



Group Dinner Menu (delivery/pickup)

Appetizers \$2-3/pc

- Warm Asiago cheesecake w/ candied walnut (*vegetarian*)
- Roasted local pumpkin, candied pecan & brie triangle (*vegetarian*)
- Spanakopita w/ local heirloom spinach & swiss chard in phyllo (*vegetarian*)
- Slow roasted pastured pork belly bites w/ apple & cranberry relish
- House chorizo meatball skewer w/ Arrabiata sauce
- House smoked trout on green pea blini w/ creme fraiche & dill

Soup Starter \$4/serving

- Wild mushroom bisque
- Winter spices creamy local squash

Salad Starter \$4-6/serving

- Mediterranean Salad: Organic arugula & chickpeas, roasted red pepper, lemon & caper vinaigrette, grilled Earth-bound flatbread
- Heirloom Carrots: Honey roasted local carrots, carrot & fennel slaw, organic tri-colored quinoa & local honey, ginger & orange vinaigrette
- House Salad: Organic baby greens w/ julienned carrots, beets & cucumbers, house croutons and choice of 2 dressings (1 creamy/1 vinaigrette)

Vegetable Sides \$3-4/serving

- Wild SK fiddleheads in garlic & butter
- Roasted honey glazed local carrots w/ toasted almonds
- Roasted local potatoes in sage butter
- Sweet potato & Linzer delikatess (heritage potato) gratin
- Northern SK wild rice & Jasmine rice pilaf

Mains \$12/serving

- Pan seared polenta baked w/ caramelized local onion, garden rosemary & Gorgonzola (*vegetarian*)
- Local roasted buttercup squash brunoise & garden rosemary stuffed chicken breast
- Organic local pastured chicken leg "coq au vin" w/ mushrooms & onions
- Local beef brisket (or local beef cut depending on availability) braised in red wine jus
- Slow roasted leg of lamb w/ roasted garlic & garden herb jus

Dessert - \$45-50/cake Cheesecakes (16 slices) /Cakes (12 slices)/Cupcakes \$3

Please see dessert list for full dessert options