



## GROUP MENU



### Plated Lunch Menu

**\$20 PER PERSON**

#### Appetizer

Choice of:

##### FARMER'S MARKET SALAD

Pickled gold beets, grapes, shaved vegetables, candied sunflower seeds, feta cheese, dried cranberries, champagne vinaigrette

or

##### CREAM OF MUSHROOM SOUP

Roasted forest mushrooms, vegetable broth, filone croutons, olive oil, scallion, fresh thyme

#### Entrée

Choice of:

##### JRG CHEESEBURGER

Hand pressed patty, American cheddar, burger sauce, lettuce, tomato, red onion, ketchup, pickles, potato bun, served with market salad or sea salted fries

or

##### CAJUN CHICKEN CLUB

Cajun chicken breast, Swiss cheese, guacamole, lettuce, tomato, pickled onion, chipotle aioli, toasted filone, served with market salad or sea salted fries

or

##### BAJA FISH TACOS

Beer battered Canadian cod, cabbage, pickled red onions, jalapeños, cilantro, chipotle mayo, fire roasted salsa, guacamole, house made tortilla chips

or

##### TEQUILA LIME SALAD

Cajun chicken, avocado, roasted corn, grilled zucchini, grape tomatoes, pickled red onion, feta cheese, corn tortilla strips, tequila lime vinaigrette

#### Dessert

##### SACK-O-DOUGHNUTS

Carnival style mini doughnuts tossed in cinnamon and sugar and served with house made strawberry compote and chocolate sauce for dipping

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Gluten Free & Vegetarian Options Are Available Upon Request



## GROUP MENU



### Plated Dinner Menu

**\$28 PER PERSON**

#### Appetizer

Choice of:

##### FARMER'S MARKET SALAD

Pickled gold beets, grapes, shaved vegetables, candied sunflower seeds, feta cheese, dried cranberries, champagne vinaigrette

or

##### CREAM OF MUSHROOM SOUP

Roasted forest mushrooms, vegetable broth, filone croutons, olive oil, scallion, fresh thyme

or

##### SAN MARZANO TOMATO SOUP

House made tomato soup, whipped goat cheese, olive oil, croutons, fresh parsley

or

##### BABY KALE CAESAR

Local baby kale, romaine lettuce, parmesan yogurt dressing, panko parmesan crumble, crispy capers, Grana Padano cheese

#### Entrée

Choice of:

##### LOADED BURGER

Hand pressed patty, American cheddar, smoked bacon, sautéed mushrooms, an over easy egg, burger sauce, lettuce, tomato, red onion, ketchup, pickles, potato bun

or

##### CAJUN CHICKEN ALFREDO

Cajun chicken, button mushrooms, alfredo, linguine, Grana Padano, parsley, garlic toast

or

##### ENGLISH STYLE FISH & CHIPS

Traditional English style beer battered cod tails, house made coleslaw, tartar sauce, grilled lemon, sea salted fries

or

##### SZECHUAN TOFU RICE BOWL

Crispy tofu, bok choy, market vegetables, soy lemongrass glaze, bean sprouts, sliced radish, kimchi, miso yogurt, sesame seeds, jasmine rice

#### Dessert

##### SACK-O-DOUGHNUTS

Carnival style mini doughnuts tossed in cinnamon and sugar and served with house made strawberry compote and chocolate sauce for dipping

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Gluten Free & Vegetarian Options Are Available Upon Request



## GROUP MENU



### Buffet Menu

#### BUFFET STYLE DINNER | \$32 PER PERSON

Choose Any 2 Appetizers - Choose Any 1 Entrée - Choose Any 2 Sides

#### BUFFET STYLE DINNER | \$48 PER PERSON

Choose Any 2 Appetizers - Choose Any 2 Entrées - Choose Any 2 Sides

#### BUFFET STYLE DINNER | \$62 PER PERSON

Choose Any 2 Appetizers - Choose Any 3 Entrées - Choose Any 3 Sides

( 30 PERSON MINIMUM. All include dinner rolls with side of butter. )

#### Appetizers

##### ARTISANAL GREENS

Candied seeds, apples, grapes, feta cheese

##### GREEK SALAD

Heirloom tomatoes, cucumbers, olives, feta cheese, bell peppers, Greek vinaigrette

##### CAESAR SALAD

Romaine, panko parmesan crumble, crispy capers, citrus yogurt dressing

##### PASTA SALAD

Feta, grape tomato, cucumber, oregano, lemon dressing

##### TABBOULEH

Quinoa, chopped tomatoes, red onions, parsley, mint, olive oil, lemon juice

##### MODERN WALDORF SALAD

Leafy greens, apples, celery, lemon-avocado oil vinaigrette

##### NUGGET POTATO SALAD

Grainy mustard vinaigrette, capers, pickled shallots, smoked salt

#### Entrées

##### HUNTER CHICKEN

Braised chicken thighs, tarragon, sun dried tomatoes, mushroom demi

##### BRAISED BEEF SHORT RIB

Cabernet jus, pearl onions, roasted mushrooms

##### LEMON & DILL SALMON

Chardonnay cream, cracked black pepper

##### THAI CURRY PRAWNS & COD

Mild red curry, poached prawns, cherry tomatoes, snap peas

##### MEDITERRANEAN POACHED SALMON

Olive oil, capers, tomato, basil

##### MASTER CHICKEN

Secret dream spiced fried chicken thighs and drums

##### WILD MUSHROOM RAVIOLI

Wild mushroom chestnut ravioli, cashew cream, brown "butter", sage

#### Sides

##### ROAST VEGETABLES

Coloured carrots, parsnips, squash, maple syrup & Dijon mustard

##### ROSEMARY ROAST POTATO

Olive oil, rosemary, roasted garlic, sea salt

##### BRUSSEL SPROUTS - Candied bacon, caramel glaze

SZECHUAN BEANS - Black bean sauce, toasted almonds

YUKON GOLD MASHED POTATO - Confit garlic, chives

COCONUT JASMINE RICE - Coconut, parsley

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## GROUP MENU



### Canapés Menu

**SELECT 3 OPTIONS LISTED BELOW  
\$12 PER PERSON**

**FOR EVERY ADDITIONAL CANAPÉ SELECTION  
\$5 PER PERSON**

( INCLUDES: 2-3 PIECES PER PERSON )

#### Cold Canapés

##### CAPRESE SKEWER

Heirloom tomatoes, bocconcini, fresh basil

##### MELON PROSCIUTTO SKEWER

Fior di Latte, cantaloupe, basil

##### BRUSCHETTA

Tomato, basil, balsamic, crostini

##### HUMMUS & PITA BREAD

Crispy chickpeas, olive oil

##### CUCUMBER & CREAM CHEESE

Dill, lemon, shallots

##### PRAWN COCKTAIL

Truffle aioli, cocktail sauce

#### Hot Canapés

##### SAN MARZANO TOMATO SOUP

Goat cheese, olive oil croutons

##### SMASHED AVOCADO TOAST

Shallots, tomato, infused garlic, olive oil, sea salt

##### FRIED CAULIFLOWER

Cauliflower florets, brined in hot sauce, blue cheese dressing

##### MAC & CHEESE BITES

Imperial, American aged cheddar

##### SPANAKOPITA

Spinach, feta cheese, flaky filo pastry

##### MOROCCAN CHICKEN SKEWER

Cilantro lime yogurt

##### GYOZA (VEGETABLE, CHICKEN, PORK)

Soy lemongrass sauce, Korean aioli, sesame, scallions

##### JRG SIGNATURE MEATBALL

San Marzano tomato sauce, Grana Padano, whipped ricotta

##### PULLED PORK SLIDER

Honey barbeque sauce, coleslaw, pickles

##### FRIED CHICKEN SLIDER

Maple Dijon, coleslaw, pickles, dream seasoning

##### HERO WINGS

Baked sesame soy glazed wings

##### DEEP FRIED PICKLES

Dill pickle spears, sea salted fries, horseradish aioli, chipotle aioli

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Gluten Free & Vegetarian Options Are Available Upon Request