



Untamed Acres Kitchen

Eat well. Live wild.

The secret to a happy and stress-free gatherings is delegating the cooking to us!

CATERING MENU

Prices begin at \$30 pp

MAINS

Greek Chicken

chicken roasted with lemon, garlic, and herbs

Roast Beef with Au Jus

tender roasted beef in au jus, buns and our wild inspired Boreal Bigfoot Sauce included

Untamed Acres Pulled Pork

*features our signature Untamed BBQ Sauce and buns included

Bruschetta Chicken

roasted chicken topped with fresh tomato, basil, and balsamic glaze

VEGETABLE

Roasted Vegetables

roasted peppers, onions, mushrooms + broccoli

Marinated Vegetables

marinated tomato, broccoli, cauliflower + mushrooms

Mixed Peas, Corn + Carrots

steamed vegetables with garlic or dill

SALADS

Mixed Greens

a variety of mixed greens

*dressings not included

Caesar Salad

romaine, bacon bits, croutons + parmesan cheese served with homemade dressing

Spring Salad

romaine, toasted almonds, mozzarella, mushrooms, fresh dill dressing

STARCH

Herb Roasted Potatoes

baby potatoes roasted with fresh herbs and garlic

Garlic Mashed Potatoes

creamy mashed potatoes with rich roasted garlic flavour

Creamy Dill Potatoes

tender potatoes in a creamy dill sauce

Local Wild Rice Medley

local wild rice blend with seasonal vegetables

Dates are limited and based on a first come first served basis.

50% deposit required to book and the other half upon delivery.