

PLATTERS

Group sharing options

Platters feed approx. 5-6 people.

\$27-37

NACHOS ^V

1lb of cheese, fresh pico de gallo, jalapeños, salsa, sour cream & guacamole
add spicy beef or carne chicken

\$85

STANDARD PLATTER

dry ribs, calamari, chicken tenders, roasted tomatoes & whipped feta dip and sweet potato fries

\$125

PREMIUM PLATTER

steak bites, chicken wings, calamari, beef sliders, truffle parm fries

Platters must be ordered 5 days in advance.

^V vegetarian items

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH GROUP MENU

MOXIES

enjoy a selection of one starter, one entrée plus a dessert for \$43
(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD

FEATURE SOUP

Entrées

CHEESEBURGER

aged white cheddar, burger sauce, toasted brioche bun
served with fries
substitute beyond meat patty

BT's CRISPY CHICKEN SANDWICH

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssam hot sauce,
toasted brioche bun
served with fries

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary,
lemon + garlic baguette

THAI CHICKEN SALAD

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds
cashews, avocado & crispy rice, with Thai-style cashew dressing

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

Two Course Options available

ONE STARTER + ONE ENTRÉE for \$36 per person

ONE ENTRÉE + ONE DESSERT for \$32 per person

 vegetarian options available upon request

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DINNER GROUP MENU

MOXIES

enjoy a selection of one starter, one entrée plus a dessert for \$52 per person
(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD FEATURE SOUP

Entrées

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary,
lemon + garlic baguette

CHIPOTLE MANGO CHICKEN

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado
& pico de gallo

STEAK FRITES

7 oz certified angus beef® sirloin, chimichurri, arugula & fresh cooked fries

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

Two Course Options available

ONE STARTER + ONE ENTRÉE for \$45

ONE ENTRÉE + ONE DESSERT for \$39

 vegetarian options available upon request

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