


POTLUCK CASSEROLES

A minimum of 72 hrs MAY be required

Small serves 4-6 main course sizes

Large serves 10-12 main course sizes

 = gluten free

 = dairy free

Steak and Mushroom Pie

Tender Beef, Mushrooms & Potato in a Rich Dark Gravy with Shortcrust Pastry baked on top
Lrg. \$85.00

Chicken Pot Pie

Tender Chicken and Vegetables in a Fresh Herb Sauce with a Short Crust Pastry
Lrg. \$85.00

Beef Shepherd's Pie

Lean Ground Beef and Pork with Vegetables and Mushrooms topped with Mashed Potatoes.
Sm. \$50.00 Lrg. \$85.00

Beef & Italian Sausage Lasagna

Lean Ground Beef and Italian Sausage in a rich Tomato Sauce with Spinach Ricotta & Mozzarella Cheese
Sm. \$50.00 Lrg. \$85.00

Chicken Mushroom Pasta Gratin

Chicken and Mushrooms with Penne Pasta in a Creamy Béchamel Sauce and Garlic Gratin baked on top
Sm. \$50.00 Lrg. \$85.00

Chicken Artichoke Lasagna

Chicken Breast, Artichokes, Sundried Tomato in a Béchamel Sauce, Parmesan & Mozzarella
**also available in vegetarian*
Lrg. \$89.00

Chicken Shepherd's Pie

Chicken & Vegetables in a fresh Herb Sauce topped with Mashed Potatoes
Lrg. \$85.00

Chicken Tortilla Casserole

Layers of Flour Tortillas with Chicken, Vegetables, Cheeses, Refried Beans, Salsa, Herbs and Spices.
**also available in vegetarian*
Lrg. \$89.50

Chicken Dijonnaise Strudel

Tender boneless Chicken Breast in a rich Dijon and Gruyere Cream Sauce with Rice baked in light golden Phyllo.
\$61.00 serves 10-12

VEGETARIAN & SEAFOOD

Vegetable Lasagna

Roasted Eggplant, Sweet Bell Peppers, Mushrooms and fresh Basil layered in Pasta with Tomato and Béchamel Sauces
Sm. \$50.00 Lrg. \$85.00

Seafood Lasagna

Shrimp, Prawns & Alaskan White Fish with Mushrooms, Spinach, White Wine Sauce, Tomato Sauce, Parmesan and Mozzarella
Lrg. \$99.00

Cavatappi Macaroni and Cheese

Cheddar, Swiss, Parmesan and Asiago
Sm. \$42.00 Lrg. \$74.00

Seafood Casserole

Shrimp, Prawns and Alaskan White Fish with Mushrooms and Spinach, White Wine Béchamel Sauce and Garlic Gratin baked on top
Sm. \$55.00 Lrg. \$105.00

Spinach & Feta Strudel

Spinach, Feta and Ricotta Cheese Wrapped in Phyllo Pastry with Fresh Lemon and Dill
\$61.00 serves 10-12

Butternut Squash Strudel

Sweet Butternut Squash, Caramelized Onions, Green Apple and Fresh Basil baked in light golden Phyllo Pastry
\$61.00 Serves 10 - 12

Butternut Squash Gratin

Sweet Butternut Squash with Caramelized Onions, Swiss, Fresh Garden Sage and crisp golden Croutons.
Sm. \$38.00 Lrg. \$65.00


Savory Tarts

























Light golden pastry filled with Egg Custard and a variety of fillings: Spinach, Feta and fresh Tomato; Black Forest Ham with Swiss and Caramelized Onions; Broccoli, Cauliflower and Swiss
\$45.00 serves 8-10

SIDE DISHES

*Most of the following are Priced Per Serving
8 Serving Minimum is required*

 = gluten free

 = dairy free

Classic Mashed Potatoes  	\$4.25
Roasted Garlic Mashed  	\$4.25
Sweet Potato Hash 	\$4.95
Roasted Rosemary Potatoes  	\$4.25
Yam, Bacon & Leek Hash 	\$4.95
Roasted Butternut Squash With garlic & caramelized onion  	\$4.95
Lyonnaise Potatoes 	\$4.25
Scalloped Potatoes 	\$4.25
Wild Rice  	\$3.75
Jasmine Rice  	\$3.75
Coconut rice  	\$3.75
Butternut Squash Risotto	\$4.95
Steamed Vegetables  	\$4.25
Roasted Vegetables  	\$4.95
Green Beans with Roasted Shallots  	\$4.95


SALADS

(Min. of 8 of each item **MAY** be required)

All prices refer to side servings

ALL DRESSINGS ARE HOUSEMADE

 = gluten free

 = dairy free

Penne Feta Pasta

Penne with Sweet Peppers, Olives, fresh Spinach and our Feta Dressing \$4.75

Curry Mango Penne Pasta

Penne with fine diced Vegetables, Pineapple, Sweet Coconut, Mandarin Oranges and our Curry Mango Dressing \$4.75

Ginger Noodle Salad

With Asian Noodles, fresh crisp Vegetables and a Ginger Sesame Dressing \$4.75

Spinach Mango

Fresh Spinach Leaves, Green Apple, Toasted Almonds and Coconut in Mango Dressing \$4.95

Spinach Mandarin or Strawberry

Fresh Spinach Leaves with Mandarin Oranges or Strawberries, Red Onions, Toasted Sunflower Seeds and Poppysseed Vinaigrette \$4.95

Susanna's Sweet Potato Salad

Butternut Squash, Sweet Potatoes, Walnuts, Feta Cheese and Maple Vinaigrette \$5.95

Classic Caesar

Romaine Lettuce with House made Dressing, Garlic Dill Croutons and Parmesan Cheese \$4.75

Garden Salad

Artisan Leaf Lettuce, sliced Red Onion, Tomato and Cucumber with Housemade Dressings \$4.75

Greek Salad

English Cucumbers, Tomatoes, Black Kalamata Olives, Red Onion and Feta Cheese with Balsamic Olive Oil Herb Dressing \$4.75

Trailmix Coleslaw

Creamy Coleslaw with Cranberries, Pumpkin Seeds and a Light Lemon Mayonnaise \$4.75

If you are planning a large party, we would be pleased to make recommendations for salad and side dish quantities.

DELUXE MAIN COURSE SALADS

*The following are priced per serving
Minimum 8 servings required*

Chicken Mango

Tender Spinach, Green Apple, Toasted Almonds, Coconut, Chicken Breast, fresh crisp Grapes and Mango Dressing \$12.50

Chef's Salad

Wild Baby Greens, Grilled Chicken Breast, Black Forest Ham, Swiss Cheese, Cucumber, Tomato, Eggs and Poppysseed Dressing \$12.50

Waldorf Salad

Tender Chicken Breast, fresh crisp Celery, Green Apple, Grapes and Scallion with Toasted Candied Pecans on Wild Greens with Creamy Lemon Dressing \$12.50

COOK'S DAY OFF DELIVERS!

Our delivery fees vary according to location and time. Standard delivery fee is \$10.00 within Downtown Victoria

Cook's Day Off
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FAX: (250) 598-3248 TEL: (250) 598-3228
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**CASSEROLES,
SALADS
&
SIDES DISHES**