

CHOOSE YOUR SALAD



Baby Kale Caesar \$7

Crisp romaine & baby kale, shaved parmesan, roasted garlic, Caesar dressing, croutons, lemon wedge



Berry Bliss (V) \$7

Tender greens & spinach with seasonal berries, candied pecans, goat cheese, and berry vinaigrette



Green Bliss (VG) \$7

Vibrant greens, spinach, napa cabbage, cucumber, scallions, snap peas, quinoa tabbouleh, green goddess dressing



Classic Garden (VG) \$7

Mixed greens, cherry tomatoes, pickled red onions, croutons, enjoy with your choice of dressing

Berry Vinaigrette - Ranch - Herb Vinaigrette - Caesar - Creamy Southwestern Chipotle - Green Goddess

CHOOSE YOUR ENTREE



Seafood

Wild Pacific Salmon \$MP
baked and served with a wine and citrus Francese sauce

Alaskan Halibut \$MP
baked and served with a miso honey glaze or a chermoula sauce



Pork

Roasted Pork Loin \$27
served with apple sage stuffing and rich pan gravy

Pork Belly (GF) \$36
Asian BBQ style or sage coriander with a whole grain mustard cream

Stuffed Pork Loin \$44
fig and nut stuffing, finished with a balsamic gastrique



Chicken

Farmhouse Roasted Chicken (GF,DF) \$26
roasted and sliced, served with pan au jus

Chicken Piccata \$27
lemon, wine and butter sauce with shallots and capers

Marry Me Chicken (GF) \$29
creamy sundried tomato sauce with Parmesan and basil



Pasta

Lasagna Bolognese \$22
layered pasta, slow-simmered meat sauce

Fettuccini Alfredo \$24 - \$36
creamy alfredo sauce, grilled chicken or prawns

Penne Alla Vodka \$24 - \$36
tomato cream sauce, grilled chicken or prawns



Beef

Grilled Flank Steak \$41
Chimichurri or au poivre

Red Wine Braised Beef \$42
root vegetables & demi-glace

Tandoori Short Ribs (GF) \$46
tomato coconut curry

Beef Tenderloin \$47
mushroom gravy & horseradish



Vegetarian & Vegan

Pumpkin Havarti Lasagna (V) \$22
layers of pumpkin and creamy Havarti

Mushroom Walnut Risotto (V) \$24
toasted walnuts, arborio rice, cream and Romano cheese

Polenta Napoleon (VG) \$26
cashew cream, roasted eggplant and roasted pepper, pesto sauce

CHOOSE TWO SIDES

-  Creamy Mashed Potatoes (GF/V)
-  Herb Roasted Potatoes (GF, VG)
-  Rice Pilaf (GF, VG)
-  Seasonal Roasted Vegetables (GF, VG)

-  Potatoes Au Gratin (GF/V)
-  Spaghetti Aglio e Olio (VG)
-  Green Bean Almondine (GF/VG) +\$3.50
-  Roasted Brussels Sprouts (GF, VG) + \$3.50



V = Vegetarian



VG = Vegan



GF = Gluten Friendly

Gluten-Friendly Disclaimer

While we strive to prepare gluten-friendly items with care, our kitchen uses wheat and flour products. We cannot guarantee the absence of cross-contact or cross-contamination.

A 20% service fee is applied to all orders. This fee is not a gratuity and supports the administration, planning, production, coordination, and logistical services required to ensure a seamless catering experience.