



Group Menus



Choice of Salad

CLASSIC CAESAR SALAD

Crisp romaine lettuce, garlic caesar dressing, croutons, parmesan cheese

MOOSE FACTORY HOUSE SALAD

Mixed garden greens, sundried cranberries, toasted almonds, cucumber, cherry tomatoes, feta cheese

Choice of Entrée

STEAK & LOBSTER

OR

STEAK & ALASKAN KING CRAB

*Certified Angus Beef® 10 oz. sirloin steak,
choice of: 5 oz. lobster tail or one half-pound Alaskan king crab legs.
Seasonal vegetables, garlic mashed potatoes*

“AAA” FILET MIGNON

8 oz. beef tenderloin, seasonal vegetables, garlic mashed potatoes.

ROAST RACK OF LAMB

Pistachio mint crust, saskatoon cognac au jus

ALASKAN HALIBUT

Asparagus, arugula, tomato, olive relish, truffle buttered pappardelle pasta

Dessert

NEW YORK CHEESECAKE

Vanilla cheesecake topped with marinated berries and garnished with fresh whipped cream.

Fresh brewed Columbian coffee or gourmet tea.

group menu: A

• \$9.95 per person, plus 15% Gratuity and GST



Choice of Salad

CLASSIC CAESAR SALAD

Crisp romaine lettuce, garlic caesar dressing, croutons, parmesan cheese

MOOSE FACTORY HOUSE SALAD

Mixed garden greens, sundried cranberries, toasted almonds, cucumber, cherry tomatoes, feta cheese

Choice of Entrée

RIB EYE STEAK

Certified Angus Beef® 10 oz. rib eye, seasonal vegetables, garlic mashed potatoes.

CHICKEN CHOP

Pan roasted, Crystal Springs herb goat cheese, garlic mashed potato, garlic green beans, bacon rosemary jus.

COULTER DOUBLE CUT PORK CHOP

Dry cajun rub, whiskey roasted apples, sour cherry compote, honey balsamic reduction, garlic mashed potatoes

MOOSE FACTORY PLATTER

7 oz. Certified Angus Beef® sirloin, baby back ribs, sugarcane prawns

CEDAR PLANK SALMON

Oven roasted, Quebec maple butter, pecans, truffle buttered pappardelle pasta

Dessert

CHOCOLATE OBSESSION DESSERT

Sinfully rich chocolate mousse layered between dark fudge cake and drizzled with chocolate sauce.

Fresh brewed Columbian coffee or gourmet tea.

group menu: B

• 44.95 per person, plus 15% Gratuity and GST



Choice of Salad

CLASSIC CAESAR SALAD

Crisp romaine lettuce, garlic caesar dressing, croutons, parmesan cheese

MOOSE FACTORY HOUSE SALAD

Mixed garden greens, sundried cranberries, toasted almonds, cucumber, cherry tomatoes, feta cheese

Choice of Entrée

SIRLOIN STEAK

Certified Angus Beef® 10 oz. center cut sirloin, seasonal vegetables, garlic mashed potatoes

WILD MUSHROOM STEAK

Certified Angus Beef® 7 oz. sirloin steak, sautéed portabella, shiitake and oyster mushrooms, roasted garlic, dijon mustard, fresh ground pepper, seasonal vegetables, garlic mashed potatoes

CHICKEN CORDON BLEU

Black forest ham, smoked Gruyère cheese, wild mushroom marsala sauce, garlic mashed potatoes

STEAK PAPPARDELLE

Filet mignon strips, wild mushrooms, brandy sauce, truffle buttered pappardelle pasta

BARBEQUED RIBS

House-made barbeque sauce, seasonal vegetables, garlic mashed potatoes

Dessert

CHOCOLATE BREAD PUDDING

Served with pecan bourbon caramel sauce.

Fresh brewed Columbian coffee or gourmet tea.

group menu: C

• 39.95 per person, plus 15% Gratuity and GST