

Easter menu



Brunch Favourites

Crème Brûlée French Toast VT
\$13.99, Serves 4

Assorted Quiches

- Tomato Basil VT
 - Broccoli Cheddar VT
 - Lorraine
- \$13.99 each, Serves 4–6

Seasonal Fruit and Berries VG
\$49.99, Serves 8–10

Smoked Salmon Platter
With traditional accompaniments
\$79.99, Serves 8–10

Starters

Spinach Strawberry Salad VT
With almonds and a creamy goat
cheese dressing
\$13.99, Serves 4–6

Salmon Croquettes with Remoulade
2 for \$6.99

Crudité Basket VT
\$49.99, Serves 8–10

Soup to Savour

Asparagus and White Cheddar Bisque VT
\$6.99/100 ml, Serves 2

Dinner Packages

Herb-Roasted Leg of Lamb Dinner

- Spinach Strawberry Salad
 - Herb-Roasted Leg of Lamb
 - Julienne Vegetable Medley
 - Scalloped Potatoes
- \$89.99, Serves 6–8

Pineapple Mustard-Glazed Ham Luncheon

- Beretta Organic Farms Maple-Baked Ham with Pineapple Mustard Glaze
 - Asparagus and White Cheddar Bisque
 - Scalloped Potatoes
 - Green Beans with Artichokes, Shallots and Herbs
- \$99.99, Serves 6

Place your order in store by Thursday, April 1

Side Dishes

Green Beans with Artichokes, Shallots and Herbs VG
\$2.49/100 g

Scalloped potatoes VT
\$1.99/100 g

Roasted Fingerling Potatoes with Leeks VG
\$2.29/100 g

Parmesan-Roasted Asparagus VT
\$2.29/100 g

Broccolini with Vegetables VG
\$2.49/100 g

Julienne Vegetable Medley VG
\$1.99/100 g

Entrées

Beretta Organic Farms Maple-Baked Ham with Pineapple Mustard Glaze
\$49.99, Serves 6–8

Herb-Roasted Salmon
\$3.99/100 g

Herb-Roasted Leg of Lamb
\$59.99, Serves 6–8

Apricot-Glazed Turkey Breast
\$4.09/100 g

Meat

Cut from Canada AAA Grade Beef Chef-Style Prime Rib Roast

Suggested serving of
1 lb per person
\$3.59/100 g

Boneless Leg of Lamb

Suggested serving of
¾ lb per person
\$1.99/100 g

Cut from Canada AAA Grade Beef Boneless Beef Brisket

Suggested serving of
¾ lb per person
\$1.59/100 g

Frenched Rack of Pork

Suggested serving of
1 lb per person
\$1.59/100 g



Seafood

Sale March 31–April 6

Crab Cakes

Made fresh in our store, these crab cakes are rich and buttery – delicious with any meal or as an appetizer.

Sale \$2.86/100 g; reg \$3.30/100 g
Save 44¢/100 g

Wild Caught Cod Fillet

Sale \$2.42/100 g; reg \$2.86/100 g
Save 44¢/100 g

Shrimp Platter

A perfect appetizer! Two pounds of 31/40 count cooked shrimp beautifully arranged on a platter with cocktail sauce and lemon wedges. 2 lb

Sale \$29.99; reg \$34.99
Save \$5.00
Serves 6–10

Ducktrap River Smoked Salmon

Made from responsibly farmed fresh salmon exclusively for Whole Foods Market. 114 g
Choose from:

- Original
- Peppered

Sale \$9.99; reg \$10.99
Save \$1.00

Cheese Boards

Brie en Croûte

A wheel of double crème brie layered with homemade compote, wrapped in puff pastry and baked until golden. Available in:

- Roasted Garlic
 - Cranberry
- \$19.99, 450 g, Serves 2–4

Québec Selection*

A selection from la Belle Province. Le Mamirolle, Bénédictine Bleu, 4-year Aged Cheddar and raw Goat's Milk Ashed Pyramid. With fruit, Spanish almonds and fig cake
\$9.99 per person, *minimum 6 people*

Fruit and Cheese Party Pleaser*

Vintage cheddar, holiday brie and Dutch Parrano Gouda with fruit, Spanish cocktail mix and fig spread
\$8.99 per person, *minimum 6 people*

Locavore's Delight*

Niagara Gold, 6-year Aged Cheddar, Figaro, Blue Haze, and fresh artisan Chèvre. With fruit and caramelized pecans
\$9.99 per person, *minimum 6 people*

Toasting Traditions

Délice de Bourgogne, Saint Agur, artisan Chèvre and La Sauvagine with fig cake, caramelized pecans and fruit
\$9.99 per person, *minimum 6 people*

**includes sliced baguette and flatbread*

Bakery

Large Chocolate Easter Egg Cake

\$15.99, 500 g

Chocolate Easter Egg Cupcakes

\$4.99, 4 pack, 200 g

Hot Cross Buns

\$5.99, 400 g

Decorated Sugar Cookies

\$2.99/100 g

8" Fresh Fruit Tart

\$19.99, 700 g

8" Lemon Meringue Tart

\$17.99, 400 g

