



# Group Dinner Menu (delivery/pickup)

## Appetizers \$2-3/pc

- Wild mushroom ragout on toasted brioche w/ Parmigiano ♡
- Local beet green & feta spanakopita ♡
- Wild BC salmon & horseradish crème fraiche roulade w/ pickled beet ⊗
- Spiced chicken meatball w/ green tomato chutney ⊗
- Slow roasted pork belly bite w/ savoury low bush cranberry compote
- Foie gras & roasted root vegetable phyllo triangle ⊗

## Soup Starter \$4/serving

- Creamy roasted local squash w/ toasted pumpkin seeds & pumpkin seed oil ♡ ⊗
- Rich red wine turkey, wild rice & celeriac soup

## Salad Starter \$4-6/serving

- Poached Pear Prosciutto Salad: red wine poached pears & local prosciutto w/ winter greens, shaved Parmigiano & toasted pine nuts, red wine vinaigrette ⊗
- Roasted Beets: balsamic roasted local beets w/ organic arugula, avocado & toasted walnuts, citrus vinaigrette ♡ ⊗
- House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette & creamy dressing on the side ♡ ⊗

## Hot Sides \$3-4/serving

- Roasted brussels sprouts w/ local bacon ⊗
- Roasted honey glazed local carrots w/ toasted almonds ♡ ⊗
- Rosemary roasted local buttercup squash ♡ ⊗
- Roasted local potatoes in sage butter ♡ ⊗
- Classic gratin Dauphinois ♡ ⊗
- Calories' wild rice bread, chestnut & apple stuffing ♡
- Brown butter toasted orzo & almond pilaf ♡

## Mains \$12-15/serving (order minimum 8 portions)

- Citrus & Brie stuffed chicken breast w/ cranberry & port cream sauce ⊗
- Local free range turkey whole roasted, carved w/ red wine gravy ⊗
- Red wine braised local beef brisket w/ roasted shallot & mushroom ⊗
- Herb crusted slow roasted rack of pork w/ creamy Dijon demi glaze ⊗
- Slow roasted local leg of lamb w/ garlic & garden herb jus ⊗

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

\*\*\*Please see dessert list for full dessert options\*\*\*