



*Private
Events*



BIRTHDAYS - BABY SHOWERS - WEDDING REHEARSALS
GRADUATIONS - CORPORATE EVENTS - WINE TASTINGS &
MORE!



Prix Fixe Brunch Menu

\$38/pp plus tax & gratuity

Served with Warm Homemade Cornbread & Molasses Butter

First Course Choice of 2

Caesar Salad

Croutons/House Made Caesar Dressing/Parmigiano Reggiano

Choice of Soup

French Onion/Crab Chowder or Tomato Bisque

Arugula & Beet Salad

Crumbled Blue Cheese/Toasted Almonds & Lemon Vinaigrette

Vegan Falafel & Hummus

Tahini Sauce/Cucumber/Dill/Hothouse Tomato & Garbanzo Bean Salad

Entrees Choice of 3

Eggs Benedict

Canadian Bacon/Toasted English Muffin/Hollandaise Sauce/Home Fries or Side Salad

Bananas Foster French Toast

Dulce De Leche & Maple Emulsion/Whipped Cream

Tofu Scramble (GF/Vegan)

Organic Tofu/Shaved Vegetables/Scallions/GF Soy/Sesame Oil/Home Fries or Side Salad

The Goose Classic Burger

LTOP/Caramelized Onions/Cheddar/House Special Sauce/Brioche Bun

Turkey Club Sandwich

Bacon/Avocado/Lettuce/Tomato/Basil Mayo/Multi-Grain Toast & French Fries

The Goose Cobb Salad

Grilled Chicken/Local Bibb Lettuce/Romaine/Avocado/Tomato/Bacon/Hard Boiled Egg/Blue Cheese/ Balsamic Vinaigrette

Pan Roasted Organic Salmon *+4 Per Person (GF)

Cauliflower/Sweet Potatoes/Shishito Peppers & Romesco Sauce

Prime Rib Sandwich +4 Per Person

Swiss Cheese/Caramelized Onions/Horseradish Crema/Au Jus Dipping Sauce with French Fries

Dessert Choice of 2

Warm Apple Tart with Caramel Sauce & Vanilla Ice Cream
Chocolate Torte with Vanilla Gelato/Grand Marnier & Cherries

Tiramisu with Whipped Cream & Chocolate Sauce
Vegan Carrot Cake with Walnut Raisin Chutney & Spiced Cider Emulsion +2 Per Person
Choice of Sorbet or Gelatos



Breakfast Buffet

\$34/ Per Person plus tax & gratuity

Bananas Foster French Toast

Scrambled Eggs

Assorted Fruit Platter

Eggs Benedict

Home Fries Yogurt/Honey & Granola Bacon

Sausage

Toast/Butter/Jam

Includes Soft Drinks, Coffee & Tea

Additional Options:

Frittata + 5 Per Person (Both Vegetarian &
Meat Based Options Available)

Assorted Pastries + 5 Per Person

Bagels/Butter/Cream Cheese + 3.50 Per
Person

Vegan Tofu Scramble + 5 Per Person

Smoked Salmon w/ Capers + 6 Per Person



Prix Fix Lunch Menu

\$38/pp plus tax & gratuity

First Course Choice of 2

Caesar Salad

Croutons/House Made Caesar Dressing/Parmigiano Reggiano

Choice of Soup

French Onion/Tomato Bisque or Crab Chowder

Arugula & Beet Salad

Crumbled Blue Cheese/Toasted Almonds & Lemon Vinaigrette

Vegan Falafel & Hummus

Tahini Sauce/Cucumber/Dill/Hothouse Tomato & Garbanzo Bean Salad

Entrees Choice of 3

Chicken Milanese

Choice of Grilled (GF) or Crispy Baby Arugula/Mozzarella/Hothouse Baby Tomatoes/Shaved Parmesan/Lemon & Olive Oil Emulsion

Fish & Chips

Cole Slaw/Tartar Sauce/Malt Vinegar Fries/Lemon

Vegan Moroccan Vegetable Tagine (GF)

Quinoa/Snow Peas/Fava Beans/Butternut/Roasted Peppers/Basil-Tofu Puree/Maple-Balsamic Reduction

The Goose Classic Burger

LTOP/Caramelized Onions/Cheddar/House Special Sauce/Brioche Bun

Turkey Club Sandwich

Bacon/Avocado/Lettuce/Tomato/Basil Mayo/Multi-Grain Toast & French Fries

Cobb Salad

Grilled Chicken/Local Bibb Lettuce/Romaine/Avocado/Tomato/Bacon/Hard Boiled Egg/Blue Cheese/ Balsamic Vinaigrette

Pan Roasted Organic Salmon *+4 Per Person (GF)

Cauliflower/Sweet Potatoes/Shishito Peppers & Romesco Sauce

Prime Rib Sandwich +4 Per Person

Swiss Cheese/Caramelized Onions/Horseradish Crema/Au Jus Dipping Sauce with French Fries

Dessert Choice of 2

Warm Apple Tart with Caramel Sauce & Vanilla Ice Cream
Warm Flourless Chocolate Cake with Vanilla Gelato/Grand Marnier & Cherries

Tiramisu with Whipped Cream & Chocolate Sauce
Vegan Carrot Cake with Walnut Raisin Chutney & Spiced Cider Emulsion +2 Per Person
Choice of Sorbet or Gelatos



Prix Fix Dinner Menu

\$70/pp plus tax & gratuity

First Course – Choice of 2

Caesar Salad

Polenta Croutons/House Made Caesar Dressing/Parmigiano Reggiano/Shaved Fennel

Whipped Ricotta

Roasted Pears/Marcona Almonds/Prosciutto/Balsamic/Basil/Extra Virgin Olive Oil & Whole Grain Toast

Choice of Soup

French Onion/Crab Chowder or Tomato Bisque

Arugula & Beet Salad

Crumbled Blue Cheese/Toasted Almonds & Lemon Vinaigrette

Vegan Falafel & Hummus

Tahini Sauce/Cucumber/Dill/Hothouse Tomato & Garbanzo Bean Salad

Maryland Crabcakes

+7 Ea Person Pepper Relish & Citrus Tartar Sauce

Entrees - Choice of 3

Pan Roasted Organic Salmon **4 Per Person (GF)

Cauliflower/Sweet Potatoes/Shishito Peppers & Romesco Sauce

Chicken Scarpariello

Orecchiette Pasta/Cherry Peppers/Sausage & Broccoli Rabe

Braised Boneless Beef Short Rib

Whipped Yukon Gold Potatoes/Roasted Root Vegetables/Crispy Parsnips/ Red Wine Emulsion

Vegan Moroccan Vegetable Tagine

Red Quinoa/Snow Peas/Fava Beans/Roasted Peppers/Basil-Tofu Puree/Maple-Balsamic Reduction

Seared 10oz Filet Mignon +12 Per Person

Choice of Whipped Potatoes/Peppercorn Sauce or Steak Frites

Dessert - Choice of 2

Warm Apple Tart with Caramel Sauce

Dark Chocolate Torte with Grand Marnier & Cherries
Tiramisu

Vegan Carrot Cake with Walnut-Raisin Chutney & Spiced Cider Sauce

Choice of Sorbets with Passion Fruit Puree



Passed Hors D'oeuvres

Priced Per Selection and Upon Event

Grazing Tables Options:

Hummus/Vegetables & Pita Chips +8 Per Person
Mozzarella & Hot House Tomatoes with Basil/Extra Virgin Olive Oil & Balsamic Reduction +9 Per Person
Meat & Cheese Board Prosciutto, Salami, Pepperoni, Olives, Parmesan, Blue Cheese Etc. Just Cheese +12 Per Person

Meat & Cheese +15 Per Person
Chips, Salsa & Guacamole +10 Per Person
Shrimp Cocktail +18 Per Person

Ask about our Custom Dessert Tables!

**5 Passed Apps from Tier 1 for each hour 29.00
Per Person +3 For each additional item**

Tier 1

Chicken Satay Skewers with Curry Dipping Sauce
Pigs in a Blanket with Whole Grain Mustard
Pizza Margherita
Stuffed Mushrooms
Chicken & Waffle Bites
Mini Pulled Pork Sliders with Brioche Buns
Spinach in Phyllo "Spanakopita"
Cheeseburger Sliders
Truffle-Parm Fries
Vegan Vegetable Spring Rolls with Sweet Chili Sauce
Mini Mac n Cheese Bites
Mozzarella & Tomato Caprese Skewers
Arthur Ave Meatballs with Marinara & Shaved Parm
Mini Fish n' Chips with Tartar Sauce and Lemon
Buffalo Chicken Spring Rolls with Blue Cheese Dressing & Scallions
Buffalo Cauliflower Bites w/ Ranch Dipping Sauce
Chicken Quesadillas with Lime Crema & Pico De Gallo
Short Rib Grilled Cheese Sandwiches
Mini Cuban Sandwiches
Buffalo Wings or BBQ Wings
with Choice of Ranch or Blue Cheese
Chicken Teriyaki Dumplings with Sesame-Soy Dipping Sauce



Passed Hors D'oeuvres

Priced Per Selection and Upon Event

Tier 2

California Sushi Rolls with Pickled Ginger,
Wasabi & Soy Sauce +4 per guest

Shrimp Cocktail with Bloody Mary Cocktail
Sauce +5 per guest

Mini Beef Empanadas with
Chimichurri Sauce +3 per guest

French Onion Soup Boules +3 per guest

Wild Mushroom Arancini with White Truffle
Oil & Parmesan +2 per guest

Lump Crab Cake Bites with Chipotle
Remoulade +5 per guest

Bacon Wrapped Scallops with Lemon Infused
Olive Oil +6 per guest

Lamb lollipops with Pomegranate
Molasses +6 per guest

Beef Short Rib & Bacon Skewers +4 per guest

Coconut Shrimp with
Sweet Chili Sauce +4 per guest

Mini Assorted Quiche +3 per guest

Truffle Mac n' Cheese Tarts +3 per guest



Custom Events @ The Goose

Looking for an experience that varies from our standard event offerings? Count us in!

The Goose is happy to customize your event needs.

In addition to the above menus, we also offer private 5 course tasting dinners pairing our exquisite cuisine with your choice of wine or spirits. Ask us how to plan your custom event!

Room minimums, buyout minimums and 3rd party vendor fees may apply.