

Waring House Gourmet

Catering & Gourmet-to-Go
Fine Food Products & Giftware



Look what's cooking at 221 Main

Fresh-to-go Menu

May 3 to 9

Veggie Soup: Wellington mushroom and portabella.

Soup: Barley Days Brewery Wind & Sail Dark Ale beef and barley.

Hot Pot: County lamb and mint stew.

May 10 to 16

Veggie Soup: Heirloom carrot, orange, and ginger.

Soup: Carson Bay Cajun chicken and corn.

Hot Pot: Barley Days Brewery Wind & Sail Dark Ale beef stew.

May 17 to 23

Veggie Soup: Honey Wagon buttermilk apple and red lentil.

Soup: Carson Bay beef and spinach calalou.

Hot Pot: Carson Bay turkey, broccoli, and Black River cheddar.

May 24 to 30

Veggie Soup: West Lake asparagus.

Soup: Waring House clam chowder.

Hot Pot: County pork and apple cider stew.

May 21 to June 6

Veggie Soup: Fresh tomato basil and orzo.

Soup: Carson Bay chicken, apple, and rice.

Hot Pot: Barley Days Brewery Sugar Shack Ale three bean chilli.

FROZEN FOODS – Sm \$7.95, Med \$10.95, Lg \$21.95

Chicken Curry - Red & Green

Lamb Curry

Vegetarian Curry

Shepherds Pie

Baked Beans – Sm \$3.50, Med \$6.95, Lg \$10.95

Beef Bourguignonne

Mac & Cheese

Eggplant Parmesan

Pot Pie – Chicken / Beef / Lamb

Quiche – Vegetarian & with Meat

Tourtiere – sm \$5.95, Lg \$15.95

Lasagna – Vegetarian & with Meat

Chili – Vegetarian & with Meat

Beef Stroganoff

Cabbage Rolls

COOKIE DOUGH - 25 Varieties. Come in and check them out!

ASSORTED SOUP - Sm \$3.00, Med \$6.00, Lg \$10.00

Chef's Specials

Mon: Chicken

Tues: Vegetarian

Wed: Pot Pie

Thurs: Fish

Fri: Chef's Choice

Pastry Chef's Specials

Mon: Scones, Turnovers, Loaves,
Small Cakes

Wed: Scones, Turnovers, Loaves,
Cornish Pasties, Eccles Cakes

Fri: Scones, Turnovers, Loaves,
Pies & Tarts, Coconut Cream Pie, Cakes

Catering is our specialty!

There are many occasions in life that are special and Waring House Gourmet is ready to help you carry out those events with finesse and flare.

Waring House Gourmet's catering service is pleased to offer delicious foods selected from its extensive menu at your chosen venue. Our experienced chefs are ready to help with formal weddings and events, business meetings, parties, informal gatherings, and backyard barbecues. No mess, no fuss, no bother for you!

For information and quotations for all your catering needs, please call Trisha Dubyk at 613-476-8133.