

---

# 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.**

<b>MENU #1</b>	<b>\$85</b>
<b>MENU #2</b>	<b>\$91</b>
<b>MENU #3</b>	<b>\$110</b>



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](http://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 potatos, 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

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