

The Wooden Monkey Dartmouth - Formal Dinner Menu
(guests will choose 1 from each box after menu is finalized)

1st course

(select 2 or 3 choices from these 5 to offer your guests)

Sweet Apple Salad - an assortment of organic greens, sliced apple, carrot, daikon, scallions, goat cheese and walnuts, with a grain mustard maple dressing

Kale Caesar - house made dressing with red wine vinegar and capers, ***Meadowbrook*** bacon, rosemary focaccia croutons, parmesan, lemon wedge

Roasted Chickpea Salad - chickpeas, organic brown rice, peppers, almonds raisins, seeds, daikon, dulse, green onions, tahini umeboshi dressing, organic blue corn chips

Bruschetta – tomato, onion, garlic, basil & olive oil, parmesan & feta, on house made focaccia with balsamic reduction (***dairy free without cheese – can sub Schoolhouse GF bun***)

Haddock & Sweet Potato Chowder - made with coconut milk, leeks, toasted coriander, garlic and ginger, a light and unique take on a maritime classic dish!

Entrée

(select 3 or 4 choices from these 7 to offer your guests)

Cajun Haddock – line caught fish, blackened and seared, topped with salsa, served with roasted sweet potato (with curry mayo) and vegetables of the day

Chicken & Mushroom Penne - free-range NS Chicken, seared mushrooms, cream and fresh herbs, tossed with penne noodles topped with parmesan

Pan Seared NS Salmon - sustainably raised (land based) NS Salmon served with a maple and bacon glaze, vegetables of the day & organic brown rice pilaf

Braised Beef - tender, slow cooked grass fed beef, with a NS red wine beef reduction, served with mashed potato & vegetables of the day

Vegetable Curry - vegetables, mushrooms & onions, quinoa & raisin pilaf, coconut based tomato curry with garlic, ginger & tamarind, seared tofu, toasted cashews, almonds, fresh cilantro

Rice Bowl - organic brown rice, sesame tamari sauce, marinated and seared tofu, vegetables of the day, apple cider slaw, arame (seaweed), toasted cashews and almonds, pickled ginger

Bacon Cheese Burger – 5oz. free range beef patty, melted cheddar, 2 strips of bacon, caramelized onion, lettuce, tomato, pickles & spicy mayo, served with roasties

Dessert

(select 2 or 3 choices from these 4 to offer your guests)

Chocolate Tofu Pie - non-dairy chocolate & silken tofu create a smooth cheesecake 'style' dessert, served with an almond walnut crust and maple whipped cream

Caramel Cheesecake – no bake cheesecake, house made 'oreo' crumb crust, almond brittle and caramel sauce

Gingerbread – house made gingerbread, with warm spice, served with lemon custard and maple whipped cream

Maple Cream Crème Brulee – classic dessert with smooth *Cabot Trail Liqueur* infused custard and a burnt sugar top

Financial Agreement

Beverages:

To be determined

Food:

3 COURSE MEAL= \$39 per person

Gratuity:

18% of the final bill

Deposit/Confirmation

We require a credit card number to secure the space