

# 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 9:00-4:00*

*Call 519-385-5232 to pre order for pick up or delivery.*

## Salads

*\$7.50 for small or \$15.00 for large*

Kale Caesar with Garlic Croutons, Crisp Bacon, Parmesan Cheese and our Housemade Dressing

\*

Balsamic Roasted Mushroom Pasta Salad with Truffle and Parmesan

\*

Spring Green Salad with Peas,

Asparagus, Radish and a Green Goddess Dressing GF

\*

Veggie Curry Noodle Salad DF GF

\*

Creamy Broccoli Salad GF DF

\*

## Soups

Lobster Bisque

*\$9.00 small \$18.00 large*

Creamy Asparagus and Dill GF

*\$7.00 small \$14.00 large*

## Signature Dips

Hot Cheesy Crab Dip \$16.00

Hot Beef Taco Dip GF \$18.00

Roasted Garlic Hummus GF,DF,Vegan\$10.00

Tzatziki GF \$10.00

Harrissa Baba Ganoush GF DF, Vegan \$10.00

## Small Snacks

Devilled Eggs 6pc \$12.00

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Cheese, Grapes and Cracker Box \$12.00

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LBD Party Olives \$15.00

\*

Yogurt and Granola Parfaits \$8.00

\*

Hummus and Veggies Box \$10.00

## 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 \$16.00

\*

Cajun Chicken Bowl with Avocado Ranch  
Smoked Cheddar, Greens, Tomato, Bacon and a Pickled Egg GF \$18.00

\*

Green Onion and Ginger Crab Salad in a Buttery Croissant, Topped with Fresh Sprouts \$15.00

\*

Ham and Havarti Sandwich on a Crusty Onion Bun  
with a Maple Mustard Aioli, Vidalia Onion and Lettuce served with a Delicious Side of Pickles \$15.00

\*

Roasted Sweet Potato, Quinoa and Moroccan Chickpea Vegan Bowl  
with Tahini Maple Dressing, Pickled Red Onion, Pepitas and Dried Cranberries GF,DF,Vegan \$16.00

\*

Miso and Honey Glazed Salmon Bowl  
Quinoa, Edamame, Pickled Red Onion, Cucumber, Avocado, Tahini Sesame Dressing GF DF \$18.00

## Entree's Ready to Heat and Serve

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

\*\*\*\*Crabby Cakes with Bacon Creamed Corn, Roasted Asparagus and Chili Garlic Aioli \$24.00

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\*\*\*\*Lobster Ravioli with Black Garlic Cream Sauce and Asparagus \$22.00

\*

\*\*\*Sweet Chili Crispy Chicken on Jasmine Rice with Roasted Broccoli and Aioli GF \$24.00

\*

\*\*\*\*Pierogi Casserole with a Chipotle Cream Sauce, Bacon, Caramelized Onions and Mushrooms \$22.00

\*

Bacon Wrapped Beef Tenderloin  
with Bearnaise Sauce on Roasted Garlic Mashed Potatoes and Vegetable Medley GF \$25.00

\*

Butter Baked Cod with Creamy Tomato Sauce, Oven Dried Tomatoes, Basil Rice and Vegetable Medley GF \$24.00

\*

Buffalo Chicken Pizza with Creamy Ranch, Gorgonzola Cheese, Pickled Red Onion GF \$22.00

\*

Family Pan \$50.00

Root Beer BBQ Pulled Pork with Mac N Cheese, 4 Brioche Buns and Creamy Coleslaw GF

## Sweets

Raspberry and Coconut Custard Pies \$8.00

\*

Whipped Lemon Cheesecake with Strawberry Rhubarb Compote and Graham  
Crumble GF \$8.00

\*

Chocolate Cupcakes with Vanilla Frosting GF \$7.00

\*

Trail Buddies GF \$4.00

\*

Peanut Butter and Brownie Cheesecake with Chocolate Sauce GF \$8.00

\*

Turtles Cheesecake with Salted Caramel Sauce GF \$7.00

\*

4 pack Chocolate Hazelnut Beignets \$6.00

\*

6 Assorted Macarons \$12.00

\*

Tiramisu

Layers of cream, coffee and cake \$6.00

\*

6 pc Salted Caramel and Chocolate Chunk Cookies \$12.00

\*

Brown Butter and Sea Salt Marshmallow Bar GF \$2.50

# **This Week's Featured Frozen Family Meals**

Assorted Quiches

\*

Vegetarian Lasagna

\*

Creamy Pesto Cheese Tortellini with Chicken and Asparagus

\*

Cabbage Roll Casserole with Smoked Paprika Cream Sauce GF

\*

Pierogi Casserole with Caramelized Onions, Bacon and Mushrooms with a  
Chipotle Cream Sauce

\*

Buffalo Chicken Casserole with Mashed Potatoes, Gravy, Cheese and Corn.

\*

Beef and Cheese Lasagna

\*

Cheesy Chicken and Rice Casserole with Roasted Broccoli GF

## **Frozen Entrees Available**

Chicken Parmesan with Pasta Marinara

\*

Chicken Confit with Truffle Cream and Rice Pilaf GF

\*

Mediterranean Chicken with Pesto Polenta GF

\*

Beef and Cheese Lasagna

\*

Beef Cottage Pie with Smoked Cheddar Mashed Potatoes GF

\*

BBQ Glazed Ribs with Mac N Cheese GF

\*

Crispy Shrimp with Jasmine Rice and Bang Bang Sauce

\*

Beef Tenderloin with Béarnaise

\*

Lamb Shepherd's Pie

\*

Ham and Scalloped Potatoes