

## dish Summer Hamper Order Form

Please complete order form and either fax (416-920-6469) or email  
jen@dishcookingstudio.com; pam@dishcookingstudio.com

**You will receive a follow up call to confirm your order.**

<b>Name:</b>	<b>Date &amp; Time of Pick-up:</b>
<b>Company:</b>	
<b>Email:</b>	
<b>Date Ordered:</b>	
<b>Address:</b>	<b>Allergies &amp; Restrictions:</b>
<b>Phone #:</b>	
<b>Name on card:</b>	
<b>Card #:</b>	
<b>Expiry date:</b>	

Orders must be place before NOON on Monday for pick-up, Thursday & Friday 8AM-7PM,  
Saturday 9AM-4PM

*Portions serve 4 HUNGRY adults*

Please indicate your selection and the quantity

- Starter Options: platter & serve \$19.95** **Qty**
- dish's own guacamole & salsa with organic tortilla chips
  - Selection of three dips with Jules Pâtisserie bread crostini
  - Grilled pizzas with chorizo, provolone & grilled red onion
  - Local garden crudités with dish's own wild leek ranch dip

- Protein Options: vacuum packed & grill ready \$59.95** **Qty**
- Chili cilantro marinated Kerr Farms skirt steak with  
dish's own chipotle lime BBQ sauce
  - Lake Huron pickerel filet with dish's own lemon  
& pickled asparagus tartar sauce
  - Garlic, chili & lemon marinated butterflied leg of Ontario lamb  
with dish's own spicy Chermoula sauce
  - Lake Huron trout filet with tarragon shallot butter
  - Free range Ontario chicken breast stuffed with smoky goats cheese
  - Braised short ribs with honey ginger garlic BBQ glaze

**Vegetable Side Options: ready to heat on the grill or in the oven \$19.95** **Qty**

- Stuffed baked potatoes (green onion, bacon 'n' cheddar) in foil \_\_\_\_\_
- Maple chili roast sweet potatoes in foil \_\_\_\_\_
- Ontario asparagus with lemon parmesan vinaigrette \_\_\_\_\_
- Polenta wedges with oven roasted tomato compote \_\_\_\_\_

**Salad Side Options: serve room temperature \$24.95** **Qty**

- Artichokes alla romana - fresh artichokes braised with herbs and garlic, white wine & olive oil, cooked until golden \_\_\_\_\_
- Pasta salad with seasonal grilled vegetables, marinated fiore di latte cheese & sundried tomato vinaigrette \_\_\_\_\_
- Haricots verts, fresh tomato, niçoise olives, slivered almonds & fresh basil vinaigrette \_\_\_\_\_
- Organic greens, crispy shallots, toasted pumpkin seeds, shaved heirloom carrots, marinated feta cheese & maple chipotle vinaigrette \_\_\_\_\_

**Sweet Endings Options: plate & serve \$19.95** **Qty**

- Seasonal fruit crostata with vanilla Chantilly cream \_\_\_\_\_
- S'mores kit complete with dish's own marshmallows, homemade graham squares & 70% dark chocolate \_\_\_\_\_
- Chocolate brownie cheesecake with a salted caramel sauce \_\_\_\_\_
- Fresh cranberry, caramel & almond tart with cinnamon crème anglaise \_\_\_\_\_

**TOTAL ORDER – Number of items** \_\_\_\_\_

**TOTAL COST (excluding taxes)** \_\_\_\_\_

**dish cooking studio**  
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**Toronto ON**  
**416-920-5559**  
**www.dishcookingstudio.com**