

SUMMER PICNIC MENU

\$48 per person

A choice of 2 entrees, 2 salad, 1 starch, and 1 bread. Chef selections of desserts, coffee, and teas.

SALADS

Golden Girl Salad with Sweet Corn Vinaigrette

crisp greens are complemented by the natural sweetness of roasted corn and cherry tomatoes. Tossed with cabbage, pepper and carrots with a house-made sweet corn vinaigrette, this salad is enhanced with a touch of sweetness and a mild, tangy finish. Light yet satisfying.

(VE. GF)

Watermelon, Strawberry, Cucumber Caprese Salad

refreshing and vibrant blend of summer's best flavours. Juicy, sweet watermelon and ripe strawberries pair beautifully with crisp cucumber, creating a light and hydrating base. Crumbled feta and fresh mint leaves add an aromatic touch, while a drizzle of tangy balsamic glaze elevates the entire dish. This salad offers the perfect balance of sweetness, freshness, and a hint of acidity.

(V, GF)

Classic Potato Salad

timeless favourite, made with tender Yukon potatoes and enriched with creamy mayonnaise for a smooth, comforting texture. Chopped dill pickles add a delightful tang, while hard-boiled eggs bring a rich, satisfying finish. A classic, crowd-pleasing side that's always a hit at any gathering.

(V)

Greek Salad

Mediterranean-inspired dish bursting with bold, fresh flavours. Crisp cucumbers, ripe tomatoes, and red onions are combined with briny Kalamata olives and feta cheese. Tossed with a simple yet flavourful olive oil and lemon dressing, this salad is enhanced with a hint of oregano for a true taste of Greece.

(V, GF)

ENTREES

Chili Rub Pork Ribs

bold, flavour-packed, perfect for any picnic. The tender, fall-off-the-bone pork ribs are generously coated with a smoky, spiced chili rub that adds a delightful kick. Slow-cooked to perfection and finished with a sweet and tangy BBQ glaze, each bite is a perfect balance of smoky, spicy, and slightly sweet flavours.

(GF)

Rhubarb Apricot BBQ Chicken Drumsticks & Breasts

unique and flavourful twist on a classic favourite. Tender, juicy chicken is marinated in a vibrant rhubarb and apricot BBQ sauce, creating a perfect balance of sweet, tangy, and slightly tart flavours. The sauce caramelizes beautifully as the chicken grills, forming a deliciously sticky glaze that enhances every bite.

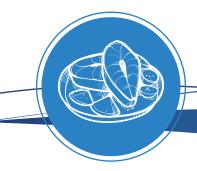
(GF)

*Additional salad \$5 per person

*Additional entrée \$10 per person

V Vegetarian VE Vegan GF Gluten Free





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ENTREESContinue

Pan-Seared Cod in White Wine Tomato Basil Sauce

the delicate cod fillets are expertly seared to a golden crisp and then simmered in a fragrant white wine, tomato, and basil sauce. The sauce brings a rich, aromatic depth with fresh tomatoes and the bright essence of basil, complementing the flaky fish beautifully. Light, yet satisfying.

STARCH

roasted potatoes, rosemary and olive oil buttery, creamy mash potatoes (VE, GF)

(GF)

rice pilaf (VE, GF)

BREAD

warm artisan rolls and butter | grilled herb focaccia and butter

*Additional salad \$5 per person *Additional entrée \$10 per person

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