

Friendship & Valentine's Day

Menu



Order by Feb 11th / Delivery fee based on location & Pickup no charge

4-COURSE MENU STARTING AT \$68 PER PERSON

STARTER

// House-made Focaccia with rosemary and olive oil

// Choose one of the following:

- **Jumbo Shrimp Ceviche** with onions, tomatoes, peppers, lime juice and cilantro +\$5
- **Arugula Salad** Gorgonzola cheese, radishes, roasted sweet potato, cucumber, candied pecans, salt-roasted beet, white balsamic dressing
- **Roasted Butternut Squash Soup** garnished with pancetta and creme fraiche
- **Capresse salad** with roasted beets, arugula, toasted pumpkin seeds, apple cider maple dressing +\$10
- **Grilled Octopus** capers, fennel, kalamata olives, diced tomatoes parsley, romesco sauce, and lemon
- **Penne Pasta Salad** peppers, cucumber, celery, pickled red onions, grilled broccoli, cherry tomato, radish, parsley, creamy basil pesto

DESSERT

Choose one of the following:

- **Tiramisu** classic tiramisu served in a Jar covered in cocoa powder
- **Dark Chocolate-covered strawberries** decorated with white chocolate
- **Crema Catalana** parfait with mango compote, mint
- **Strawberries Panna Cotta** served on angel cake, fresh mint berries and berry coulis

MAIN COURSE

// Choose one of the following:

- **Stuffed chicken breast supreme** filled with wild mushrooms, ricotta, and spinach served with butternut squash and sage puree, roasted maple carrots, sauté kale, and chimichurri
- **Lemon marinated pan-seared salmon 7oz** served with saffron Israeli couscous, sauté mix vegetables, chermoula sauce, and a lemon wedge
- **USDA Prime beef tenderloin 8oz** coffee rubbed and grilled served with roasted potatoes, roasted cauliflower, mushrooms, red wine jus +\$19
- **Braised beef short ribs 6oz** served with grilled brussels sprouts, roasted potato, rosemary jus +\$10
- **Miso marinated Islandic cod 6oz** served with bok choy, roasted sweet potato, miso sauce, toasted sesame +\$10
- **Vegan Tourtiere** vegan flaky pastry filled with lentils, onions, tofu, herbs, and spices.



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SPECIAL FRIENDSHIP MENU

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// SALADS (GREENS)

small 4-6 ppl \$48 / Medium 7-10 ppl \$72 / Large 11-16 ppl \$115

Green Mix radishes, cucumber, pickled red onion, chickpea, toasted pumpkin seeds, hearts of palm, lemon dressing

Caesar Salad croutons, bacon bits, parmesan, roasted garlic caesar dressing

Arugula Salad Goat cheese, radishes, roasted corn, cucumber, candied pecans, pomegranate seeds, pear sliced and white balsamic dressing

Spinach Salad Fried halloumi croutons, grapes, cucumber, radish, candied walnuts, shaved purple cabbage with a thyme balsamic vinaigrette

// SALADS (STARCH)

small 4-6 ppl \$42 / Medium 8-10 ppl \$63 / Large 12-16 ppl \$99

Creamy Macaroni Salad dill, roasted cauliflower, pumpkin seeds, sweet potato with creamy lemon dressing

Penne Pasta Salad Peppers, cucumber, celery, pickled red onions, grilled broccoli, cherry tomato, radish, parsley, creamy basil pesto

French lentils Salad mixed with kale, walnuts, cranberries, radishes, pomegranates, roasted cauliflower, sunflower seeds, and roasted pumpkin with a lemon dressing

Moroccan Quinoa seasoned quinoa served with roasted cauliflower, diced peppers, red onions, mint, parsley, and pickled carrots

Chickpea Salad roasted corn, cucumber, pickled carrots, red onions, parsley, peppers, and a smoked paprika dressing

// SIDES

small 4-6 ppl \$42 / Medium 8-10 ppl \$63 / Large 12-16 ppl \$99

Roasted Tricolor Carrots seasoned with garlic in a red pepper sauce

Steamed Green Beans olive oil, sea salt, sundried tomatoes

Sauteed Mixed Vegetables olive oil, fresh herbs, and maldon salt

Grilled Broccoli with caramelized red onions, lemon zest and sunflower seeds

Roasted Cauliflower spiced cauliflower, and toasted pumpkin seeds tossed in chimichurri sauce

Potato Gratin layers of thinly sliced potatoes in a milk and cream mixture baked until golden brown and topped with cheddar cheese

Rapini blanched rapini sauté with garlic and chili flakes

Roasted baby potatoes smoked paprika, olive oil, chilli flakes

Mashed Potatoes rustic creamy garlic mashed potato (contains dairy)

Rice Pilaf brown and white rice mixed with fresh thyme, parsley, and lemon



SPECIAL FRIENDSHIP MENU

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//PASTA price per person

Truffle Mac & Cheese Black truffle mixed with aged cheddar cheese sauce topped with panko breadcrumbs \$14

Penne Pomodoro Tomato sauce parmesan cheese, and basil \$11

Lemon Chicken chicken chunks with penne in a buttery lemon and onion sauce topped with Parmesan cheese \$14

Baked Mac and Cheese Aged cheddar cheese baked macaroni and cheese topped with parmesan panko breadcrumbs \$11

Rigatoni Bolognese Choose from beef or pork \$14

// LASAGNA house-made fresh pasta made with free-run eggs

Small 3-4ppl \$42 Medium 6-8 ppl \$84 Large 9-12ppl \$126

Cheese Lasagna mozzarella, parmesan, bechamel, and tomato sauce

Vegetarian Lasagna Grilled vegetables, tomato sauce, mozzarella, parmesan

Beef Lasagna mozzarella, parmesan cheese, beef ragu

// DESSERT

Assorted Cookies and Squares a selection of gourmet soft cookies squares \$2.45

Hazelnut Chocolate Mousse served in a chocolate shell, with berries, vanilla cream, and toasted hazelnuts \$12

Chocolate Torte flourless chocolate cake, topped with a boozy ganache, served with pineapple compote and chantilly cream \$12

Tiramisu classic tiramisu served in a Jar covered in cocoa powder \$12

Crema Catalana parfait with mango compote \$12

Strawberry Panna Cotta served on angel cake, fresh mint berries, and berry coulis \$12



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