

SPRING / SUMMER 2025

EVENT MENUS

Menu choices and final guest count required 5 days in advance

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Arrival time : 6pm or later

TIMELINE :

arrival 6pm

cocktail hr | 6-7pm

*all events will arrive to a charcuterie style grazing table

guest seated @ 7:30

food orders taken by 7:45

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The minimum spend commitment for your requested date 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.

MENUS

MENU #1 \$85

MENU #2 \$91

MENU #3 \$110



can be prepared GF / Vegan with modifications

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BEVERAGE PACKAGE

All events will have a coffee and tea station included.

All 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.

We carry a great selection of alcohol- free options.

MENU

1

\$85 PP + TAX & GRATUITY

All events will arrive to a grazing table for cocktail hour with assorted meats, cheeses, dips etc.

• APPETIZER

choice of



Shy's Caesar Salad

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



Street Corn

deep-fried corn ribs, tajin + parmesan dusted, chili aioli

• ENTREE

choice of



Chicken Parmesean

buttermilk chicken breast, gluten-free breading, melted parmesan and mozzarella, choice of marinara, alfredo or rosé capellini

Greek Lemon Pork Chop

10oz bone-in pork chop, lemon-oregano marinade, strawberry salsa, lemon butter pan sauce, summer veg medley, greek-style potatoes



Lemon Pistachio Shrimp Fettuccine

garlic buttered shrimp, lemon cream sauce, red onion jam, arugula, goat cheese, pistaccio crumble



Truffle Mushroom Risotto

arborio rice, roasted button mushrooms, kalamata olives, nutritional yeast, pepitas and hemp seeds, roasted broccolini, truffle oil

• DESSERT

choice of

Triple Chocolate Mousse

Sticky Toffee Pudding

**Desserts are subject to change based on availability.*

Summer 2025

Event Menus

MENU

#2

\$91 PP + TAX & GRATUITY

All events will arrive to a grazing table for cocktail hour with assorted meats, cheeses, dips etc.

APPETIZER

choice of



Shy's Caesar Salad

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



Moroccan Chickpea Salad

mango chutney, goat cheese, onions, lettuce, tomatoes, curry aioli



Calamari

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

ENTREE

choice of

Chicken Marsala

free-range chicken breast coated in seasoned flour, mushroom marsala demi, roasted parisienne potatoes, summer veg medley

Greek Lemon Pork Chop

10oz bone-in pork chop, lemon-oregano marinade, strawberry salsa, lemon butter pan sauce, summer veg medley, greek-style potatoes



Salmon Cappelini

4oz roasted salmon, cherry tomatoes, bell peppers, red onion, capers, pesto cream sauce, basil, ricotta



Truffle Mushroom Risotto

arborio rice, roasted button mushrooms, kalamata olives, nutritional yeast, pepitas, hemp seeds, roasted broccolini, truffle oil

DESSERT

choice of

Triple Choclote Mousse

Sticky Toffee Pudding

**Desserts are subject to change based on availability.*

MENU

#3

\$110 PP + TAX & GRATUITY

All events will arrive to a grazing table for cocktail hour with assorted meats, cheeses, dips etc.

• APPETIZER

choice of



Shy's Caesar Salad

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



Maple Garlic Tenderloin Bites

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



Calamari

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

• ENTREE

choice of

7oz Steak Tenderloin

AAA Tenderloin, red wine demi, chimichurri, chef's potato seasonal vegetables, served med/ med rare



Salmon Nicoise

8oz Atlantic salmon, dijon mustard and maple glaze, chef's potato, seasonal vegetables



Greek Lemon Pork Chop

10oz bone-in pork chop, lemon-oregano marinade, strawberry salsa, lemon butter pan sauce, summer veg medley, greek-style potatoes

Chicken Marsala

free-range chicken breast coated in seasoned flour, mushroom marsala demi, roasted parisienne potatoes, summer veg medley



Truffle Mushroom Risotto

arborio rice, roasted button mushrooms, kalamata olives, nutritional yeast, pepitas, hemp seeds, roasted broccolini, truffle oil

DESSERT

choice of

Triple Chocolate Mousse

Sticky Toffee Pudding

Deep Fried French Toast

**Desserts are subject to change based on availability.*