

TWO13 INDIVIDUAL KOSHER MEAL DELIVERY

(V)=VEGAN | (+NUTS) =CONTAINS NUTS | (GF)=GLUTEN FREE DELIVERY \$45

MEALS ARRIVE ON CHINA PLATEWARE WITH STAINLESS STEEL CUTLERY, HEATING/SERVING INSTRUCTIONS INCLUDED WHERE NECESSARY.

PESCATARIAN MENU \$105

MINI HERB POTATO FOCACCIA LOAF (V) | ARTICHOKE + SPINACH DIP (V/GF)

MIXED GREEN SALAD | SEASONAL VEGETABLES | MAPLE RHUBARB VINAIGRETTE (V/GF)

CHAR-GRILLED BRANZINO | SUN-DRIED TOMATO + KALAMATA + BASIL + CAPER + LEMON VINAIGRETTE
HERBED ORZO + CHICKPEA SALAD | ROASTED BABY SWEET PEPPERS + GRILLED EGGPLANT

CHOCOLATE GANACHE TART | FRESH BERRIES + APRICOT GLAZE

CHICKEN MENU \$105

HAND STRETCHED CRISPBREADS | SMOKED BABAGANOUSH

BABY KALE SALAD | POMEGRANATE | TOASTED PEPITAS | GREEN OLIVE | LEMON GRAPSEED VINAIGRETTE (V/GF)

SOUTHWEST GRILLED CHICKEN BREAST | FRESH TOMATO SALSA (GF)

HERB ROASTED | BABY GEM POTATOES | HEIRLOOM CARROTS + LEMON HARICOT VERTE

OR

LEMON-HERB GRILLED CHICKEN BREAST | SAGE CHICKEN JUS ON THE SIDE (GF)

QUINOA SALAD + SMOKY EGGPLANT + SWEET PEPPERS + RED ONION + LEMON GRAPSEED VINAIGRETTE |
GRILLED SWEET POTATOES + ZUCCHINI

APPLE CRANBERRY CRUMBLE TART | CARAMEL SAUCE

BEEF MENU \$115

ROSEMARY POTATO FOCACCIA | LEMON SPICED OLIVES | BALSAMIC + EVO PIPETTES (V)

BABY ARUGULA AND ROASTED BOSQ PEAR SALAD | THIN-CUT RADICCHIO | LEMON GRAPSEED
VINAIGRETTE | TOASTED PEPITAS (V/GF)

SOUTHWEST GRILLED FLATIRON STEAK | CARAMELIZED ONIONS (GF)

TALLOW ROASTED YUKON GOLD WEDGES | LEMON HERB ROASTED HEIRLOOM CARROTS + PARSNIPS

OR

BRAISED BEEF SHORTRIB | HERB VEAL JUS (GF)

THREE-POTATO GRATIN | GRILLED ZUCCHINI | CHARRED BROCCOLI + TOASTED SUNFLOWER SEEDS

PLEASE CALL 647-334-4213 OR EMAIL OFFICE@213KOSHER.CA TO PLACE YOUR ORDER.

BLUEBERRY CRUMBLE TART