

WILDCRAFT

GRILL • BAR

WILDCRAFT WORKING LUNCH

SANDWICH PLATTER

Grilled Chicken

zucchini pesto / roasted pepper relish /
arugula / artisan roll

Vegetable Wrap

hummus / pickled onion + radish / cucumber /
tomatoes / alfalfa sprouts / riata / pita bread

Roast Striploin

shaved beef / horseradish aioli /
crispy onions / panini

SALAD BOWLS

Caesar Salad

young lettuce / smoked bacon /
white anchovy / croutons /
lemon garlic vinaigrette / Grana Padano

Wildcraft Salad

grilled oyster mushrooms / assorted kale /
Muscat raisins / Dijon vinaigrette /
multigrain croutons / Grana Padano

SIDES (choose 2)

Garden Crudités with Dip*

Seasonal Fruit Platter*

Sweets & Treats

\$21.50/person

plus HST

GROUP LUNCH 1

W Burger

naturally raised beef / aged orange cheddar /
double smoked bacon jam /
pickled mustard aioli / lettuce /
vine ripened tomato / Yukon fries

Chicken Kale Caesar

grilled chicken / young lettuce /
smoked bacon / white anchovy /
croutons / lemon garlic vinaigrette /
Grana Padano

Roasted Zucchini Mezze Rigatoni

WC ricotta / zucchini / pesto / tomato /
kale potato crumble

Herb Grilled Chicken Sandwich

Stemmler's bacon / Havarti / zucchini pesto /
roasted pepper relish / arugula /
artisan roll / Yukon fries

**Lunch will be followed up by platters of
delectable sweets to satisfy,
baked fresh by our pastry chef!**

Coffee or Tea or Soft Drink

\$23/person

plus HST

These menus are customizable!

Contact Stephanie Steinberg at stephanies@charcoalgroup.ca today!

***Gluten Free (many other items can be made gluten free with minor modifications)**

WILDCRAFT

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GROUP LUNCH 2

SOUP / SALAD

Daily Soup

handcrafted from 'scratch' daily in our kitchen

Caesar Salad

young lettuce / smoked bacon / white anchovy / croutons /
lemon garlic vinaigrette / Grana Padano

ENTRÉE

Cantonese Lettuce Wraps

hoisin chicken / baby iceberg / miso + vermicelli slaw / peanuts /
sesame / cilantro / chili aioli

W Burger

naturally raised beef / aged orange cheddar / double smoked bacon jam /
pickled mustard aioli / lettuce / vine ripened tomato / Yukon fries

Moroccan Salmon *

chickpea, carrot + raisin salad / grilled avocado / brown rice /
toasted cashews / lime harissa yogurt

Roasted Zucchini Mezze Rigatoni

WC ricotta / zucchini / pesto / tomato / kale potato crumble

DESSERT

(optional- add \$5.00)

Chocolate Ganache *

dark chocolate / raspberry coulis / champagne berries / raspberry dust /
toasted hazelnut

Lemon + Lavender Cake

lemon pound cake / lavender syrup /
white chocolate ganache / blueberries / lemon curd / poppyseed

Coffee or Tea

\$29/person

plus HST

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WILDCRAFT

GRILL • BAR

GROUP LUNCH 3

SOUP / SALAD

Daily Soup

handcrafted from 'scratch' daily in our kitchen

Wildcraft Salad

grilled oyster mushrooms / assorted kale / Muscat raisins / Dijon vinaigrette /
multigrain croutons / Grana Padano

ENTRÉE (pick 3)

Green Pea Fritter Wrap

smashed pea fritter / hummus / pickled onion & radish / cucumber /
tomatoes / alfalfa sprouts / raita / pita bread

Seared Atlantic Salmon *

turmeric French lentils / radish, fennel + endive salad / lemon thyme vinaigrette /
blood orange antiboise

Steak Frites (add \$5.00) *

New York striploin / cabernet shallot jus / truffle aioli /
fresh cut Yukon frites

Moroccan Chicken *

chickpea, carrot + raisin salad / grilled avocado / brown rice /
toasted cashews / lime harissa yogurt

DESSERT

(optional- add \$5.00)

Double Baked

White Chocolate Cheesecake

phyllo wrapped / spiced date purée / dried fruit compote /
seasonal berries / graham crumble

Chocolate Ganache *

dark chocolate / raspberry coulis / champagne berries /
raspberry dust / toasted hazelnut

Coffee or Tea

\$34/person

plus HST

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