



SUMMER

SALADS

Gluten-free (surcharge applies), dairy-free, and vegan substitutes available on request

Ontario Summer Salad

Baby Lettuces, Peaches, Grilled Corn, Crumbled Local Goat Cheese
(GF)

Tuscan White Bean Salad

Lemon, Olive Oil, Capers, Fresh Herbs, Seasonal Veg
(Vegan, GF)

Shaved Summer Squash, Carrot, Lemon, Oregano, Garlic, Roasted
Red Peppers
(Vegan, GF)

Baby Lettuces, Tomato, Marinated Red Onion, Toasted Pumpkin
Seeds, Shaved Radish
(Vegan, GF)

Romaine Hearts, Shaved Parmesan, Focaccia Croutons, & Caesar
Dressing
(Crispy Chicken Skin Optional: 25c surcharge per guest)

‘Panzanella di Farro’

Corn, Peas, Farro, Cherry Tomatoes, Fresh Mint, Scallion
(Vegan)



Local Melon, Cucumber, Crispy Shallot, Feta, Picked Herbs
(GF)

Dahi Chaat
Chickpeas, Yogurt, Tamarind, Seasonal Veg
(GF)

Classic Potato Salad
Mayo, Whole Grain Mustard, Scallion, Cornichon
(GF, DF)

SANDWICHES

*Gluten-free (surcharge applies), dairy-free, and vegan substitutes
available on request*

Grilled Chicken Breast, Pesto, Fior de Latte, Roasted Sweet Peppers,
Foccacia

Glazed Char Siu Pork or Chicken, Chinese Mustard Mayo, Shredded
Lettuce, 'Quick Pickle', Soft French Baguette
(DF)

Confit Tomato, Lemon Ricotta, Tapenade, Mixed Baby Lettuces
(Vegetarian)



Tuna, Pickled Celery, Shave Red Onion, Extra Virgin Olive Oil,
Parsley, Capers, Dijon Mayo
(DF)

Mortadella, Artichoke, Baby Lettuces, Calabrian Chile Spread

Philly Style Roast Pork Sandwich, Caramelized Onions, Broccoli Rabe
Pesto, Spicy Aioli, Provolone

Trout Rilletes, Fresh Herbs, 'Quick Pickle' Mayo

Slow Roasted Black Angus Beef, Dijon, Arugula and Caramelized
Onion Aioli

Fresh Roasted Breast of Turkey, Basil Aioli

Classic Egg Salad with Celery, Scallions and Mayo

MAIN COURSES

Pan Roasted Steelhead Trout with Salsa Verde
(GF, DF)

Spanish Style Lamb Stew with Chorizo, Navy Beans, Plum Tomatoes
and Paprika
(GF, DF)



Coq Au Vin – Cabernet Braised Chicken, Pearl Onions, Mushrooms
with Creamy Mashed Potato

Falafel, Tabbouleh, Hummus, Tahini and Flatbread
(Vegan)

West Indian Veg Curry, Chickpea, Potato, and Spinach with Basmati
(GF, Vegan)

Flatbread Chicken Korma or Beef Vindaloo with Raita & Naan

Rigatoni Bolognese

Grilled Lamb Kofta with Squash Orzo

Lasagne – Beef or Three Cheese Vegetable

Miso Glazed East Coast Salmon with Seasonal Vegetables
(GF, DF)

Thai Red Curry Chicken with Jasmine Rice
(GF, DF)

Penne Pasta, Plum Tomato Sauce, Fresh Basil & Black Olives
(Vegetarian)

Black Angus Beef Bourguignon -Red Wine, Pearl Onions, Mushrooms
and Root Vegetables with Buttered Noodles

For custom quotes, packages, or event inquiries, please contact us at orders@acqua.ca.



DESSERT

Acqua's selection of house baked pastries, tarts and squares