

In Home Catering

\$275 for the first two hours and \$150 an hour after that.

Includes 2 staff members

This is for a fully plated meal. ALL PRICES ARE PRICED PER PERSON. Minimum 8 ppl

Amuse-Bouche \$8

A little something to wet the palate and get your taste buds excited for your meal.

Is created for each dinner by the Chef. There is no set menu. Seasonal ingredients are used.

Starter

The first course is unique to the event and paired with the meal. Choose which best fits your meal plan and we will create something for your event.

Seasonal Soup \$8.00

Seasonal Salad \$10.50

Chef's Surprise \$12.50

Mains

Poultry

Medieval Chicken Pot Pie \$16.75

A stand alone pot pie made with house made pie crust and filled with a delicious chicken stew made with local ingredients.

Seasonal Roasted or Grilled Chicken Breast \$24

Local prepared chicken breast with a seasonal accompaniment. Dish changes with the seasons and will be prepared uniquely for your event.

Roasted Duck Breast \$28

Delicious local Ontario duck breast roasted with a perfect crispy skin. Served with a parsnip puree and a sour cherry reduction with heirloom carrots.

Pork

Crispy Pork Belly \$24.75

Locally sourced pork belly marinated or seasoned and then roasted to have the perfect crispy skin and served with unique seasonal sides.

Seasonal Pork Loin Roast \$21.50

Local stuffed and roasted pork loin served with seasonal accompaniments

Pork Loin Chop \$22.50

A perfect beautiful local pork loin chop prepared with seasonal ingredients and accompaniments for your event.

Fish

Cider and Bourbon Glazed Trout \$26

With pecan and brown butter brassica's or root veg with Dijon and garlic potatoes.



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==== *Mains Continued* ====

Beef

Prime Rib \$37.50

A beautifully roasted medium rare locally sourced prime rib with either an sauce or an au jus with seasonal and appropriate accompaniments

Sirloin Steak \$40

One of our delicious locally sourced perfect steaks cooked to the guests liking with scratch made sides

Ask us about our aged steak options.

Lamb

Roasted Leg of Lamb \$42

Fabulous locally sourced lamb prepared with seasonal ingredients

Braised Lamb Shank \$32

A slowly braised lamb shank served with seasonal Northern ingredients and appropriately paired sides.

Dessert

You are welcome to request a specific dessert or let our Pastry Chef's pair the perfect end to your meal.

Plated Cake \$10.50

Plated Tart \$12.50

Plated Artistic Dessert \$15