

Available This Week at The Culinary Market

*Shopping in store, we have many different delicious items prepared for you to take home.
heat, serve and enjoy!*

Monday- Friday 10:00- 6:00, Saturday 9:00-4:00

Call 519-385-5232 to pre order for pick up or delivery.

Salads

\$7.50 for small or \$15.00 for large

Kale Caesar with Garlic Croutons, Crisp Bacon, Parmesan Cheese and our Housemade Dressing

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Balsamic Roasted Mushroom Pasta Salad with Truffle and Parmesan

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Red Wine Poached Pear Salad on Mixed Greens with Candied Nuts, Gorgonzola Cheese and a Maple Balsamic Vinaigrette GF

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Roasted Chickpea Salad with a Carrot Cumin Dressing, Crisp Veggies and Cilantro GF DF Vegan

Soups

Vegan Sweet Potato and Black Bean Chili GF
DF Vegan

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Cheese Tortellini, Sausage and Spinach Soup

\$7.00 small \$14.00 large

Signature Dips

Hot Cheesy Crab Dip \$17.00

Hot Beef Taco Dip GF \$18.00

Roasted Garlic Hummus GF,DF,Vegan \$10.00

Tzatziki GF \$10.00

Harrissa Baba Ganoush GF DF, Vegan

Mango Salsa GF,DF,Vegan \$12.00



Small Snacks

Devilled Eggs 6pc \$12.00

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Cheese, Grapes and Cracker Box \$12.00

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LBD Party Olives \$15.00

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Hummus and Veggies Box \$8.00

Sandwiches and Bowls

Sandwiches served with a side crudite and house-made dip
For Sandwiches made on a Gluten Free Bun, Call to Order in advance

Oven Roasted Chicken Sandwich
with Apple, Fig Jam and Brie Cheese on a Brioche Bun \$17.50

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Moroccan Chicken Bowl with Quinoa, Roasted Sweet Potato, Dried Fruits, Pumpkin Seeds,
Pickled Red Onion and a Tahini Maple Dressing GF DF \$18.75

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Ham and Havarti with Maple Mustard Aioli and Vidalia Onion on a Crusty Onion Bun \$16.00

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Classic Egg Salad in a Buttery Croissant with Fresh Sprouts \$16.50

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Vegan Harvest Vegetable Bowl
Roasted Brussel Sprouts, Sweet Potato, Crisp Apple, Dried Fruits, Candeied Nuts and a Tahini Maple Dressing
GF DF Vegan \$17.50

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16 oz BLT Chicken Salad \$14.00, Classic Egg Salad \$12.00, Creamy Crab Salad \$10.00

Entree's Ready to Heat and Serve

***** Available Monday @4pm the remaining Tuesday afternoon*

****Pierogi Casserole with Chipotle Cream Sauce, Caramelized Onions, Bacon and Mushrooms \$24.00

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****BBQ Glazed Turkey Meatloaf with Smoked Cheddar Mashed Potatoes and Vegetable Medley GF \$24.00

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****Crabby Cakes with a Chipotle Aioli, Creamed Cabbage and Roasted Vegetables \$24.00

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Braised Beef Short Ribs with Herb and Garlic Mashed Potatoes, Caramelized Onion Demi Glacé and Roasted
Vegetables GF \$28.00

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Duck Cannelloni with Creamy Pumpkin Goats Cheese, Sage Mushroom Sauce and Roasted Brussel Sprouts
\$24.00

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Mortadella Pizza with Truffle Cream Sauce, Fiore di Latte Cheese, Sun dried Tomato Pesto on a Gluten Free
Crust GF \$23.50

Sweets

Whipped Lemon Cheesecake with Strawberry Compote GF \$8.00

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Double Chocolate Cake GF \$8.00

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2 pack Chocolate Mousse \$6.50

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6 pack Ginger Molasses Cookies \$12.50

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2 pack Gluten Free Chocolate Chunk Brownies GF \$12.00

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Peanut Butter and Brownie Cheesecake with Chocolate Sauce GF \$8.00

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Turtles Cheesecake with Salted Caramel Sauce GF \$7.00

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4 pack Chocolate Hazelnut Beignets \$6.00

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6 Assorted Macarons \$12.00

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Tiramisu

Layers of cream, coffee and cake \$6.00

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6 pc Salted Caramel and Chocolate Chunk Cookies \$12.00

This Week's Featured Frozen Family Meals

Assorted Quiches and Torta GF

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Pierogi Casserole with Caramelized Onions, Bacon and Mushrooms with a
Chipotle Cream Sauce

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Beef and Cheese Lasagna

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½ Roasted Chicken Dinner with Gravy, Veggies, Mashed Potatoes and Stuffing

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Lamb Shepherd's Pie with Parmesan Chive Mashed Potatoes GF

*

Turkey Meatballs on Butternut Alfredo Cheese Tortellini

*

Cheesy Broccoli and Chicken Rice Casserole GF

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GF Mac n Cheese

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Cabbage Roll Casserole Casserole GF

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Turkey and Butternut Alfredo Lasagna with Spinach and Mushrooms

Frozen Entrees

Cheesy Crispy Chicken, Herb Rice, Roasted Broccoli Casserole

BBQ Glazed Ribs with Mac & Cheese GF

Cheesy Roasted Vegetable Casserole

Ricotta & Spinach Cannelloni with Sundried Tomato Cream Sauce

Beef & Cheese Lasagna

Butter Paneer on Lentil Rice Pilaf GF

Cabbage Roll Casserole with Smoked Paprika Cream Sauce GF

Beef Moussaka

Chicken Confit with Wild Rice Stuffing and Truffle Cream Sauce GF