

South
Pond
Farms



Join us for an al fresco supper before the show!

Three Options:

- 1) Take away your meal for a picnic 2) Join us on the farm 3) High tea with small sandwiches & snacks (\$15/person)

July 16, 2011 3:00 – 5:00pm

Reserve by July 10, 2011

Supper Menu

Grilled lime basil chicken or balsamic beef skewers
New potatoes with min & fresh peas
Grilled summer vegetables with herbs
Mixed berry cobbler with Kawartha Dairy ice cream
\$20/person

August 13, 2011 3:00 – 5:00pm

Reserve by August 7, 2011

Supper Menu

Grilled rosemary crusted lamb or salmon
Wild rice pilaf
Grilled peppers, tomatoes, fresh herbs & local goat cheese
Seasonal fruit with balsamic splash & cookie plate
\$20/person

August 20, 2011 3:00 – 5:00pm

Reserve by August 14, 2011

Supper Menu

Grilled salmon or chicken with fresh oregano
Dilled potatoes
Tomato, basil and fresh mozzarella cheese
Bumble berry pie with Kawartha Dairy ice cream
\$20/person

August 27, 2011 3:00 – 5:00pm

Reserve by August 21, 2011

Supper Menu

Mixed grill
Almond green beans with herbs
Three grain salad with currants and basil
Italian corn cookies & local goat cheese
\$20/person