

Menu for Cypress Hills Annual Meeting – by The Shop Bakery and Deli, Maple Creek, SK

Choices available when you register for the meeting – children half price. Please take what you order on registration.
GF = Gluten Free; Vegan: anything labelled Vegan is also Dairy Free. Each meal set price – pay on registration

Friday Evening Meal US\$ 21

Entree:

- Three cheese beef lasagna (meat)
- Vegetarian Butternut Lasagna (GF Friendly/Vegan)

Salad:

- Mixed Greens with Saskatoon Vinaigrette (GF/Vegan)
- Cabbage and Kale Salad with Toastd Yeast Dressing and Grapefruit (GF/Vegan)

The Shop Sourdough Garlic Bread (GF available)

Garnish: trio of pickles and marinated olives (GF/Vegan)

Dessert Bar:

- Lemon Suntea Sheet Cake
- Chocolate Chai Profiteroles
- Coconut Panna Cotta with Passionfruit Gelee (GF)
- Mocha Cream Tarts (Vegan)

Breakfast Saturday and Sunday US\$9

The Shop house-made Granola and Vanilla Yogurt (GF)

Coconut Chia Pudding cups with Raspberry (GF/Vegan)

Fresh Fruit Platter

Freshly Made Shop Muffins (optional GF choice available)

The Shop house-made Bread (optional GF choice available)

Butter, Jam, Peanut Butter, Vegan Butter

Coffee, milk, orange juice, bottled water, almond milk

Saturday Sack Lunch (Fully prepared in brown bag w/ cutlery and napkins) US\$11

Sandwich: (children's = 1/2 sandwich)

Spanish Roast Beef with Roasted Red Peppers and Creamy Chimichurri Goat Cheese (Meat)

Honey Baguette with House-Roasted Ham, salami, capicola and fig. (Non-Dairy)

Rice Vermicelli Salad Wrap with Spiced Passionfruit Sauce (GF/Vegan)

Fresh Apple, Orange, or Pear

Bottle of Water, Juice Box

Sweet:

The Shop Haida Gwai Granola Bar (GF)

Fresh Cookie or Brownie (GF available)

PB&J Bars (Vegan)

Saturday Evening Meal US\$21

Entree:

- Traditional Cabbage Rolls (meat)
- Vegetarian Cabbage Rolls with Dill Sauce (GF/Vegan)

Side:

- Swedish Mashed Potato (GF)
- Roasted Brussels Sprouts with Tahini Nutritional Yeast Sauce (GF/Vegan)

Salad:

- Broccoli Salad with Cranberry and Sunflower Seeds (GF/Vegan)
- Spinach Salad with 5-Spice Dressing, Cashews, and Mandarins (GF/Vegan)

Fresh Buns (GF available)

Garnish: Trio of pickles and marinated olives (GF/Vegan)

Dessert:

- German Chocolate Layer Cake
- Blood Orange Tartbites
- Lemon Meringue Cupcakes (GF)
- Rosey Rock Road Square (Vegan)

Coffee, Lemon Suntea, Milk, Almond Milk