

# WALK OF LIFE 2014 "After Party"

Food Vendors & Menus Percentage of sales donated to Cardiac Health Foundation of Canada

# **Humber College School of Hospitality, Recreation & Tourism**

- **BAKED CHICKEN TENDERS** Baked pieces (4) of all white meat chicken breasts coated in panko whole wheat breadcrumbs and parmesan cheese. Baked until golden brown. Served with mango dipping sauce and a seasonal vegetable tri-coloured rotini salad - \$5.00
- MULTI GRAIN LAYERED FRUIT YOGURT PARFAIT - Prepared with fresh seasonal fruit -\$4.00

## **Gourmet Gringos**

- VEGGIE/CHICKEN BURRITOS rice, beans, pico de gallo, cheese, guacamole and chipotle aioli - \$8.00
- ▼ VEGGIE TACOS corn, mushroom and onion ragu on gluten free corn tortillas - 2 for \$7.00
- ▼ CHCKEN TACOS braised chicken breast. guacamole, onions and cilantro on gluten free corn tortillas - 2 for \$7.00

# **Barque Smokehouse**

▼ SMOKED TURKEY BREAST WRAPS - with cranberry sage sauce - \$5.00

#### **Buster's Sea Cove**

- FISH TACOS made whole grain coated batter on fish, cabbage, salsa verde, pico de gallo and guacamole, served on a gluten free corn tortilla - 2 for \$10
- OCTOPUS TACOS made whole grain coated batter on octopus, cabbage, salsa verde, pico de gallo and guacamole, served on a gluten free corn tortilla - 2 for \$10
- LOBSTER ROLLS made with Nova Scotia lobster, mayo, celery, chives and lemon juice on a toasted, top-split whole wheat bun with a pickle -\$13

## The Portobello Burger

- THE PORTOBELLO BURGER Served on a whole grain ciabatta bun, with chipotle mayo, lettuce, tomato, onion, sweet red peppers, and goat cheese melted into a portobello mushroom cap. - \$7.00
- KALE SALAD Kale salad, red cabbage, red radishes, pumpkin seeds, nutritional yeast, garlic, olive oil, sea salt, balsamic vinegar -\$4.00
- QUINOA SALAD Organic quinoa, cranberries, mint, cinnamon, coconut, flaxseeds, honey - \$4.00
- **MUSHROOM SOUP** Vegetable stock. portobello mushrooms, button mushrooms, garlic, parsley, celery, potatoes - \$3.00
- **CHOCOLATE BROWNIE** Walnuts, dates. cocoa - \$3.00

## **Louise Prete Fine Foods**

WHOLE WHEAT PIZZETES - Mini-pizza - stone cooked and topped with Louise's Specialty Sauces, drizzled with extra virgin olive oil & a sprinkling of parmigiana :--

- Grilled Zucchini, Sweet Bell Pepper and Goat Cheese - \$ 4.00
- Basil and fresh Fior di Latte Cheese \$4.00
- Prosciutto, Fontina Cheese and Oven **Dried Tomatoes - \$5.00**

#### **Beretta Farms**

- CHOCOLATE QUINOA CUPCAKES with ganache and flaxseed brittle - \$3.00
- WHOLE GRAIN BLT WITH TURKEY BACON - smashed avocado, roasted red pepper, onion chutney, and spinach - \$5.00

# **SPECIAL THANKS:**

- Marsha Rosen dietitian & Amy Rosen-food writer
- All our participants!!



- Craig Ruhnke-entertainment
- All our volunteers !!

