

RESTAURANT . BAR

Lunch#1 \$27 per person

Chef's Seasonal Soup Creation

Nxt

8oz NY Strip | Mashed Potatoes | Seasonal Vegetables | Beef Jus

0r

Seared Salmon | Parmesan Spinach Risotto | Caper Cream

0r

Vegetarian Pappardelle | Roasted Vegetables | Pesto Cream



RESTAURANT . BAR

Lunch #2 \$35 per person

Chef's Seasonal Soup Creation

Or

Mixed Greens | Cucumber | Balsamic Vinaigrette

Nxt

Baked Chicken Breast | Ham + Cheese | Hazelnut Vermouth Cream | Roasted Potatoes

Or

8oz NY Strip | Mashed Potatoes | Seasonal Vegetables | Beef Jus

0r

Seared Salmon | Parmesan Spinach Risotto | Caper Cream

0r

Vegetarian Pappardelle | Roasted Vegetables | Pesto Cream

Nxt

Chocolate Lovin' Cake | Chocolate Drip

0r

New York Cheesecake



RESTAURANT . BAR

Passed Canapes

Meat/Poultry \$27 Per Dozen
Sriracha Chicken Skewers | Cilantro Dip
Mini Beef Wellington | Beef Jus
Mini Burgers | Cheddar
Beef Skewers | Beef Jus
Blackened Chicken | Wilted Spinach | Cheese | Crostini

Vegetarian \$20 Per Dozen

Mushroom + Leek Crescents

Vegetarian Spring Rolls | Tamari Dip

Seafood \$28 Per Dozen
Crispy Phyllo Shrimp | Sweet Chili
Albacore Tuna | Spicy Soya
Cured Salmon Gravlax | Crostini

Sushi

(Minimum order 5 dozen)
Cucumber maki \$25 per dozen
California rolls \$32 per dozen
Assorted sushi (salmon, tuna, shrimp) \$36 per dozen

Food Displays

Assorted Crudités Basket \$5 Per Guest 3 Dipping Sauces

Cheese Board \$7 Per Guest
Artisanal Cheeses | Crackers | Baguette | Spiced Nuts | Preserves

Charcuterie Board \$12 Per Guest
Cured Meats | Pickles | Olives | Crostini



- RESTAURANT - BAR

Dinner #1

\$50

Chef's Seasonal Soup Creation

Nxt Mixed Greens | Cherry Tomato | Red Wine Vinaigrette Or

Arugula Salad | Cucumber | Balsamic Vinaigrette

Nxt

8oz New York Strip | Mashed Potato | Broccolini | Beef Jus

0r

Baked Chicken Breast | Ham + Cheese | Hazelnut Vermouth Cream | Roasted Potatoes

0r

Seared Salmon | Parmesan Spinach Risotto | Caper Cream

0r

Vegetable Ravioli | Sage Butter

Nxt

Chocolate Lovin' Cake | Chocolate Drip Or New York Cheesecake



- RESTAURANT · BAR

Dinner #2

\$59

Soup Carrot | Apple | Ginger | Cream

Salad
Arugula | Cucumber | Balsamic Vinaigrette
Or
Spinach | Cherry Tomato | Goat Cheese | Crispy Bacon | Red Wine Vinaigrette

Main

Tenderloin (8oz) | Mashed Potato | Beef Jus
Or
Seared Salmon | Lobster Parmesan Risotto | Caper Cream
Or
Baked Chicken Breast | Ham + Cheese | Hazelnut Vermouth Cream | Roasted Potatoes
Or
Vegetable Ravioli | Sage Butter

Nxt

Pure Gelato Sorbet
Or
New York Cheesecake
Or
Chocolate Lovin' Cake | Chocolate Drip



Group Wine Selection

White

Unoaked Chardonnay, Vineland, Niagara, Ontario, Canada	35
Sauvignon Blanc, Vineland, Niagara, Ontario, Canada	45
Chardonnay, "Elevation", Vineland, Niagara, Ontario, Canada	55
Red	
Cabernet Franc, Vineland, Niagara, Ontario, Canada	35
Cabernet/Merlot, Vineland, Niagara, Ontario, Canada	45
Cabernet, "Elevation", Vineland, Niagara, Ontario, Canada	55

Please ask your coordinator for additional wine options.



THE FINE PRINT

At Empire, we pride ourselves on hosting both corporate and private functions in a highly professional manner. To ensure that our clients receive quality service, we have implemented the booking terms and conditions outlined below. These terms allow us to confirm that all the services and products you select are available and that we are able to ensure appropriate staffing levels for your event. We recognize that each function is unique, and we are flexible regarding these booking terms and agreements. Exceptions will be made on an individual basis.

BOOKINGS

- Please confirm menu and wine selection 7 days prior to your event.
- Please confirm the minimum number of guests attending the function 48 hours prior to your event.
- All food and beverage charges are subject to applicable taxes as well as an 18% gratuity.
- Parties of 50 or more people are subject to a \$150 consulting fee

Deposits and Cancellations

- We will tentatively hold any of our rooms for 30 days. After 30 days, if the group has not confirmed with a credit card, the space will be released.
- A credit card number is required for groups of 10 or greater.
- A 25% deposit is required for groups of 50 or greater.
- The remaining balance of the bill is due on the day of your event. Should your final attendance be smaller than your last confirmed number, you will be charged for the numbers confirmed 48 hours prior to your event.
- Your deposit will be fully refunded if we receive cancellation for your event at least seven days in advance. Cancellations received less than one week prior to the event date will result in a loss of deposit, although you will have the opportunity to rebook

your function for a date within three months of the original. In this case, your deposit will be carried over to the new date.

• Cancellations of less than 48 hours will result in a loss of deposit.

For more information, please contact our event coordinator at 613.241.1343x1 or privateevents@empiregrill.com