

DINNER BUFFETS (min. 50 guests)

Classic Dinner Buffet \$48.00

Gourmet Salad (Choice of 2)
Seasonal Vegetable Medley
Gourmet Starch (Choice of 1)
Main Entrée (Choice of 1)
Vegetable and Pickle Tray
Assorted gourmet desserts and squares

Deluxe Dinner Buffet \$56.00

Gourmet Salad (Choice of 3)
Vegetable and Pickle Tray
Seasonal Vegetable Medley
Gourmet Starch (Choice of 2)
Main Entrée (Choice of 2)
Assorted Gourmet Desserts and squares

Executive Dinner Buffet \$62.00

Gourmet Salad (Choice of 4)
Vegetable and Pickle Tray
Seasonal Vegetable Medley
Gourmet Starch (Choice of 2)
Main Entrée (Choice of 3)
Assorted Gourmet Desserts and squares

Choose from:

Gourmet Salads

Classic Caesar Salad
Mixed Greens with Dressings
Greek Pasta Salad
Kale & Quinoa Salad w/ Lemon Vinaigrette
Country Potato Salad
Thai Noodle Salad (contains peanuts)

Gourmet Starches

Herb Roasted Potatoes
Jasmine Rice
Buttered Mashed Potatoes
Stuffed Baked Potatoes
Ancient Grains

Main Entrees

Roast Baron of Beef with Rosemary Au Jus
(Or Prime Rib of Beef with Rosemary Au Jus + \$7.00)
Lemon Herb Salmon
Chicken Provençale
Baked Lasagna and Meat Sauce
Vegetarian Pasta Primavera
Grilled Chicken with Wild Mushroom Cream Sauce
Wild Mushroom Ravioli with Garlic Toast
Chipotle Mango chicken
BBQ Baby Back Ribs
Honey Mustard Glazed Ham

Additions

Add Main Entrée, Starch, or Salad \$7.00

Buffet dinners are served with buns and butter, coffee, herbal tea selection.

PLATED DINNERS

All of our Plated Dinners are served as a 3 course meal. Multiple entrées may be selected (entrée only) with a maximum of 2 choices. Orders must be received a minimum of 14 days in advance.

Plated dinners are served with buns and butter, coffee, herbal tea.

1ST COURSE

Market Salad with House Vinaigrette
Classic Caesar Salad

2ND COURSE

Grilled Chicken Breast with Wild Mushroom Cream Sauce - \$42.00
Prime Rib of Alberta Beef with Rosemary Au Jus - \$50.00
Lemon Herb Salmon - \$42.00
Alberta Beef Tenderloin with Red Wine Demi - \$60.00
Chicken Parmesan - \$42.00
Chicken with Lemon Herb Sauce - \$42.00
Maple Glazed Salmon with Fresh Fruit Salsa - \$42.00
Wild Mushroom Ravioli in Madeira Cream Sauce - \$36.00
Chipotle Mango Chicken Breasts - \$42.00
Baked Ham with Honey Mustard Sauce - \$42.00

All entrees served with seasonal vegetables and your choice of buttered mashed potatoes or herb roasted potatoes or jasmine rice or ancient grains.

3RD COURSE

White Chocolate Brownie
Salted Caramel Cheesecake
Key Lime Pie
Sticky Toffee Pudding

RECEPTION MENU Served as buffet style or passed appetizers

\$15.00 per guest

Choose 3 items:

Dry Ribs	pork ribs with sea salt & cracked pepper
Artichoke and Spinach Dip	warm with goat cheese, artichokes, spinach, and tomatoes with naan
Chicken Wings	assorted flavours and dips
Shrimp Cocktail	shrimp served chilled with house made cocktail sauce
Antojitos	cream cheese, green & red peppers, and jalapanos spiced up and rolled in a flour tortilla shell
Bruschetta	tomatoes, basil, garlic, and onion served on baguette toast points
Potstickers	pork and chicken with chili soy glaze
Beef Sliders	aged cheddar, burger relish

Add additional appetizers for \$4.00 per guest.

If you have other items in mind that are not listed, please ask to speak to our Catering Manager.

LATE NIGHT OFFERING

\$13.00 per guest

Choose one of these great themes (or create your own)

Assorted Chicken Wings with Dip

Nacho Bar - Corn Tortillas Chips, Cheese Sauce and all the fixings

Poutine Bar

Classic Grilled Cheese Sandwiches

All Late Night offerings are priced as an add on to a full dinner menu

MOXIES MENU

**IF YOU PREFER TO HAVE A MOXIES MENU AT YOUR EVENT,
PLEASE CONTACT US.**

Our Catering Manager will work with you to customize a menu that suits your needs.

CLICK HERE TO VIEW THE MOXIES MENU:

<https://moxies.com/restaurants/london-downtown/menu>

CATERING RULES & REGULATIONS

We thank you for choosing Moxies to host your upcoming function.

In order to ensure a successful event, please allow us to provide you with the following catering information:

FOOD & BEVERAGE

The menus in our package are suggested selections: Our Executive Chef would be pleased to customize menus to suit any taste and occasion. Prices do not include 18% service charge or applicable government taxes on all food and beverage. All off site events are subject to a transportation fee.

We are pleased to offer special dietary menus. Please discuss any requirements with your Catering Manager. Please ensure that the Catering Manager is aware of all allergies in your group a minimum of fourteen (14) business days prior to your function.

Buffet products will be displayed for a maximum of one hour at any function to ensure the quality and integrity of the product.

FUNCTION GUARANTEE

The catering department must be notified of the guaranteed number of guests attending the function(s) no later than fourteen (14) business days prior to the event. Should no guarantee be received, Moxies shall charge for the original numbers quoted and the customer shall hereby undertake to pay for the expected number or actual number served, whichever is greater. Your guaranteed number of guests cannot be decreased by more than 25% of your expected number of guests. Billing will reflect whichever number is greater.

DEPOSITS AND METHOD OF PAYMENT - WEDDINGS

50% payment is due 3 business days prior to event, unless previous credit arrangements have been established. A deposit of \$1000.00 is due to reserve your date. Event may be cancelled six (6) months prior for a deposit refund. Balance is due the day after your event. These are guidelines. Your Event Specialist will work with you on specific terms.

CANCELLATION

Cancellation of a confirmed booking less than 30 days from the event will incur a cancellation penalty; 7-14 days 25% of anticipated F&B; 3-6 days 50% of anticipated F&B; less than 72 business hours 100% of anticipated F&B sales.