



OUR TASTE OF HOME



ALL SELECTIONS PREPARED IN
OUR KITCHEN!

www.concordfoodcentre.com

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STARTERS

Crab Cakes

New England Style Crab Cakes made with 100% pure claw and leg meat breaded in panko crumbs. Served with a lemon caper aioli.

Coconut Crusted Jumbo Black Tiger Shrimp

Tiger Shrimp dipped in a beer batter dredged in coconut & fried till golden. Served with an orange marmalade mustard horseradish sauce

Char Grilled Black Tiger Shrimp in Citrus Oil

Garlic and Lemon seasoned Black Tiger Shrimp char broiled then finished with fresh lemon segments, capers, more garlic, & olive oil

Cajun Calamari

Cajun seasoned calamari breaded in a Panko breadcrumb then fried till golden.

MAINS

Roasted “Angus” Strip Loin of Beef

An Aged “Angus” Strip Loin Of Beef seasoned with fresh herbs & spices then seared and slow roasted to rare (for reheating purposes)

Rack Of Lamb Provencal

Fresh Frenched Ontario Lamb Racks seasoned then seared to lock in the natural juices. Brushed with Dijon mustard then dredged in a breading with fresh herbs, garlic, tomato, & spices & roasted to rare.

Herb Crusted Breast of Chicken

A double breast of grain fed chicken seasoned with fresh herbs & spices. Pan seared then roasted to perfection.

Pinwheel of Poached Salmon

A fresh Atlantic Salmon fillet butterflied with spinach, dill, peppers, and mushrooms. Rolled and then poached in white wine & lemon.

SIDES

Double Baked Stuffed Potatoes

Extra large baked Russet potatoes scooped then filled with creamy chive mashed potatoes.

Polenta Towers with Grilled Vegetables

Grilled polenta coins topped with tomato basil sauce, brunoise of fresh grilled vegetables, asiago & parmesan cheeses.

Herb Crusted Roasted Mini Potatoes

Fresh mini Yukon Gold and Red potatoes tossed with fresh herbs & garlic then roasted till golden.

Potato Latkas

A European staple. Yukon Gold potatoes shredded with onions, herbs and spices then fried till golden and crisp.

Grilled Vegetable Landing Pads with Goat Cheese

An assortment of herb crusted and seasoned garden fresh vegetables grilled and then elegantly stacked and finished with a peppered goat cheese coin.

Rice Balls

Arborio rice cooked with chicken stock and tomato sauce then finished with asiago, mozzarella and parmesan reggiano cheeses

**All of our home cooked items are moderately done
and are prepared to be reheated for 10-12 minutes in
a 350 degree oven**

