

Urban Pantry's Group Dinner Offerings

GF – gluten free

FIRST COURSE:

Salads – choose one to offer

- kale salad - poached figs, pears, cranberries, toasted walnuts, apple mustard dressing GF
- caesar salad - romaine hearts, pancetta chips, croutons, grana padano, garlic dressing GF
- roasted sweet potato and fennel salad, salsa verde GF

Soups – choose one to offer

- maple roasted squash soup GF
- sweet potato puree, charred leek yogurt GF
- wild mushroom soup GF
- roasted red pepper and tomato soup GF

SECOND COURSE: choose three to offer

- chimichurri flank steak, house cut frites, carrot puree, feta GF
- grilled chicken thighs, squash + cranberry pilaf, toasted walnuts, cider reduction GF
- slow roasted beef short rib, winter squash puree, parsnip chips GF
- lamb shank, slow braised, charred apple + tomato sauce, orzo pasta, grana padano
- grilled salmon + superfood salad - organic greens, raw vegetables, house trail mix, quinoa, wheat berries, cranberry ginger dressing
- crusted wild bc rockfish, shaved fennel + celery slaw, pea puree, charred vegetable couscous salad
- wild mushroom farfalle noodles, peas, peppercorn cream, parmesan, fried kale
- roasted celery root, dried olives, roasted peppers, basmati rice GF
- kentucky bourbon rubbed pork tomahawk, kentucky bourbon rubbed, sweet potato puree, apple chutney, fennel salad, fall spiced popcorn (extra \$5 per person) GF
- 10oz striploin steak, smoked gouda mashed potatoes, roasted carrots, caramelized onion butter (extra \$8 per person) GF

THIRD COURSE: choose two to offer

- butter tart, vanilla ice cream, caramel
- vanilla bean cheesecake, seasonal topping GF if modified in advance
- chocolate hazelnut pot de crème GF
- something like a key lime pie, whipped cream, toasted coconut

Coffee / Tea

\$45 per person

Prices subject to 13 % HST and 20 % Gratuity

Urban Pantry's Group Lunch Offerings

GF – gluten free

FIRST COURSE:

Salads – choose one to offer

- kale salad - poached figs, pears, cranberries, toasted walnuts, apple mustard dressing GF
- caesar salad - romaine hearts, pancetta chips, croutons, grana padano, garlic dressing GF
- roasted sweet potato and fennel salad, salsa verde GF

Soups – choose one to offer

- maple roasted squash soup GF
- sweet potato puree, charred leek yogurt GF
- wild mushroom soup GF
- roasted red pepper and tomato soup GF

SECOND COURSE: choose three to offer

- grilled chicken thighs, heirloom roasted carrots, fingerling potatoes, maple balsamic glaze GF
- chimichurri flank steak, house cut frites, carrot puree, feta GF
- panko crusted wild BC rockfish, house frites, lemon caper aioli, aisle 13 peas
- slow roasted beef short rib, winter squash puree, parsnip chips GF
- roasted celery root, dried olives, roasted peppers, basmati rice GF
- wild mushroom farfalle noodles, peas, peppercorn cream, parmesan, fried kale

THIRD COURSE: choose two to offer

- butter tart, vanilla ice cream, caramel
- vanilla bean cheesecake, seasonal topping GF if modified in advance
- chocolate hazelnut pot de crème GF
- something like a key lime pie, whipped cream, toasted coconut

Coffee/Tea

\$35 per person

Prices subject to 13 % HST and 20 % Gratuity