

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

Balsamic Roasted Mushroom Pasta Salad A creamy, indulgent blend of tender pasta, balsamic-roasted mushrooms, and a touch of truffle. Finished with shaved Parmesan cheese for a rich, savory flavor. A customer favorite that's perfect for any occasion!

A vibrant mix of crisp greens topped with hard-boiled egg, roasted sweet potato, creamy goat cheese, tangy pickled red onion, and sweet dried cranberries. Finished with toasted pumpkin seeds for a satisfying crunch and drizzled with a rich maple-tahini dressing. GF

Crisp kale served with our signature house-made Caesar dressing, topped with crunchy garlic croutons, smoky bacon, and freshly shaved Parmesan cheese. A bold twist on a classic favorite.

Mexican Street Corn Salad – Roasted corn and jalapeños tossed with creamy mayo, zesty lime, and chili garlic sauce. Finished with scallions, fresh cilantro, crumbled cotija cheese, and a dusting of Tajín GF

Signature Dips

Hot Cheesy Crab Dip \$17.00

Hot Beef Taco Dip GF \$18.00

Roasted Garlic Hummus GF,DF,Vegan \$10.00

Dill Pickle Hummus GF DF Vegan \$10.00

Soup

Creamy Mushroom GF \$7.50/\$15.00

Tomato Pesto GF \$7.50/\$15.00

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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Tender smoked ham layered with creamy Havarti cheese, thinly sliced sweet onion, and a rich Caplansky's mustard aioli, all served on a crusty onion bun \$16.00

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Balsamic-glazed roasted chicken over a bed of locally grown Ontario greens, topped with crisp vegetables, quinoa, avocado, candied pecans, creamy goat cheese, and finished with a vibrant strawberry basil dressing.

GF \$19.50

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Green Onion and Ginger Crab Salad in a Buttery Croissant Topped with Fresh Sprouts \$16.00

16 oz BLT Chicken Salad \$14.00, Classic Egg Salad \$12 Creamy Crab Salad \$10.00

Entree's Ready to Heat and Serve

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

****Bacon Wrapped Beef Tenderloin on Creamy Roasted Garlic Mashed Potatoes, Rich Béarnaise Sauce and Roasted Vegetables GF \$28.00

****Tender, juicy chicken supreme roasted to perfection, served with a rich wild mushroom sauce and accompanied by creamy herb polenta. GF \$24.00

Succulent ham coated in a sweet and tangy maple mustard glaze, served alongside creamy, cheesy scalloped potatoes and a roasted vegetable medley. GF \$24.00

Spiced lamb kebabs served with fragrant lemon-scented basmati rice, a mix of roasted and pickled vegetables, and a creamy tahini yogurt garlic sauce. GF \$24.00

Chicken on pasta in a rich sun-dried tomato cream sauce, topped with crispy bacon crumble, wilted spinach, and Parmesan cheese. \$24.00

Sweets

Reese Peanut Butter Cake with Chocolate Fudge Sauce GF Halal \$8.00

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Warm Caramel Apple Crisp \$8.00 (best served warm)

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Whipped Lemon Cheesecake with Mixed Berry Compote and Graham Crumble GF \$10.00

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Cream Puffs with Salted Caramel Dip \$7.50

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2 pack Gluten Free Chocolate Chunk Brownies GF \$12.00

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Turtles Cheesecake with Salted Caramel Sauce GF \$7.50

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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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Cheesy Broccoli and Chicken Rice GF

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Buffalo chicken mac & cheese with Gorgonzola

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Beef Cottage Pie with Smoked Cheddar Mashed Potatoes GF

Frozen Entrees

Shrimp and scallop tagliatelle

Vegetarian Lasagna

Corned Beef Creamed Cabbage Roasted Potatoes

Braised Beef Short Ribs on Mashed Potatoes GF