

Indulge

Natural and Organic Kitchen

300 King St. E

Kitchener Farmers Market

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Catering for any occasion

The Wine Cellar Plated Menu

Appetizers (choose 1)

- ***Chilled Grilled Tomato Gazpacho***
Seared Prawn, Arugula Pesto, Pepper and Cucumber Salad
- ***Carpaccio of AAA Beef Tenderloin***
Baby Arugula, Shaved Shallots, Capers, Parmesan Cheese and Poached Quails Egg
- ***Romain Hearts***
Local Pancetta Round, Creamy Garlic and Parmesan Vinaigrette, Shaved Pecorino Cheese.
- ***Baby Spinach***
Honeyed Pine Nut Brittle, Dried Apples, Gorgonzola Cheese and Red Wine Vinaigrette
- ***Arugula***
Roasted Beets, Toasted Pistachios, Goat Cheese Crostini and Persimmon Vinaigrette with Pistachio Oil Drizzle

Entrees (choose 2, each guest has choice of 1 of your 2 menu choices)

- ***Pan Seared Chicken Supreme***
Asparagus, Mushroom Ragout and Pearl Onion and Smoked Bacon Sauce.
\$65
- ***Ancho Rubbed Beef Tenderloin***
Caramelized Fennel and Potato Gratin, Blueberry Port Wine Reduction
\$73.00
- ***Leg of Lamb***
Herbed Gnocchi, Sauteed Spinach, Grainy Mustard Jus \$72.00
- ***Braised Short Ribs***
Roasted Carrots, Bacon Rapini Mash \$67.00
- ***Wood Grilled Duck Breast***
Mushroom Ragout, Vegetable Bayaldi \$69.00
- ***Pan Seared Lake Huron Pickerel***
Ratatouille and Roasted Mini Potatoes \$71.00 per Guest
- ***Vegetarian: Roasted Delicata Squash Rings, Wild Mushroom-Parmesan Risotto***
and Grape Musk Syrup \$63.00 per Guest
- ***Vegan: Panko-Crusted White Bean Griddle Cakes***
French Pistou Sauce, Oven-Roasted Tomatoes and Haricot Verts \$61.00 per Guest

Duo Plate Entrées

Choice of one (1)

- ***Beef Tenderloin and Seared Salmon***
Candied Garlic Mashed Potatoes, Seasonal Vegetable Medley and Horseradish Cream Sauce \$76.00 per Guest
- ***Honey-Soy Glazed Chicken Breast and Citrus-Grilled Prawns***
Cilantro-Infused Jasmine Rice, Sautéed Bok Choy and Shiitake Mushrooms
\$74.00 per Guest
- ***Petite Filet of Beef and Tapenade and Spinach-Stuffed Chicken Roulade***
Herbed Potato Gnocchi, Roasted Vegetables and Sun-Dried Tomato Reduction \$75.00 per Guest

Desserts

Choice of one (1)

- **Pumpkin Bread Pudding**
Apple Chantilly, Cognac Anglaise and Candied Pecans
- **Apple Tart Tatin**
Oatmeal-Stout Ice Cream and Caramelized Pears
- **Dark Chocolate-Coffee Ganache Tart with Crispy Praline**
Salted Caramel Coulis
- **Duo: Rosemary-Chocolate Flourless Cake**
Pine Nut Praline and Brown Butter-Pine Nut Tart with Marsala Chantilly
- **Ontario Peach and Plum Tartlet**
Mango Sorbet