

PRIX FIXE MENU

Select what is being served in advance, for guests to easily enjoy night-of.

Choose:

1 **starter**, served individually to each guest.

3 **mains**, guests will select what they would like from the options night-of.

1 **dessert**, let us know if you would like your selection served family-style or individually plated for each guest.

starter

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

GRILLED VEGGIES grilled zucchini, asparagus, beets, kale and feta served on a bed of fresh greens, tossed in our balsamic vinaigrette **gf v**

SPRING DETOX shredded cabbage, broccoli, carrots and kale tossed in our fresh carrot-sesame-ginger dressing **gf vegan**

GRAINS AND BERRIES spelt grains, blackberries, oranges and feta with kale and fresh greens in our citrus dressing **gf v**

SUMMER MINISTRONE classic minestrone soup full of seasonal vegetables, hearty legumes and house-made noodles, served with house-made bread **vegan**

mains

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

RIVIERA BOWL dijon marinated grilled chicken, Herb de Provence potato salad, grilled asparagus and pickled beets on a bed of fresh greens, with house vinaigrette **gf**

PAPPARDELLE smoked tomato ragu with ricotta on house-made pappardelle pasta **v add braised lamb +\$6 per guest**

THE GREEN WOOD BURGER topped with asiago, spinach, tomato and crispy onions, served with choice of fries or fresh greens

QUEPOS BOWL Ocean Wise whitefish, avocado, fresh citrus salsa, shredded cabbage and beans on a bed of rice, with chimichurri **gf**

BANH MI grilled chicken patty with sunflower paté, spicy pickles, cucumber and gochujang aioli, served with choice of fries or fresh greens

dessert

CUPCAKES house-made and frosted with buttercream - pick your flavours! **v**

cupcake: chocolate, vanilla, red velvet, lemon, carrot cake

icing: chocolate, vanilla, mocha, caramel, lemon, cream cheese, hazelnut

**cupcake flavour combinations are ordered by the dozen*

**ask us about gluten free or vegan cupcake options*

FLOURLESS BROWNIE fudgy chocolate brownie topped with cashew caramel sauce **gf v**

FRITTERS warm from the oven fritter doughnuts, served with house preserves and whipped cream **v**

nosh platter

Add a nosh for the table to start!

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

GREEN BREAD grilled sourdough with garlic scape pesto and ricotta **v**

BEEF TACOS marinated skirt steak with chimichurri, avocado and shredded cabbage on corn tortillas **gf**

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.*

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

carnivore

LAMB SLIDER slow braised lamb shoulder with greens and cucumbers tossed in creamy dill sauce on house-made milk bun

PATTY beef slider with cheddar cheese, ketchup, pickles and onion on our classic milk bun

BEEF TACO marinated skirt steak with chimichurri, avocado and shredded cabbage on corn tortillas gf

SHAWARMA marinated grilled chicken on mini house-made pita topped with cucumber, pickled turnips and tahini

FRIED CHICKEN crispy chicken thigh sliders with chipotle ranch, pickles and iceberg lettuce on our house milk bun

herbivore

FALAFEL mini house-made falafel in pita topped with beet and cabbage slaw, with lemon-garlic tahini vegan

SAMOSA potato and pea samosas served with tamarind chutney vegan

FRESH ROLL fresh cucumber, carrot, spring onion, tofu and cilantro rolled in rice paper and served with carrot-sesame-ginger dipping sauce gf vegan

PEACH BRUSCHETTA grilled crostini topped with smoky rosemary-thyme marinated peaches and whipped goat cheese

MUSHROOM BITE cremini mushrooms stuffed with gruyere and rosemary, topped with crispy panko

pescatarian

GRILLED SHRIMP green curry marinated shrimp skewers with spicy coconut drizzle gf

CRAB CAKE bite sized rock-crab cakes with remoulade, pickled red onion and dill

SHRIMP DUMPLINGS steamed shrimp dumplings served with honey-soy dipping sauce

SALMON ROSTI smoked salmon on a mini potato rosti topped with sour cream and fresh dill gf

sweet

CUPCAKES house-made and frosted with buttercream - pick your flavours! v

cupcake: chocolate, vanilla, red velvet, lemon, carrot cake

icing: chocolate, vanilla, mocha, caramel, lemon, cream cheese, hazelnut

**Minimum 12 per flavor selected*

**ask us about gluten free or vegan cupcake options*

FLOURLESS BROWNIE fudgy chocolate brownie topped with cashew caramel sauce gf v

DOUGHNUTS classic yeast doughnut glazed and served warm

FRUIT seasonal fruit skewers served with whipped honey-yogurt dip gf

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

gluten free gf

vegetarian v

vegan vegan