

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)

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

Classic Caesar
with Parmesan, Smoked Bacon, Pickled Onion
& Fried Focaccia Crumb

Vegan Caesar
with Romaine Lettuce, Pickled Red Onion, Smoked Chickpeas
& Focaccia Crumb *CONTAINS NUTS (VG, V, DF)

Kale Caesar
with Pickled Red Onion, Smoked Bacon, Fried Bread Crumb,
Parmesan & 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

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 Broccolini, 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 (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)

ANTIPASTO

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

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GRILLED VEGETABLES

Served at room temperature

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

SEASONAL RAW VEGETABLES & DIP

Assortment of Seasonal Raw Vegetables & Dip (VG, GF, DF)

ARTISAN PIZZA

Served at room temperature

The Fine Diner

Salt Crushed Potato & Brie Pizza with Confit Garlic Cream, Pickled Mushrooms, Caramelized Onions, Blueberry Preserve & Parmesan (VG)

The Vegan Fine Diner

Salt Crushed Potato Pizza with Confit Garlic Cream, Pickled Mushrooms, Caramelized Onion, & Blueberry Preserve (VG, V, DF)

My Uncles Cousin

House Made Tomato Marinara, Spicy Sopresatta, Prosciutto, Charred Peppers, Smoked Cheddar, Mozzarella & Chives

Just Pep

House Made Tomato Marinara & Mozzarella Cheese loaded with Thinly Sliced Pepperoni

Cheese? Yes Please!

House Made Tomato Marinara with Aged Cheddar, Parmesan, Mozzarella & Gruyere Cheese (VG)

Meat Pizza

House Made Tomato Marinara, Pepperoni, Smoked Bacon, Sausage & Mozzarella

Margherita Pizza

House Made Tomato Marinara, Buffalo Mozzarella & Basil (VG)

SANDWICH OR WRAPS

Grilled Chicken

Sliced Cold Cuts

Turkey

Ham

Egg Salad

Grilled Seasonal Vegetables (VG, V, DF)

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 (VG, V, GF, DF)

House-Made Yukon Gold Chips (VG, V, GF, DF)

Chocolate Chip Cookie (VG)

Date Power Balls

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

CROISSANT

Croissant

served with Herbed Cream Cheese & Seasonal Jam (VG)

Croissant

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

Croissant

served with Egg Salad (VG)

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)

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INDIVIDUAL BOXED MEALS HOT MENU

Beef Shepherd's Pie

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

Vegetable Pot Pie

with Mixed Seasonal Vegetables

Turkey Pot Pie

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

Southern Buttermilk Fried Chicken

with Chili Aioli, Salted Maple Brown Butter Cornbread, Smokey Baked Beans & Wilted Greens

Herb Marinated Roasted Chicken

with 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

Buffalo Mozzarella Stuffed Arancini

with 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

with 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

Grilled Salmon

with Wild Rice & Shallot Salsa Verde

Braised Rib

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

Beef Short Rib

Eight Hour Braised Beef Short Rib with Parmesan & Chive Mashed Potatoes, Maple Roasted Carrots & Cider Braised Cipollini Onion

Prime Rib Dinner

with Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Au Jus

Ground Veal Stuffed Peppers

with Smoked Provolone Cheese, House Tomato Basil Sauce & Cauliflower Gratin

Chicken Tikka Masala

with Basmati Rice & Garlic Naan

Eggplant Tikka Masala (Vegan Friendly)

with Basmati Rice & Garlic Naan

Thai Coconut Chicken Curry

on Basmati Rice

Thai Coconut Vegetable Curry

on Basmati Rice

Butter Chicken

with Basmati Rice & House Made Garlic Naan Bread

Jerk Chicken

with Lime Coconut Rice

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 Chili
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)