



MERCER'S
CATERING



HARVEST DROP OFF MENU

CHICKEN BREAST - \$19.95^{ea}

Sous vide Four Whistle farms chicken breast with creamy Mona wild mushroom sauce. Served with a confit garlic Little Potato Company mashed potatoes and maple glazed root vegetables.

BEEF RAGU - \$19.95^{ea}

Cabernet braised beef Ragu and Autumn vegetables. Served with Little Potato Company horseradish mashed potatoes and Handy Bakery, fresh Portuguese rolls

VEGETARIAN TAGINE - \$16.95^{ea}

Mild Moroccan tagine infused with turmeric, ginger, and Golden Acres honey and seasonal vegetables. Served with a sundried tomato, olives and spinach Mediterranean couscous and Handy Bakery, fresh Portuguese rolls

Note: Meals menu items will be vacuum sealed in individual bags and dropped off cold for client to re-heat and plate. Chef to provide a video on reheating and presentation of each meal.

