

Fall/Winter Event Menus

**MENU CHOICES & FINAL GUEST COUNT
REQUIRED 7 DAYS IN ADVANCE**

MENUS

**ALL EVENTS WILL ARRIVE TO A GRAZING TABLE FOR COCKTAIL
HOUR WITH ASSORTED MEATS, CHEESES, DIPS ETC.**

MENU #1	\$85
MENU #2	\$91
MENU #3	\$110



can be prepared GF / Vegan with modifications

TIMELINE

ARRIVAL AT 6 PM (OR LATER)

COCKTAIL HR | 6-7 PM

GUESTS SEATED @ 7:30

FOOD ORDERS TAKEN BY 7:45 PM

FOOD SERVED BETWEEN 8-8:30 PM

SHY'S
Place

F/W '25/'26

BEVERAGE PACKAGE

**THE MINIMUM SPEND COMMITMENT FOR YOUR EVENT
IS A FOOD & BEVERAGE SPEND.**

**ONCE YOU'VE CALCULATED YOUR BUDGET BASED ON
YOUR MENU CHOICE, YOU WILL KNOW HOW MUCH OF
THE BUDGET REMAINS FOR YOUR BEVERAGE CHOICES.**

**OUR WEBSITE WILL HAVE UPDATED WINE/ COCKTAIL
MENUS FOR YOUR REVIEW:**

www.shysplace.ca

**ALL EVENTS WILL HAVE A COFFEE AND TEA STATION
INCLUDED.**

**ALL OTHER DRINKS WILL BE CHARGED AT MENU COST PRICE,
BASED ON CONSUMPTION.**

**OFFERING TABLE WINE UPON ARRIVAL IS HIGHLY
RECOMMENDED.**

**THIS ALLOWS YOUR GUESTS TO ENJOY A DRINK
WITHOUT DELAY DURING THE COCKTAIL HOUR
AND THROUGHOUT THEIR DINNER,
AS WELL AS HELP MANAGE ANY BUDGETARY CONCERNS.**

**LIMITED BAR SUGGESTION OF: BEER. WINE, BAR RAIL, MIXED
DRINKS**

**WE CARRY A GREAT SELECTION OF ALCOHOL- FREE
OPTIONS.**

SHY'S
Place

MENU # 1

\$85 PER PERSON + TAX & GRATUITY



can be prepared with modifications

APPETIZER

choice of



Shy's Caesar Salad

romaine hearts, pancetta, crispy capers, croutons,
shaved parmigiano



Fried Brussels Sprouts

honey mustard glaze, bacon, sultana raisins, cumin seeds,
house trail mix

ENTREE

choice of



Chicken Parmesan

butter milk chicken breast, gluten-free breading, melted parmesan & mozzarella
choice of marinara, alfredo, rosé, basil pesto oleo capellini,

Jägerschnitzel

breaded pork cutlets, horseradish mashed potato, broccolini, demi
mushroom cream sauce, braised red cabbage, butternut squash puree



Lemon Pistachio Shrimp Fettuccine

garlic buttered shrimp, lemon creamsauce, red onion jam, arugula, goat cheese,
pistachio crumble



Sweet Pea Risotto

arborio rice, pea puree, red onion, green peas, hempseed, pepita,
house trail mix, nutritional yeast

DESSERT*

choice of



Carrot Cake

Triple Chocolate Mousse

**Desserts are subject to change without notice based on availability.*

MENU # 2

\$91 PER PERSON + TAX & GRATUITY



can be prepared with modifications

APPETIZER

choice of



Shy's Caesar Salad

romaine hearts, pancetta, crispy capers, croutons, shaved parmigiano



Brussels Sprouts Salad

shaved brussels, champagne vinaigrette, pecan, dried cranberries, house trail mix, goat cheese



Calamari

dusted & fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime

ENTREE

choice of



Chicken Milanese

panko breaded free range chicken breast, lemon sage butter cream sauce, chefs potato, roasted broccolini



Brie & Cranberry Pork Chop

Harvest marinated pork, melted brie, brown butter cranberry pan sauce, garlic mashed potatoes, broccolini



Shrimp Scampi

housemade noodles, roasted red peppers, green peas, scallions, lemon cream sauce, shrimp



Sweet Pea Risotto

arborio rice, pea puree, red onion, green peas, hempseed, pepita, house trail mix, nutritional yeast

DESSERT*

choice of



Carrot Cake

Triple Chocolate Mousse

**Desserts are subject to change without notice based on availability.*

MENU # 3

\$110 PER PERSON + TAX & GRATUITY



can be prepared with modifications

APPETIZER

choice of



Shy's Caesar Salad

romaine hearts, pancetta, crispy capers, croutons, shaved parmigiano



Maple Garlic Tenderloin Bites

crispy coated flash-fried tenderloin, maple garlic sauce
smoked aioli



Calamari

dusted & fried ocean gems, shallots, kalamata olives,
curry aioli, mango vinaigrette, lime

ENTREE

choice of



7oz Steak Tenderloin

7oz certified angus filet mignon, pan-seared and served medium-medium rare,
chimichurri, port wine demi, broccolini, chefs potatoes



Haddock Niçoise

8oz pan-seared haddock, green beans, lemon potatoes, olives, tomatoes,
plated on a sauce gribich



Chicken Supreme

8oz chicken supreme, lemon & sage cream sauce, chefs potato,
broccolini

Jagerschnitzel

breaded pork cutlets, horseradish mashed potato, broccolini, demi
mushroom cream sauce, braised red cabbage, butternut squash puree



Sweet Pea Risotto

arborio rice, pea puree, red onion, green peas, hempseed, pepita,
house trail mix, nutritional yeast

DESSERT*

choice of



Carrot Cake

Triple Chocolate Mousse

Deep Fried French Toast

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