

HOMEGROWN HARVEST DINNER

CATERED BY NORIS CUISINE +
ORGANIC COMPOUND

THE MENU

APPETIZER

FERNDALE/CANNON BELLES CHEESE BRATWURST (TEMPEH VEGAN OPTION)
ROASTED SQUASH AND SWEET PEPPER SKEWERS

MAIN COURSE

TREERANGE CHICKEN W/ HERB SAUCE (BEAN-STUFFED SQUASH VEGAN OPTION)
KERNZA PILAF
GARLIC-ROASTED SEASONAL VEGGIES
LEAFY GREENS + NASTURTIUM FLOWER SALAD W/ FRIESAGO CHEESE
(OPTIONAL) + SALAD GIRL DRESSINGS

DESSERT

CUSTARD CUPS W/ LITTLE HILL BERRY FARM BERRIES
HAZELNUT DOUGHNUTS
HAZELNUT CHAI TEA

ALCOHOL PAIRINGS

APPETIZER: LOON LIQUORS COCKTAIL
MAIN COURSE: KEEPSAKE HARD CIDER
DESSERT: LOON LIQUORS ESPRESSO LIQUEUR

OUR FEATURED LOCAL PRODUCERS

FERNDALE MARKET
CANNON BELLES CHEESE
SHEPHERD'S WAY
KISHERI FARMS
L&R POULTRY AND
PRODUCE
TREERANGE CHICKEN
LITTLE HILL BERRY FARM
ORGANIC COMPOUND
OPEN HANDS FARM
GRAISE FARM
LOON LIQUORS
KEEPSAKE CIDERY

SUPPORTED BY SARE

