

PRIX FIXE MENU

Select what's being served in advance for guests to easily enjoy night-of.

Choose:

- 1 **nosh platter**, served family style for the table, with more than enough for everyone.
- 1 **starter**, served individually to each guest.
- 3 **mains**, from which guests will choose one of the 3 options they want individually served to them.
- 1 **dessert**, served individually to each guest.

nosh platter

SOUK FRIES hand cut fries topped with grilled eggplant, sumac salad, fried halloumi, fried egg and a tahini drizzle **gf v**

STUFFED SQUASH roasted butternut squash stuffed with quinoa, walnuts, bacon and cranberries **gf**

BUFFALO CAULIFLOWER crispy cauliflower bites tossed in house made buffalo sauce **gf vegan**

FISH TACOS beer battered fish with chipotle crema, coleslaw and pico de gallo

starter

EAT YOUR GREENS classic green salad with crunchy fresh vegetables and our famous vinaigrette **gf vegan**

GREENS AND GRAINS beets, squash, kale, rye berries and feta tossed with house vinaigrette **gf v**

SMOKEY SPROUTS roasted brussel sprouts, apples and bacon lardon on a bed of fresh greens, with smokey maple dressing **gf**

ROASTED GLORY roasted beets, mushrooms, peppers, kale and fried halloumi on a bed of fresh greens, with light verjus vinaigrette **gf v**

SEARED BROCCOLI broccoli roasted with light chili oil, tossed in garlic and parmesan **gf v**

KALE AND WHITE BEAN SOUP navy beans, roasted tomato and kale simmering in clear vegetable broth **gf vegan**

CHICKEN AND DUMPLINGS creamy chicken soup adorned with soft and buttery herb dumplings

FRENCH ONION rich french onion soup with house crostini and melted gruyere **v**

main

SHISH KABOB Mediterranean style chicken and zucchini skewers, served with lentil rice and fresh greens **gf**

THE GREEN WOOD BURGER classic burger served on a house made milk bun with tomato, onion, pickle, lettuce and aioli, served with hand cut fries

BANGKOK BOWL grilled green curry shrimp on a bed of rice with mango salad, snow peas and bean sprouts, with chili ginger dressing **gf**

BRISKET slow cooked brisket served with baked beans and red cabbage salad **gf**

PORK MOSTARDA brined and grilled pork loin, served with crunchy mustard, German style potato salad and endive **gf**

TEL AVIV BOWL house made falafel served over rice with pickled beets, chickpea salad, marinated cucumbers and kale, with toum sauce **gf vegan**

ZUCCHINI RAVIOLI ricotta filled zucchini pockets served in house marinara **gf v**

dessert

LEMON TART creamy lemon tart with a brulee top and buttery shortcrust **v**

BUTTER TART gooey and sweet brown sugar filling in a buttery crust **v**

FLOURLESS CHOCOLATE CAKE rich chocolate cake served with whipped cream and berries **gf v**

PUMPKIN CAKE soft pumpkin cake, topped with cream cheese buttercream and candied pumpkin seeds **v**

Want to serve more options, or just different options? Interested in family style mains? Want guests to be able pick their choice of starter? In the mood for two noshes for the table but no starter? This is your dinner party; let us know and we will happily customize.

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

gluten free **gf**
vegetarian **v**
vegan **vegan**

COCKTAIL 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.*

carnivore

- GRILLED CHICKEN BITE** Mediterranean grilled chicken, drizzled with lemon garlic dressing **gf**
- PATTY** mini burger slider with house burger sauce, tomato, pickles, onions and greens, on a house milk bun
- FARMHOUSE BACON SKEWER** crispy bacon wrapped apples with sweet glaze **gf**
- BAHN MI WONTON** crispy wonton shell with sweet and spicy ground chicken, carrots, cucumber and gochujang aioli
- FRIED CHICKEN** fried chicken slider with house brined pickles, green onion and coleslaw on a house milk bun
- MEATBALLS** beef meatballs stuffed with fresh mozzarella, served with house marinara **gf**
- BRISKET SLIDER** slow braised brisket with gruyere and caramelized onions on a house milk bun

herbivore

- SPRING ROLL** fresh cucumbers, carrots, spring onion, tofu and cilantro rolled in rice paper, served with sweet and sour dipping sauce **gf** **vegan**
- GRUYÈRE MUSHROOM TART** flaky pastries with caramelized mushrooms, spinach and gruyère **v**
- FALAFEL** mini house made falafel bites topped with cucumber, pickled turnips and lemon tahini **gf** **vegan**
- CHICKPEA WING** jerk spiced chickpea "wings" served with mango dipping sauce **vegan**
- GRILLED CHEESE** grilled cheese bites with house ketchup **v**

pescavore

- SALMON ROSTI** smoked salmon on a mini potato rosti topped with cucumber and whipped dilly cream cheese **gf**
- CRAB CAKE** bite sized crab cakes with remoulade, salmon roe and dill
- GRILLED SHRIMP** marinated grilled shrimp with avocado on cucumber bites **gf**

stationed boards

Boards serve 12 people, so minimum orders do not apply.

- CHARCUTERIE** locally cured charcuterie, with house made pâté, pickles, mustard and house made 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 or chutney, spiced nuts and house made sourdough **v**
- CRUDITÉ** farmers market selection; the likes of heirloom carrots, tomatoes, cauliflower, broccoli and celery with a trio of house dips **v**

sweet

- CHEESECAKE** rich pumpkin cheesecake bites with graham cracker crusts **v**
- PAVLOVA** bite sized meringue with fresh berries and lemon curd **gf** **v**
- SALTED CARAMEL BROWNIE** dark chocolate-espresso brownie topped with salted caramel buttercream **v**
- CHURROS** fresh Mexican style donut tossed with cinnamon sugar, served with chili-chocolate dipping sauce **v**

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