

Vegetable Platter with Hummus





\$24.99(serves 4-6)

Frank's cookie platter assorted cookies, all gluten free

\$26.99(serves 4-6)

Frank's strudel platter

with creme anglaise

\$29.99(12 pieces)

Seasonal fruit platter (*) (*)



\$26.99(serve 4-6)



All of our desserts are made with gluten free ingredients apart from our apple strudel.

Black Forest Cake

\$23

Vanilla Confetti Cake

\$23

Layered Mousse Cake

\$23

Lemon Blueberry Operetta Chocolate & Raspberry Coconut Strawberry Mousse

SOFT DRINKS(\$2.50 each)

FLOW WATER(non-sparkling)

Natural spring water, peach+blueberry, strawberry+rose, cucumber+mint, black berry+hibiscus

SAP SUCKER(sparkling)

The Orange one, the Peach one, the Lime one

Customer Information & Inquiry Form

24hrs is required for orders of more than 10 people email us a photo of the entire filled out brochure or drop it off at our location:)

TODAY'S DATE:

NAME: ____

PHONE:

DATE OF EVENT:

TIME OF PICK-UP:

NUMBER OF GUESTS:

HOW WOULD YOU LIKE THE ITEMS PACKED?

PLEASE CIRCLE ONE BELOW

packed separately family style

PLEASE CIRCLE YOUR SELECTIONS IN THE MENU WITH THE QUANTITIES OF EACH SELECTION THAT YOU WOULD LIKE.

LEGEND



gluten free



· dairy free



vegan

per person

DELIVERIES ARE AVAILABLE FOR ORDERS ABOVE \$500.00 BEFORE TAX Within New Market/Aurora and nearby regions

Contact Us

289.857.8000 info@franksorganicgarden.com 15 First Commerce Dr., Unit 1 Aurora, ON L4G 0G2



Takeout

Sun 9am-5pm

Mon-Sat 11:30am-8:30pm

Restaurant

Mon - Sat 11:30am-8:30pm Sudayn Brunch 10:00am-3:00pm



Frank's Organic Starters



Fresh Bread

\$5.5 pp

Choice of fresh baked sourdough or sprouted grain bread with a side of olive oil & balsamic

Mushroom Bisque 🕡 😭



Cremini mushroom, coconut cream, truffle oil

Charcuterie & Cheese \$26 pp

Assortment of house smoked deli meats, local cheeses, accompaniments, sprouted grain bread

Tapas Trio 🧐



\$16 pp

House-made focaccia, hummus, kalamata olive tapenade, pesto genovese (option to substitute pesto for a green olive tapenade)

Smoked Salmon \$20 pp

In house smoked and cured BC sockeye salmon, egg, red onion, dill, aioli, sprouted grain bread

Frank's Organic Salads



\$6 pp

Marinated beets, lemon zest, shredded horseradish, chives, pumpkin seed oil & apple cider vinaigrette

Green Garden 🕡 🎉







Arugula, romaine lettuce, watermelon radish, cucumber, shredded carrot, dijon vinaigrette

Green Kale Caesar



\$8 pp

Kale, roasted garlic, lemon zest, egg free green caesar dressing

Back to the Roots (*)

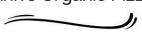






Celery root, cabbage, carrot, caraway, cherry tomatoes, pumpkin seed oil & apple cider vinaigrette

Frank's Organic Pizzas



\$23 pp Florida Margherita pesto genovese, tomato, fresh mozzarella

Original Margherita

Tomato sauce, fresh mozzarella, parmesan, basil

Pepperoni \$24 pp

Tomato sauce, mozzarella, beef pepperoni, mushrooms, chili flakes, red onion, balsamic reduction

Carnivore

\$26 pp Tomato sauce, house-made sausage, bacon, caramelized onions, chili flakes, balsamic reduction, arugula, shaved parmesan

Vegan 🐶



\$22 pp

Tomato sauce, roasted garlic, roasted red pepper, cherry tomatoes, red onion, kalamata olives, cashew cheese

Chicken Florentine

\$25 pp

\$23 pp

Parmesan cream sauce, grilled chicken breast, sauteed spinach, red onion, chili flakes

Frank's Organic Pastas

*Gluten Free Penne available for +\$2.50

Rigatoni Bolognese*

\$22 pp

Beef ragu, house-made rigatoni, parmesan Spaghettini Pomodoro* 🕡



Beef ragu, house-made rigatoni, parmesan

\$22 pp Spinach Ricotta Ravioli

Pomodoro sauce, parmesan, balsamic reduction

Homemade Gnocchi

\$26 pp

\$18 pp

Parmesan cream sauce, mushrooms, sun dried tomatoes, green peas, truffle oil

Frank's Organic Main Courses

Portobello Mushroom Steak 🕢 😩 \$26 pp



Grilled and sliced portobello mushrooms, spicy red Thai marinade, edamame coconut puree, roasted red peppers, toasted cashews, limes

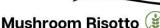
Vegetable Delight 🎐



\$26 pp

Grilled and sliced portobello mushrooms, spicy red Thai marinade, edamame coconut puree, roasted red peppers, toasted cashews, limes

Frank's Organic Main Courses







Cremini mushrooms, arborio rice, green peas, coconut cream, truffle oil

Thai Vegetable Curry (**)





\$24 pp

Chickpeas, sweet potato, celery root and spinach iin an aromatic mildly spiced red curry coconut sauce, basmati, rice, cilantro oil and green onion

Crispy Polenta





\$20 pp

Chickpeas, sweet potato, celery root and spinach iin an aromatic mildly spiced red curry coconut sauce, basmati, rice, cilantro oil and green onion

Elfriede's Famous Chicken Schnitzel \$23 pp

Organic free-range chicken, celery puree, pickles, seasonal vegetables, lemon turmeric sauce

Chicken Curry (*)





\$24 pp

Organic free-range chicken, celery puree, pickles, seasonal vegetables, lemon turmeric sauce

Chicken Scallopini

\$25 pp

Chicken jus, sauteed mushrooms, house made spaetzle and seasonal vegetables

Chicken Fricassee (#)



\$24 pp

Organic chicken in a mild red pepper coconut sauce, basmati rice, olive oil, green onion

Pan Seared Wild BC Sockeye Salmon (*)



Dill, caper sauce, celery root puree, pickles and seasonal vegetables

Sliced Roast Beef with Au Jus

\$26 pp

Organic grass-fed and free-range beef slow roasted in jus, potato parmesan rosti, focaccia, old fashioned mustard

The Frank Burger

\$24 pp

Organic grass-fed, free-range beef burger, caramelized onions, celery root puree, pickles, sprouted whole grain bun, ketchup, dijon mustard

Beef Goulash



\$25 pp

Onions, grass fed beef, basmati rice, hungarian paprika, served with focaccia

Chateau Beef Royale



\$38 pp

free range beef, sliced and topped with demi glaze, celery root puree, pickles, seasonal vegetables, sauteed mushrooms