

WILDCRAFT

GRILL • BAR

GROUP DINNER 1

Warm Multigrain Rolls
with whipped butter

SOUP / SALAD

Daily Soup

handcrafted from 'scratch'
daily in our kitchen

Caesar Salad

boquerones / fried bread /
parmesan / bacon

MAINS

Roasted Pork Loin Chop *

vanilla apple purée / seasonal vegetables /
duck fat roasted potatoes / shallot jus

Wild Mushroom Tagliatelle

double smoked bacon / white wine /
truffle / extra virgin olive oil / chilies

Baked Salmon *

beluga lentils / marinated cucumbers /
horseradish + dill crème fraîche

DESSERT

Double Baked

White Chocolate Cheesecake

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

Fresh Fruit *

coffee or tea

\$44/person
plus HST

GROUP DINNER 2

Warm Multigrain Rolls
with whipped butter

SOUP / SALAD

Daily Soup

handcrafted from 'scratch'
daily in our kitchen

Garden Salad

mixed greens / fresh vegetables /
dijon vinaigrette

MAINS

Steak Frites *

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

Moroccan Chicken *

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

Baked Salmon *

beluga lentils / marinated cucumbers /
horseradish + dill crème fraîche

DESSERT

Lemon + Lavender Cake

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

Chocolate Ganache *

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

coffee or tea

\$49/person
plus HST

These menus are customizable!

Contact Stephanie Steinberg at stephanies@charcoalgroup.ca today!

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

WILDCRAFT

GRILL • BAR

GROUP DINNER 3

**Warm Multigrain Rolls
with whipped butter**

SOUP / SALAD

Daily Soup

handcrafted from 'scratch' daily in our kitchen

Burrata

tomato / stonefruit / balsamic reduction / basil

MAINS

Roasted Chicken *

mushroom fricassee / creamy polenta / salsa verde

Beef Tenderloin *

grilled beef tenderloin / pomme purée /
seasonal vegetables / cabernet jus

Baked Salmon *

beluga lentils / marinated cucumbers / horseradish + dill crème fraîche

DESSERT

Chocolate Ganache *

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

Double Baked

White Chocolate Cheesecake

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

coffee or tea

\$55/person
plus HST

These menus are customizable!

Contact Stephanie Steinberg at stephanies@charcoalgroup.ca today!

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