

Banquets

For groups of 20 or more

Banquet 1

\$25 p/p

1/4 Chicken Fried, Jerked or Seasoned

And

Choose any 3 sides Hot or Cold

And

House selection of sauce

HOT

CAVIAR TASTE ON A 'BAKED BEAN' BUDGET

Chorizo & Pulled Pork Beans w/ tomato haricot, molasses, thyme & bbq sauce

TRUFFLED MAC 'N' CHEESE

'The Chicken And Sons Classic' w/ three cheese bechamel, macaroni & white truffle oil

ALL MASHED UP

Desiree Mash w/ butter, cream, garlic & giblet gravy

GREENS WITH ENVY

Sauteed Market Greens w/ perorino, salsa verde, lemon & fresh mint

SPROUT ON THE TOWN

Bbq Brussel Sprouts w/ lentils, parsley, bourbon glazed bacon & anchovy mayo

MI-SO HONEY

Caramelized Carrots w/ sweet potato, miso, honey, sumac, pumpkin & sesame seeds

COLD

THE AUSSIE HIPSTER

Quinoa, brown rice, kale, chickpeas, charred broccoli, coffee granola, avocado & vegemite dressing

CAULIFLOWER COLLAPSE

Za'atar Roasted Cauliflower w/ pearl cous cous, caramelized pear, pickled raisins, goats curd & mint

SLAW 'N' ORDER

Kale, Cabbage & Sprout Slaw w/ caper, cornichon, fine herb & mustard vinaigrette

ORANGE IS THE NEW BLACK

Fennel w/ black olives, orange, spinach, black beans, mint & citrus vinaigrette

IT'S FULLY SICK

Smoked Eggplant w/ dates, wholemeal burghul, parsley, chickpeas, pickled green peppers, falafel crumb & tahini dressing

'JUAN' IN A MILLION

Brown Rice w/ avocado, black beans, cjarred corn, coriander, tortilla chips & chipotle aioli

Add Extra Protein
\$10 p/p

BBQ Beef Brisket | Smoked Pork Butt | Slow Roasted Lamb Shoulder

Banquets

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Banquet 2

\$33 p/p

Assorted dips and pita bread starter

Select One Protein

House Brined Chicken - Jerked or Seasoned

Charred Flank Steak w/ chimmichurri

Smoked Pork Butt w/ maple glaze

Slow Roasted Lamb Shoulder w/ garlic & rosemary

Braised Beef Cheek w/ red wine jus & thyme

HOT

STOP MACKING AROUND

Macaroni w/ three cheese bechamel & truffle oil

RICE 'N' PEAS

Brown Basmati Rice w/ scotch bonnet pepper, red kidney beans,
thyme, garlic, scallions, chicken stock & coconut cream

GREEN SLEAVES

Market greens w/ pecorino & salsa verde

CANADIAN CARROTS

Maple Roasted Carrots w/ bacon, toasted pumpkin seeds &
waffle croutons

SWEET CHICK

Pumpkin, Sweet Potato & Chickpea Tagine w/ dates, green olives,
manuka honey, Arabic 7 spices & minted yoghurt

GRATIN DU POMMIE

Sebago Potato w/ garlic, cream, confit garlic & onion

COLD

CAULIFLOWER COLLAPSE

Za'atar Roasted Cauliflower w/ pearl cous cous, caramelized pear,
pickled raisins, goats curd & mint

THE BEARDED BARISTA

Quinoa & Brown Rice w/ roasted sweet potato, broccoli, pepitas,
walnuts, baby spinach & coffee cumin dressing

BLUE'S N BEETS

Roasted New Season Beetroots w/ red apple, celery, walnuts, blue
cheese, fine herbs & buttermilk dressing

'JUAN' IN A MILLION

Brown Rice w/ avocado, black beans, jarred corn, coriander,
tortilla chips & chipotle aioli

IT'S FULLY SICK

Smoked Eggplant w/ dates, wholemeal burghul, parsley, chickpeas,
pickled green peppers, falafel crumb & tahini dressing

Add Extra Protein

\$5 p/p

Banquets

For groups of 20 or more

Burger Banquet

\$26 p/p

Includes

Fried Chicken Wing Starter
Fries

Selection of housemade sauces

SIGNATURE BUTTERMILK FRIED

Buttermilk Breast w/ red cabbage slaw, chipotle aioli, American cheese & house pickles

THE ROYALE WITH CHEESE

Hand Ground Brisket & Chuck Pattie w/ double American cheese, glazed double bacon, house pickles & secret burger sauce

THE MOTHERCLUCKER

Spiced Breast w/ lettuce, bacon, tomato, Chicken & Sons motherclucker hot sauce & tortilla

Christmas Banquet

\$50 p/p

Starter

Select One Starter

CHEESE & CHARCUTERIE | DIPS & TOASTED FLAT BREAD
ANTIPASTO

Main

Select Two Proteins

SMOKED TURKEY | JERK CHICKEN
JERKOLA GLAZED HAM | BRAISED BEEF BRISKET
WHOLE ROASTED SALMON

Sides

Select Three Sides

MAPLE GLAZED ROOTS | SAUTED GREENS & BACON
TRUFFLED MAC 'N' CHEESE | NEW POTATO SALAD
CHARRED CORN W/ chipotle dressing | ROAST POTATOES
BEETROOT SALAD W/ goats cheese, hazelnut & baby spinach

Dessert

Select One Dessert

VANILLA RICE PUDDING
NUTELLA BREAD & BUTTER PUDDING

Canapés

Package A

\$20 p/p

4 small & 1 substantial

- Caramelized French Onion Tarts w/ gruyere & walnut
- Mini Truffled Mac & Cheese
- Herb Crumbed Flathead w/ aioli & lemon
- Chargrilled Jerk Spiced Chicken Skewers w/ coriander & scotch bonnet aioli
- House-made Chorizo & Sage Sausage Roll w/ pedro ximinez onion relish

Additions

\$6 ea | Minimum 12

- Chicken & Sons Buttermilk Fried Chicken Slider w/ American cheese, dill pickles, chipotle aioli & slaw
- Wagyu Beef Sliders w/ American cheese, lettuce & pickles
- Hot Dogs w/ American mustard & ketchup
- Beer Battered Fries w/ sauce

Package B

\$25 p/p

4 small & 2 substantial

- Caramelized French Onion Tarts w/ gruyere & walnut
- Chargrilled Jerk Spiced Chicken Skewers w/ coriander & scotch bonnet aioli
- King Prawn & Lime Leaf Skewer w/ nahm jihm sauce
  - Arancini w/ pea, truffle, fontina & aioli
- House-made Chorizo & sage sausage roll w/ pedro ximinez onion relish
- Wagyu Mini Mac Sliders w/ American cheese, dill pickle & secret sauce

Package C

\$35 p/p

5 small & 3 substantial

- Peppered Rare Wagyu Beef Crostini w/ roasted garlic aioli & parmesan
- Freshly Shucked Sydney Oysters served natural or cucumber mignonette
- Caramelized French Onion Tarts w/ gruyere, truffle & hazelnut
- Chargrilled Jerk Spiced Chicken Skewers w/ coriander & scotch bonnet aioli
- King Prawn & Lime Leaf Skewer w/ nahm jihm sauce
  - Mini Truffled Mac & Cheese
- Confit Pork Belly & Sage Sausage Roll w/ maple pickled raisins wagyu
- Chicken & Sons Buttermilk Fried Chicken Slider w/ American cheese, dill pickles, chipotle aioli & slaw

Platters

Serves 15-20+ people

Mexican Nachos

\$60

Tortilla, guacamole, pulled pork, refried beans, sour cream & salsa

Vegetarian option available



Pulled Meat & Charcuterie

\$100

Smoked pulled pork, braised brisket, jerk chicken, flat bread, pickles & sauces



Chicken & Sons

\$60

Buttermilk fried wings, peri peri ribs, fennel & chili arancini & popcorn chicken tenders



Book Your Next Function at The Ritz