

THE BAUER KITCHEN

GROUP DINNER MENUS

Group Dinner #1

Appetizers

Roasted 7 Vegetable Tomato Soup

red peppers, zucchini, squash, leeks, carrots...love

Bauer Salad - select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

Mains

Hemp Crusted Atlantic Salmon

orzo, sundried tomatoes, black olives, roasted squash, green beans, citrus labneh

Short Rib + Wild Mushroom Gnocchi

fresh Yukon potato gnocchi, sautéed assorted mushrooms, kale, caramelized onions, horseradish crème fraîche, cabernet jus

Szechwan Seared Tuna Bowl

avocado, ripe mango, macerated cucumber, pickled radish, carrot, sushi rice, cabbage, crispy shallot, tamari ginger lime dressing

Roasted Chicken Cavatelli – sautéed mushrooms, sundried tomatoes, rosemary, white wine cream sauce

Dessert

TBK Brûlée – Forty Creek cream custard, maple cinnamon cookie

Sticky Toffee Pudding – sticky date cake, toffee sauce, vanilla bean ice cream, kumquat jam

\$44 per person (plus HST)

Group Dinner #2

Appetizers

Roasted 7 Vegetable Tomato Soup

red peppers, zucchini, squash, leeks, carrots...love

Classic Caesar - romaine hearts, radicchio, bacon lardon, Parmesan, croutons, house Caesar dressing

Mains

Steak Frites – 8oz flatiron, Yukon frites, lemon parsley butter, shallot jus

Hemp Crusted Atlantic Salmon

orzo, sundried tomatoes, black olives, roasted squash, green beans, citrus labneh

Boneless Brick Roasted Half Chicken

roasted sweet potato, wilted cherry tomatoes, caramelized red onion, arugula, oregano, fig jus

Szechwan Seared Tofu Bowl

avocado, ripe mango, macerated cucumber, pickled radish, carrot, sushi rice, cabbage, crispy shallot, tamari ginger lime dressing

Dessert

TBK Brûlée – Forty Creek cream custard, maple cinnamon cookie

Dark Chocolate & Coconut Bar - chocolate & coconut ganache, oat & hazelnut crust, spiced caramel, coconut ice cream, cocoa nibs & coconut chips

\$49 per person (plus HST)

These menus are customizable!

Contact Stephanie Steinberg at 519.770.0790 or stephanies@charcoalgroup.ca

Group Dinner #3

Appetizers

Yellowfin Tuna Tostada – pink grapefruit, charred leek escabeche, white corn tortilla, pickled jalapenos, chili aioli

Classic Caesar - romaine hearts, radicchio, bacon lardon, Parmesan, croutons, house Caesar dressing

Chicken Tortilla Soup – roasted chicken, avocado, sweet corn, corn tortilla, sour cream, chili lime tomato broth

Mains

Short Rib & Wild Mushroom Gnocchi – fresh Yukon potato gnocchi, sautéed assorted mushrooms, kale, caramelized onions, horseradish crème fraiche, cabernet jus

Grilled Beef Tenderloin – roasted mushrooms, green beans, mashed Yukon potatoes, port jus

Boneless Brick Roasted 1/2 Chicken – roasted sweet potato, wilted cherry tomatoes, caramelized red onion, arugula, oregano, fig jus

Hemp Crusted Atlantic Salmon – orzo, sundried tomatoes, black olives, roasted squash, green beans, citrus labneh

Dessert

White Chocolate & Raspberry Cheesecake – graham crumb, spiced coconut caramel, fresh raspberries

Dark Chocolate & Coconut Bar - chocolate & coconut ganache, oat & hazelnut crust, spiced caramel, dark chocolate ice cream, cocoa nibs & coconut chips

\$57 per person (plus HST)

Hors D'oeuvres

Pre-Meal Package (3 pcs pp): \$12 per person
'Between Meals' Package (5 pcs pp): \$18 per person
Cocktail Party Meal Package (9 pcs pp): \$30 per person

COLD

- prosciutto, arugula, heirloom tomato & olive relish, grana Padano, focaccia crisp
- shaved roast beef, tomato jam, baby arugula, chipotle aioli, Yukon chip
- sesame & soy tuna, pickled ginger, avocado, cilantro, scallion, crispy sesame flatbread
- classic tomato bruschetta, fresh basil & olive oil
- beef tartar with capers, cornichon, grilled focaccia, black garlic, grainy mustard

HOT

- fior di latte fritter with charred tomato salsa, pesto, balsamic reduction
- roasted chicken tostada with avocado, salsa, duro blandito
- umami glazed duck wings, sesame, cilantro
- tempura California roll with sweet potato, pickled vegetables, chili aioli
- Bauer Burger slider – beef patty, cheddar & bacon, tomato jam, garlic aioli

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