



SALADS

Blueberry Blue Cheese

Organic mixed greens with roasted pecans, blue cheese (or feta) all tossed in a homemade blueberry dressing & garnished with fresh blueberries

Pomegrante Feta

Organic baby greens topped with juicy pomegrante seeds, roasted pine nuts & savoury feta cheese finished with a maple vinaigrette dressing

Papaya

Organic mixed greens sprinkled with succulent papaya, creamy avacoda, crisp snow peas, red pepper, roasted sliced almonds, baby tomatoes & cranberries completed by a vinigratte dressing

Greek Village Salad

Crunchy cucumber, juicy tomatoes, green & red peppers, red onion, black olives & creamy feta cheese all tossed in a Chef's Alibi authentic oregano vinaigrette

Tuscan Pasta

Fusilli pasta, artichokes, fresh basil & chunks of smooth mozzarella tossed in a homemade sundried tomato & caper dressing

Chef's Abili Coleslaw

Fresh slices of cabbage mixed with peppery green onions, crunchy pumpkin & sunflower seed blend, crispy nooddles then all tossed in an original soy vinaigrette dressing

Two Toned Coleslaw

Crunchy cabbage with fresh dil, crisp Okakanagn gala apples & sweet onions coated in a creamy dressing

Caesar

Crispy romaine chunks tossed with oven baked garlic crusted croutons covered in a creamy homemade garlic parmesan dressing finished with shaved savoury parmesan & lemon slice

All Kale Ceasar

Delicious fresh kale tossed in a creamy cashew based homemade vegan dressing finished with a vegan hemp cheese blend & roasted chick pea croutons * Vegan

Broccoli Avocado

Tender steamed pieces of broccoli accompanied by creamy avocado chunks & topped with fresh cilantro then finished with a tahini lime dressing

Roasted Corn & Black Bean

Black beans & sweet roast corn with green onions & jalapenos in a honey lime dijon dressing

Wild Rice

A fluffy delicious blend of wild rice with roasted pecans, currants, dried fruits & a balsamic dressing



Roasted Vegetable & Orzo

Oven roasted peppers, red onion, zucchini & mushrooms tossed in garlic & lemon dressing mixed with orzo pasta topped with sliced green onions, pine nuts, feta & fresh basil

Creamy Potato

Homemade creamy potato salad with organic eggs, red potatoes, celery & radishes coated in a homemade buttermilk dressing

Proscuttio Asparagus

A bed of organic mixed greens topped with grilled asparagus, salty proscuttio, shaved parmesan finished with a honey balsamic vinaigrette

Strawberry Spinach

Crisp baby spinach accompanied by juicy sliced strawberries tossed in a poppy seed dressing & topped with toasted candied almonds

Pesto Pea & Parmesan

Fresh fusilli pasta coated in a pesto cream sauce complimented by baby peas, pine nuts & freshly grated parmesan

Tabouli

Authentic Lebanese style tabouli with fresh parsley, fluffy bulgar wheat served with red onion & tomatoes tossed in a lemon oil vinaigrette

Mediterranean Quinoa

A savoury combination of quinoa & chickpeas blended with sundried tomatoes, hemp seeds, olives & finished with capers, pine nuts & a lemon dressing

Un-Beetable

Chef's Alibi famous beet salad made with fresh steamed baby beets, butter lettuce & red onion served with pumpkin seeds finished with a herbed creamy cheese & maple balsamic dressing

SOUPS

Oven Roasted Tomato Basil

Succulent juicy garlic oven roasted tomatoes simmered with basil, stock & herbs then pureed until smooth served with crunchy cheese croutons & freshly shaved parmesan

Best Ever Butternut Squash

Velvety beautiful roasted butternut squash sautéed then simmered with garlic, Okanagan apple, fresh herbs, stock & finished with a crème drizzle & chopped chives

Mushroom Chowder

Three types of wild mushrooms sautéed with potatoes, corn and fresh vegetables in a cream sauce

Turkey & Chickpea

Spicy ground turkey with onions, celery, carrots, chickpeas with a tomato base & a hint of jalapeno

Parsnip Apple

A creamy blend of parsnip & apples with curry & garlic garnished with chopped chives



Fresh Pea with Mint

Sweet baby peas, fresh mint & herbs blended with buttermilk then topped with a drizzle of crème fraiche

Red Lentil Squash

Red lentils with butternut squash, tomatoes and spices make a hearty Bangladesh Dal

SIDES

Cauliflower Gratinee

Tender cauliflower sautéed with crispy prosciutto in a swiss cheese cream sauce topped with freshly grated parmesan baked until bubbly & finished with chopped parsley

Parsnip Puree

Sweet & creamy parsnips simmered with savory seasonings & whipped into a velvety puree

Roasted Beets

Organic succulent slowly roasted in the oven then tossed with raspberry vinegar & fresh thyme

Baby Potato Packs

Juicy packets of baby potatoes, sweet walla walla onion, all the perfect seasonings & ready for the bbq

Dill Carrots

Delicious organic carrots that are steamed to perfect tenderness then tossed in a buttery dill sauce

Cilantro Lime Rice

Fluffy jasmine rice coated in a zesty lime & fresh cilantro blend

Garlic Mashed Potatoes

Airy creamy whipped potatoes infused with roasted garlic, butter & sensational seasonings