

# 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!

Winter Greens Salad.

Hearty winter greens with maple-roasted delicata squash, candied pecans, shaved red onion, goat cheese, and dried fruit. Served with our house-made cranberry vinaigrette.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.

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

## 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 Ham, Havarti Cheese Spanish Onion and a rich Caplansky's mustard aioli, all served on a crusty onion bun with a side of delicious pickles \$17.00

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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

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Vegan Veggie Bowl with Hummus, Roasted, Crisp and Pickled Veggies on

Mixed Greens with Toasted Pumpkin Seeds GF| DF| Vegan \$18.00

## Entree's Ready to Heat and Serve

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

### \*\*\*\*Chicken Coq au Vin.

Red wine–braised chicken thighs simmered with bacon, mushrooms, and onions in a rich, velvety gravy.  
Served with creamy mashed potatoes and roasted vegetables. GF \$26.00

### Cabbage Roll Casserole.

A deconstructed take on a classic – hearty ground beef, herb rice, and tender shredded cabbage baked together for rich, cozy flavor. Finished with our smoked paprika cream sauce. GF \$28.00

### \*\*\*\*Open-Face Steak Sandwich.

Tender marinated beef served open-face on a toasted onion baguette, topped with sautéed mushrooms and onions. Paired with gruyere scalloped potatoes and served with a rich demi-glace on the side. \$26.00

### Chicken Parmesan Tagliatelle.

Crispy breaded chicken breast served over tagliatelle tossed in rich marinara and creamy béchamel. Finished with sun-dried tomato pesto and Parmesan cheese. \$26.00

### Bacon-Wrapped Beef Tenderloin.

Beef tenderloin wrapped in smoky bacon and served with herb mashed potatoes, rich Béarnaise sauce, and roasted seasonal vegetables. GF \$30.00

## 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 Wild Mushroom Soup GF

Roasted Garlic and Parsnip Soup GF

## Appetizers

Dilly Devilled Eggs GF DF \$12.00

8pc Truffle Mac n Cheese Bites with Hot Honey Drizzle \$21.00

Pesto Ricotta and Candied Tomato Parfait GF \$12.00

6 pc Mini Beef Wellingtons with Horseradish Cream \$30.00

## Sweets

Chocolate Ganache Tart with Peppermint Cookie  
Crumble Crust \$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 \$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

Molten Chocolate Cake \$10.00

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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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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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Beef Cottage Pie

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Mac N Cheese

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1/2 Roasted Chicken Dinner GF

## Frozen Entrees

Braised Beef Short Ribs with Herb Mashed Potatoes

Crispy Perch with Black Bean Sauce

Vegetarian Lasagna

## Frozen Gluten Free Pizzas

Prosciutto, Pear, Caramelized Onion GF

Butter chicken Pizza GF