

Authentic MENU

3 SERVICES

Appetizer
Main
Dessert

\$85
per person

Seafood Tower

Shrimp cocktail, lobster tails,
oysters and octopus salad

+ \$50
per person

Appetizer

GIBBYS SALAD

Mixed greens, crumbled bacon, gibbys dressing

Mains

Main courses served with grilled asparagus
and Monte Carlo potato (twice baked
with bacon, sour cream and chives)
or Baked potato

FROM THE LAND

PEPPER STEAK 12 oz

Sirloin, peppercorn sauce

PETIT FILET MIGNON 8 oz Center cut

YOUVILLE RACK OF LAMB

Grilled, herb and garlic marinade

ROASTED CORNISH HEN

Bordelaise sauce

EGGPLANT PARMIGIANA

Tomato sauce, mozzarella, Pecorino Romano

FROM THE SEA

GRILLED KING SALMON

Herb oil, lemon

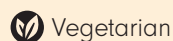
BROILED SHRIMP

Lemon, garlic butter

Dessert

CHEF'S INSPIRATION

Tea - Coffee - Brewed decaf - Herbal tea



Group menus are subject to a required minimum number of 10 guests and must be arranged one week prior to reservation.
Prices and availability are subject to change without prior notification. Group menus are subject to one bill.

Discovery MENU

4 SERVICES

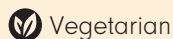
Appetizer
Salad
Main
Dessert

\$103
per person

Seafood Tower

Shrimp cocktail, lobster tails,
oysters and octopus salad

+ **\$50**
per person



Vegetarian

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Appetizers

BURRATA SALAD

Tomatoes, scallions, olive oil

ESCARGOTS BOURGUIGNONNE

Garlic herb butter

Salads

GIBBYS SALAD

Mixed greens, crumbled bacon, gibbys dressing

BLUE CHEESE WEDGE SALAD

Iceberg, crumbled bacon, blue cheese dressing

Mains

Main courses served with grilled asparagus
and Monte Carlo potato (twice baked
with bacon, sour cream and chives)
or Baked potato

FROM THE LAND

RIB STEAK 20 oz Gibbys cut

PETIT FILET MIGNON 8 oz Center cut

SIRLOIN 15 oz

D'YOUVILLE RACK OF LAMB

Grilled, herb and garlic marinade

ROASTED CORNISH HEN

Bordelaise sauce

EGGPLANT PARMIGIANA

Tomato sauce, mozzarella, Pecorino Romano

FROM THE SEA

GRILLED KING SALMON

Herb oil, lemon

BROILED CANADIAN LOBSTER TAILS (3)

Garlic butter

Dessert

CHEF'S INSPIRATION

Tea - Coffee - Brewed decaf - Herbal tea

Canapés **MENU**

Start your event with
a selection of canapés
inspired by Gibbys'
signature dishes.

\$40
per dozen

These flavourful bites, crafted with
the same care and premium
ingredients that have made Gibbys
cuisine renowned, are the perfect way
to set the tone for your gathering.

ARANCINI
SHRIMP COCKTAIL
GRILLED SHRIMP
SALMON TARTAR
BRUSCHETTA
SIRLOIN MEATBALLS

* Minimum of 2 dozen
per selection.

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