Catering
Real Fresh Food

The
Pickle Barrel
Catering
The unmistakable taste of Pickle Barrel has been on the table for decades and our full service catering has been making occasions special for over 48 years. From picnics and BBQs to wedding receptions and elegant cocktail parties, there’s no event that our fresh menu can’t complement.
And with catering consultants attending to every detail from chairs to china, tables to tablecloths, floral arrangements to live entertainment, servers to bartenders, simple to extravagant, we can help make your event a memorable occasion.

<table>
<thead>
<tr>
<th>Page</th>
<th>Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>BBQ</td>
</tr>
<tr>
<td>6</td>
<td>SALADS THAT EAT LIKE A MEAL</td>
</tr>
<tr>
<td>8</td>
<td>LEAFY SALADS</td>
</tr>
<tr>
<td>10</td>
<td>SALAD BAR</td>
</tr>
<tr>
<td>12</td>
<td>BREAKFAST</td>
</tr>
<tr>
<td>14</td>
<td>HOT BOARDROOM LUNCH</td>
</tr>
<tr>
<td>16</td>
<td>DESSERTS</td>
</tr>
<tr>
<td>18</td>
<td>PINWHEELS &amp; SANDWICHES</td>
</tr>
<tr>
<td>20</td>
<td>HORS D’OEUVRES</td>
</tr>
<tr>
<td>24</td>
<td>APPETIZER PLATTERS</td>
</tr>
<tr>
<td>26</td>
<td>SANDWICH PLATTERS</td>
</tr>
<tr>
<td>28</td>
<td>BROWN BAGGIN’ IT</td>
</tr>
<tr>
<td>30</td>
<td>ORIGINAL FAVOURITES</td>
</tr>
<tr>
<td>32</td>
<td>PASTA &amp; STIR-FRY</td>
</tr>
<tr>
<td>34</td>
<td>FINE DINING À LA CARTE</td>
</tr>
<tr>
<td>36</td>
<td>HOLIDAY ENTERTAINING</td>
</tr>
<tr>
<td>38</td>
<td>FOOD STATIONS</td>
</tr>
<tr>
<td>39</td>
<td>HOURS / DELIVERY / PAYMENT</td>
</tr>
</tbody>
</table>

**TIP**

DON’T FORGET TO ORDER YOUR DRINKS

416-493-4333
picklebarrelcatering.com
VEGETARIANS – HAMBURGERS CAN BE SUBSTITUTED FOR A VEGGIE BURGER OPTION

FRESH OFF THE GRILL

ASK YOUR PICKLE BARREL CONSULTANT ABOUT CUSTOMIZING YOUR BBQ MENU!

GOURMET ALL-INCLUSIVE BBQ
The perfect turn-key gourmet BBQ. Cook, clean, we do it all! Includes: personal chef, refrigerated van, commercial BBQ grill, disposable plates and cutlery.

Each person receives the following: 6 oz top sirloin steak, 5 oz chicken breast, corn on the cob, Caesar or mixed greens salad, choice of 2 salad side bar items, grilled Italian veggie tray, fresh baked buns and steak sauce.

31.99 pp (serves 15-30)
29.99 pp (serves 31-50)
28.99 pp (serves over 50)

ALL-INCLUSIVE BBQ
Perfect for family BBQs, corporate events and summer parties. Relax and enjoy your gathering, we’ll take care of the rest! Delivered uncooked, ready to go on the grill. This full-service package includes BBQ rental, refrigerated truck, certified Pickle Barrel on-site grilling chef (responsible for preparation, cooking and cleaning), disposable place settings, serving utensils and napkins. One hotdog and one hamburger with buns and traditional topping bar including sliced tomatoes, onion, pickles, mustard, ketchup and relish. Accompanied by potato salad and coleslaw.

20.99 pp (serves 15-30)
19.99 pp (serves 31-49)
17.99 pp (serves over 50)

+ Add 6.00 pp – substitute Traditional with Gourmet Topping Bar – includes shredded smoked gouda and cheddar, bacon aioli, grilled roasted peppers, mushrooms and red onion, hot banana peppers, sauerkraut, lettuce, sliced tomatoes, pickles, mustard, ketchup and relish.

PICTURE BARREL BBQ
Delivered uncooked, ready to go on the grill. All BBQ menus include sliced tomatoes, onion, pickles, mustard, ketchup, relish, salt and pepper, disposable place settings and napkins. Minimum order 20 people per selection.

1 – THE BACKYARD BBQ
One hotdog and one hamburger with buns and choice of two of the following: Potato salad or pasta salad or coleslaw.
15.99 pp (serves 20-99)
14.99 pp (serves over 100)

2 – BBQ BONANZA
Boneless half chicken breast and your choice of hotdog or hamburger, with bun.

Choose 1: Corn on the cob or roasted mini potatoes.
Choose 2: Caesar salad or mixed greens.
Choose 2: Potato salad or pasta salad or coleslaw.
17.99 pp (serves 20-99)
16.99 pp (serves over 100)

3 – THE DELUXE BBQ
This BBQ meal also includes:
Freshly baked bread, green salad and your choice of two side salads.
Choose 1: Half rack back ribs or quarter chicken.
Choose 1: Boneless chicken breast or chicken shish kebab.
Choose 2: Corn on the cob, grilled vegetables, grilled eggplant or grilled zucchini.
Choose 1: Freshly cut fruit platter, melon boat or sliced watermelon (seasonal).
26.99 pp

COMPLETE YOUR BBQ ORDER
BY ADDING A POTATO CHIPS BASKET AND SOFT DRINKS TO YOUR ORDER

BBQ
**SALADS THAT EAT LIKE A MEAL**

**SIZEABLE salads**

*Served with a basket of freshly baked bread with butter and your choice of SALAD BAR side.*

**COBB SALAD***
BBQ chicken breast, avocado, cherry tomatoes, Danish blue cheese, sundried tomatoes, eggs, crispy prosciutto, grilled asparagus and English cucumber. Served with crisp iceberg lettuce and blue cheese dressing. 14.99 pp (10 person min)

**VEGETARIAN QUINOA COBB SALAD***
Quinoa salad, grilled asparagus, sautéed mixed mushrooms, sundried tomatoes, English cucumber, cherry tomatoes and feta. Served with mixed greens and herb vinaigrette dressing. 12.99 pp (10 person min)

**GRILLED TENDER BEEF STRIPLOIN***
Grilled tender beef striploin on a bed of arugula with crispy onions, cherry tomatoes, roasted garlic, sundried tomatoes and gorgonzola. Served with gorgonzola cream dressing. 14.99 pp (10 person min)

**MAPLE NUT-CRUSTED SALMON***
Maple nut-crusted salmon fillets on a bed of mixed greens topped with bell peppers, snow peas, Mandarin oranges and cherry tomatoes. Served with maple balsamic dressing. 14.99 pp (10 person min)

**NEW MUFFALETTA SALAD***
Genoa salami, calabrese, mortadella, soppressata, provolone, kalamata olives, yellow zucchini, peppers, onions, cauliflower, porcini peppers, basil and parmesan. Served with a bowl of romaine and arugula leaves with creamy Caesar dressing. 15.99 pp

**NEW POACHED SALMON WITH WALNUT***
Poached Atlantic salmon, feta cheese, walnuts, bacon, avocado, cucumber, cherry tomatoes, omega 3 eggs, radishes. Served with a bowl of kale, cabbage, arugula leaves with a zesty lemon vinaigrette. 15.99 pp

**NEW POACHED SALMON WITH WALNUT***
Poached Atlantic salmon, feta cheese, walnuts, bacon, avocado, cucumber, cherry tomatoes, omega 3 eggs, radishes. Served with a bowl of kale, cabbage, arugula leaves with a zesty lemon vinaigrette. 15.99 pp

**NEW CHICKEN SUPREME CAPRESE SALAD***
Grilled herbced chicken supreme, bocconcini cheese, grilled asparagus, avocado, cherry tomatoes, and bacon. With a balsamic olive oil dressing served on a bed of baby spinach. 15.99 pp

**NEW KETO FRIENDLY SALADS.** Served with a side of watermelon feta salad.
LEAFY SALADS

salads
ALL ABOUT FRESH

SUPER BERRY KALE SALAD
Kale, sliced brussels sprouts, red cabbage, carrots, mixed berries, grape tomatoes, dried cranberries, pumpkin seeds with vidalia onion vinaigrette. 39.99 Sm | 54.99 Lg

CRISP APPLES & ARUGULA
Granny smith apples, arugula, roasted pumpkin seeds, goat cheese in a lemon vinaigrette. 39.99 Sm | 54.99 Lg

ROASTED BEET SALAD
Mixed greens, roasted red and yellow beets, goat cheese, pumpkin seeds and maple balsamic dressing. 39.99 Sm | 54.99 Lg

SPINACH & MIXED BERRY
Fresh berries, baby spinach, radicchio, goat cheese and candied pecans with balsamic vinaigrette. 39.99 Sm | 54.99 Lg

CRUNCHY SPINACH
Baby spinach, toasted almonds, Mandarin oranges, red onion and feta topped with crunchy noodles and citrus vinaigrette. 39.99 Sm | 54.99 Lg

MIXED ANTIPASTO
Mixed greens, grilled vegetables, roasted artichokes, sundried tomatoes, hot peppers, bocconcini and goat cheese with balsamic vinaigrette. 39.99 Sm | 54.99 Lg

CAESAR
Romaine lettuce, croutons and parmesan with our creamy Caesar dressing. 29.99 Sm | 39.99 Lg

HONEY MUSTARD CAESAR
Romaine lettuce, radicchio, croutons, parmesan, and our house-made honey mustard Caesar. 29.99 Sm | 39.99 Lg

GREEK
Iceberg lettuce, mixed vegetables, feta, black olives, egg and tomato with our creamy Greek dressing. 34.99 Sm | 44.99 Lg

MIXED GREENS
Mixed greens topped with fresh tomatoes, julienne of carrots and English cucumber with vidalia onion dressing. 29.99 Sm | 39.99 Lg

house-made signature dressings like this vidalia onion vinaigrette
19.99 Bowls (serves 10-15)

**GREEK QUINOA**
Quinoa, feta, bell peppers, scallions, kalamata olives, sundried tomato vinaigrette.

**ROASTED YAM & KALE QUINOA**
Quinoa, roasted yams, feta and kale, in a pesto maple vinaigrette.

**GREEN BEANS & CAPERS**
Green beans, capers, dijon cider vinaigrette.

**ASIAN SLAW**
Cabbage, carrots, cucumbers, peppers, cilantro, crushed nuts in a soya sesame vinaigrette.

**ASIAN NOODLE**
Asian noodles, peppers, onions, carrots, cucumbers and sesame seeds in a ginger vinaigrette.

**EDAMAME**
Edamame, charred corn, mixed veggies, in a sesame ginger dressing.

**FUSILLI PASTA**
Fusilli pasta, peppers, onions, olives, sundried tomatoes, in a sundried vinaigrette.

**BROCCOLI SALAD**
Broccoli, red onions, red, green and yellow peppers, sesame seeds, in a herb vinaigrette.

**RED SKIN POTATO SALAD**
Red skin potatoes, bell peppers, scallions, in a herb vinaigrette.

**COUSCOUS**
Couscous with bell peppers, raisins, raisins, onions, orange zest in a citrus dressing.

**WATERMELON SALAD**
Watermelon, fresh basil, feta, fresh lime juice and balsamic reduction.
**BREAKFAST BREAK BASKET**
An assortment of our freshly baked mini croissants, danishes, bagels and muffins. Accompanied by butter and preserves. $49.99 (serves 15)

**EXECUTIVE BREAKFAST**
Our fabulous breakfast break basket served with mixed berry yogurt parfaits, our custom roast coffee and orange or apple juice. $139.99 (serves 12)

**CORPORATE CONTINENTAL BREAKFAST**
Choose any 3 of the following items: freshly baked croissants, danishes, muesli bread, bagels and whipped cream cheese, muffins or freshly cut fruit. Served with individual servings of yogurt, our custom roast coffee, orange or apple juice, butter and preserves. $10.99 pp (20 person min)

**FRUIT BOWL**
An assortment of our freshly cut fruit including melons, strawberries, grapes and other seasonal fruit. $21.99 (serves 8-10)

**BREAKFAST PARFAIT**
Mixed berries, vanilla and strawberry yogurt, homemade granola with dried fruit. $4.99 pp (10 person min)

**HOT BREAKFAST CASSEROLE**
Made with omega-3 free run eggs, ham, potato latkes, bell peppers, green onion and smoked gouda. Accompanied by fresh fruit, cream cheese, jam, mini bagels, coffee and juice. Delivered hot and setup in chafer pans to keep warm. $144.99/serves 12 people

**BEVERAGE IN A BOX**
Our custom roast coffee (regular or decaf) or tea. Includes cups, stir sticks, milk, cream, sugar and sweetener. $21.99 (12 cups) | $39.99 (20 cups)

**SAVORY BREAKFAST SANDWICHES**
Includes 2 pieces of pastry sandwiches per person with single yogurt and fresh sliced fruit. Pastry sandwiches include:
- **Tomato & Olive Pastry** – filled with spinach, egg, bruschetta, black olives, sausage.
- **Parmesan & Egg Pastry** – filled with ham, cheddar cheese, fresh dill.
- **Spinach & Feta Pastry** – filled with roasted red pepper, artichoke, jalapeno peppers, bocconcini cheese.
- **Parmesan & Leek Pastry** – filled with arugula, goat cheese, marmalade.

$11.99 pp (2 pcs ea | 10 person min)

**GLUTEN FRIENDLY BREAKFAST**
Includes 2 free range hard boiled eggs, gluten free bread, fresh cut fruit and a juice. $10.99 pp

**BREAKFAST WRAPS**
An assortment of wraps including:
- **Lox, cream cheese, avocado and leaf lettuce**
- **Cheddar, havarti, tomatoes and leaf lettuce**
- **Spinach, tomatoes and feta**
- **Grilled asparagus, red peppers, sautéed mushrooms and goat cheese**
- **Ham, caramelized onions and brie**

Served with our freshly cut fruit and honey yogurt dip. $10.99 pp (2 pcs ea | 10 person min)
Enjoy a gourmet buffet hot lunch delivered right to your door, set up by our staff and ready to serve. This all-inclusive menu comes complete with plates, cutlery and heating chafers to keep hot and fresh throughout your lunch.

Select from each of the SALAD, PROTEIN and SIDES categories to complete your delicious hot lunch spread. $21.99 pp (10 person min)

**1. SELECT ONE SALAD**

**SUPER BERRY KALE SALAD**
Napa cabbage, brussels sprouts, broccoli, kale, pumpkin seeds, cranises, mixed berries in a vadalia onion dressing.

**CRISP APPLES & ARUGULA SALAD**
Granny Smith apples, arugula, roasted pumpkin seed, goat cheese in a lemon vinaigrette.

**SUPER BERRY KALE SALAD**

**2. SELECT ONE PROTEIN**
- Avocado Chicken Supreme
- Stuffed Chicken Supreme with spinach, sundried tomato and goat cheese
- BBQ Butterflied Chicken Breast
- Vegetarian Quinoa Pilaf
- Lemon Pepper Tilapia
- Edamame Salsa Tilapia
- Chicken Parmesan
- Veal Parmesan
- Eggplant Parmesan
- Pork Tenderloin in an apple fig chutney

**OTHER PROTEIN CHOICES**
(additional charge):
- Salmon Teriyaki, add 2.00 pp
- Sweet Thai Chili Salmon, add 2.00 pp
- Maple Nut Salmon, add 2.00 pp
- New York Steak with mushroom peppercorn sauce, add 2.00 pp
- Grilled Shrimp, add 4.99 pp

**3. SELECT TWO SIDES**
- Grilled Italian Veggies
- Honey Glazed Carrots
- Roasted Candied Root Veggies
- Grilled Asparagus
- Herb Roasted Mini Potatoes
- Garlic Mashed Potatoes
- Maple Mashed Sweet Potatoes
- Parmesan Scallop Potatoes

**NEW YORK STEAK**

**SWEET THAI CHILI SALMON**

**AVOCADO CHICKEN SUPREME**

**SHRIMP IT UP!**
ADD 4.99 PP

**MAPLE SWEET MASHED POTATOES**

**QUINOA PILAF**
SOMETHING SWEET
AFTER YOU’VE SAVOURED

GOURMET ASSORTED DESSERT TRAY
A selection of freshly cut fruit (mixed berries, cantaloupe, watermelon, honeydew, chocolate dipped strawberries, gourmet cookies, mini pastries and biscotti). Accompanied by honey yogurt dip.
- 29.99 (serves 12-15)
- 59.99 (serves 20-25)

GOURMET MINI PASTRY TRAY
An assortment of individual mini cheesecakes, petit fours, mini cupcakes and Italian pastries. Pastry assortment may vary.
- 34.99 (15 pcs)  |  49.99 (30 pcs)

MARKET FRESH FRUIT PLATTER
An assortment of freshly cut fruit including melons, strawberries, grapes and other seasonal fruit.
- 39.99 Sm (serves 10-15)
- 59.99 Lg (serves 20-35)

DELUXE FRUIT PLATTER
A selection of sweet exotic cut fruit and seasonal berries served with a honey yogurt dip.
- 49.99 Sm (serves 15-20)
- 74.99 Lg (serves 40-45)
+ 6.99 Add White Cheesecake or Milk Chocolate dip

CHOCOLATE DIPPED STRAWBERRIES
Choice strawberries dipped in Dutch chocolate and arranged on a platter.
- 44.95 (35 pcs)

GOURMET COOKIES
An assortment of decadent house-made cookies.
- 31.99 (30 pcs)

MINI CUPCAKE BOX
Gourmet cupcakes baked fresh and hand-frosted. Chocolate, red velvet and vanilla.
- 21.99 (per doz)

BISCOTTI
- Assorted biscotti flavours.
- 20.99 (per doz)

FRENCH MACAROONS
Delicious and the real thing – flown all the way in from France.
- 19.99 (per doz)

MIXED COOKIES & SWEETS
2 doz mini gourmet cookies, 1 doz mini biscotti and 1 doz French macaroons.
- 39.99

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- 39.99

CHOCOLATE DIPPED STRAWBERRIES
Choice strawberries dipped in Dutch chocolate and arranged on a platter.
- 44.95 (35 pcs)
DELI PINWHEELS
An assortment of mini flour tortilla pinwheels including:
- Turkey, cranberry cream cheese, provolone and lettuce
- Ham, provolone, cream cheese and lettuce
- Salami, Swiss cheese, dijon cream cheese and roasted peppers. Served with deli mustard.
59.99 (4 doz)
+ 14.99 Each additional dozen added to the platter

GOURMET TEA SANDWICHES
A selection of gourmet sandwiches arranged on platter including:
- Roast beef with horseradish aioli, provolone cheese, bell pepper
- Cucumber, Cream Cheese, Tomato
- Turkey, Cranberry, Red Cheddar, Smoked Gouda
- Pastrami, Russian Dressing, Coleslaw, Swiss Cheese
59.99 (3 doz)

YOUNG AT HEART PARTY SANDWICHES
A variety of pinwheel, single layer and assorted mixed double layer sandwiches prepared using an assortment of peanut butter, jam and Nutella®.
30.99 One box (5 doz)
9.99 (per doz) On a tray (5 doz min)
Substitutions add 2.00 per order

TORTILLA PINWHEELS
A colourful assortment of mini flour tortilla pinwheels including:
- Smoked salmon, capers, green onions and cream cheese
- Sautéed spinach, garlic, feta, almonds, sundried tomatoes and cream cheese
- Roasted red peppers, zucchini, eggplant and pesto cream cheese.
49.99 (4 doz)
+ 12.49 Each additional dozen added to the platter

PARTY SANDWICHES
An assortment of tuna, salmon and egg salad and cream cheese with lox. Includes an assortment of pinwheel, single layer and assorted mixed double layer sandwiches.
30.99 One box (5 doz)
9.99 (per doz) on a tray (5 doz min)
Substitutions add 2.00 per order

FRESH BITES
SAVOUR EVERY BITE WITH THESE PARTY PLEASERS
GREAT EVENTS BEGIN WITH GOOD FOOD

**BEEF TENDERLOIN CROSTINI**
A toasted baguette topped with gorgonzola cream, arugula and grilled beef tenderloin. 21.99 (per doz | 2 doz min)

**TUSCAN FLAT BREAD**
Choose from an assortment of flavours:
- Prosciutto, cherry tomatoes, green olives, feta, arugula and balsamic reduction.
- Chicken, sundried tomatoes, goat cheese and sautéed spinach.
- Bruschetta, garlic caesar, feta, and balsamic reduction. 39.99 (per flat bread | 24 pieces)

**TWICE-BAKED MINI POTATOES WITH LOBSTER**
Roasted mini red potatoes stuffed with mashed potatoes topped with lobster and chives. 24.99 (per doz | 2 doz min)

**ASPARAGUS WRAPPED WITH PROSCIUTTO**
Lightly steamed asparagus brushed with sweet apricot chutney and wrapped in prosciutto. 21.99 (per doz | 2 doz min)

**STUFFED PROSCIUTTO ROLLS**
Thinly sliced prosciutto stuffed with goat cheese, dried apricots, toasted almonds and apricot chutney. 21.99 (per doz | 2 doz min)

**SOFT TACOS**
An assortment of flavours including:
- Lobster Taco – lobster, scallions, lemon aioli.
- Chicken Taco – shredded chicken breast, cholula slaw, tangy aioli.
- Brisket Taco – pulled brisket, sweet BBQ sauce, grilled peppers. 24.99 (per doz | 2 doz min)

**CHICKEN EMPANADAS**
Shredded chicken and chipotle peppers served with chipotle aioli. 23.99 (per doz | 2 doz min)

Dips included where applicable.
Ready to heat. Sorry, we cannot deliver hot. Dips included where applicable.

MINI LATKES
Our famous mini potato latkes served with a sweet applesauce. 17.99 (per doz | 2 doz min)

SPANAKOPITA
A flaky triangle of phyllo pastry filled with spinach and zesty feta. 17.99 (per doz | 2 doz min)

HONEY GARLIC MEATBALLS
Slow roasted house made meatballs in a honey garlic sauce. 22.99 (per doz | 2 doz min)

SWEDISH MEATBALLS
Slow roasted house made meatballs in a sweet and sour BBQ sauce. 22.99 (per doz | 2 doz min)

CHICKEN FINGERS
Plump, lightly breaded and seasoned white meat tenders served with a delicious plum sauce. 19.99 (per doz | 2 doz min)

RISOTTO BALLS
Risotto stuffed with cheese and fried crispy with house-made tomato sauce. 19.99 (per doz | 2 doz min)

MAC & CHEESE POPPERS
Mac and cheese breaded and fried crisp with spicy ketchup. 19.99 (per doz | 2 doz min)

MINI LATKE SLIDERS
Inspired by our classic Reuben. Filled with pastrami, cole slaw, Swiss cheese and Russian dressing. 19.99 (per doz | 2 doz min)

BEEF SLIDERS
Mini bite-sized beef burgers with caramelized onions and sautéed mushrooms. Assembly required. 27.99 (per doz | 2 doz min)

TURKEY SLIDERS
Mini bite-sized turkey burgers with dried cranberry and apricot chutney. Assembly required. 32.99 (per doz | 2 doz min)

MUSHROOM TART
A flaky, hand-made chive tart shell filled with shiitake, oyster, portobello, cremini and button mushrooms, fresh herbs and Swiss cheese. 19.99 (per doz | 2 doz min)

BROCCOLI & CHEDDAR QUICHE
Homemade mini bite-sized broccoli and aged cheddar quiche. 21.99 (per doz | 2 doz min)

MUSHROOM & BLUE CHEESE QUICHE
Mini bite-sized sautéed mixed mushroom quiche topped with blue cheese. 21.99 (per doz | 2 doz min)

SPINACH, TOMATO & FETA QUICHE
Mini bite-sized sautéed spinach, tomato and feta quiche. 21.99 (per doz | 2 doz min)

MOROCCAN CIGARS
Seasoned Ontario beef, hand-rolled in a mini spring roll wrapper, fried till crispy and served with hummus. 21.99 (per doz | 2 doz min)

COCONUT SHRIMP
Large butterfly shrimp, dipped in a mild coconut batter and rolled in coconut flakes. Served with a sweet Thai chili sauce. 25.99 (per doz | 2 doz min)

GRILLED JUMBO SHRIMP
Herb marinated black tiger shrimp served with lemon garlic aioli. 25.99 (per doz | 2 doz min)

ADD A GOURMET CHEESE PLATTER FOR ANOTHER GREAT PRESENTATION PIECE (PG 24)
SO MUCH FRESH
SO LITTLE TIME

APPETIZER PLATTERS

GOURMET CHEESE
Premium local and imported cheeses including gorgonzola, brie, goat, port salut, asiago, jalapeno havarti, blue and fontina. Garnished with an assortment of nuts, dried and freshly cut fruit. Served with flat bread and assorted crackers.
69.99 Sm (serves 10-15)
109.99 Med (serves 20-30)
175.99 Lg (serves 60-70)

CHEESE CLASSIC
Cheddar, medium gouda, marble, brick and fontina cheese garnished with freshly cut fruit. Served with crackers.
99.99 Sm (serves 10-15)
74.99 Lg (serves 20-25)

MIXED ANTIPASTO
Genoa salami, capicola, provolone, grilled eggplant, peppers, mushrooms, artichokes, pickled jalapeño peppers and olives. Served with a basket of fresh rolls.
69.99 (serves 20)

TASTE OF GREECE
Tzatziki, mini beef and chicken souvlaki, spanakopita, hummus and kalamata olives. Served with pita wedges.
69.99 (serves 20)

VEGETABLE DIP TRAY
Fresh garden vegetables – cauliflower, broccoli, baby carrots, celery, cherry tomatoes, cucumbers and peppers. Served with our creamy ranch dip.
34.99 Sm (serves 10-15)
54.99 Lg (serves 20-25)

STUFFED MINI PITAS
A selection of stuffed whole wheat and white mini pita pockets including:
– Jerk chicken with green onion
– Thai chicken with Asian vegetables
– Candied roasted red peppers with whipped cream cheese
– Creamy hummus, kalamata olives, sundried tomatoes, red peppers and red onion.
Garnished with grilled pineapple.
69.99 (4 doz)

SmoKED SALMON
Pre-sliced smoked salmon with sliced cucumber, tomatoes and Spanish onions. Decorated with capers and lemons and served with dark rye bread.
109.99 (serves 15-20)
+ Add cream cheese  7.99 (per pound)

GRILLED VEGETABLE PLATTER
Includes zucchini, asparagus, mushrooms and roasted peppers – grilled with olive oil, sea salt and pepper. Arranged with cloves of roasted garlic and sundried tomatoes.
35.99 (serves 10-12)

SHRIMP CASTLE
A magnificent array of 75 succulent black tiger shrimp served with our tangy cocktail sauce. Choose from steamed, basil pesto, Cajun or lemon dill.
119.99 (serves 35)

WINGS
Smothered in an assortment of hot, BBQ, honey garlic and sweet chili sauces. Served with carrots, celery and blue cheese dip. Served at room temperature.
89.99 (4 doz)
+ Each additional dozen added to the platter  22.99
+ Add Black Tiger Shrimp with a Hoisin Ginger Sauce  26.99 (per doz)

CHARCUTERIE
Prosciutto di parma, asiago, soppressata, bocconcini pesto, calabrese, genoa salami, goat cheese, fig preserve, arugula, served with olive crackers.
120.00 (serves 15-20)

SURF & TURF PLATTER
NY steak, roasted pork tenderloin, chicken breast, garlic tiger shrimp, salmon fillet.
150.00 (serves 15)

EXTREME DIP
Spinach and asiago dip, artichoke dip, guacamole, house-made salsa served with flat bread and house-made kettle chips.
49.99 (serves 15)

CHEESE CLASSIC
Cheddar, medium gouda, marble, brick and fontina cheese garnished with freshly cut fruit. Served with crackers.
49.99 Sm (serves 10-15)

CHEESE CLASSIC
Cheddar, medium gouda, marble, brick and fontina cheese garnished with freshly cut fruit. Served with crackers.
69.99 Sm (serves 10-15)
109.99 Med (serves 25-30)
175.99 Lg (serves 60-70)

MIXED ANTIPASTO
Genoa salami, capicola, provolone, grilled eggplant, peppers, mushrooms, artichokes, pickled jalapeño peppers and olives. Served with a basket of fresh rolls.
69.99 (serves 20)

TASTE OF GREECE
Tzatziki, mini beef and chicken souvlaki, spanakopita, hummus and kalamata olives. Served with pita wedges.
69.99 (serves 20)

VEGETABLE DIP TRAY
Fresh garden vegetables – cauliflower, broccoli, baby carrots, celery, cherry tomatoes, cucumbers and peppers. Served with our creamy ranch dip.
34.99 Sm (serves 10-15)
54.99 Lg (serves 20-25)

STUFFED MINI PITAS
A selection of stuffed whole wheat and white mini pita pockets including:
– Jerk chicken with green onion
– Thai chicken with Asian vegetables
– Candied roasted red peppers with whipped cream cheese
– Creamy hummus, kalamata olives, sundried tomatoes, red peppers and red onion.
Garnished with grilled pineapple.
69.99 (4 doz)

SmoKED SALMON
Pre-sliced smoked salmon with sliced cucumber, tomatoes and Spanish onions. Decorated with capers and lemons and served with dark rye bread.
109.99 (serves 15-20)
+ Add cream cheese  7.99 (per pound)

GRILLED VEGETABLE PLATTER
Includes zucchini, asparagus, mushrooms and roasted peppers – grilled with olive oil, sea salt and pepper. Arranged with cloves of roasted garlic and sundried tomatoes.
35.99 (serves 10-12)

SHRIMP CASTLE
A magnificent array of 75 succulent black tiger shrimp served with our tangy cocktail sauce. Choose from steamed, basil pesto, Cajun or lemon dill.
119.99 (serves 35)

WINGS
Smothered in an assortment of hot, BBQ, honey garlic and sweet chili sauces. Served with carrots, celery and blue cheese dip. Served at room temperature.
89.99 (4 doz)
+ Each additional dozen added to the platter  22.99
+ Add Black Tiger Shrimp with a Hoisin Ginger Sauce  26.99 (per doz)
A selection of assorted sandwiches and wraps. Each platter comes with your choice of Caesar salad or mixed greens salad and choice of one SALAD BAR side (pg 22). Please let us know if you require any low-gluten options.

THE EXECUTIVE
Herbed Grilled Chicken – organic greens, roasted peppers and sundried tomatoes.
Tuna Salad Wrap – mixed greens, asago and roasted peppers.
Smoked Salmon – radicchio, green onions and capers.
Grilled Chicken and Hummus Wrap – black olives, mixed peppers, red onion, sundried tomatoes, spinach and feta. 13.99 pp (3 pcs ea)

ITALIAN
Steak – steak, asiago, artichoke, spinach and olive tapenade.
Club – mortadella, prosciutto, genoa salami, asago, roasted peppers, arugula and olive aioli.
Caprese – bocconcini, grape tomatoes, basil, roasted garlic and balsamic glaze.
Honey Roasted Turkey – honey roasted turkey, provolone, radicchio, alfalfa sprouts and cienatra dijonaise.
Smoked Salmon – smoked salmon, avocado, cream cheese, capers, red onion in a wrap. 13.99 pp (3 pcs ea)

INTERNATIONAL
Spicy Cuban – roasted pork, maple glazed ham, genoa salami, swiss cheese, pickles and hot dijon aioli.
Thai Chicken – roasted chicken, crunchy Asian slaw and sweet Thai aioli.
Caprese – bocconcini, grape tomatoes, basil, roasted garlic and balsamic glaze. 13.99 pp (3 pcs ea)

BAY STREET
Pesto Chicken – roasted chicken, goat cheese, roasted peppers, spinach in a wrap.
Braised Beef – braised beef, brie cheese, grilled scallions, roasted garlic and horseradish aioli.
Honey Roasted Turkey – honey roasted turkey, provolone, radicchio, alfalfa sprouts and cienatra dijonaise.
Smoked Salmon – smoked salmon, avocado, cream cheese, capers, red onion in a wrap. 13.99 pp (3 pcs ea)

EXTREME VEGGIE
Smoked Gouda – smoked gouda, grilled assorted veggies, spinach, pesto aioli in a wrap.
Eggplant Parm – eggplant parmesan, marinara sauce, fresh basil and garlic aioli.
Caprese – bocconcini, grape tomatoes, basil, roasted garlic and balsamic glaze.
Falafel Wrap – falafel, hummus, tomatoes, spinach in a wrap. 11.99 pp (3 pcs ea)

PARM PLATTER
Veal – veal parm, mozzarella, marinara, fresh basil and roasted garlic aioli.
Chicken – chicken parm, mozzarella, marinara, fresh basil and roasted garlic aioli.
Eggplant – eggplant parmesan, marinara, fresh basil and roasted garlic aioli. 13.99 pp (3 pcs ea)

WRAP PLATTER
Reuben – pastrami, swiss cheese, famous slaw and Russian dressing.
Ham – roasted glazed ham, provolone, leaf lettuce and honey dijonaise.
Tuna – tuna, roasted red peppers, asago cheese, mixed greens and creamy caesar.
Smoked Gouda – smoked gouda, grilled assorted veggies, spinach and pesto aioli. 12.99 pp (3 pcs ea)

INTERNATIONAL
Spicy Cuban – roasted pork, maple glazed ham, genoa salami, swiss cheese, pickles and hot dijon aioli.
Thai Chicken – roasted chicken, crunchy Asian slaw and sweet Thai aioli.
Caprese – bocconcini, grape tomatoes, basil, roasted garlic and balsamic glaze. 13.99 pp (3 pcs ea)

PB’S ORIGINAL COMBO* An assortment of freshly baked buns filled with a variety of flavours: oven roasted pastrami, corned beef, roasted turkey, albacore tuna salad, sockeye salmon salad, omega-3 egg salad and garnished with mixed pickles. Also available on light or dark rye. *Served with potato salad and coleslaw. 12.99 pp (10 person min). + Upgrade to a mixed greens and salad bar side for 1.49 pp

ADD SOME FRESH SALAD BAR SIDES AS A GREAT ADDITION TO YOUR SANDWICH PLATTERS (PG 10)
Your ultimate lunch bag – better than Mom’s! You may select any salad or sandwich combination with one side and one beverage option per minimum order of 10 bags.

1. SELECT YOUR MAINS – MIX & MATCH

SALADS:
- Grilled Salmon, Kale & Edamame Salad with asparagus and Asian dressing.
- Kale and Grilled Veggie Caesar with parmesan and caesar dressing.
- Grilled Chicken & Quinoa Bowl with balsamic glazed onions, strawberries, feta, dried cranberries and toasted almonds. 15.99

GOURMET SANDWICHES:
- Chicken Hummus Wrap
- Slow-cooked Beef with brie, scallions and garlic aioli on a bun.
- Smoked Salmon & Avocado Wrap
- Eggplant Parmesan on a bun. 14.99

TRADITIONAL SANDWICHES:
- Corned Beef on Rye
- Honey Roasted Turkey Wrap
- Tuna Wrap
- Vegetarian Wrap 13.99

2. SELECT YOUR SIDES
ONE COMBINATION PER 10 BAGS:
- Cookies, Chips and Coleslaw
- Freshly Cut Fruit and Yogurt
- Mini Cupcake and Freshly Cut Fruit

3. SELECT YOUR BEVERAGES
ONE COMBINATION PER 10 BAGS:
- Assorted Juices
- Assorted Soft Drinks
- Assorted Juices & Soft Drinks
- Water (add .50)

FOR A LIGHTER OPTION
SELECT OUR FRESHLY CUT FRUIT AND YOGURT SIDE

SCREUMPTIOUS BROWN BAGGED

traditional corned beef sandwich
We create only the finest quality meats with no preservatives added.

**ORIGINAL DELI MEAT TRAY**
An assortment of our famous corned beef, pastrami, Montreal smoked meat, smoked turkey, roasted turkey and old fashioned salami with a tray of dill pickles, sweet pimento, hot peppers and sauerkraut. Served with potato salad, coleslaw, sliced rye bread or rolls and mustard. 14.99 pp (10 person min)

**PB’S ORIGINAL COMBO**
An assortment of freshly baked buns filled with a variety of flamin’ oven roasted pastrami, corned beef, roasted turkey, albacore tuna salad, sockeye salmon salad, omega-3 egg salad and garnished with mixed pickles. Also available on light or dark rye. Served with potato salad and coleslaw. 12.99 pp (10 person min)

**TRADITIONAL DAIRY PLATTER**
An assortment of egg, tuna, salmon salad and cream cheese on a bed of lettuce with sliced tomatoes, cucumber and Spanish onions. Includes bagels or bread and rolls with butter. 12.99 pp (10 person min) 14.99 pp (substitute salmon salad with lox)

**BBQ CHICKEN & RIBS**
BBQ chicken and baby back ribs garnished with grilled peppers and cut corn on the cob. Served with honey mustard caesar salad and red skin potato salad, rolls or bread. Served at room temperature. 16.99 pp (10 person min)

**BBQ CHICKEN PLATTER**
BBQ chicken garnished with grilled peppers, cut corn on the cob and dill pickles. Served with honey mustard Caesar salad and red skin potato salad, rolls or bread. Served at room temperature. 13.99 pp (3 pcs ea | 10 person min)
COMPLETE PARMESAN DINNER
Chicken, veal or eggplant parm with linguine, tomato sauce, caesar salad and garlic bread.
16.99 pp (10 person min)

ITALIAN SAUSAGE PENNE
Grilled spicy Italian sausage, sautéed field mushrooms, mixed peppers and extra virgin olive oil in a fire-roasted plum tomato sauce. Served with spinach. 40.99 Sm | 89.99 Lg

PENNE POMODORO
Fusilli with grilled zucchini, peppers, Sonoma spinach, herbed goat cheese, carrots and mushrooms in a fresh tomato confit. 49.99 Sm | 89.99 Lg

SHIITAKE CHICKEN PENNE
Penne with tender pieces of chicken breast, shiitake and button mushrooms, juliened vegetables, sautéed onions and roasted garlic in a white wine and olive oil sauce with freshly grated parmesan. 49.99 Sm | 89.99 Lg

MEAT LOVERS LASAGNE
House-made meat sauce and veggies layered between noodles, mozzarella and parmesan. 54.99 (serves up to 12)

VEGGIE LOVERS LASAGNE
Grilled zucchini, mushrooms, eggplant, peppers and spinach in cheese sauce with tomato confit and mozzarella cheese. 49.99 (serves up to 12)

MAC & CHEESE
Homemade mac and cheese. 49.99 Sm | 89.99 Lg (serves 10-15)

VEGETARIAN CHOW MEIN
Crisp stir-fried vegetables, water chestnuts, soy sprouts and Oriental noodles in a light oyster sauce. 49.99 Sm | 89.99 Lg

KUNG PAO
Choice of chicken or shrimp stir-fry with diced Asian vegetables, noodles and our tasty house-made sesame and ginger sauce - medium spicy. 49.99 Sm | 89.99 Lg

Small (serves 10-15) and Large (serves 25-30) unless noted. Ready to heat. Sorry, we cannot deliver hot.

UP FLAVOUR & ENJOYMENT
MAKE IT A MEAL
BY ADDING A BUFFET SALAD AND GARLIC LOAF!
Choose from the following selections for fine dining at home. Delivered to you in foil pans, cooked and ready for re-heating. Minimum order of 10 pieces.

**CHICKEN, TILAPIA AND SALMON OPTIONS – YOU CAN MIX AND MATCH!**

**CHICKEN SUPREME (PREPARED 3 WAYS)**
- Stuffed with goat cheese, spinach and sundried tomatoes.
- Topped with avocado salsa (diced avocado and plum tomato).
- With a sweet Thai chili glaze with Mandarin oranges.

10.99 per piece

**PAN SEARED TILAPIA (PREPARED 3 WAYS)**
- Topped with mango salsa.
- Topped with lime cilantro butter.
- Topped with a creamy seafood medley.

10.99 per piece

**FRESH ATLANTIC SALMON (PREPARED 3 WAYS)**
- Maple glazed and topped with toasted mixed nuts.
- Sweet Thai chili glaze with Mandarin oranges.
- Teriyaki glazed and topped with toasted sesame seeds.

11.99 per piece

**SIDES**
- Green Beans with Caramelized Onions & Toasted Almonds
- Quinoa Pilaf
- Honey Glazed Carrots
- Stir-Fried Vegetables
- Herb Roasted Mashed Potatoes
- Roasted Root Vegetables
- Maple Mashed Sweet Potatoes
- Candied Root Vegetables
- Parmesan Scalloped Potatoes

**COMPLETE DINNERS**
For a complete meal, include a starter, two sides and dessert! Ready to heat. Ideal for Shiva meals, Friday night dinners and much more. Bread and rolls will accompany your dinner. 19.99 pp (10 person min)

**SELECT ONE FROM EACH COURSE:**
- **Starter** – Matzo ball soup, mixed greens or caesar salad.
- **Entrée** – Avocado salsa chicken breast, BBQ chicken, salmon teriyaki, salmon with sweet Thai chili glaze with Mandarin oranges, lemon pepper tilapia and beef brisket with gravy.
- **Side** – Herb roasted mini potatoes, potato latkes, steamed rice and garlic mashed potatoes.
- **Vegetable** – Roasted harvest vegetables or green beans and caramelized onions.
- **Dessert** – Apple pie or freshly cut fruit.

**COMPLETE YOUR MEALS WITH SALAD (PG 6-11) AND DESSERT (PG 16) OPTIONS**
ROSH HASHANAH
Includes: Gefilte fish, matzo ball soup, old fashioned dill pickles, traditional coleslaw, challah and freshly cut fruit.

CHOOSE 2:
Brisket au jus, BBQ chicken, baked salmon with sweet Thai sauce or grilled salmon teriyaki.

CHOOSE 1:
Green beans with caramelized onions and toasted almonds or candied roasted root vegetables topped with toasted pecans.

DESSERTS: Gourmet freshly cut fruit and Passover biscotti.
28.99 pp (10 person min)

EASTER, THANKSGIVING AND CHRISTMAS
Choose from either turkey or ham. Your turkey can be served whole, partially carved, or off the bone. Ham comes carved. Includes stuffing, gravy, cranberry sauce, butternut squash soup, mixed greens and an assorted fresh fruit platter.

CHOOSE 1:
Herb roasted mini potatoes, garlic mashed potatoes or maple mashed sweet potatoes.

CHOOSE 1:
Roasted root vegetables or green beans with caramelized onions and almonds.

CHOOSE 1:
Apple pie or pumpkin pie.

JUST WANT THE MAIN PROTEIN...
We recommend 1 pound of raw weight per person.

Whole Turkey
8.99 per lb (15 lb min)

Whole Turkey – Carved
9.99 per lb (15 lb min)

Whole Turkey – Carved off the bone
10.99 per lb (15 lb min)

Whole Ham – Carved
8.99 per lb (10 lb min)

HOLIDAY ENTERTAINING
ASK US TO HELP IF YOU NEED CHINA, TABLES, CHAIRS AND ANYTHING ELSE FOR YOUR HOLIDAY GETTOGETHER
PLACE AN ORDER
You can place an order by calling our catering consultants or simply ordering online.

PHONE 416-493-4333
TOLL FREE 1-866-493-4333
ONLINE www.picklebarrelcatering.com

CANCELLATION POLICY
24 hours notice or subject to 50% surcharge.
We are unable to cancel next-day delivery orders.

DELIVERY
Deliveries are available 7 days a week; 365 days a year.
Delivery arrivals start at 6 am with the last delivery arrival at 7pm.
For special delivery time requests, please call our catering consultants.

All orders are delivered cold except the Hot Boardroom Lunch.
Disposable place settings and serving pieces included where applicable.
A $17 (plus tax) delivery charge applies to all deliveries in the GTA.
For deliveries outside of the GTA, please call our catering consultants for a quote.

Our refrigerated trucks deliver to all areas in greater Toronto including Ajax, Oshawa, Pickering, Bradford, Newmarket, Stouffville, Uxbridge, Aurora, King City, Richmond Hill, Brampton, Mississauga, Burlington, Barrie, Hamilton, Cambridge, Kitchener and Waterloo. Please call for deliveries outside these areas.

PAYMENT
Major credit cards accepted: Amex, Visa and MasterCard.
SORRY NO PERSONAL CHEQUES.

Although we strive for accuracy in both copy and illustration, some items may not be shipped exactly as pictured or described in our brochure. We reserve the right to correct any errors. Prices, menus and availability are subject to change without notice.

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FOOD STATIONS
Let Pickle Barrel cater your event with our fully staffed food stations. Pick as many stations as you like to customize your special event. All food stations are made to order, delivering you a real fresh food experience. Call for details and pricing.

MASHED POTATO BAR
Sweet mashed and yukon gold mashed potatoes. Toppings: shredded chicken, crispy prosciutto, jack cheese, cheddar chives, sautéed onion, sautéed mushrooms, sour cream, gravy.

SLIDER BAR
Mini beef, turkey and lamb burgers. Toppings: cheddar, bacon, apricot chutney, mint hummus, chipotle aoli, bib lettuce, sautéed mushrooms and onions.

DESSERT STATION
French macarons, gourmet mini cupcakes, assorted pastries, chocolate dipped strawberries, biscotti, fresh baked cookies and assorted gourmet fruits.

APPETIZERS
SOUP SHOOTERS
Roma tomato with a dollop of goat cheese. Butternut squash with lobster.

SATAYS
Grilled chicken, grilled beef, teriyaki salmon, garlic jumbo shrimp, grilled halal meat churrasco.

RISOTTO BALLS
Risotto stuffed with cheese and fried crispy with house-made tomato sauce.

MAC & CHEESE POPPERS
Mac and cheese breaded and fried crisp with spicy ketchup.

CAPRESE SKEWERS
Bocconcini, vine rip tomatoes, basil, olive oil on a skewer served with a balsamic reduction dipping sauce.

ASSORTED QUICHE
Spinach, feta and tomato. Wild mushroom and blue cheese. Broccoli and cheddar.

BEEF TENDERLOIN CROSTINI
A toasted baguette topped with gorgonzola cream, arugula and grilled beef tenderloin.

COCONUT SHRIMP
Large butterfly shrimp, dipped in a mild coconut batter and rolled in coconut flakes. Served with a sweet Thai chili sauce.

ASPARAGUS WRAPPED PROSCIUTTO
Lightly steamed asparagus brushed with sweet apricot chutney and wrapped in sliced prosciutto.

CARVING STATION
Selection of house-made deli meats, smoked meat, corned beef, pastrami, served with assorted rolls and a variety of mustards. Add turkey, prime rib or rack of lamb.

PASTA & STIR FRY BAR

QUINOA & MIXED GREEN SALAD STATION
Red and white quinoa and mixed greens. Toppings: feta cheese, havarti cheese, cherry tomatoes, cucumbers, apples, blackberries, strawberries, balsamic onions, carrots, asparagus, roasted red peppers, pumpkin seeds, sunflower seeds, cranrais.

CHARCUTERIE BAR
Sopprassata, calabrese, prosciutto, capicola, genoa, asiago, parma, havarti, pesto, borocconci, basil goat cheese, grilled mushrooms, grilled peppers, grilled zucchini, arugula, mixed olives, fig preserve, assorted ciabatta crostini.

QUINOA & MIXED GREEN SALAD STATION
Red and white quinoa and mixed greens. Toppings: feta cheese, havarti cheese, cherry tomatoes, cucumbers, apples, blackberries, strawberries, balsamic onions, carrots, asparagus, roasted red peppers, pumpkin seeds, sunflower seeds, cranrais.

 tossed

38

served
