

# LUNCHEON MENU



*fresh, local, homemade!*

## **Ravenna Country Market**

*495972 Grey Road 2,  
Ravenna, Ontario  
N0H 2E0*

**(519) 599-2796**



# SOUP SELECTIONS

## **HOT**

### **Minestrone**

*Traditional vegetable broth with pasta and red beans*

### **Potato and Leek**

*Double-smoked bacon and aged cheddar*

### **Wild Mushroom Ragout**

*Shiitake, portabello, cremini, oyster, and button mushroom varieties*

### **Purée of Cauliflower**

*Gorgonzola cheese and cream*

### **Sweet Potato**

*Cinnamon, hints of cayenne, and topped with crème fraiche*

### **Apple and Butternut Squash Bisque**

*Flavored with apple cider and honey*

## **COLD**

### **Gazpacho**

*Mildly spiced tomato, cucumber, green pepper, cilantro, and olive oil*

### **Vichysoisse**

*Purée of leek and potato, finished with cream and chives*

### **Chilled Melon**

*One side of cantaloupe and one side of honeydew, topped with diced watermelon, flavored with cinnamon, honey, and dollop of yoghurt*



# SALAD SELECTIONS

## **Caesar Salad**

*Our own garlic dressing with Parmesan cheese, croutons, and double-smoked bacon*

## **House Salad**

*Mixed greens tossed with grape tomato, red onion, and cucumber, with choice of light Dijon mustard vinaigrette or raspberry vinaigrette*

## **Caprese Salad**

*Stacked ripe tomato, Buffalo mozzarella cheese, and chopped fresh basil, with extra virgin olive oil and balsamic vinegar drizzle*

## **Hearts of Boston Lettuce**

*Tender leaves topped with roasted red pepper, pea sprouts, and diced tomato, topped with creamy buttermilk and chive dressing*

## **Baby Spinach Salad**

*Red onion, bacon, and croutons, drizzled with a lightly roasted red pepper and lemon mayonnaise dressing*

## **Marinated Vegetable Salad**

*Roasted bell peppers, red onion, button mushroom, garlic and broccoli, artichoke hearts, and grape tomato on Romaine hearts, with virgin olive oil, lemon, and shaved Asiago cheese*



# LUNCHEON ENTRÉE SELECTIONS

## **Soup and Sandwich**

*Includes choice of assorted deli sandwiches and homemade soups*

## **Quiche of the Day**

*Served alone, or with side garden or caesar salad*

## **Roasted Lemon and Garlic Chicken Pieces**

*Includes grilled vegetables and your choice of soup or garden salad*

## **Half Cornish Game Hen**

*Brushed with apricot glaze, served with oven-roasted mini potatoes and grilled vegetables*

## **Homemade Sliders**

*Two per guest with choice of soup or garden salad*



# BUFFET SELECTIONS

## **MENU 1**

### **Salad**

*Pasta salad*  
*Mixed bean salad*  
*Mixed green garden salad*

### **Pasta**

*Penne in tomato basil sauce, with green peppers, red onions, garlic, mushroom, and Parmesan cheddar mix*

### **Entrée**

*Oven-baked boneless chicken brushed with lemon, fresh herb, and olive oil*

*Grilled root vegetables*  
*Roasted mini red potatoes*

### **Dessert**

*Dessert squares tray*  
*Coffee or tea*

## **MENU 2**

### **Salad**

*Pasta salad*  
*Mixed bean salad*  
*Mixed green garden salad*  
*Caesar salad*

### **Pasta**

*Chicken penne with tomato, fresh herbs, three mushroom varieties and bacon, served with Gouda cheese*

### **Entrée**

*Shaved eye of round with beef jus and horseradish*

*Grilled root vegetables*  
*Roasted mini red potatoes*

### **Dessert**

*Assorted fruit pies, squares, and fudges*  
*Coffee or tea*

