

Catch 22 Fresh Market Grill Lunch Dessert & Cheese Selection

Crème Bruleé Trio ~ Three individual flavours. Rich Tahitian vanilla custard, fresh raspberry custard and butterscotch custard with a candied sugar topping 7.99

Apple Cranberry Strudel ~ Fresh locally grown apples and sundried cranberries baked in light crispy phyllo pastry with a hint of cinnamon, brown sugar and butter, drizzled with Georgian Bays finest maple syrup 7.99

Warmed Soft Center Molten Chocolate Cake ~ Baked to order, please allow 12 minutes. Served with homemade Tahitian vanilla ice cream and raspberry coulis 7.99

Ice Cream ~ Chocolate or vanilla 5.99 accompanied by any other dessert 2.99

Chocolate Banana Bread Pudding ~ Served steaming hot with rich caramel butter sauce, fresh whipped cream and berries 7.99

Collingwood's Finest Cheesecake ~ This creamy vanilla cheesecake baked on a graham wafer crust is topped with a fresh fruit compote of your choice ~ raspberry, cherry, mango, blueberry, strawberry or chocolate 7.99

Chocolate Truffle Cake ~ Flourless, made with Lindt chocolate, this rich dark chocolate truffle cake is a chocolate lover's dream, finished with freshly whipped cream 7.99

The Dessert Sampler ~ The perfect dessert to share for groups of 4-6 cheesecake, chocolate truffle cake, chocolate banana bread pudding, apple cranberry strudel 24.99

Gelato Fresco ~ Dairy and fat free natural flavours, no colour added, made from fresh hand squeezed fruit. Perfect refreshing sorbet. Ask your server for today's selection 7.99

Cheese Offering

Selection of 4 24.99 or individual 6.99

CHEVRE NOIR The beauty of cheddar paired with the piquant tang of goat's milk is a marriage made in heaven. This Cheddar is aged for 1 year and made by the Fromagerie Tournevent in Chesterville, Quebec.

BEEEMSTER This gorgeous, firm cow's milk cheese is made in north Holland and is aged a minimum of 18 months. It is a Gouda style cheese with a full, sweet and salty flavour that hints of caramel and whiskey.

BAUMAN'S SMOKE A unique creation from cheesemaker, Ruth Klahsen, of Monforte Dairy located in Millbank, Ontario. This semi-soft sheep's milk cheese has an intense, woodsy & smoky flavour with a subtle citrus finish.

ROQUEFORT A raw, sheep's milk blue cheese from France. Currents of air pass through the limestone caves, where the ripening of Roquefort occurs. The result is a strong spicy blue with a lingering finish.

MANCHEGO Manchego is a firm sheep's milk cheese that is decidedly Spain's most popular cheese. Manchego is rubbed with olive oil as it ages imparting a lovely olive and nutty flavour with a hint of sharpness.

FLEUR D'AUNIS Fleur D'Aunis is a semisoft cow's milk cheese from France. It is washed with wine that has been fortified with Cognac creating a sweet, full, tangy flavour.