

CITY | FARM

INDIVIDUAL BOXED MEALS COLD MENU

SALADS

Spinach & Arugula
with Pickled Grapes, Candied Pecans & Goat Cheese (VG, GF)

Mixed Greens
with Tomato, Cucumber, Carrot, Pickled Onion & Toasted Pumpkin Seeds (VG, V, GF, DF)

Young Greens
with Dill, Parsley, Chives (VG, V, GF, DF)

Pickled Beet
with Shaved Fennel, Arugula, Candied Pecans, Goat Cheese & Pickled Mustard Seeds (VG, GF)

Green Leaf
with Dill, Parsley, Chives & Mint (VG, V, GF, DF)

Classic Caesar
with Parmesan, Smoked Bacon, Pickled Onion & Focaccia Croutons

Kale Caesar
with Pickled Red Onion, Fried Bread Crumb & Chives (VG)

Pickled Beet
with Shaved Fennel, Arugula, Candied Pecans, Goat Cheese & Pickled Mustard Seeds (VG, GF)

Heirloom Tomato
with Soft Mozzarella, Fresh Basil, Black Olive Oil & Fried Focaccia Bread Crumb (VG)

HEALTH BOWLS

Brown Rice Bowl
with Shredded Carrot, Radish, Broccoli, Spinach, Chives, Roasted Peanuts & Maple Miso Vinaigrette (VG, V, GF, DF)

Wild Rice Bowl
with Black Beans, Chopped Broccoli, Shaved Purple Cabbage, Charred Peppers, Grilled Red Onion, Toasted Sunflower Seeds & Garlic Chilli Dressing (VG, V, GF, DF)

Curried Lentil Bowl
with Roasted Cauliflower, Braise Squash, Crispy Shallots, Cilantro & Minted Garlic Yogurt Dressing (VG, GF)

Vegan Taco Bowl
with Mexican Rice, Mixed Beans, Avocado, Grilled Pineapple, Tomatoes & Cilantro (VG, V, GF, DF)

Red Quinoa Bowl
with Purple Cabbage, Shaved Brussels Sprouts, Shredded Carrot, Alfalfa Sprouts, Edamame Beans, Roasted Peanuts, Goji Berries & Miso Vinaigrette (VG, V, GF, DF)

Blackened Chicken Bowl
with Red Quinoa with Citrus Avocado, Spanish Chickpeas, Shredded Spinach, Pickled Carrot, Pea Shoots & Radish (GF, DF)

Quinoa Tabouli Salad
with Shredded Kale, Parsley, Sundried Tomatoes, Garlic, Cucumber, Mint & Lemon Vinaigrette (VG, V, GF, DF)

Farro Bowl
with Roasted Squash, Pickled Cranberries, Spinach, Shaved Purple Cabbage & Lemon Maple Dressing (VG, V, DF)

Orzo Bowl
with Sundried Tomato Pesto, Spinach, Kalamata Olives, Toasted Almonds & Feta Cheese (VG)

Potato Salad
with Double Smoked Bacon, Roasted Garlic, Spinach, Caramelized Onion, Charred Jalapeno Peppers, Pickled Mustard Seed & Fresh Dill (GF)

Chopped Kale Bowl
with Toasted Almonds, Roasted Sweet Potato, Chickpeas, Avocado, Dried Cranberries, Minced Shallots & Lemon Tahini Dressing (VG, V, GF, DF)

Roasted Beet & Watercress Salad
with Dill, Mint, Toasted Pumpkin Seeds & Greek Yogurt Dressing (VG, GF)

Moroccan Roasted Grilled Chicken Bowl
with Broccoli, Chickpeas, Cashews, Raisins, Pomegranate, Spinach, Green Onion & Roasted Garlic Dressing (GF, DF)

Blackened Cauliflower Bowl
with Black Beans, Edamame Beans, Pickled Carrot, Shredded Cabbage, Chopped Kale, Red Quinoa, Curry Roasted Almonds & Basil Green (VG, V, GF, DF)

Hearty Greens Bowl
with Shaved Brussels Sprouts, Shredded Kale, Pea Shoots, Swiss Chard, Dried Cranberries, Toasted Walnuts & Miso Apple Cider Dressing (VG, V, GF, DF)

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INDIVIDUAL BOXED MEALS COLD MENU

ANTIPASTO

Artisan Cheese, Cured Meats, Preserves, Mixed Olives, Freshly Baked Breads, Herb Infused Butter & Mustards

GRILLED VEGETABLES

Served at room temperature

Eggplant, Zucchini, Roasted Red Peppers, Mushrooms, Carrots, Red Onion (VG, V, GF, DF)

SEASONAL RAW VEGETABLES & DIPS

Assortment of Seasonal Raw Vegetables & Dip

ARTISAN PIZZA

Served at room temperature

Potato & Brie Pizza
Salt Crushed Potato, Roasted Garlic, Caramelized Onion, Pickled Mushroom & Blackberry Preserve (VG)

Meat Pizza
Mozzarella Cheese, Roasted Peppers & Spicy Sopressata

Margherita Pizza
Buffalo Mozzarella, Marinara & Basil (VG)

SANDWICH OR WRAPS

Your choice of 1 of the following to serve your guests:

Grilled Chicken

Sliced Cold Cuts

Vegetarian/Vegan
Grilled Seasonal Vegetables, Spinach and Pickled Mustard Salsa

ROASTED FIG & GOAT CHEESE TARTS

Roasted Fig & Goat Cheese Tarts
with Black Pepper Honey (VG)

POTATO & QUINOA CAKES

Potato & Quinoa Cakes
with Jalapeño & Onion Marmalade (VG, V, GF, DF)

SIDES

Seasonal Fruit Cup

House-Made Yukon Gold Chips

Chocolate Chip Cookie

Power Balls

Date Power Balls with Raw Walnut, Shredded Coconut & Sea Salt (VG, V, GF, DF)

CROISSANT

Croissant

served with Herbed Cream Cheese & Seasonal Jam

Croissant

served with Smoked Salmon, Pickled Onion, Capers, Arugula & Cream Cheese

GRANOLA SQUARES

Honey & Dried Fruit Granola Squares (VG, DF)

Coconut & Toasted Almond Granola Squares (VG, DF)

Dark Chocolate & Dried Fruit Granola Squares (VG)

Cinnamon & Raisin Granola Squares (VG, DF)

SCONES

Blueberry & Lemon Scone (VG)

Chocolate, Cinnamon & Walnut Scone (VG)

Double Chocolate Scone (VG)

Apple Pie Scone (VG)

Aged Cheddar & Jalapeno Scone (VG)

Plain Scone (VG)

MUFFINS

Chocolate Chip Muffin (VG)

Banana & Chocolate Muffin (VG)

Carrot, Raisin & Walnut Muffin (VG)

Blueberry Buttermilk Muffin (VG)

Blueberry & Raspberry Buttermilk Muffin (VG)

Apple Crumble Muffin (VG)

Seasonal Shortcake Muffins (VG)

PARFAIT

Granola & Seasonal Fruit Parfait (VG)

CITY | FARM

INDIVIDUAL BOXED MEALS HOT MENU

Beef Shepherd's Pie

with Carrots, Onion, Asparagus, Peas & Fresh Herbs topped with Fluffy Garlic Mashed Potatoes

Vegetable Pot Pie

Mixed Seasonal Vegetable Pot Pie

Turkey Pot Pie

with Carrots, Peas, Asparagus, Ontario Yukon Gold Potatoes, Caramelized Onions, Spinach, Mushrooms Fresh Herbs & Pickled Mustard Seeds

Fried Chicken

Southern Buttermilk Fried Chicken with Chili Aioli, Salted Maple Brown Butter Cornbread, Smokey Baked Beans & Wilted Greens

Roasted Chicken

Herb Marinated Roasted Chicken, Baked Sweet Potatoes or Charred Scallion Smashed Potatoes & Seasonal Vegetables Braised Broccolini

Stuffed Chicken 1

Sundried Tomato, Caramelized Onion, Garlic, Spinach & Brie Stuffed Chicken Breast, Mixed Mushroom & Herb Rice, Garlic & Lemon Braised Rapini with Pickled Chilies

Stuffed Chicken 2

Caramelized Onion, Balsamic Roasted Fig, Goat Cheese, Honey & Thyme Stuffed Chicken Breast, Roasted Fingering Potatoes & Braised Broccolini with Toasted Pistachios

Arancini

Buffalo Mozzarella Stuffed Arancini, Tomato Basil Peperonata, Roast Garlic Cream, Parmesan

Gnocchi - Tomato Basil Sauce

Hand-Made Yukon Gold Potato Gnocchi with Tomato Basil Sauce & Garlic Lemon Rapini & Fresh Parmesan

Gnocchi - Bolognese Sauce

Hand-Made Yukon Gold Potato Gnocchi with Tomato Bolognese Sauce & Garlic Lemon Rapini & Fresh Parmesan

Chicken Cutlets

Chicken Cutlets, Grilled Lemon, Parmesan & Garlic Chive Mashed Potatoes

Pasta & Meatball

Baked Four Cheese Rigatoni with House-Made Meatballs, Tomato Basil Sauce, Fresh Basil & Parmesan

Polenta

Corn & Parmesan Polenta with House Made Fennel Sausage, Braised Rapini, Tomato Basil Sauce & Fresh Parmesan

Greek

Lemon Grilled Chicken Souvlaki, Greek Rice & Lemon Roasted Potatoes

Salmon

Grilled Salmon, Wild Rice & Shallot Salsa Verde

Braised Rib

5 Hour Braised Pork Ribs with House Made BBQ Sauce, Aged Cheddar & Chive Scalloped Potatoes

Beef Short Rib

Eight Hour Braised (Fall Off the Bone) Pork Ribs, Smoked Cheddar, Sautéed Onion Scalloped Potatoes with Maple BBQ Carrots

Prime Rib

10oz Prime Rib Dinner with Roasted Garlic Mashed Potatoes, Grilled Asparagus, Yorkshire Pudding & Red Wine Au Jus

Ground Veal Stuffed Peppers

Ground Veal Stuffed Peppers with Smoked Provolone Cheese, House Tomato Basil Sauce & Cauliflower Gratin

Chicken Tikka Masala

Chicken Tikka Masala with Basmati Rice & Garlic Naan

Eggplant Tikka Masala (Vegan Friendly)

Eggplant Tikka Masala with Basmati Rice & Garlic Naan

Thai Coconut Chicken Curry

Thai Coconut Chicken Curry on Basmati Rice

Thai Coconut Vegetable Curry

Thai Coconut Vegetable Curry on Basmati Rice

Butter Chicken

Butter Chicken with Basmati Rice & House Made Garlic Naan Bread

Jerk Chicken

Jerk Chicken with Lime Coconut Rice

Jambalaya

Spicy Cajun Jambalaya with Chicken, Sausage & Shrimp

C I T Y | F A R M

INDIVIDUAL BOXED MEALS HOT MENU

SOUPS

Soups come with Focaccia Bread with Salted Herb Butter

Roasted Butternut Squash Soup
with Maple & Fried Sage (VG, V, GF, DF)

Vegan Kale & Bean Chili (VG, V, GF, DF)

Mexican Bean & Beef Chilli
with Rice & Lime Cilantro Creme

Roasted Sweet Potato & Apple Soup
with Caramelized Onion Jam & Fried Sage (VG, V, GF, DF)

Mixed Vegetable & Braise Greens Soup (VG, V, GF, DF)

Charred Leek & Potato Soup
served with Yukon Gold Potato Chips (VG, V, GF, DF)

Pulled Chicken Noodle
with Smoked Bacon, Seasonal Vegetables, Fresh Herbs
& Parmesan

Tomato, Wild Rice & Lentil Soup (VG, V, GF, DF)

Roasted Tomato & Vegetable Barley
with Spinach & Roasted Mushrooms (VG, V, GF, DF)

Roasted Fennel & Cauliflower
with Red Wine Onions (VG, V, GF, DF)