



# Wedding Menu

# FOODWORKS

Ottawa Catering

## About

FoodWorks Ottawa is a social enterprise that works to engage at-risk youth by offering employment and mentorship in the development of our food products and services.

Chef prepared, high quality, from-scratch catering that is not only delicious, but packed with protein, vitamins and nutrients. Whether you're hosting a wedding, baby shower, presentation, or dinner for two, FoodWorks' dishes are sure to impress.

Our team of experienced chefs and catering staff are committed to delivering amazing catering services that will leave your guests satisfied and impressed. We use only the freshest, high-quality ingredients to create delicious and nutritious meals that are sure to please everyone's taste buds.

FoodWorks offers turn-key catering services including orders from our à la carte menu as well as custom orders done in consultation with our team. We offer a variety of gluten free, dairy free, vegetarian and vegan options.

## Contact

Ottawa, ON  
613-680-4256  
foodworks@operationcomehome.ca

 @foodworks\_och

 @FoodWorksOttawa

 foodworksottawa.ca/catering

### Kitchen Location:

571 Gladstone Avenue  
Ottawa, Ontario K1R 5P2  
613-680-4256

### Office Location:

150 Gloucester Street  
Ottawa, Ontario K2P 0A6  
613-230-4663

\*Prices available upon request



# Wedding Menu

GF - Gluten Free DF - Dairy Free V - Vegetarian VG - Vegan

## Main Courses

Stuffed Chicken Breast with Smoked Cheddar and Pancetta with Cranberry White Wine Sauce (GF)

Chicken Supreme with Thyme Jus (GF, DF)

Beef Striploin Medallions with Wild Mushroom Sauce (DF)

Pork Tenderloin with Brandy Sauce (GF, DF)

Atlantic Salmon Fillet with Shaved Orange Fennel Sauce (GF, DF)

Celery Root "Parmesan", with Zesty Tomato Sauce, Mozzarella and Parmesan Cheese

Chickpea and Mushroom Lasagna with Ricotta Cheese and Marinara Sauce (V)

## Sides

Wild Rice Pilaf with Sofrito (V)

Roasted Root Vegetables (VG, GF)

Yukon Potato and Leek Pave (V)

Roasted Rainbow Carrots (VG)

Roasted Garlic Mash (V, GF)

Herb Roasted Fingerling Potatoes (VG, GF)

## Salads

Moroccan Chickpea & Halloumi Salad (V, GF)

Mint, Lemon, Cilantro, Aleppo Pepper, Barberries

Baby Kale & Watercress Caesar Salad (GF)

Shaved Pecorino, Pepita Granola, Crispy Shitakes

Endive and Butter Lettuce Salad with Citrus Vinaigrette (GF)

Mandarin Oranges, Fresh Mint, Pomegranate Seeds, Crumbled Feta

Young Lettuces with White Balsamic and Juniper Vinaigrette (VG, GF)

Purple Beets, Cucumber, Minced Chives, Black Berries

## Desserts

Apple and Cherry Crisp

Coconut Macaroons

Espresso Chocolate Truffles

Lemon Meringue Tarts

Chocolate Mousse Tarts