



CHARTIER RESTAURANT

Dinner large party set menu options

Thank you for your interest in Chartier for your upcoming gathering - we don't take your trust in us lightly, and we work hard to deliver a flawless experience for you and your guests.

In order to provide a seamless experience, we require groups of 10 guests or more to select one of the set menu options from the list below.

No need to have your guests select their choices in advance - our service team will take care of that upon your arrival once everyone is seated, and has a drink in hand.

We are happy to accommodate dietary restrictions and allergies - please let us know prior to your arrival if there are any in your party.

Please provide your final guaranteed guest count 2 days prior to your arrival by emailing taylor@dinechartier.com

Note: as per industry standards, there is an auto gratuity charge of 18% for parties over 10 people.

Option #1 \$55 per person

Course 1

Bread & Butter Board

Freshly Baked Mother Sourdough / Good Morning Honey + Lavender Whipped Butter / Balsamic Reduction / Preserved Salted Herbs

And guests choice of:

Summer Brussel Sprout Slaw

shaved fresh brussel sprouts / creamy poppyseed dressing / fennel / Steve & Dan's pickled apples / fresh strawberries / Sylvan Star aged Grizzly gouda / *GF*

Street Corn Soup

roasted corn / buttermilk / garlic chili oil / lime crema / Lakeside Farmstead butter cheese / fresh scallions *gf*

Tomato Basil Soup

Gull Valley tomatoes / onion / garlic / Vertical Roots basil / balsamic drizzle *df/gf*

Course 2

Guests choice of:

Beaumont Smoked Meat Sandwich

house-smoked & slow-cooked beef brisket / lightly grilled Mother sourdough / cornichons / jam dijon / triple cooked, hand cut Yukon Gold fries / *DF*

or

Chicken & Mushroom Risotto

herb marinated & grilled chicken / shiitake & porcini mushroom risotto / truffle tamari vinaigrette / feathered Woodland oyster mushrooms / peas / Sylvan Star Grizzly gouda / *GF*

or

Chicken Pot Pie

Sunworks Farm organic braised chicken / flaky puff pastry crust / potato / carrot / celery / onion / garlic / corn / green beans / thyme bechamel

Or

Pork Belly

Irving's Farm Berkshire pork belly / Lakeside Farmstead buttercheese / shallot / garlic / couscous / pine nut / sherry soaked raisins / olives / scallion / pickled red onion / parsley

Course 3

Elderflower Crème Brûlée

Vanilla heavy cream / vanilla bean paste / burnt sugar / *GF*

Passionfruit Raspberry Cake

vanilla chiffon cake / passionfruit namelaka / raspberry gelee / passionfruit curd / white chocolate ganache / vanilla bean namelaka / gold leaf

Rotating Seasonal Pie

house-made filling / flaky pie crust

Mother Bakery Treats

see our available selection of fresh baked goods at our host stand / perfect to enjoy here or to take home with you

Option #2 \$65 per person

Course 1

Garde Manger Board

Canadian Cheeses / Cured Meats / House-made Preserves / Effing Seafood Salmon Rillettes /
House made Potato Chips / Marinated PEI Mussels / Pork Creton / Pickled Vegetables /
smoked olives / Freshly baked Mother Sourdough

Guests choice of:

Summer Brussel Sprout Slaw

shaved fresh brussel sprouts / creamy poppyseed dressing / fennel / Steve & Dan's
pickled apples / fresh strawberries / Sylvan Star aged Grizzly gouda / GF

Street Corn Soup

roasted corn / buttermilk / garlic chili oil / lime crema / Lakeside Farmstead butter
cheese / fresh scallions *gf*

Tomato Basil Soup

Gull Valley tomatoes / onion / garlic / Vertical Roots basil / balsamic drizzle *df/gf*

Course 2

Guests choice of:

Beaumont Smoked Meat Sandwich

house-smoked & slow-cooked beef brisket / lightly grilled Mother sourdough / cornichons
/ jam dijon / triple cooked, hand cut Yukon Gold fries / DF

or

Chicken & Mushroom Risotto

herb marinated & grilled chicken / shiitake & porcini mushroom risotto / truffle tamari
vinaigrette / feathered Woodland oyster mushrooms / peas / Sylvan Star Grizzly gouda / GF

or

Chicken Pot Pie

Sunworks Farm organic braised chicken / flaky puff pastry crust / potato / carrot /
celery / onion / garlic / corn / green beans / thyme bechamel

Or

Pork Belly

Irving's Farm Berkshire pork belly / Lakeside Farmstead buttercheese / shallot / garlic
/ couscous / pine nut / sherry soaked raisins / olives / scallion / pickled red onion /
parsley

Course 3

Elderflower Crème Brûlée

Vanilla heavy cream / vanilla bean paste / burnt sugar / GF

Passionfruit Raspberry Cake

vanilla chiffon cake / passionfruit namelaka / raspberry gelee / passionfruit curd /
white chocolate ganache / vanilla bean namelaka / gold leaf

Rotating Seasonal Pie

house-made filling / flaky pie crust

Mother Bakery Treats

see our available selection of fresh baked goods at our host stand / perfect to enjoy
here or to take home with you

Option #3 - Shareables (served family style) \$55/person

Garde Manger Board

Canadian Cheeses / Cured Meats / House-made Preserves / Effing Seafood Salmon
Rillettes / House made Potato Chips / Marinated PEI Mussels / Pork Creton /
Pickled Vegetables / smoked olives / Fresh Mother Sourdough

Bread & Butter Board

Freshly Baked Sourdough / Good Morning Honey + lavender Whipped Butter / Balsamic
Reduction / Preserved Salted Herbs

Poutine

triple cooked hand cut yukon gold potatoes / Old School Cheesery cheese curds
/ Montreal style gravy / magic / GF

Haricots vert

battered green beans / smoked maple aioli / chili maple syrup / DF

Pissaladière

house-made sourdough flatbread / Gull Valley red, cherry, & pickled green
tomatoes / fior di latte mozzarella / Vertical Roots basil / maldon sea salt

Summer Brussel Sprout Slaw

shaved fresh brussel sprouts / creamy poppyseed dressing / fennel / Steve &
Dan's pickled apples / fresh strawberries / Sylvan Star aged Grizzly gouda / GF

Option # 4 - Shareables (served family style) \$65/person

Garde Manger Board

Canadian Cheeses / Cured Meats / House-made Preserves / Effing Seafood Salmon
Rillettes / House made Potato Chips / Marinated PEI Mussels / Pork Creton /
Pickled Vegetables / smoked olives / Fresh Mother Sourdough

Bread & Butter Board

Freshly Baked Sourdough / Good Morning Honey + lavender Whipped Butter / Balsamic
Reduction / Preserved Salted Herbs

Poutine

triple cooked hand cut yukon gold potatoes / Old School Cheesery cheese curds
/ Montreal style gravy / magic / GF

Haricots vert

battered green beans / smoked maple aioli / chili maple syrup / DF

Pissaladière

house-made sourdough flatbread / Gull Valley red, cherry, & pickled green
tomatoes / fior di latte mozzarella / Vertical Roots basil / maldon sea salt

Summer Brussel Sprout Slaw

shaved fresh brussel sprouts / creamy poppyseed dressing / fennel / Steve &
Dan's pickled apples / fresh strawberries / Sylvan Star aged Grizzly gouda / GF

Sugar Shack Fried Chicken Sandwich

herb buttermilk brined chicken / Swiss cheese / Meuwly's honey ham / smoked maple
aioli / sugar shack maple molasses glaze / pickles / toasted pain de mie bun

Beaumont Smoked Meat Sandwich

smoked & slow-cooked beef brisket / cornichons / house-made mustard / house-made
lightly grilled sourdough