



Prices are per person. Please note that price is subject to change.

The Meals

The food has already been prepared and is ready to warm up. Chef Suhel carefully cooks farm-fresh ingredients to create these meals, which are frozen and can be reheated in the manner described below:

Regarding plastic container:

1. Remove the meal from the freezer and store it in the refrigerator one day in advance.
2. Put the food in a pot the following day. Set the heat to medium and bring it slowly to a boil, stirring once or twice along the way.

Regarding containers made of aluminum:

1. Set the oven's temperature to 350 degrees.
2. Set the oven containers with their lids off.
3. The meal will take 20 to 30 minutes to reheat if it was defrosted in the refrigerator the day before.

Meal choices:

Thai curry chicken stew: Made with fresh chicken, curry paste, coconut milk, onions, celery, cilantro, and sweet potatoes. **\$10 per portion.**

Italian meatballs: Freshly ground beef is used to make the Italian meatballs. Made with milk, bread, breadcrumbs, eggs, parmesan cheese, salt and pepper along with onions, garlic and parsley. **\$10 per portion.**

Braised Lamb shank:

Lamb shank slowly braised with Carrots, celery, onion, garlic, parsley, tomato. **\$10 per portion.**

Duck confit: Tender and delicious duck was confit four hours in duck fat. **\$10 per portion.**

Shepard's pie: Fresh yukon potatoes, onion, garlic, corn, peas and parsley combined with freshly ground beef. **\$10 per portion.**

8oz Chicken supreme:

Sauce grand-mère, pearl onions, bacon and farm mushrooms. **\$10 per portion.**

Lasagna:

Organic ground beef, tomato, carrot, celery, onion, garlic parsley, béchamel, parmesan cheese. **\$10 per portion.**

Lamb stew:

Organic Lamb shoulder slowly braised with carrots, turnip, onion, red wine. **\$10 per portion.**

Roaster chicken wings:

One pound for freshly cooked organic roaster chicken wings marinated in a homemade BBQ sauce. **\$12 per Lb.**

Baby Back Ribs BBQ Sauce:

Slowly braised baby back ribs marinated for 12 hours in our homemade BBQ sauce. **\$10 per portion.**

Beef Short Ribs Asian Style:

Beef short ribs marinated in a homemade Asian sauce. **\$10 per portion.**

Vegan/gluten free chickpeas stew:

Celery, chickpeas, tomato, onion, bell pepper, garlic. **\$10 per portion**

Vegan Lasagna:

Homemade lasagna with vegetable, vegetable broth. **\$10 per portion**

The Raw Proteins:

Duck Magret: Chez Suzanne's farm organic free range. **\$15 per portion.**

6oz Center cut Atlantic salmon filet: **\$8 per portion.**

8oz Beef wellington with forest mushrooms and wrapped in puff pastry/ \$15 each