

Indulge

Natural and Organic Kitchen

300 King St. E

Kitchener Farmers Market

(519) 572-4455

paul@indulgekitchen.ca

Catering for any occasion

The Courtyard Buffet

Appetizers:

- **Display of Locally Produced Cheese**
Gourmet Crackers
- **Lavish Display of Seasonal Fresh Fruit and Berries**

Salads:

- **Vegetarian Nicoise Salad**
with Haricot Verts, Fingerling Potatoes, Tomatoes, Kalamata Olives, Hard-Boiled Eggs and Lemon Vinaigrette
- **Salmon Display**
Hard Smoked Salmon Side, Capers, Minced Red Onions, Tomato Slices, Lemon Slices and Dilled Whipped Cream Cheese
- **Meddeteranean Bow Tie Pasta Salad**
- **Indulge Greek Salad**

Entrees: (Choice of Two (2) Entrées)

- **Smoked Beef Brisket**
with Red Wine-Shallot Demi
- **Mustard-Thyme Glazed Chicken Breast**
- **Herb-Crusted Pork Loin**
with Caramelized Apples and Onion Marmalade
- **Roasted Trout**
with Brown Butter Almond Sauce

Vegetables:

- Gruyere and Yukon Gold Potato Hash with Roasted Garlic and Leeks
- Seasonal Vegetable Medley
- Rustic Bread and Butter

Dessert (choice of 2)

- Sticky Toffee Pudding Cake
- Country Harvest Carrot Cake
- Dutch Apple Pie
- Freshly Brewed Coffee and Assorted Teas

\$45 per Guest