

# Hungry for Local

Hands to Table Harvest Menu - September 1st - 30th 2023



*Personal Touch Catering*

personaltoucheatery.ca

\*This menu is available Tuesday to Friday from 11am-5:30pm

## Appetizers

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\$10.00

### Mushroom Tartlet

*Fisher's Fungi Farm* Mushroom & *Great Lakes Goat Dairy* Caramelized Onion Cheese Tartlet w/  
*Aslan Organics* Greens tossed with *Huron Coast Trading Co* Garlic Olive Oil

## Main

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\$14.00

### Bison Blade Roast Sandwich

*Copper Flats Bison Co* Blade Roast Sandwich with Caramelized *Vrolyk Farms* Onions, *Kate's Garlic House & Twin Bridge Honey's* Black Garlic Honey Mustard and *Urban Acres Family Farm* Micro Greens

## Dessert

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\$8.00

### Beet Brownie

*Sarnia Farmers Market* Roasted Beet Brownie w/ a *Bayfield Berry Farm* Blueberry Sauce

From creation to consumption and everything in between. When you know the story behind the food on your plate, it will leave you with a better taste in your mouth. Learn more about these local culinary partnerships at [handstotable.ca/](http://handstotable.ca/)

