



SPRING MENU UPDATE 2009

KEEP YOUR CARBON FOOTPRINT SMALL WHEN CATERING!
AS MUCH OF THIS MENU AS POSSIBLE IS FROM ONTARIO!

HORS D'OEUVRES

- MARINATED LAMB SKEWERS, WITH MAPLE GLAZE
- PORK SKEWERS WITH EMPIRE APPLE PRESERVE
- POTATO ROUNDS WITH WILD SMOKED TROUT
\$3.00 EACH, MINIMUM OF 24 PIECES
- PURPLE CARROT ROUNDS WITH SPICY MARINATED TOFU
- FRESH LOCAL ASPARAGUS, WRAPPED IN PROSCUITTO
- CHICKEN SKEWERS WITH ONTARIO PEACH SALSA
\$2.50 EACH, MINIMUM OF 24 PIECES

RECEPTION BASKETS

ONTARIO RECEPTION BASKET

an assortment of root vegetable chips accompanied by savoury dips, including green tomato chutney, our own ontario hot sauce, and creamy fresh herb dip

\$6.00 PER SERVING, MINIMUM OF 8 SERVINGS

SALADS

- ASPARAGUS WITH JULIENNE OF PURPLE & RED CARROTS
- HYDROPONIC VEGGIE SALAD (WITH COLOURED PEPPERS, TOMATOES, CUCUMBERS & APPLE CIDER VINAIGRETTE)
- COUSCOUS & PEACH SALAD
\$4.50 PER SERVING, MINIMUM OF 6 SERVINGS

MAINS

- ASPARAGUS & SMOKED SALMON FETTUCINI,
IN A LIGHT LEMON CREAM SAUCE
\$9.50 PER SERVING, MINIMUM OF 6 SERVINGS
- PAN SEARED CHICKEN BREAST WITH PEACH CHUTNEY
\$10.00 PER SERVING, MINIMUM OF 6 SERVINGS

DESSERTS

- MAPLE LOLLI'S
\$2.00 EACH, MINIMUM OF 24 PIECES

