

# GROUP MENU LUNCH

## MOXIES

### \$42

PER PERSON

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

### Starters

**STARTER CAESAR SALAD** (gc)  
(150 Cals), Moxies own caesar dressing with worcestershire (200 Cals)

**STARTER GREEN SALAD** ♻️ (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)

**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, beef demi, 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

**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

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), Moxies own caesar dressing with worcestershire (200 Cals)

**STARTER GREEN SALAD** ♻️ (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, beef demi, fresh rosemary, lemon  
(1460 Cals) + garlic baguette (280 Cals)

**STEAK FRITES** (gc) sirloin steak, chimichurri, arugula & fries (1270 Cals)

### 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 (1210 Cals)

**PEPPERCORN NEW YORK** ADD \$17 PER PERSON FOR SUBSTITUTION  
new york steak, 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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