

# DAGS & WILLOW

FINE CHEESE • GOURMET SHOP

**705-444-9100 / [info@dagsandwillow.ca](mailto:info@dagsandwillow.ca)**

**Perfect for effortless entertaining or a quick family meal!**

## **Wraps:**

- Oven roasted turkey with caramelized onion, red pepper, goat cheese, pesto
- Tandoori Chicken with mango, greens, celery
- Spinach and ricotta slice with mushrooms, sundried tomatoes, red pepper
- Pulled beef with a horseradish sauce, mushrooms, caramelized onions, blue cheese

## **Soups:**

- Tomato Vegetable Soup with Basil Pesto
- Fresh Garden Gazpacho **(Seasonal)**
- Roasted Butternut Squash Soup
- Cumin Spiked Lentil Soup
- Chunky Corn Chowder

## **Salads:**

- Lemon Pesto Orzo Salad - Toasted Almonds, Asparagus, Zucchini, Cherry Tomatoes
- Honey Mustard Wheatberry Salad - Red Peppers, Cranberries, Sunflower Seeds
- Ancient Grain Salad – Fennel, Sweet Peppers, Orange Vinaigrette
- Crunchy Fennel and Cucumber Salad - Red Peppers, Dill, Edemame
- Country Potato Salad – Fresh Herb Medley, Peppers, Celery, Creamy Dressing
- Summer Salad – Potato, Green Beans, Tomatoes, Peppers, Olives, Herbed Vinaigrette
- Minted Lentil Salad - Sundried Tomatoes, Feta Cheese
- Southwestern Corn Salad - Jalapeno Peppers, Cilantro, Black Beans **(seasonal)**
- Three Bean Salad - Red Pepper, Green Onion, Celery
- Cabbage and Carrot Slaw - Toasted Walnuts, Prosciutto
- Roasted Brussel Sprout Salad - Walnuts, Celery, Roasted Carrots, Raisins
- Moroccan Couscous Salad - Israeli Couscous, Cashews, Dried Fruit, Sweet Potato
- Cumin Scented Quinoa Salad - Roasted Carrots, Chickpeas, Coconut, Walnuts, Dates
- Red Quinoa Salad – Green Peas, Fresh Ginger, Almonds, Hearts of Palm
- Golden Beet Salad - Hearts of Palm, Diakon, Dried Cranberries
- Mediterranean Kale Salad – Sundried Tomato, Asiago, Kohlrabi, sunflower seeds
- Arugula Salad - Shaved Fennel, Asiago, Candied Pecans, Pear, White Wine Vinaigrette
- Mixed Greens - Dried Cranberries, Pumpkin Seeds, Yellow Pepper, Balsamic Dressing
- Caesar Salad - Shaved Parmigiano Reggiano, Croutons

## **Platters:**

- Antipasto Platter - Assorted Deli Meats, Cheeses, Marinated Vegetables
- Charcuterie Platter - Assorted Pates, Cured Meats, Pickles, Compote
- Dags & Willow Artisan Cheese Tray - Informative Cards, Dried Fruit
- Platters of Our Sandwich Wraps
- Shrimp Cocktail, Roasted Tomato Horseradish Dip
- Crudités Platters - Colourful Mixture of Fresh Vegetables, Spinach Aioli Dip
- Smoked Trout Platters – North Shore Smoked Trout, Horseradish
- Decadent Dessert Platter of Cookies and Squares

## **Sides:**

- Crispy Asparagus **or** Green Beans - Red Peppers, Toasted Almonds, Lemon
- Soy Ginger Asparagus, fresh Cilantro
- Sesame Snap Peas
- Wild and Basmati Rice Blend, Fresh Herbs
- Saffron Spiced Rice Pilaf
- Roasted Butternut Squash - Glazed Shallots, Caramelized Garlic
- Lemon Thyme Scalloped Potatoes with Gruyere Cheese
- Twice Baked Potatoes, Raclette Cheese
- Oven Roasted Whole New Potatoes – Extra Virgin Olive Oil, Fresh Parsley
- Roasted Root Vegetables – Squash, Russet Potato, Parsnip, Carrot, Rosemary

## **Mains:**

- Chicken Cacciatore – Braised Boneless Breasts, Tomato, Mushroom, Red Pepper
- Chicken Coq-au-Vin – Simmered Boneless Breasts, Red Wine, Mushrooms
- Portuguese Chicken – Boneless Breasts, Prosciutto, Sausage, Sweet Paprika Sauce
- Stuffed Chicken Breast – Goat Cheese, Asparagus, Balsamic Reduction
- Saffron Chicken – Pistachio & Honey Crust
- Moroccan Chicken – Boneless Breasts Simmered with Preserved Lemon & Green Olives
- Sticky Ginger Chicken – Slow Cooked Breasts in a Sweet Soya Reduction
- Duck Confit Legs – Orange & Chinese Five Spice
- Indian Butter Chicken – Chunks of Boneless Breast, Rich Cashew Nut & Almond Sauce
- Spiced Tomato & Honey Braised Lamb Shanks – Apricots, Dried Cranberries
- Mustard Herb Crusted Beef Tenderloin, Florentine Aioli
- Korean Scallion Beef Kabobs – Sweet Chili Dipping Sauce
- Chimichurri Flank Steak
- Baby Back Ribs Brushed with Our Smoked Orange BBQ Sauce
- Guinness Beef Stew – Onions, Mushrooms
- Braised Beef Short Rib – Slow Cooked in Tomato and Red Wine
- Honey Garlic Short Ribs
- Spicy Smokey Chipotle Chili
- Poached Salmon Brushed with Basil Pesto, Yogurt Dill Sauce
- Sesame Seared Salmon, Maple Ginger Glaze
- Crispy Skin Salmon Crusted with Leek Almond Pesto
- Succulent Bolognese - Rigatoni Pasta, Slow Braised Veal Meat Sauce
- Mediterranean Pasta - Sundried Tomatoes, Artichoke Hearts, Olives, Feta
- Fussili Pasta in a Gorgonzola Cream Sauce – Mushroom, Sherry
- Baked Cannelloni – Ricotta, Spinach, Pecorino Romano
- Fabulous Meat Lasagnas – Stacks of Noodles, Veal Bolognese, Mozzarella
- Homemade Meatballs, Spicy Arrabiatta Sauce
- Slow Cooked Pulled Pork, Smoked Orange BBQ Sauce
- Down Home Mac & Cheese with 3 Year Old Cheddar
- Homemade Quiche Made to Order, Serve 4-6
- Spinach and Feta Pie - Sundried Tomato, Caramelized Onions
- Eggplant Parmesan Stacks – Tomato Sauce, Asiago Cheese
- Veggie Stacks – Layers of Roasted Veggies, Lemon Goat Cheese, Mushroom Duxelle
- Deep Dish Frittata – Potato, Caramelized Onion, Mushroom, Beemster Cheese
- Dags & Willow's own Cheese Fondue.

**\*To ensure orders can be met, please give us at least 3 days' notice.**

**\*Contact us directly to discuss pricing.**