



BANQUET MENU #1

47\$ PER PERSON

Appetizer

Bruschetta

tomato, onion, garlic, basil, and olive oil topped with parmesan, feta, and balsamic reduction on house-made focaccia

Kale Caesar (GFO)

kale and house-made Caesar dressing topped with all-natural local bacon, house-made croutons, parmesan, and lemon

Sweet Caramelized Onion Dip (GFO)

caramelized onion, cream cheese, fresh herbs served with veggies, pita and corn chips

Main Course

Bacon Cheese Burger (GFO)

5oz. Nova Scotia grass-fed beef burger, cheddar, caramelized onion, bacon, greens, tomato, dill pickle, and chipotle mayonnaise served on an organic bun with roasties

Monkey Style Club (GFO)

free range local turkey, bacon, greens, tomato, dill pickle, smoked cheddar cheese, and mayonnaise served on an organic bun with roasties

Lentil burger (VO, GFO, S)

lentil patty made with oats, miso, carrot & daikon, topped with house-made honey dressing, cheddar cheese, tomato & greens, served on an organic pita

9" Gourmet Pizza (VO, GFO)

your choice of 3 cheese with mozzarella, white cheddar, and parmesan *or* our veggie with spinach, onion, mushroom, tomato, olives, mozzarella, and goat cheese. Done on a glyphosate free organic 5 grain crust

Dessert

Flourless Chocolate Brownie (GF)

our rich flourless brownie cake topped with an elegant chocolate mousse

Cheesecake (GF)

no-bake cheesecake with a chocolate cookie crust, topped with salted caramel sauce and almond brittle

Prices subject to change due to food market uncertainty



BANQUET MENU #2

52\$ PER PERSON

Appetizer

Bruschetta

tomato, onion, garlic, basil, and olive oil topped with parmesan, feta, and balsamic reduction on house-made focaccia

Sweet Apple Salad (VO, GF)

organic greens, apple, carrot, daikon, green onion, goat cheese, and walnuts topped with house-made maple mustard dressing

Red Pepper Dip (GFO)

red pepper dip served with corn chips, and warm pita

Main Course

Cajun Haddock (DFO, GF)

line-caught fish, blackened and seared, served with seasonal vegetables and mashed potato

Rice Bowl (V, GF)

organic basmati rice, sauteed vegetables, cider vinegar slaw, almonds, seaweed, hemp seeds, sesame oil, tamari, and pickled ginger

Chicken Bacon Fettuccine (GFO)

free-range Nova Scotia chicken, onion, mushrooms, and local bacon tossed in a thick cream sauce with penne noodles and topped with parmesan

Lamb Burger (GFO)

grilled 5oz. locally sourced lamb patty with garlic, rosemary and GF oats, topped with minted goat cheese and served with roasties

Dessert

Cheesecake (GF)

no-bake cheesecake with a chocolate cookie crust, topped with salted caramel sauce and almond brittle

Chocolate Tofu Pie (VO)

non-dairy chocolate and silken tofu with an almond & walnut crust with maple whipped cream

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BANQUET MENU #3

57\$ PER PERSON

Appetizer

Kale Caesar (GFO)

kale and house-made caesar dressing topped with all natural local bacon, house-made croutons, parmesan, and lemon

Bacon Wrapped Scallops (GF, DF)

two Digby scallops wrapped in local bacon, seared, and served with a root beer reduction

Seafood Chowder (D, GFO)

creamy chowder with shrimp, mussels, haddock, mirepoix, potatoes & grilled focaccia

Main Course

Braised Beef (GF)

tender, slow-cooked, grass-fed Nova Scotia beef with a Nova Scotia red wine reduction and mushrooms, served with mashed potato and seasonal vegetables

Rice Bowl (V, GF)

organic basmati rice, grilled tofu, sauteed vegetables, cider vinegar slaw, almonds, seaweed, hemp seeds, sesame oil, tamari, and pickled ginger

Chicken Bacon Fettuccine (GFO)

free-range Nova Scotia chicken, onion, mushrooms, and local bacon tossed in a thick cream sauce with penne noodles and topped with parmesan

Nova Scotia Salmon (GF)

Nova Scotia raised closed-containment salmon seared and served with a maple bacon glaze, seasonal vegetables and mashed potato

Dessert

Cheesecake (GF)

no-bake cheesecake with a chocolate cookie crust, topped with salted caramel sauce and almond brittle

Flourless Chocolate Brownie (GF)

our rich flourless brownie cake topped with an elegant chocolate mousse

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LUNCH SET MENU

34\$ PER PERSON

Appetizer

Carrot ginger soup (GFO)

Creamey carrott and ginger soup served with our house made focaccia

Kale Caesar (GFO)

kale and house-made Caesar dressing topped with all-natural local bacon, house-made croutons, parmesan, and lemon

Main Course

Bacon Cheese Burger (GFO)

5oz. Nova Scotia grass-fed beef burger, cheddar, caramelized onion, bacon, greens, tomato, dill pickle, and chipotle mayonnaise served on an organic bun with roasties

Monkey Style Club (GFO)

free range local turkey, bacon, greens, tomato, dill pickle, smoked cheddar cheese, and mayonnaise served on an organic bun with roasties

Lentil burger (VO, GFO , S)

lentil patty made with oats,miso,carrot & daikon,topped with house-made honey dressing, cheddar cheese, tomato & greens, served on an organic pita

9" Gourmet Pizza (VO, GFO)

your choice of 3 cheese with mozzarella, white cheddar, and parmesan *or* our veggie with spinach, onion, mushroom, tomato, olives, mozzarella, and goat cheese. Done on an organic 5 grain crust

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Lentil burger (VO, GFO , S)

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Dessert

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