

WILD GAME NIGHT 2011

Thank you for joining us for the 2nd Annual Wild Game Night at the Ivy

A portion of the proceeds of this event will go towards



For more information turn to the back of the pamphlet or contact foodforall@bellnet.ca



Getting into the Christmas Spirit?

Ask to add \$20 to your bill which will go towards buying Christmas dinners for families in need!

Christmas Dinner Includes
Turkey
Stuffing
Vegetables
And Pies! - Oh my!



Food For All Food Bank relies mainly on volunteers, donors, grants and the community for operation.

Mission

Food For All Food Bank, a community based organization serving South Grenville provides food to those in need. Everyone will be treated with respect, dignity and protection of privacy.

Vision

To eliminate hunger in South Grenville.

Objectives

- In order to achieve our vision and mission, the Food For All Food Bank shall work to:
- be self-sustainable
- be accountable and responsive to clientele and donors
- expand the breadth and strength of our partnerships
- be leaders in the provision of information to the public regarding hunger in South Grenville
- demonstrate best practice throughout all development, operations and management services
- develop and implement a process for ensuring adherence to the Standards of Operations across Ontario
- represent rural interests at the provincial and federal level

RED KITCHEN

MARK BEACOCK

APPETIZER

RABBIT RILLETTE

Drizzled with a cherry relish and
Served with crustini

1-2-3-4-5-6-7-8-9-10

MAIN COURSE

GRILLED ELK STRIP LOIN

Over homemade pasta tossed in
chianti and green peppercorn sauce
accompanied with sautéed oyster
mushroom in demi glaze

1-2-3-4-5-6-7-8-9-10

DESSERT

“POACHED” PEAR TART

Poached pear in Pecan & Hazelnut
frangipane tart topped with Maker’s
Mark caramel swirl ice cream

1-2-3-4-5-6-7-8-9-10

HOW TO JUDGE

Each team will prepare a 3 course
meal for you to judge.

This pamphlet is your score card!

Please rate each dish from 1 to 10

1 being the least

10 being most favourite.

When scoring please keep in
mind:

Taste

Creativity

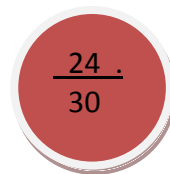
Presentation

At the end of your dinner tally your
scoring for each competitor and
write them in each corresponding
total circle

RED KITCHEN

(Mark Beacock)

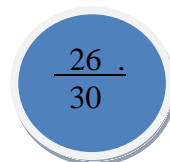
TOTAL POINTS



BLUE KITCHEN

(Alek Milks-Wendt)

TOTAL POINTS



BLUE KITCHEN

ALEK MILKS-WENDT

APPETIZER

BISON CARPACCIO

Topped with baby arugula, 12yr
balsamic, pickled onions and asiago
cheese shavings served with lemon
infused gin spiked tomato water

1-2-3-4-5-6-7-8-9-10

MAIN COURSE

GRILLED WILD BOAR CHOP

With sweet potato and maple puree,
slow roasted Berkshire Pork belly,
and seared king oyster mushroom
topped with a poblano pepper aioli

1-2-3-4-5-6-7-8-9-10

DESSERT

“SPAGHETTI & MEATBALLS”

Zeppoli “spaghetti” topped with wild
berry and amaretto compote,
chocolate ice cream “meatballs” and
white chocolate “parrmigan” shavings

1-2-3-4-5-6-7-8-9-10