

Indulge

Natural and Organic Kitchen

300 King St. E

Kitchener Farmers Market

(519) 572-4455

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Catering for any occasion

The Water Fountain Buffet

Appetizers:

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

Salads:

- **Baby Spinach**
Honeyed Peanut Brittle, Dried Apples, Gorgonzola Cheese and Red Wine Vinaigrette
- **Orzo Pasta Salad**
with Roasted Vegetables, Artichoke Hearts, Pine Nuts, Goat Cheese and Pesto Vinaigrette
- **Classic Caesar Salad**

Entrees: (Choice of Two (2) Entrées)

- **Grilled Chicken Breast**
with Garlic, Artichoke Hearts and Pecorino Cheese and Roasted Garlic Beurre Blanc
- **Seared Beef Medallions**
with Pine Nuts, Sundried Tomatoes and Olives
- **Parmesan Polenta Gratin**
with Wild Mushroom Ragout
- **Roasted Leg of Lamb**
with Rosemary Tomato Bacon Jam
- **Porcini-Dusted Cobia**
with Tomato-Leek Relish

Vegetables:

- Rosemary-Roasted Red Potatoes
- Seasonal Vegetable Medley
- Rustic Bread and Butter

Dessert:

- Triple Chocolate Fudge Cake
- Triple Berry Mousse Cake
- New York Style Cheesecake (Strawberry, Blueberry or Peach)
- Freshly Brewed Coffee and Assorted Teas

\$55 per Guest