

Dags & Willow

FINE CHEESE AND GOURMET SHOP

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**Delicious custom meals for you to pick-up and heat-up!
Perfect for effortless entertaining or a quick family meal.**

Wraps:

- Oven roasted turkey with caramelized onions, sautéed red peppers, goat cheese, pesto and a roasted red pepper sesame sauce.
- Spinach and ricotta slice with mushrooms, sundried tomatoes, grilled zucchini and a sweet yellow pepper sauce.
- Pulled beef tossed with a mustard horseradish sauce, with sautéed mushrooms, caramelized onions and blue cheese.

Soups:

- Tomato Vegetable Soup with Basil Pesto.
- Mushroom and Wild Rice Soup.
- Asian Broth with Veal Dumplings.
- Fresh Garden Gazpacho.
- Roasted Butternut Squash Soup
- Broccoli and Blue Cheese Soup

Salads:

- Lemon Pesto Orzo Salad with Grilled Asparagus, Zucchini and Oven Dried Cherry Tomatoes.
- Honey Mustard Wheatberry Salad with Red Peppers, Cranberries and Sunflower Seeds.
- Crunchy Fennel and Cucumber Salad with Red Peppers, Dill and Edemame.
- Mini New Potato Salad with Blue Cheese, Artichoke Hearts and Caramelized Onions.
- Minted Lentil Salad with Sundried Tomatoes and Feta Cheese.
- Southwestern Corn Salad with Jalapeno Peppers, Cilantro and Black Beans **(seasonal)**.
- Three Bean Salad with Red Pepper, Green Onion and Celery in a Tangy Dressing.
- Cabbage and Carrot Slaw with Toasted Pecans and Prosciutto.
- Mediterranean Lentil Salad with Feta Cheese, Red & Green Peppers, Kalamata Olives and Green Onion.
- Red Quinoa Salad with Green Peas, Hearts of Palm, Red Pepper, Toasted Almonds and Fresh Ginger
- Roasted Brussel Sprout Salad with Walnuts, Celery, Roasted Carrots and Raisins.
- Moroccan Couscous Salad with Israeli Couscous, Cashew Nuts, Dried Fruit and Sweet Potato.
- Mixed Greens with Dried Cranberries, Toasted Pumpkin Seeds and Yellow Pepper with a Sweet Balsamic Dressing.
- Cumin Scented Quinoa Salad with Roasted Carrots, Chickpeas, Coconut, Toasted Pecans and Honey Dates.

Platters:

- Antipasto Platter with Assorted Deli Meats, Cheeses and Marinated Vegetables.
- Charcuterie Platter with an Assortment of Pates, Cured Meats, Pickles and Compote.
- Dags & Willow Cheese Tray with Informative Cards, Dried Fruit and Fresh Herbs.
- Platters of Our Sandwich Wraps.
- Shrimp Cocktail with a Roasted Tomato Horseradish Dip
- Crudités Platters with a Colourful Mixture of Fresh Vegetables and our Spinach Aioli Dip.
- Smoked Trout Platters starring Millford Bay Smoked Trout served with Horseradish.
- Gourmet Dessert Platter of Cookies and Squares

Sides:

- Crispy Asparagus **or** Green Beans, with Red Peppers and Almonds.
- Soy Ginger Asparagus with fresh Cilantro.
- Sesame Green Beans.
- Roasted Eggplant, Zucchini and Peppers Tossed with Tarragon and Chives.
- Wild and Basmati Rice Pilaf with Fresh Herbs.
- Roasted Butternut Squash with Glazed Shallots and Roasted Garlic.
- Twice Baked Potatoes with Raclette Cheese.
- Oven Roasted Whole New Potatoes with Extra Virgin Olive Oil and Fresh Parsley.
- A Colourful Array of Roasted Root Vegetables.
- Mushrooms Marinated in Extra-Virgin Olive Oil, Herbs & Balsamic Vinegar.

Mains:

- Chicken Cacciatore: Boneless Pieces of White Chicken Breasts Simmered Slowly in a Tomato Sauce with Mushrooms, Onions and Red Peppers.
- Chicken Coq-au-Vin: Boneless Pieces of White Chicken Breasts Simmered in a Rich Red Wine Sauce with Mushrooms and Onions.
- Boneless Breast of Chicken Stuffed with Goat Cheese and Prosciutto.
- Coconut Lime Tandoori Chicken Brochettes with a Mango Salsa.
- Indian Butter Chicken: Slow Cooked Pieces of White Breast Meat Cooked in a Thick Rich Cashew Nut and Almond Sauce.
- Channa Massala: Chickpeas Cooked in a Tangy, Spiced Tomato Sauce.
- Palak Gosht: Succulent Beef Braised in a Smooth Spinach Sauce.
- Spiced Tomato & Honey Braised Lamb Shanks with Apricots and Cranberries.
- Mustard and Herb Crusted Beef Tenderloin with a Florentine Aioli.
- Asian Ribs with Dags & Willow's Hoisin BBQ Sauce.
- Guinness Beef Stew with Onions, Potatoes and Mushrooms
- Spicy and Smokey Chipotle Chili
- Poached Salmon with a Yogurt Dill Sauce.
- Sesame Seared Salmon served with a Maple Ginger Glaze.
- Rigatoni Pasta Tossed with our Slow Braised Veal Meat Sauce.
- Mediterranean Pasta with Sundried Tomatoes, Artichoke Hearts, Olives and Feta.
- Fussili Pasta in a Creamy Gorgonzola, Mushroom and Sherry Sauce.
- Ricotta & Spinach Cannelloni Topped with Pecorino Romano Cheese.
- Fabulous Meat Lasagnas made with our famous slow braised veal meat sauce.
- Homemade Meatballs in a Spicy Arrabiatta Sauce.
- Down Home Mac & Cheese with 6 Year Old Cheddar.
- Individual Homemade Quiche Made to Order, or Larger Quiche That Serve 4-6.
- Spinach and Feta Pie with Sundried Tomato and Caramelized Onions.
- Dags & Willow's own Cheese Fondue.

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

***Please contact us directly to discuss pricing.**