butter brushed 10 oz. new york strip steak, fingerling potatoes, market vegetables, red wine reduction

~0R~

CARTERS GREEN [V]

quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilies, lime ginger sauce, cashews, avocado, chia seeds, agave

DESSERT

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

~OR

CHEF'S CHOICE CHEESECAKE aluten free graham crust

PRICES INCLUDES: COFFEE, TEA & VIVREAU WATER TAXES NOT INCLUDED. GRATUITY OF 18% ON PARTIES OF 8 OR MORE

FEATURES -

DJ INCLUSIVE THURSDAY THROUGH SATURDAY NIGHTS
CUSTOMIZABLE MENUS, A LA CARTE OR PREFIXED AVAILABLE
12 LARGE TVS (PERSONALIZED CONTENT AVAILABLE)
PRIVATE ROOM FEATURES A PRIVATE BAR AND EXCLUSIVE PATIO.
LOCATED DIRECTLY ON THE BOARDWALK WITH
LAKE ONTARIO AS YOUR BACKDROP

-CARTERSLANDING.CA

CARTERS ANDING BAR GRILL HUB

COCKTAIL MENU

COCKTAIL MENU

BEEF SLIDERS 35

MINI GRILLED CHEESE 25

LANDING WINGS 20

BEEF & RICOTTA MEATBALLS 40

SMOKED SALMON CANAPES 35

FISH TACOS, JICAMA SLAW 40

ARANCINI WITH FIORE DE LATTE 25

VEGETABLE SPRING ROLLS 30

FRIED SHRIMP BOWLS 30

STEAMED EDAMAME 25

TRUFFLE FRIES 20

MARKET VEGETABLES &

DIPS, GARLIC, AIOLI, BLUE CHEESE 25

AVOCADO TRIO, CLASSIC, SPICY, GREEK, NAAN BREAD 35

CHEESE PLATTER small [6] 35 | large [12] 65

MEAT & CHEESE BOARD small [6] 35 | large [12] 65

CARTERS PLATTER large [12] 55 calamari, chicken tenders, potato skins, chicken wings, mozzarella sticks