



CHALET MENU

THE PERFECT CHOICE FOR CAUSAL STRESS FREE ENTERTAINING AT YOUR CHALET. THE FOOD IS

DELIVERED HOT AT THE TIME REQUESTED IN DISPOSABLE & RECYCLABLE CONTAINERS.

PERFECT FOR GROUPS 10 TO 100

ADD COMPOSTABLE, ZERO WASTE DISPOSABLE PLATES & CUTLERY \$1.50 PP

FOR CHINA & METAL CUTLERY RENTAL PLEASE ADD \$2.75 PP ALL MAIN CHOICES COME WITH HOUSE MADE SOUR DOUGH DINNER ROLLS & BUTTER

ONE MAIN CHOICE, ONE SIDE \$15.95 PP

ONE MAIN , TWO SIDES \$17.95 PP

TWO MAINS TWO SIDES \$20.95 PP

TWO MAINS THREE SIDES \$22.95 PP

ADD ONE DESSERT \$3.95 PP

DELIVERY \$30 PLUS HST 13%

MAINS

BRAISED CHICKEN LEG (GF)

BRAISED WITH BACON, PEARL ONION & MUSHROOMS IN A RED WINE GRAVY

CONFIT SALT & PEPPER CHICKEN DRUM STICKS(GF, DF)

SLOWLY COOKED IN DUCK FAT AND THEN ROASTED UNTIL CRISPY. SERVED WITH HOUSE MADE WING SAUCE

APRICOT CHICKEN CURRY (GF, DF)

BREAST MEAT SIMMERED IN MILD FRAGRANT COCONUT CURRY WITH PEPPERS & APRICOTS

PEPPERED CHICKEN

PEPPERED CHICKEN BREAST, SIMMERED WITH SWEET PEPPERS, RED ONION IN A HERB VELOUTE

PENNE POLLO

CHICKEN BREAST WITH ROASTED RED PEPPERS & ZUCCHINI IN PESTO CREAM SAUCE

PULLED PORK (GF, DF)

VERY LOW & SLOW ROASTED PORK SHOULDER WITH HOUSE MADE BBQ SAUCE, SERVED WITH KAISER BUNS

BEEF LASAGNA

LAYERS OF BEEF & TOMATO SAUCE AND PASTA SHEETS TOPPED WITH MORNAY SAUCE AND CHEESE

SPINACH & GARLIC MUSHROOM LASAGNA (V)

LAYERS OF SAUTE SPINACH AND GARLIC MUSHROOMS TOPPED WITH FRESH TOMATO SAUCE AND CHEESE

SPAGHETTI POMODORO (V)

FRESH TOMATO AND BASIL SAUCE. SERVED WITH FRESH PARMESAN

BEEF BOURGUIGNON (GF, DF)

TENDER CHUNKS OF BEEF, BUTTON MUSHROOM & PEARL ONION IN RED WINE GRAVY

SEARED SALMON FILLET (GF)

LEMON CREAM SAUCE MAC N CHEESE MACARONI IN A RICH CHEESE SAUCE WITH PANKO & PARMESAN CRUST

COFFEE AND A SELECTION OF TEAS SERVED WITH BOTTLED WATER AND POP

GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGAN

SIDES - HOT

ROASTED CARROTS ROASTED EXTRA VIRGIN OLIVE OIL & ROSEMARY

POACHED BROCCOLI & CAULIFLOWER WITH SEA SALT

SCALLOPED POTATOES SLICED & COOKED IN CREAM WITH GARLIC AND CHEESE CRUST

GARLIC MASH CREAMY MASHED POTATOES WITH CONFIT

GARLIC

ROASTED MINI POTATOES WITH THYME

GARLIC BREAD SOUR BOUGH BAGUETTE BAKED CRISP WITH GARLIC BUTTER

ROASTED SWEET POTATOES

ROASTED RED PEPPERS & EGGPLANT ROASTED IN EXTRA VIRGIN OLIVE OIL & BASIL

SAFFRON RICE SCENTED BASMATI RICE WITH SAFFRON, STAR ANISE & CARDAMOM

SIDES - COLD

CLASSIC CAESAR SALAD FRESH ROMAINE LETTUCE, SHAVED PARMESAN, CRISPY BACON, GARLIC CROUTONS & HOUSE MADE CREAMY DRESSING

CLASSIC GARDEN SALAD FRESH LETTUCE, CHERRY TOMATOES, CUCUMBER, RED ONION, PEPPERS, LEMON DRESSING

QUINOA SALAD ARUGULA, TOMATOES, FETA CHEESE

CLASSIC GREEK PEPPER, CUCUMBER, ONION, TOMATO, FETA, OLIVES

SIDES - COLD

RICH CHOCOLATE MOUSSE

UPSIDE DOWN LEMON CHEESE CAKE

ASSORTED CUPCAKES

GREEK YOGHURT, FRESH BERRIES & HONEY PARFAIT

CARROT CAKE

ORANGE BAVAROIS

FRESH FRUIT CUPS WITH HONEY



