

# *Indulge*

*Natural and Organic Kitchen*

**300 King St. E**

**Kitchener Farmers Market**

(519) 572-4455

paul@indulgekitchen.ca

*Catering for any occasion*

## *The Marble Arch Buffet*

### *Appetizers:*

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

### *Salads:*

- **Indulge Signature Green Salad**  
Sliced Pears, Cow Milk Feta, Dried Cranberries, Rosemary-Roasted Spiced Almonds and Pear-Infused Balsamic Vinaigrette
- **Fresh Shrimp Ceviche**  
Cilantro, Citrus, Scallions, Chiles
- **Garden Salad**
- **Caesar Salad**

### *Entrees: (Choice of Two (2) Entrées)*

- **Prime Rib of Beef au Jus**  
with Creamy Horseradish
- **Cedar-Plank Salmon**  
with Pinot Noir GASTRIQUE
- **Rosemary-Grilled Chicken Breast**  
with Red Pepper-Roasted Tomato Broth and Pecorino-Romano Cheese
- **Braised Osso Bucco**  
with Parsley Gremolata

## *Vegetables*

- Roasted Herbed Potatoes
- Seasonal Vegetable Medley
- Rustic Bread and Butter

## *Dessert*

- **Chocolate Terrine**
- Pistachios and Vanilla Bean Ice Cream
- **Quebec Maple Syrup and Pecan Tart**
- Chestnut Ice Cream
- **Caramelized Lemon Tart**
- Strawberry Sorbet

\$65 per person