

EVENTS
& PRIVATE
DINING
PACKAGE

Earls

KITCHEN + BAR

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An 18% service charge and taxes will apply to all set food and beverage functions.
Service charges of 18% are based on pre-tax totals. Menu offering or prices are subject to change without notice.

Earls



KITCHEN + BAR



EVERYONE WILL THINK YOU'RE AN EVENT PLANNER EXTRAORDINAIRE

Let us cover all the details for your next event.

From intimate set dinners to a celebratory social fête, Earls Kitchen + Bar has something for every gathering. Enjoy our fresh, modern fare punctuated with global flavours, handcrafted cocktails, a comprehensive wine collection and approachable, professional service. You'll make event planning look like a breeze (because it will be).

ALL PARTY SIZES

From 20 people to a full restaurant buyout we can make your event vision into a reality

SPACE HIGHLIGHTS

Variety of seating options
State-of-the-art open kitchen + bars
HD televisions | Complimentary wifi

ALL OCCASIONS

Corporate Meetings
Birthday Events
Holiday Gatherings
Wedding Celebrations

CANAPES

PRICE PER DOZEN, MINIMUM TWO DOZEN PER ORDER

COLD CANAPES

STRAWBERRY CAPRESE | (V) (GA) | \$28

Tomato, balsamic, bocconcini, basil

TOMATO AND FETA BRUSCHETTA | (V) | \$28

Sourdough crostini, basil, balsamic

MAUI TUNA POKE | (*O) | \$36

Mango, avocado, tortilla chips

GREEN DRAGON ROLL | (V) | \$28

Avocado, yam, cucumber, mango, sriracha

AVOCADO TOAST | (V) | \$32

Smashed avocados, tomato, radish, baguette

HOT CANAPES

BEEF BURGER SLIDERS | \$40

Garlic mayo, aged cheddar, pickled peppers

CHICKPEA FRITES | (V) | \$26

Sriracha mayo, cilantro

HAWAIIAN PRAWNS | \$38

Coconut crusted prawns, curry lime aoli, chives

PIRI PIRI CHICKEN SATAYS | \$36

African tomato sauce, crisp onion, lime

PULLED PORK SLIDERS | \$40

Caramelized onions, slaw, bbq sauce

GOCHUCHANG CHICKEN SATAYS | \$36

Spicy gochuchang sauce, green onions, crispy onions

DESSERT CANAPES

TOFFEE CAKE | \$24

Pudding Cake, chantilly, chocolate and toffee sauces

BEIGNETS | (V) | \$24

English Fritters - Fluffy dough, cinnamon and sugar

GINGERBREAD CAKE | \$24

Gingerbread, roasted apple, salted caramel

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PLATTERS

VEGETABLE PLATTER

Carrots, radish, grape tomatoes, cucumber, button mushrooms,
red pepper, celery, parmesan dip, confit garlic dip

SMALL | (V) \$35
Serves approx 10

MEDIUM | (V) \$65
Serves approx 25

LARGE | (V) \$120
Serves approx 40

SUMMER/WINTER FRUIT PLATTER

Chef's selection of seasonal fruit: watermelon, pineapple,
nectarines, plums, strawberries, blueberries, raspberries, watermelon,
honeydew, cantaloupe, pineapple, kiwi, oranges, grapes

SMALL | (V) \$35
Serves approx 10

MEDIUM | (V) \$65
Serves approx 25

LARGE | (V) \$120
Serves approx 40

MEAT + CHEESE PLATTER

Chef's selection of cheeses and charcuterie,
grainy mustard, fig jam, pickles, rosemary

SMALL | \$130
Serves approx 10

MEDIUM | \$180
Serves approx 25

LARGE | \$250
Serves approx 40

DESSERT PLATTERS

VANILLA CUPCAKES (PER DOZEN) | \$24
Chocolate or lemon cream cheese frosting, berries

COOKIE PLATTER | \$24
Chocolate Chip Cookies

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LUNCH

PRICE PER PERSON

OPTION 1 | MINIMUM 20 PEOPLE \$25

Choice of Family Style salad (pick one)

Choice of Family Style sides (pick one)

Chef's seasonal selection of sandwiches

OPTION 2 | MINIMUM 30 PEOPLE \$30

Choice of Family Style salad (pick one)

Choice of Family Style sides (pick two)

Choice of Family Style entrée (pick one)

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FAMILY STYLE / BUFFET DINNER

PRICE PER PERSON

OPTION 1 | MINIMUM 30 PEOPLE \$55

Choice of Family Style salad (pick one)

Choice of Family Style side (pick two)

Choice of Family Style entrée (pick two)

Choice of Cupcake or Cookie Platter

OPTION 2 | MINIMUM 30 PEOPLE \$70

Choice of Family Style salad (pick one)

Choice of Family Style side (pick three)

Choice of Family Style entrée (pick two)

Choice of Family Style dessert (pick one)

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FAMILY STYLE / BUFFET OPTIONS

SALADS

AHI TUNA SALAD

Sesame crust, avocado, mango, toasted almond, romaine,
soy ginger vinaigrette

CAESAR SALAD

Crispy Romaine, croutons, parmesan, creamy dressing

SANTA FE SALAD | (V)

Peanut lime dressing, avocado, corn, black beans, dates

WARM KALE SALAD | (V)

Black kale, potatoes, brussel sprouts, cranberries and toasted almonds

QUINOA SALAD | (V)

Roasted squash, beets, green goddess dressing,
toasted pumpkin seeds, crispy chickpeas

TEX MEX SALAD | (V)

Peanut lime dressing, avocado, corn, black beans,
dates, chipotle powder

SIDES

ROASTED BABY POTATOES | (V)

Confit garlic butter, chives

SPRING RICE | (V)

Crispy onions, green onions

DIRTY RICE | (V)

Spiced rice, marinated black beans

GREEN GODDESS QUINOA | (V)

Roasted squash, beets, green goddess dressing,
toasted pumpkin seeds, crispy chickpeas

WARM POTATO SALAD | (V)

Crispy potatoes, corn, bacon, garlic butter, chives

ROASTED BRUSSELS SPROUTS, APPLES AND ALMONDS | (V)

Apples, almonds, cranberries

PARMESAN BEETS WITH ALMONDS | (V)

Shaved fennel, champagne vinaigrette

ASPARAGUS (SEASONAL) | (V)

Butter, parmesan

MEDITERRANEAN VEGETABLES | (V)

Red onion, red pepper, grape tomatoes, garlic butter

FRIES

Crispy Yukon Gold fries

FAMILY STYLE / BUFFET OPTIONS

ENTRÉES

GRILLED STEAK

CHIMICHURRI | Fresh herb blend, poblano, lime
PEPPERCORN | Green peppercorns, thyme, demi glace
BOURBON MUSHROOM | Button mushrooms, garlic, herbs, demi glace

ROAST SALMON

CAJUN | Blackening spices, garlic butter
FETA CAPER DILL AOLI | Feta, capers, fresh herbs
BROWN SUGAR MUSTARD GLAZE | Sweet and tangy

ROAST CHICKEN

JAMAICAN JERK | Spicy marinade, tamarind glaze
WHITE WINE CREAM | Cream and wine reduction, mushrooms, garlic
CAJUN | Blackening spices, garlic butter

SURF + TURF

Butter poached lobster, striploin, citrus soy, micro cilantro
+ Add \$10 per person

PREMIUM ENTRÉES

Ask about our Seasonal meat and seafood offerings
+ Add \$10 per person

DESSERT

SEASONAL DESSERT

Ask about our current selection of seasonal desserts

LATE NIGHT STATION

TRADITIONAL GRILLED CHEESE STATION | \$5/person
Chef selection of fresh buttered bread and melting cheeses

GOURMET SELECTION GRILLED CHEESE

- Smoked cheddar, bacon +\$2/person
- Virginia ham, smoked cheddar, pickles +\$2/person
- Fresh mozzarella, tomatoes, basil +\$2/person

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PLATED MENUS

OPTION 1 | \$40

FIRST COURSE

CAESAR SALAD | Crisp romaine, croutons, parmesan, creamy dressing

FIELD GREENS | Grape tomatoes, cucumber, feta, champagne vinaigrette

SECOND COURSE

SEASONAL SALMON | Oven roasted salmon, jasmine rice, sautéed vegetables

HUNAN KUNG PAO | Ginger soy sauce, wok fried vegetables and noodles

6OZ SIRLOIN FRITES | Grilled steak, buttery mashed potatoes, sautéed vegetables

THIRD COURSE

DESSERT PLATTER | A custom array of sweet eats

OPTION 2 | \$55

FIRST COURSE

KALE SALAD | Black kale, potatoes, roasted brussels sprouts,
parmesan, cranberries, brown butter vinaigrette

PORK GREEN CHILE | Authentic spicy and fragrant chile with herbs and flour tortilla

SWORDFISH STREET TACO | Mini tacos, blackened swordfish, jalapeño crema,
cabbage

SECOND COURSE

CRISPY TOFU POKE RICE BOWL | Crispy tofu, avocado, mango, soy ginger rice

FILET MIGNON WITH POBLANO SAUTÉE | Poblano chorizo sauté,
buttery garlic mashed potatoes and seasonal vegetables

JERK CHICKEN | Authentic jerk marinade, sweet tamarind glazed full chicken breast,
with coleslaw, spiced rice and black beans

SALMON + SUSHI | Ponzu sauce, crispy onion, scallions, cucumber, dynamite roll

THIRD COURSE

SEASONAL DESSERT | Ask about our seasonal dessert feature

KEY LIME PIE | Graham cracker crust, whipped chantilly cream

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PLATED MENUS

OPTION 3 | \$65

FIRST COURSE

TEX MEX SALAD | Feta, avocado, black beans, corn, dates,
mixed greens, tortilla chips, peanut lime vinaigrette
AVOCADO SUPER TOAST | Smashed avocado, olive oil and tomatoes,
radish, spicy sriracha, toasted hemp seeds on toasted baguette
SPICY TUNA ROLL | Spicy ahi tuna, cucumber, avocado, tempura crunch

SECOND COURSE

RACK OF LAMB WITH CHARMULA | Oven roasted lamb,
Morrocan charmoula, green godden quinoa
STEAK AND LOBSTER | Grilled steak, tender oven roasted lobster,
mashed potatoes, seasonal vegetables
ZEN BOWL (Vegan or Salmon) | Jasmine rice, daikon, red cabbage,
grilled avocado, cucumber, sesame salt

THIRD COURSE

CRÈME BRÛLÉE | Velvety seasonal custard, bruleed sugar, fresh garnishes
S'MORES CHOCOLATE CHEESCAKE | Toasted marshmallow,
hazelnut graham streusel

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