

group menu
.....
DINNER

THREE COURSE DINNER

\$ 47

CHOICE OF STARTER

FEATURE SOUP ask about today's creation

CAESAR SALAD house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette

MARKET SALAD ♡ artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette

CHOICE OF ENTRÉE

SCOTTISH SALMON ancient grains, lemon herb sauce + fresh seasonal vegetables

CHICKEN MADEIRA RIGATONI pan roasted chicken with creamy mushroom & madeira wine sauce, with rosemary, lemon butter & garlic ciabatta baguette

CHIPOTLE MANGO CHICKEN free-run chicken with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca

BABY BACK RIBS half rack - fall off the bone tender, served with roasted baby potatoes & fresh seasonal vegetables

vegetarian option

VEGETARIAN POWER BOWL ♡ marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, jasmine rice & spicy mayo

CHOICE OF DESSERT

WHITE CHOCOLATE BROWNIE ♡ our signature brownie with warm chocolate sauce, vanilla bean ice cream & real whipped cream

STICKY TOFFEE PUDDING ♡ warm, with candied pecans, buttery caramel sauce, bourbon crème anglaise & vanilla bean ice cream

FAMILY STYLE APPETIZERS

enjoy: calamari, fresh smashed guacamole, bruschetta

**+ \$10
PERSON**

MOXIE'S

group menu
.....
DINNER

THREE COURSE DINNER

\$ 59

CHOICE OF STARTER

FEATURE SOUP ask about today's creation

CAESAR SALAD house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette

MARKET SALAD ♡ artisan greens, fresh veggies, edamame, toasted pumpkin seeds, red wine vinaigrette

CHOICE OF ENTRÉE

CHIPOTLE MANGO CHICKEN free-run chicken with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca

SEARED GINGER TUNA SALAD sushi grade ahi, edamame beans, avocado, daikon, cashews, cucumber emulsion, ginger sesame dressing

SCOTTISH SALMON ancient grains, lemon herb sauce + fresh seasonal vegetables

PRIME NEW YORK 12oz, served with your choice of roasted baby potatoes, lemon quinoa or a house-made twice baked potato with cream cheese, green onion & bacon + fresh seasonal vegetables

vegetarian option

VEGETARIAN POWER BOWL ♡ marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, jasmine rice & spicy mayo

CHOICE OF DESSERT

WHITE CHOCOLATE BROWNIE ♡ our signature brownie with warm chocolate sauce, vanilla bean ice cream & real whipped cream

STICKY TOFFEE PUDDING ♡ warm, with candied pecans, buttery caramel sauce, bourbon crème anglaise & vanilla bean ice cream

FAMILY STYLE APPETIZERS

enjoy: calamari, fresh smashed guacamole, bruschetta

**+ \$10
PERSON**

MOXIE'S

group menu
.....
LUNCH

ONE COURSE LUNCH

\$ 16

CHOICE OF ENTRÉE

SALMON & AVOCADO COBB SALAD crisp iceberg lettuce, bacon, cage-free soft boiled egg, feta, peppercorn ranch & sundried tomato dressing, house-made rustic croutons

RED THAI CURRY BOWL chicken, fresh sautéed veggies, jasmine rice, curry-buttered naan

THE BURGER hand-formed chuck & brisket patty with cheddar, red relish, pickled mustard seed mayo, served with fresh cut fries

BLACKENED CHICKEN BURGER chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato, served with fresh cut fries

vegetarian option

VEGETARIAN POWER BOWL ♻️ marinated tofu, shitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, jasmine rice & spicy mayo

CHOICE OF STARTER

feature soup, caesar salad or market salad

+ \$5
PERSON

CHOICE OF DESSERT

white chocolate brownie or sticky toffee pudding

+ \$8
PERSON

FAMILY STYLE APPETIZERS

enjoy: calamari, fresh smashed guacamole, bruschetta

+ \$10
PERSON

MOXIE'S

group menu

COCKTAIL PARTY

FAMILY STYLE APPETIZERS

\$ 20
PER PERSON

SHARE

FRESH SMASHED GUACAMOLE 🍃 corn chips & salsa fresca

POTSTICKERS pork dumplings with chili ponzu & fresh pineapple salsa

CHICKEN WINGS biryani rub, salt & pepper

BRUSCHETTA 🍃 fresh tomatoes & basil, goat cheese, extra virgin olive oil

SUSHI CONES shrimp with avocado, pea shoots, nori crisps + sesame chili ponzu

BEVERAGES

beer, wine, cocktails & non-alcoholic beverages charged based on consumption

select wines available by the bottle. ask your event manager for the current wine list

🍃 vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MOXIE'S

group menu

COCKTAIL PARTY

FAMILY STYLE APPETIZERS

\$ 25
PER PERSON

SHARE

SLIDERS chuck & brisket patty, cheddar, red relish, pickled mustard seed mayo

FRESH SMASHED GUACAMOLE 🍃 fresh corn chips & salsa fresca

CHICKEN WINGS biryani rub, salt & pepper

BRUSCHETTA 🍃 fresh tomatoes & basil, goat cheese, extra virgin olive oil

SUSHI CONES tempura shrimp with fresh avocado, pea shoots, nori crisps + sesame chili ponzu

BEVERAGES

beer, wine, cocktails & non-alcoholic beverages charged based on consumption

select wines available by the bottle. ask your event manager for the current wine list

🍃 vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

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MOXIE'S