



CLASSICALLY CANADIAN

Wild Mushroom Pate - (V)

Hazel Dell wild mushrooms, herbs, shallots, brandy, cream cheese, Rosemary Raisin Raincoat Crisps (gluten and dairy-free option available)

Smoked Salmon & Dill Bites

mini quiche bites with smoked sockeye salmon, fresh dill and creme fraiche

Crispy Laminated Potato Morsels (GF)

rich beef demi glace, creamy white cheddar curd, fresh thyme (dairy-free option available)

Donair Canapes

tomato, onion, micro greens, sweet sauce, spiced shaved Sky Pilot Farm lamb, pita wedges

HARVEST
to HOME PCS

All Season
Passed
Appetizers

MILE HIGH MUNCHIES

Sky Pilot Sausage Rolls (DF)

Bjorn honey and dijon mustard dip

Sweet Potato Blini's (GF,VE)

caramelized onion & red beet jam

Fire-cracker Shrimp (GF,DF)

lime marinated shrimp, pineapple & roasted hatch chile relish

Bacon and Brie Crostini

smokey bacon crumbles, creamy Haystack Mountain Cashmere baby brie, focaccia toasts (dairy-free & gluten free option available)

WORLD TRAVELER

Sesame Apple Crisps & Crab Salad (GF, DF)

almond butter drizzle

Moroccan Spice Market Cigars (DF)

ground lamb & beef, lemon wedges

Spicy Vegetable Samosas (DF, VE)

cilantro mango chutney

Mushroom & Vegetable Shumai (DF, VE)

plum chili dip

THE GARDEN'S BEST

Garden Market Salad (V)

mixed greens, cucumber, carrot strings, grape tomatoes, shaved red onion, Parmesan crisps, house made croutons, choice of ranch or roasted garlic balsamic vinaigrette (gluten-free, vegan & dairy free options available)

Classic Romaine (V)

baby romaine wedge, creamy Caesar dressing, house croutons, Parmesan crisps (gluten-free, vegan & dairy-free option available)

Baby Spinach Salad (GF, V)

seasonal fruit, almonds, red onion, feta cheese, honey lavender vinaigrette (dairy-free & vegan options available)

Rustic Cobb Salad (GF)

romaine, tomatoes, bacon crumbles, creamy avocado, blue cheese crumbled, hard boiled egg, grilled marinated chicken, buttermilk herb dressing

COZY SIDE DISHES

Brown Butter Green Beans (GF,V)

Smoked Agave Roasted Carrots (GF,DF,VE)

Sour Cream & Chive Whipped Potatoes (GF,V)

Bacon Green Chili Mac & Cheese

Wild and Long Grain Rice Pilaf (GF,DF,VE)

Hand Made Linguine (V)

choice of sun dried tomato sauce, alfredo sauce or basil pesto

Seasonal Vegetable Medley (GF,DF,VE)



HARVEST
to HOME PCS

All Season
Entrees,
Sides, Salads

COMFORTING MAIN COURSES

Herb & Garlic Marinated Red Bird Chicken Breast (GF)

oven roasted tomato butter sauce

Coffee Rubbed Bistro Steak (GF,DF)

red wine demi sauce

HTH Salmon Haida (GF,DF)

maple & brown sugar & spice crusted baked salmon filet

Rainbow Carrot Cashew Cream Tart (DF,V,VE)

peppery arugula, marinated shallots, creamy tahini dressing

Spring Menu

available mid-
March thru
mid-June



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APPETIZERS

Asparagus & Ricotta Crostini (V)

toasted baguette (gluten & dairy-free options available)

Stuffed Spring Snow Peas (GF,DF,VE)

chive almond cream cheese

Crispy Leek & Wild Mushroom Parcels (V)

crispy, buttery phyllo triangles of goodness

Brie & Maple Tartiflette (GF)

yellow potatoes, bacon, chives, white wine, maple syrup, cream & creamy brie (think risotto but with potatoes)

SOUPS

Quebecois Style Yellow Split Pea Soup (GF,DF)

olive oil, smoked ham hock, dried thyme, carrot, celery, onion, chicken stock, dried savory, salt & pepper

Roasted Cauliflower, Leek and Garlic (VE)

avocado oil, vegetable stock, parsnip, onion, oregano, bay leaf, salt & pepper

SALADS

Spring Panzanella Salad (DF,V)

romaine, butter leaf, scallions, cucumber, peas, dill, creamy black pepper and herb cashew dressing, toasted house made croutons

Charred Fennel & Green Apple Salad (GF,DF, VE)

baby spinach, toasted pecans, red onion, agave dijon dressing

SIDES

Buttery Smashed Peas & Smoked Bacon (GF)

can be made Vegan

Gnocchi with Prosciutto

basil pesto cream sauce, scallions

Wild Rice, Artichoke and Kale Pilaf (GF,DF,VE)

Crispy Smashed Potatoes (GF,V)

lemon pepper aioli drizzle, chopped chives

ENTREES

Double Cut Colorado Lamb Chops (GF,DF)

roasted garlic & caper rubbed, grilled lemon pouch

Golden Seared Chicken Breast (GF,DF)

brined, pan seared, served with a leek, roasted pear & wild mushroom sauce

Bacon Wrapped Rock River Bison Bistro Steak (GF,DF)

roasted red pepper, green chili & onion relish

Grilled Leek, Asparagus and Ricotta Flatbread (V)

Creamy Polenta & Wilted Greens (GF,DF,VE)

roasted mushrooms, grilled scallion cashew cream

GF - gluten-free DF - dairy-free V - vegetarian VE - Vegan

Summer Menu

available
mid-June thru
mid-September



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APPETIZERS

Baked Rhubarb & Brie Bites (V)

buttery puff pastry, tomato chutney

Sweet Corn Fritter & Mozzarella (V)

heirloom tomato, peach and herb relish

Summer Squash Crostata (VE)

Flaky crust, almond cream cheese, tender summer squash, fresh thyme, garlic infused olive oil, micro green salad

Confit Heirloom Tomato & Avocado Crostini (DF,VE)

herb infused avocado oil, flake salt, micro leeks

SOUPS

Zuppa Toscana (GF)

hot Italian sausage, kale, bacon, potatoes, chicken stock, cream (can be made vegetarian & dairy-free)

Italian Wedding Soup

mini beef meatballs, spinach, chicken broth, ditalini pasta, parmesan cheese (can be made vegan & dairy/gluten-free)

SALADS

Green Goddess Wedge Salad (GF,V)

baby romaine wedge, sugar snap peas, sliced radish, minced red onion, crispy shiitake mushrooms, herbed buttermilk dressing (can be made vegan & dairy-free)

Heirloom Carrot Salad (GF,V)

spicy mixed greens, creamy goat cheese, toasted pine nuts, charred orange and cumin dressing (can be made vegan & dairy-free)

Grilled Palisade Peach Burratta Salad (GF,V)

fresh basil, toasted almonds, honey & white balsamic reduction

SIDES

Summer Vegetable Bundles (GF,DF,VE)

green beans, yellow squash, carrots, zucchini, roasted red pepper, tied together with chives

Citrusy Corn Succotash (GF,DF,VE)

garlic scape, red bell pepper, sweet corn, edamame, tomatoes, lime juice & zest, salt & pepper

Bruschetta Pasta (DF,VE)

garlic lovers Lumache pasta, olive oil drizzle

Crispy Herb Laminated Potatoes (GF,DF)

duck fat, thyme, oregano, chives, parsley, salt & pepper

ENTREES

Pan Seared Scallops (GF)

confit tomato & green chile butter sauce

Caprese Roasted Chicken (GF)

fresh mozzarella, Genovese basil, heirloom tomatoes, balsamic red wine reduction drizzle (can be done dairy-free)

Marinated Grilled Flank Steak (GF,DF)

roasted summer corn, scallion, tomatoes, poblano & garlic relish

Spicy Peach Glazed Pork Tenderloin (GF,DF)

white wine pan sauce

Grilled Eggplant Roll-ups (GF,VE)

toasted quinoa pilaf, sauteed spinach, rustic oven dried tomato sauce, dairy-free cream cheese

GF - gluten-free DF - dairy-free V - vegetarian VE - Vegan

Fall Menu

available
mid-September
thru November



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APPETIZERS

Savory Cheddar Cheeseake Spread (V)

34 degree Crisps, micro greens (can be made dairy & gluten-free)

Roasted Wild Mushroom and Garlic Arancini (V)

black pepper & truffle aioli (can be made gluten-free)

Bake Brie on Crostinis (V)

warm spiced blueberry gin compote (can be made gluten-free)

Maple Mustard Brussels Sprouts Skewers (GF,DF,VE)

apple cider vinegar, maple syrup, dijon mustard, olive oil

SOUPS

Harvest Beef & Vegetable (GF,DF)

carrot, onion, celery, peas, potatoes, beef broth, herbs, salt & pepper (can be made vegan)

Creamy Turkey & Wild Rice Soup (GF)

carrot, onion, celery, bell pepper, crimini mushroom (can be made vegan & dairy-free)

SALADS

Fall Harvest Salad (GF,V)

mixed greens, green apples, dried cherries, toasted pepitas, whiskey honey dressing, creamy goat cheese crumbles (can be made vegan & dairy-free)

Heirloom Carrot Salad (GF,DF,VE)

roasted sweet potato, baby kale, dried cranberries, shallots, sliced pears, maple tahini dressing

SIDES

Creamy Potato & 3 Cheese Gratin (V)

yellow potatoes, parmesan, smoked gouda and white cheddar cheeses cream, buttery sourdough crumb topping

Balsamic Glazed Acorn Squash (VE)

roasted wedges with flake salt and fresh cracked black pepper

Roasted Butternut Squash, Chorizo and Kale Hash (GF,DF)

(can be made vegan)

Creamy Roasted Garlic Farro (V)

ENTREES

Maple, Walnut & Pepita Crusted Salmon (GF,DF)

Balsamic Fig Glazed Pork Loin (GF,DF)

Red Wine Braised Short Ribs (GF,DF)

Roasted Cardamom Chicken (GF,DF)

roasted pear, onion and golden raisin sauce

"Oso Bucco" Style Root Vegetable Stew (GF,DF,VE)

carrot, parsnips, wild mushrooms, portobello mushrooms, lentils in a rich tomato, red wine and herb sauce

Winter Menu

available
December thru
mid-March



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APPETIZERS

Baba & Pop's Green Chile Pierogi

lime crema

Spiced Beef Meatballs (GF,DF)

pomegranate maple glaze

Gruyere Pie Bites (V)

caramelized leeks and roasted garlic

Sticky Pork Belly Bites (GF,DF)

honey, tamari, ginger glaze

SOUPS

Baked Potato & Chive Soup (GF,DF,V)

carrot, onion, celery, potatoes, vegetable broth, herbs, salt & pepper (can be made vegan)

Nova Scotia Seafood Chowder (GF)

white fish, shrimp, bay scallops, potato, onion, garlic, celery, thyme, cream, seasonings

SALADS

Roasted Beet Salad (GF,V)

mixed greens, marcona almonds, creamy goat cheese, pickled red onions, blood orange vinaigrette (can be made vegan & dairy-free)

Harvest Winter Salad (GF,DF,VE)

massaged kale, pomegranate seeds, shaved brussels sprouts, crispy apples, candied pecans, roasted butternut squash, red wine maple vinaigrette

SIDES

Ultra Crispy Roasted Potato, Turnip and Swiss Chard Hash (GF,DF,VE)

Braised Red Cabbage & Beets (GF,DF,V)

apple cider vinegar, touch of whipped local honey, red onions, toasted caraway seeds

Five Grain Winter Pilaf (GF,DF,VE)

wild rice, brown rice, red rice, quinoa, amaranth, onion, bell pepper, garlic, vegetable stock, herbs

Wild Mushroom Risotto (GF,V)

ENTREES

Stout Glazed Beef Short Ribs (DF)

Rock River Bison Green Chile Sausage

Crispy Chicken Kyiv

garlic, butter and parsley, salt & pepper (can be made gluten/dairy-free)

Shrimp & Lobster Thermidor

onions, garlic, parsley, heavy cream, Parmesan cheese, buttery bread crumbs (can be made gluten & dairy-free)

Vegetable Lentil Pot Pie (DF,VE)

carrots, onions, parsnips, sett potato, celery, black lentils, almond milk, kale, vegan puff dough

Seasonal Dessert Menu



HARVEST
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SPRING

Lemon Meringue Tartlets (V)

tart lemon curd, buttery tart shell, toasted meringue, candied lemon zest

Strawberry Mascarpone Shortcake (V)

London Fog Cake

chocolate cake, London fog buttercream, salted caramel drizzle

Cashew Cheesecake (GF,DF,VE)

seasonal fruit topping, sweetened coconut cream

FALL

Apple Cider Bundt Cake (V)

whiskey salted caramel drizzle, toasted pecans

Canadian Butter Tart (V)

ooey gooey buttery caramel filling, flaky pastry crust

Pear, Pecan & Cranberry Pie Parfaits (DF,V)

Plum Vanilla Tart (GF,DF,VE)

vegan vanilla cream, plum jelly, gf oat & date crumb tart base

SUMMER

Strawberry Rhubarb Pie

fresh whipped cream, mint (can be made dairy & gluten free)

Peach Sour Cream Coffee Cake

bruleed peaches, whipped cream, almond tuile crumb

Carrot Pineapple Cakelets (V)

walnut crumb, classic cream cheese icing (can be made gluten-free)

Butterfly Pea Flower Lime Tart (DF,VE)

candied limes, seasonal berries, mint, butterfly pea flowers

WINTER

Maple Walnut Creme Brulee (V)

Nanaimo Bar Inspired Mousse (V)

named after Nanaimo, British Columbia, this is a twist on the original and beloved Canadian dessert bar. A cocoa and graham cracker layer, a light an airy mousse and a layer of chocolate ganache make heaven in every bite.

Pear Frangipane Tart (V)

chocolate cake, London fog buttercream, salted caramel drizzle

Chocolate Crepe Cake (GF,DF,VE)

seasonal fruit topping, sweetened coconut cream