

CULINARIA TAKE OUT MENU

Appetizers

- ___ Kale Caesar | \$12
___ option to add grilled chicken + \$6
cookstown kale, daily fresh romaine, house smoked bacon, buttery brioche croutons, black garlic and parmesan dressing
- ___ Fall Greens | \$12
___ option to add grilled chicken + \$6
watercress, arugula, fresh romaine, crispy kale, fresh cheese and candied walnuts, homemade wildberry vinaigrette
- ___ Harvest Soup | \$9 per half litre, \$15 per litre
coal roasted squash, caramelized sweet potato, creme fraiche, fresh herb oil
- ___ Seafood Taco (3pc) | \$16
homemade wheat tortillas, slow poached langostino, fried whitefish, house jalapeno kimchi, fresh fennel
- ___ Shoyu Steak Bites | \$16
marinated striploin steak, grilled bok choy, sesame soy glaze

Alcohol Beverages

- ___ Puntì Ferrer, Cabernet Sauv (Chili) | \$25 per bottle (750ml)
- ___ Catarratto, Pinot Grigio (Italy) | \$25 per bottle (750ml)
- ___ Santome Prosecco (Italy) | \$25 per bottle (750ml)

Non-Alcohol Beverages

- ___ Canned Pop | \$1.25 each or \$8 per pack (355ml x 12)
Pepsi | Diet Pepsi | 7Up | Diet 7Up | Gingerale | Coke | Diet Coke | Sprite
- ___ Mott's Clamato Party Pak | \$6 per bottle (2.54L)
- ___ FeverTree Ginger Beer | \$6 per pack (200ml x 4)
- ___ Kirkland 100% Cranberry Juice | \$4 per bottle (1.89L)
- ___ Fresh'n Pure Pineapple Juice | \$2 per bottle (1L)
- ___ San Benedetto, sparkling water | \$5 per bottle (750ml)
- ___ San Pellegrino, sparkling water | \$5 per bottle (750ml)
- ___ Acqua Panna, flat water from Italy | \$5 per bottle (750ml)

Desserts

handcrafted and made in-house by our pastry chef

- ___ Apple Fritter | \$10 per serving
- ___ Wildberry Cheesecake | \$12 per serving
- ___ Dark Chocolate Fondant | \$12 per serving

Featured Mains

- ___ Applewood Salmon Salad | \$22
lightly smoked and cured salmon, fresh spinach, watercress, arugula preserved peach, apple cider vinaigrette
- ___ Fish & Chips | \$24
crispy line-caught halibut, rich guinness beer batter, citrus dill oil, caper tartar sauce, house cut fries
- ___ Culinaria Burger | \$19
8oz marinated striploin and brisket, ripe greenhouse beefsteak tomato, arugula, smoked cheddar cheese, chili aioli, brown-butter brioche
- ___ Spaghetti & Meatball | \$22
caramelized free-range pork meatballs, fermented chili and basil tomato sauce, aged grana padano cheese, garlic naan
- ___ Chicken Parmesan | \$26
crispy free-range chicken breast, fermented chili and basil tomato sauce, creamy padano alfredo, parmesan and mozzarella gratin

Handheld Mains

served with homemade fries; crispy, fluffy, fermented russets

- ___ **UPGRADE** fries to side salad (garden or caesar) + \$3
- ___ **ADD** side salad (garden or caesar) + \$5

- ___ Schnitzel | \$19
crispy free-range chicken breast, caper and dill aioli, caramelized onion, house sauerkraut, herb panini
- ___ Parmesan Cutlet | \$19
crispy free-range chicken breast, fermented chili and basil tomato sauce, mozzarella and parmesan gratin, caramelized mushroom, garlic aioli, herb panini
- ___ Beef Dip | \$21
slow braised short rib, caramelized onion and mushroom, roasted garlic ciabatta, smoked cheddar cheese, red wine jus
- ___ Steak Melt | \$21
brown butter matured striploin, aged cheddar cheese, house smoked bacon, peppercorn jus, herb panini
- ___ Winter Cabbage Burrito | \$16
roasted and herb basted cabbage, spiced black rice medley, caramelized whey sauce, toasted sesame puree, preserved vegetables, garlic aioli (vegetarian)
- ___ Hot Smoked Brassica Wrap | \$16
marinated and maple-smoked cauliflower, crisp romaine, citrus hummus, ripe avocado, fresh greenhouse tomato, grilled zucchini, spiced black rice medley (vegan)

- ___ BBQ Burger | \$21
8oz marinated striploin and brisket, house smoked bacon, crispy onion straws, smokey chipotle sauce, garlic aioli, brown-butter brioche



CULINARIA

restaurant & events

inside the old elliot house

TAKE OUT ORDER FORM

Please confirm the quantity of your order by writing the number of each menu item on the form (marked next to each item on the menu). All take out boxes will be labelled so they're quick and easy to identify and distribute. Please Note: All orders are to be considered final once submitted, and non-refundable.

Submitted on _____

Order Details Required:

Total Number of Items Selected: _____

Pickup Date: _____

Pickup Time: _____

Vehicle Make & Colour: _____

First & Last Name: _____

Direct Phone Number: _____

Email Address: _____

Payment Details Required:

All prices are subject to 13% taxes which will be automatically applied.

Gratuities are optional (please circle if interested): 15% | 18% | 20% Initial for Authorization: _____

Full Name on Credit Card: _____

Credit Card Number (VISA OR MASTERCARD): _____

Credit Card Expiry: _____ / _____ CCV Number (three digits on the back): _____

Signature for Authorization: _____

**Please submit completed order form to events@culinaria.ca
an email confirmation will be sent to you when the order and payment have been processed (within 24hrs)**

New orders must be submitted at least 4-5 days prior to the requested pickup date and time. All product is brought in and prepared fresh to order; Last minute orders are subject to item availability. If you wish to pay via **Gift Card or Deposit On Hold**, you will still need to fill out the credit card details above to settle any remaining or additional balances; call **905-890-7330** to confirm details and we will apply available balances towards your order before processing any manual payments. Incomplete order forms will not be submitted or prepared for pick up.

Thank you for supporting Culinaria!