



Gourmet Picnic for 2

Shareable Snacks

**Homemade Chipotle Hummus &
Mixed Veggies**

**Premium Aged Cheddar &
Crackers**

**Bombers and Top Chef Canada
Charcuterie (Add on \$24)**

Salads

Roasted Beet

Beets & carrot kale salad,
toasted pecans, goat cheese &
balsamic honey dressing.

Mediterranean Quinoa

Sundried tomatoes, artichokes,
herbs, red peppers, shallots,
olives, feta.

Macaroni Salad

Cheddar, eggs, ham, green
onions.

Creamy Dill Potato Salad

Yukon potatoes, celery, fresh dill,
and a lemon dijon mayo.

Sandwiches

Chickpea Roastie: Vegetarian Wrap

Roasted chickpeas, cucumber, red onion, mixed
greens with nutritional yeast-tahini dressing.

Ham & Swiss

Ham, swiss, sweet peppers, mixed greens, dijon
mustard & mayo.

The Jacqui

Roasted chicken, mixed greens, smoked aged
cheddar finished with a pesto aioli.

The East Coaster

Wild NL lobster & shrimp paired with apples, mixed
greens and served on a buttery croissant.

Drinks

**Freshly Squeezed Sparkling
Lemonade**

Freshly Squeezed Sparkling Limeade

Sparkling Water (Perrier)

**Still Water in Reusable Metal
Containers**

TASTE OF GROS MORNE

INSTA: @TASTEOFGROSMORNE

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