PARTY MENU

These items are plattered in multiples for all guests to enjoy. A minimum order of 12 per menu item applies. Prices subject to change.

boards

Boards serve 12 people. Minimum orders do not apply.

CHARCUTERIE locally cured charcuterie, with house-made pâté, pickles, mustard and sourdough crostini We get all of our cured meat from Seed To Sausage, a local company sourced through 100km. They are super cool.

CHEESE Ontario cheeses, with house-made pickles, fresh fruit, honeycomb, spiced nuts and sourdough v

CRUDITE farmers market selection; the likes of heirloom carrots, tomatoes, cauliflower, broccoli and celery with a trio of house dips v

herbivore

SOLO SOUK FRIES personal servings of our classic Souk Fries, topped with a quail egg gf

GENERAL TAO CAULIFLOWER crispy cauliflower tossed in a light General Tao glaze, topped with toasted cashews and chili pickle vegan

BBQ TOFU SLIDERS smoked, crispy tofu with house bbq sauce, pickles and creamy vegan coleslaw on a mini bun vegan

TWO BITE FALAFEL house falafel with beet-apple slaw, garlic tahini and tabbouleh gf vegan

FRESH RICE ROLLS mango, basil, cucumber and vermicelli noodles wrapped with rice paper, served with cashew dipping sauce vegan

carnivore

DELISH BURGER SLIDERS local beef patty, house pickles, dijon aioli and greens on a mini bun

GRILLED CHICKEN skewered grilled chicken thighs drizzled with ginger-cashew sauce, with bean sprout salad gf

MINI BRISKET POUTINE house cut fries, pulled brisket and cheese curds, with a demi-glace

DUCK CONFIT SLIDERS juicy duck confit, Saskatoon berry glaze and arugula on a mini bun

pescatarian

SALMON ROSTI BITES potato rosti with smoked salmon, crispy cucumber and sour cream gf

GRILLED SHRIMP PICK skewered juicy shrimp and fennel, with orange vinaigrette gf

CRISPY SHRIMP DUMPING wonton filled with shrimp, lemongrass and chili, served with rice vinegar dipping sauce

CLASSIC CRAB CAKES house crab cake with celeriac remoulade, topped with tobiko

sweet

CUPCAKES house made and frosted with buttercream, choose from vanilla, chocolate, red velvet or lemon **ask about custom flavor, gluten free or vegan options*

CARNIVAL DOUGHNUTS homemade mini donuts, served in a warm vanilla glaze

APPLE FRITTERS apple-cinnamon fritters with maple whipped cream

TWO BITE TIRAMISU lady fingers, mascarpone mousse and house mocha sauce

There's something for everyone at The Green Wood...

gluten free gf vegan vegan