



Sustainable Menu

Inspired by seasonal cuisine and sourced with locally grown foods. This menu can be offered as buffet (no limit) or plated (up to 50 ppl).

Starters

Butternut squash salad with caramelized pumpkin seeds (vg)

Butternut squash, wild garlic, shallots, greenhouse cucumber, mixed greens, pumpkin seeds, maple vinaigrette

Three Sisters stew (vg)

Corn, kidney beans, seasonal squash, chickpeas, edamame, tomatoes, basil and parsley trimmings

Entrées

Your choice of two

Grilled broccoli with stems + charred garlic bread with Saskatoon berry salsa (vg)

Broccoli, wrinkled Saskatoon berries, kale, canola oil, parsley, mint, cilantro and parsley scraps, garlic, lemon juice

Pasta with squash and wild leaves (v)

Penne, seasonal squash, wild edible leaves, onions, garlic, maple syrup, four cheese sauce

Herbs top risotto (v)

Seven grain rice blend, basil, sage, chives, parsley, garlic, shallots, parmesan cheese

Dessert

Homemade decadent pumpkin pie

Pumpkin pie garnished with caramelized pecans and caramel milk sauce

Dietary and allergen symbols

vegetarian (v), vegan (vg), halal (h), made without gluten (mwd), made without dairy (mwd)