

GROUP MENU LUNCH

MOXIES

\$42

PER PERSON

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

Starters

STARTER CAESAR SALAD (gc)
(150 Cals), caesar dressing (200 Cals)

STARTER SUPER GREENS SALAD ♻️ fresh-cut greens,
cucumbers, avocado, strawberries, aged cheddar, roasted seeds, quinoa
& italian vinaigrette (230 Cals)

CUP OF BOSTON CLAM CHOWDER (360 Cals)

Entrées

CASHEW LETTUCE WRAPS choice of crispy chicken or tofu,
cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy
mayo (290 Cals per serving, 3 servings)

BT'S CRISPY CHICKEN SANDWICH breaded chicken thigh,
cheddar cheese, pickles, lettuce & bo ssām hot sauce, toasted brioche bun
(710 Cals), served with fries (620 Cals)

CHICKEN MADEIRA RIGATONI pan roasted chicken, creamy
mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic
baguette (280 Cals)

CHEESEBURGER (gc) aged white cheddar, burger sauce (830 Cals),
served with fries (620 Cals)
substitute beyond meat patty ♻️ (400 Cals)

Dessert

BITE OF WHITE CHOCOLATE BROWNIE chocolate sauce,
french vanilla ice cream & fresh whipped cream (680 Cals)

MINI STICKY TOFFEE PUDDING served warm with toasted
almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla
ice cream (580 Cals)

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

adults and youth (ages 13 and older) need an average of 2,000 calories a day,
and children (ages 4 to 12) need an average of 1,500 calories a day; however,
individual needs vary

♻️ 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) (150 Cals), caesar dressing (200 Cals)

STARTER SUPER GREENS SALAD ♻️ fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds, quinoa & italian vinaigrette (230 Cals)

CUP OF BOSTON CLAM CHOWDER (360 Cals)

Entrées

LEMON BASIL SALMON pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables (910 Cals)

TOFU THAI CURRY LAKSA ♻️ (gc) tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals)

CHIPOTLE MANGO CHICKEN (gc) sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo (970 Cals)

CHICKEN MADEIRA RIGATONI pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic baguette (280 Cals)

STEAK FRITES (gc) 7 oz certified angus beef® sirloin, chimichurri, arugula & fries (1270 Cals)

Dessert

BITE OF WHITE CHOCOLATE BROWNIE chocolate sauce, french vanilla ice cream & fresh whipped cream (680 Cals)

MINI STICKY TOFFEE PUDDING served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream (580 Cals)

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 (1210 Cals)

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 (1400 Cals)

GRILLED PRAWNS (180 Cals) **ADD \$10 PER PERSON**

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