



*The*

# MENU

## CHOICE OF ONE STARTERS

### *Creamy Tomato Bisque:*

*A savory fusion of tomatoes and aromatic vegetables with the slightest whisper of crushed red pepper heat blended until smooth and finished with cream and a scatter of crispy croutons.*

### *Salad:*

*This super flavorful salad combines fresh spring mix greens and baby spinach tossed with red onion, English cucumber, strawberries, mandarin oranges, trail mix, topped with goat cheese, and finished with a house-made sweet onion and cranberry vinaigrette*

## CHOICE OF ONE MAIN COURSE

### *Vegan Wild Mushroom Rissoto:*

*This classic rich and creamy rice dish combines arborio rice, house-made vegetable stock, dry white wine, fresh rosemary, leek, fennel, and garlic sautéed and tossed with an extravagant combination of wild mushrooms (cremini, oyster, shitake, chanterelle)*

*Served with garlic brushed crusty bread.*

### *Stuffed Squash Fillet:*

*Fillet of butternut squash overflowing with rich savory quinoa, cranberry, walnut, and kale stuffing. Roasted to perfection and served atop our decadent black truffle mashed potatoes.*

### *Pasta Primavera:*

*A simple traditional yet always satisfying dish. Combinea mixture of fresh vegetables (cherry tomatoes, broccoli, zucchini, spring peas, asparagus, red sweet onion, basil, and thyme) tossed in a lemon parmesan cream sauce.*

## DESSERT

### *Apple Crumble:*

*Apple crumble served slightly warmed and topped with a ball of Kawartha dairy vanilla bean ice cream.*



**Mingles**  
*Catering & Events*