

GROUP MENU LUNCH

MOXIES

\$42
PER PERSON

enjoy a three course lunch
(excludes beverages, taxes & gratuities)

Starters

- STARTER CAESAR SALAD** (gc)
- STARTER SUPER GREENS SALAD** ♻️
- CUP OF BOSTON CLAM CHOWDER**

Entrées

- CASHEW LETTUCE WRAPS**
choice of crispy chicken or tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo
- BT'S CRISPY CHICKEN SANDWICH**
breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssäm hot sauce, toasted brioche bun, served with fries
- CHICKEN MADEIRA RIGATONI**
pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette
- CHEESEBURGER** (gc)
aged white cheddar, burger sauce, served with fries
substitute beyond meat patty ♻️

Dessert

- BITE OF WHITE CHOCOLATE BROWNIE**
chocolate sauce, french vanilla ice cream & fresh whipped cream
- MINI STICKY TOFFEE PUDDING**
served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Add-On Options

- ADD GRILLED PRAWNS \$10
- ADD \$10 PER PERSON, FOR MUSHROOM SIRLOIN SUBSTITUTION
- ADD \$17 PER PERSON, FOR PEPPERCORN NEW YORK STEAK SUBSTITUTION

Two Course Options

- \$35 PER PERSON**
one starter + one entrée
- \$32 PER PERSON**
one entrée + one dessert

♻️ Vegetarian items (gc) Gluten conscious with some modifications from our kitchen
Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.



GROUP MENU DINNER

MOXIES

\$50
PER PERSON

enjoy one starter, one entrée plus a dessert
(excludes beverages, taxes & gratuities)

Starters

- STARTER CAESAR SALAD** (gc)
- STARTER SUPER GREENS SALAD** ♻️
- CUP OF BOSTON CLAM CHOWDER**

Entrées

- LEMON BASIL SALMON**
pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables
- TOFU THAI CURRY LAKSA** ♻️ (gc)
tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts
- CHIPOTLE MANGO CHICKEN** (gc)
sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo
- CHICKEN MADEIRA RIGATONI**
pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette
- STEAK FRITES**
7 oz certified angus beef® sirloin, chimichurri, arugula & fries

Dessert

- BITE OF WHITE CHOCOLATE BROWNIE**
chocolate sauce, french vanilla ice cream & fresh whipped cream
- MINI STICKY TOFFEE PUDDING**
served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Add on Options

- MUSHROOM SIRLOIN**
ADD \$5 PER PERSON FOR SUBSTITUTION
7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms, served with buttered mashed potatoes & fresh seasonal vegetables
- PEPPERCORN NEW YORK**
ADD \$17 PER PERSON FOR SUBSTITUTION
10 oz certified angus beef®, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables
- GRILLED PRAWNS** **ADD \$10 PER PERSON**

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GROUP MENU PLATTERS

MOXIES

\$65
EACH

SLIDERS x 12

chuck patty, cheddar, burger sauce

TINY TACOS x 12

diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce

SIRLOIN STEAK BITES (2 LBS) Feeds 6-8

marinated sirloin, shanghai sauce, chives

SMASHED AVOCADO DIP (gc) Feeds 6-8

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips

\$45
EACH

POTSTICKERS X 24

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze

ROASTED TOMATOES &

WHIPPED FETA (gc) Feeds 6-8

baby tomatoes, fresh herbs, seeded artisan bread

\$35

SMASHED AVOCADO DIP (gc) Feeds 6-8

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips

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GROUP MENU COCKTAIL PARTY

MOXIES

\$32

PER PERSON

SERVED
FAMILY-STYLE

SMASHED AVOCADO DIP (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze

ROASTED TOMATOES &

WHIPPED FETA (gc)

baby tomatoes, fresh herbs, seeded artisan bread

CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo

\$40

PER PERSON

SERVED
FAMILY-STYLE

SLIDERS

chuck patty, cheddar, burger sauce

SMASHED AVOCADO DIP (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips

POTSTICKERS


pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze

ROASTED TOMATOES &

WHIPPED FETA (gc)

baby tomatoes, fresh herbs, seeded artisan bread

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo
Tofu option available 

SIRLOIN STEAK BITES (2 LBS)

marinated sirloin, shanghai sauce, chives

TUNA SUSHI STACK


sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers

+\$8

PER PERSON
ADD

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

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