

ciel & bois

RETREAT LODGING

Hayley's home cooking

Our local host, Hayley, will cook a full day's meals for you and your guests.
Enjoy home-cooking away from home.

- Groups of 5 to 9: \$100 per day/person
- Groups of 10 to 19: \$75 per day/person
- Price includes 3 meals per day with appetizers and desserts
- Vegetarian, vegan, gluten, and nut-free options available for advanced orders

CONTINENTAL BREAKFAST*

INCLUDES ALL OF THE FOLLOWING:

- Oatmeal banana muffins
- Vanilla, almond, flax granola
- Organic vanilla yogurt
- Artisanal fresh bread
- Montreal style sesame bagels
- Farm fresh eggs

*self-serve



APPETIZERS & SNACKS

EXAMPLES INCLUDE:

- Gougère cheese puffs
 - with gruyère cheese
- Vegetable crudité platter
 - with hummus or yogurt, garlic and dill dips
- Cheese platter with fruits and nuts
- Smoked salmon on pumpnickel
 - with dill, cream cheese, and red onions
- Roasted tomato and goat cheese tarts
 - with caramelized onions

LUNCH

INCLUDES SOUP OF THE DAY AND HOMEMADE SOURDOUGH BREAD

- Sandwich platter
 - with assorted cold cuts, cheese, vegetables, and spreads
- Vegetable quiche with mushroom, onions, spinach, and cheese
 - comes with mixed salad greens and homemade vinaigrette
- Traditional quiche lorraine
 - comes with mixed salad greens and homemade vinaigrette
- Grilled chicken caesar salad with garlic croutons

DINNER

- Roast dinner
 - choice of organic leg of lamb or heritage organic pork
 - served with garlic rosemary roasted potatoes, seasonal vegetables and salad
- Shepherd's pie
 - organic lamb mince, carrots, peas, onions, and corn
 - served with mixed greens salad
- Roasted eggplant, zucchini and shiitake mushroom casserole
 - with caramelized onions topped with filo pastry
 - served with mixed greens salad
- Chicken green curry with shallots, carrots, green beans, and coconut milk
 - served with basmati rice and asian cabbage salad
- Mushroom, spinach, swiss cheese lasagna
 - served with mixed greens salad
- Sole Meunière with lemon butter sauce
 - served with potato/parsnip mash and seasonal vegetables

DESSERTS

Pies

- Seasonal fruit pies
 - apple, blueberry, or peach
 - served with vanilla ice cream
- Lemon meringue
- Maple, butterscotch meringue



Other desserts

- Cheesecake
 - topped with lemon curd and wild boreal blueberries
- Flourless chocolate cake
- Old fashioned ginger spice cake
- Oatmeal date cookies
- Chocolate chip cookies
- Pecan tarts