



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

✓ vegetarian ✗ gluten free

