

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 / raita / pita bread

Roast Striploin

shaved beef / horseradish aioli /
crispy onions / panini

SALAD BOWLS

Caesar Salad

boquerones / fried bread / parmesan / bacon

Garden Salad

mixed greens / fresh vegetables /
dijon vinaigrette

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 Caesar

grilled chicken / boquerones / fried bread /
parmesan / bacon

Roasted Zucchini Rigatoni

WC ricotta / zucchini / pesto / tomato /
kale furikake

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@charcoalgroupp.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

Boquerones / fried bread / parmesan / bacon

ENTRÉE

Sichuan Chicken Bao

housemade steam buns / asian slaw / black garlic sauce

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 / avocado / basmati rice / toasted cashews / lime harissa yogurt

Roasted Zucchini Rigatoni

WC ricotta / zucchini / pesto / tomato / kale furikake

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

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GROUP LUNCH 3

SOUP / SALAD

Daily Soup

handcrafted from 'scratch' daily in our kitchen

Garden Salad

mixed greens / fresh vegetables / dijon vinaigrette

ENTRÉE (pick 3)

Green Pea Fritter Wrap

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

Baked Salmon *

beluga lentils / marinated cucumbers / horseradish + dill crème fraîche

Steak Frites (add \$5.00) *

New York striploin / cabernet jus / truffle aioli /
Yukon frites

Moroccan Chicken *

chickpea, carrot + raisin salad / avocado / basmati 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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