

THE BAUER KITCHEN

GROUP DINNER MENUS

Group Dinner #1

Appetizers

Roasted Butternut Squash Soup – maple & spice sour cream, toasted seeds

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

Mains

Pan Seared Atlantic Salmon – warm ancient grains, sundried tomatoes, black olive, roasted squash, grilled rapini, preserved lemon labneh

Short Rib & Squash Gnocchi – fresh potato gnocchi, butternut squash purée, pumpkin seeds, cabernet jus

Tofu Bowl – organic quinoa, avocado, mango, carrot, cucumber, cabbage, cilantro, tamari ginger lime dressing

Roasted Chicken Garganelli – 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 jus

\$44 per person (plus HST)

Group Dinner #2

Appetizers

Roasted Butternut Squash Soup – maple & spice sour cream, toasted seeds

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

Mains

Steak Frites – 10oz flat iron, Yukon frites, lemon parsley butter, shallot jus

Pan Seared Atlantic Salmon – warm ancient grains, sundried tomatoes, black olive, roasted squash, grilled rapini, preserved lemon labneh

Sticky Lemon Chicken – roasted half Cornish hen, mashed Yukon potatoes, grilled rapini, peanut gremolata, lemon truffle glaze

Tofu Bowl – organic quinoa, avocado, ripe mango, carrot, cucumber, cabbage, cilantro, 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, dark chocolate 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

Steak Tartar – capers, cornichon, grilled focaccia, black garlic, grainy mustard

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

Chicken Noodle Soup – fregula, pulled chicken, vegetables

Mains

Short Rib & Squash Gnocchi –fresh potato gnocchi, butternut squash purée, pumpkin seeds, cabernet jus

Beef Tenderloin – roasted mushrooms, edamame, mashed Yukon potatoes, port jus

Sticky Lemon Chicken – roasted half Cornish hen, mashed Yukon potatoes, grilled rapini, peanut gremolata, lemon truffle glaze

Pan Seared Atlantic Salmon – warm ancient grains, sundried tomatoes, black olive, roasted squash, grilled rapini, preserved lemon labneh

Dessert

White Chocolate & Pumpkin Cheesecake – graham crumb, spiced coconut caramel, pumpkin seed brittle

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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