

GF = Gluten Free
DF = Dairy Free
V = Vegetarian
VG = Vegan

FALL HARVEST

Menu

FALL FEATURE

MEAL INCLUDES:

SEVEN GRAIN SALAD (V)

with cucumber, roasted roots, sun-dried cranberries, toasted almonds, crumbled goat's cheese, and lemon-rosemary vinaigrette

STUFFED CHICKEN LEG (GF)

stuffed with sage & apple, served with roasted garlic smashed baby white potatoes, fall vegetable medley and apple jus

SALADS & SANDWICHES

MEAL INCLUDES:

SALADS (choice of 1)

BROCCOLI SLAW (GF, VG)

with cider vinaigrette, and sun-dried blueberries

CHOP SALAD (GF, VG)

with grape tomato, carrot, cucumber, and balsamic vinaigrette

CHILLED SANDWICHES (choice of 1)

GRILLED CHICKEN SANDWICH

grilled chicken, roasted red pepper, havarti, and arugula with sun-dried tomato mayo on ciabatta

GOURMET HAM SANDWICH

black forest ham and applewood smoked cheddar on brioche bun with herb mayo, leaf lettuce and tomato

ROAST BEEF SANDWICH

roast beef and Swiss on herb focaccia with horseradish mayo, leaf lettuce, and shaved red onion

VEGETABLE WRAP (VG)

grilled vegetable zataar wrap with roasted red pepper hummus

OKTOBERFEST

OKTOBERFEST SAUSAGE

Oktoberfest sausage on a bun served with sauerkraut and Oktoberfest mustard

BEYOND MEAT SAUSAGE (VG)

on a bun served with sauerkraut and Oktoberfest mustard

ADD-ONS

BROCCOLI SLAW (GF, VG)

with cider vinaigrette, and sun-dried blueberries

CHOP SALAD (GF, VG)

with grape tomato, carrot, cucumber, and balsamic vinaigrette

GERMAN POTATO SALAD (GF, DF, V)

German potato salad with hickory smoked bacon and Creole mustard

PRETZEL & CHEESE (V)

freshly baked pretzel with cheese dip

BAKED CABBAGE ROLL

in tomato sauce

DESSERT

BLACK FOREST CUPCAKE

APPLE STREUSEL TART

PUMPKIN CHEESECAKE DOME (GF)

RUM-SOAKED APPLE SHORTCAKE

*All meals served individually packaged or buffet
Prices subject to HST, admin fee and delivery fee
Labour charge to apply for serving staff
Minimum 25 people*