Available This Week at The Culinary Market

Shopping in store, we have many different delicious items prepared for you to take home. heat, serve and enjoy!

Monday- Friday 10:00- 6:00, Saturday 10:00-4:00 Call 519-385-5232 to pre order for pick up or delivery

Salads

\$7.50-\$10.00 for small or \$15.00-20.00 for large

Balsamic Roasted Mushroom Pasta Salad A creamy, indulgent blend of tender pasta, balsamic-roasted mushrooms, and a touch of truffle. Finished with shaved Parmesan cheese for a rich, savory flavor.

A customer favorite that's perfect for any occasion!

Fall Harvest Salad: Mixed greens with roasted sweet potatoes, hard-boiled egg, creamy goat cheese, dried cranberries, and pickled red onion, finished with a housemade maple tahini dressing. GF

Crisp kale served with our signature house-made Caesar dressing, topped with crunchy garlic croutons, smoky bacon, and freshly shaved Parmesan cheese. A bold twist on a classic favorite.

Chefs Choice Weekly Assorted Selection

Signature Dips

Hot Cheesy Crab Dip \$17.00 Hot Beef Taco Dip GF \$18.00 Roasted Garlic Hummus GF,DF,Vegan\$10.00 Dill Pickle Hummus GF DF Vegan \$10.00 Soup

Creamy Potato Leek GF

Appetizers

Crispy Coconut Shrimp with Gochujang Aioli \$18.00 Dilly Devilled Eggs GF DF \$12.00 Mini Charcuterie Board \$22.50

Sandwiches and Bowls

Sandwiches served with a side crudite and house-made dip For Sandwiches made on a Gluten Free Bun, **Call to Order in Advance**

Oven Roasted Chicken Sandwich with Apple, Fig Jam and Brie Cheese on a Brioche Bun \$17.50

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Tender smoked meat layered with creamy Gruyere cheese, thinly sliced pickles, and a rich Caplansky's mustard dill aioli, all served on a crusty onion bun \$16.00

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Tender Moroccan-spiced chicken served over a bed of mixed greens and fluffy quinoa, topped with roasted sweet potatoes, pickled red onions, dried cranberries, and crunchy pumpkin seeds. Finished with our housemade tahini maple dressing.GF | DF \$19.75

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Classic Egg Salad or Crab Salad in a Buttery Croissant with Fresh Sprouts \$17.00

Vegan Veggie Bowl with Hummus, Roasted, Crisp and Pickled Veggies on Mixed Greens with Toasted Pumpkin Seeds GF DF Vegan \$18.00

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16 oz BLT Chicken Salad , Classic Egg Salad Creamy Crab Salad

Entree's Ready to Heat and Serve

**** Available Monday @4pm the remaining Tuesday afternoon.

Bacon-Wrapped Beef Tenderloin, finished with a classic Béarnaise sauce. Served with creamy roasted garlic mashed potatoes and a medley of seasonal vegetables. GF \$30.00

Korean Beef with Marinated Shanghai Noodles Tender Korean-style beef served over green onion and garlic-marinated Shanghai noodles, with sautéed greens and a drizzle of spicy gochujang aioli. DF \$26.00

Roast Chicken with Butternut Squash Ravioli Oven-roasted chicken supreme set on butternut squash ravioli in a velvety sage cream sauce, paired with tender broccolini and finished with toasted pine nuts and shaved parmesan. \$28.00

Beef & Vegetable Cottage Pie: A hearty, comforting classic layered with tender ground beef, carrots, onions, and savory vegetables in a rich tomato gravy, topped with creamy smoked cheddar mashed potatoes GF \$28.00

Sweets

Caramel Apple Crumble (best served warm)

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Whipped Cheesecake with Cherry Compote and Vanilla Wafer Crumb GF \$10.00

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Chocolate and Peanut Butter Brownie Cake GF \$9.00

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Gluten Free and Vegan Frosted Brownies GF Vegan \$12.00

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Dubai Chocolate and Pistachio Bars \$12.00

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2 pack Gluten Free Chocolate Chunk Brownies GF \$12.00

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Turtles Cheesecake with Salted Caramel Sauce GF \$7.50

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4 pack Chocolate Hazelnut Beignets \$6.00

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6 Assorted Macarons \$12.00

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Tiramisu

Layers of cream, coffee and cake \$6.00

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Chocolate mousse \$6.00

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6 pc Salted Caramel and Chocolate Chunk Cookies \$12.00

This Week's Featured Frozen Family Meals

Assorted Quiches and Torta GF

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Cheesy Broccoli and Chicken Rice GF

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Beef and Cheese Lasagna

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Shrimp, Sausage and Peppers with Corn and Cilantro Rice GF DF

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Spicy Ranch Chicken Casserole on Cheesy Mashed Potatoes

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Beef Cottage Pie

Frozen Entrees

Butter Chicken (4 chicken breast in sauce) GF

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Ginger Garlic Shrimp on Mushroom Fried Rice GF DF

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Gluten Free Mac N Cheese

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Duck Pasta

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Perogie Casserole

Frozen Gluten Free Pizzas

Prosciutto, Pear, Caramelized Onion GF