



FROM OUR HANDS TO YOUR TABLE
FEATURE MENU • OCTOBER 1-31



Harvest MENU

PERSONAL TOUCH EATERY &
CATERING

APPETIZER

BLACK GARLIC HUMMUS WITH PITA CHIPS

Made with *Kate's Garlic House* garlic

-9-

ENTREE

ROASTED JACK PINE MEADOWS CHICKEN SAUSAGE WRAP

Roasted *Aslan Organics* Squash, Sautéed Peppers and onions, spinach,
lettuce, and a *Twin Bridge* Honey Mustard Sauce

-14-

DESSERT

HAZELNUT AND CHOCOLATE PHYLLO SQUARE

Made with *Blackwell Nuts*

-6-

Prices include tax



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