# GROUP MENU LUNCH

# **MOXIES**

\$42 PER PERSON

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

## Starters

STARTER CAESAR SALAD (gc)

STARTER GREEN 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

### 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, beef demi, fresh rosemary, lemon + garlic baquette

# CHEESEBURGER (qc)

aged white cheddar, burger sauce, served with fries substitute beyond meat patty ♥

# Dessert

# CHEF'S SELECTION

made in-house

# 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

<sup>▼</sup> 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 GREEN 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 (qc)

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

### CHICKEN MADEIRA RIGATONI

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

#### STEAK FRITES

sirloin steak, chimichurri, arugula & fries

# Dessert

## CHEF'S SELECTION

made in-house

# Add on Options

# MUSHROOM SIRLOIN

# ADD \$5 PER PERSON FOR SUBSTITUTION

sirloin steak, creamy madeira sauce + pan roasted cremini mushrooms, served with buttered mashed potatoes & fresh seasonal vegetables

# PEPPERCORN NEW YORK

# ADD \$17 PER PERSON FOR SUBSTITUTION

new york steak, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables

# GRILLED PRAWNS ADD \$10 PER PERSON

<sup>▼</sup> 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.

