



## *Gastro Pub Menu*

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### *Tray Pass*

**Mini Lobster Mango Burrito** |

**Mayan Spiced Grilled Chicken** (GF) |  
on polenta with pomegranate relish

**Smoked Duck** |  
cranberry mousse, mandarin orange on baguette

**Brie, Lingonberry & Walnut Tart** (VEG) |  
pastry shell

**Fall Vegetable Spring Roll** (GF/VEGAN) |  
parsnips, butternut squash, mint, coriander, glass  
noodles, sweet chili coconut vinaigrette

### *Salad Station Short Plate*

**Grilled Chicken Skewers** (GF) |  
brandy-maple sage glaze

**Roasted Cauliflower Skewer** (GF/VEGAN) |  
Curry drizzle

**Roasted Butternut Squash Salad** (GF) |  
Lolla Rossa, mustard frill, roasted butternut squash,  
smoked pumpkin seeds, goat cheese, citrus vinaigrette

**Seasonal Greens Salad** (GF) |  
Mesclun greens, seasonal flowers, pecans, blue vein  
cheese, sundried cherries, rose water vinaigrette

### *Beef Short Plate Station*

**Beef Bourguignon** | mushroom gremolata

**Quinoa with Moroccan Squash &  
Heirloom Carrots Stew** (VEGAN) |

**Truffle Mash** (VEG) |

**French Green Beans** (GF/VEG) |

### *Seafood Short Plate Station*

**Citrus Spiced Salmon** (GF) |  
brown sage, pickled mustard seed, dill

**Artichoke, Leek & Wild Rice** (GF/VEG) |

**Poached Shrimp** (GF) |

**Cucumber, Tomato, Green Goddess Dressing**  
(GF/VEGAN) |

**Middle Eastern Spiced Eggplant** (GF/VEGAN) |