

## Menu



## Cheese

All cheese platters come with house made Candied Walnuts, Dried Cranberries, Dried Figs, Chef Thuet Baguette and Crackers (gluten free crackers by request, Vegan cheese additions available).

Small serves 10 to 12, Large 15 to 20.

**Boxcar Willie** \$85.00 sm | \$109.90 lg  
Classic Canadian Crowd pleasers. Douanier, Maple Wood Smoked Cheddar, Soeur Angle, Golden Blyth, Blue Benadictine.

**Farmstead Canadian** \$97.90 sm | \$133.20 lg  
Rock Stars of the Canadian Cheese World. Farmstead= milk and cheese production on same farm.  
Le Mont Jacob, Aged Farmouse, La Liberté, Mountain Oak Two Year Gouda, Bleu d'Elizabeth.

**Other Pastures** \$105.55 sm | \$143.55 lg  
Farmstead award-wining Canadian Sheep and Goat. Bonnechere, Lindsay Bandaged Goat Cheddar, Grey Owl, Tania Tuscano, Highland Blue.

**Foreign Affair** \$110.40 sm | \$151.75 lg  
A curated selection of our finest European cheeses.

Brebis Rousse, Comte Reserve Arnaud, Château de Bourgogne, Zamorano, Stilton.

**A Train** \$99.95 sm | \$137.45 lg  
A first Class Selection of our most popular cheeses. Niagara Gold, Avonlea Clothbound Cheddar, Grey Owl, La Liberté, Bleu d'Elizabeth.

**Build Your Own** (market price)  
Start with a base price small or large including platter and all the fixings and then let your cheesy genius run wild!

**Charcuterie Platter** \$49.50 sm | \$76.10 lg  
A locally sourced selection of artisan cured meats.

Chicken Liver Mouse with Grand Marnier, Chorizo, Smoked Capicola, Ham de Bayonne, Toulouse Sasuage, Dijon Mustard.

**Antipasti** \$34.80  
House Made Edgars Pickles, Grilled Artichoke Hearts, Calamata Olives, Lemon Olives, House Made Grilled Onion Chutney.

**Fresh Fruit Platter with Delight's Salted Chocolate Caramel Sauce** \$58.95  
Grapes, Strawberries, Cantaloupe, Dried Figs with Delight's Salted Chocolate Caramel Sauce.

Substitutions may be necessary due to seasonal availability.

Please allow 48 hours notice for orders.

**For orders call 416-760-9995 or email at [info@delightchocolate.ca](mailto:info@delightchocolate.ca)**

## Dessert



**Chocolate Party Platter** \$83.15 sm | \$143.80 lg  
Assorted Hand Made Delight Chocolates, Chocolate & Candied Walnut Medallions, Ginger Nuggets, Candied Orange Peels, Seasonal Cookie Cutter Chocolates, Assorted Caramels. (Vegan options available)

**Baked Goods Platter** \$47.35 sm | \$91.70 lg  
All baked goods are freshly baked in house using Organic Fair Trade ingredients.  
Brownies, Six Layer Bar, Lemon Meringue Cookie dipped in Chocolate, Oatmeal Cranberry Orange Cookie, Peanut Butter Chocolate Sandwich Cookie.

**Individual Chocolates** \$2.25 Each  
Choose your own selection of Delight Chocolates from our seasonal and traditional favorites.

**Drinks** \$2.50 Each  
Muskoka Ginger Ale  
Flow: Local Spring water in Tetra Packs

All prices are subject to HST.  
Delivery Available starting at \$25.00

## About Delight

Jennifer Rashleigh and Jeff Brown are the creative husband and wife team behind Delight.

Their chocolate is sourced exclusively from Certified Organic Fair Trade farms in the Dominican Republic.

It is then paired with the best organic cream from Harmony Organic in Ontario as well as other high quality ingredients, such as Espresso from Alternative Grounds and Organic Butter from L' Ancêtre. Their flour is sourced from an Organic farm in Lakefield Ontario where they stone ground Red Fife Wheat to order.

They have brought their passion for the best local and seasonal ingredients at Delight and applied it to curating the best Farmstead cheese and charcuterie in Canada.

Several original house made preserves, like Edgar's Pickles or Grilled onion Chutney, have become staples for many Junction Fromagerie customers.

Recently they have expanded their cheese repertoire to include some of the finest European cheeses.



*"I love dealing with Jeff and Jennifer - they are such lovely, friendly and accommodating people, so easy to work with. They organized two receptions for me this summer and they were both hits - people absolutely loved the excellent quality and variety of the delicious cheese and chocolates. I will work with them again in the near future without hesitation!"*

**Nathalie Bonjour, Artistic Producer.**

*"Alternativa Savings are always happy to support and work with our members. What better way to support Delight Chocolates than ordering their chocolates for our employees as a Holiday treat every year. They provide fair trade, organic and healthy quality chocolates that our employees look forward to receiving each year. They truly are the best chocolates in Toronto."*

**Rob Paterson  
President & CEO  
Alternativa Savings | Alternativa Bank**

# Chocolate and Cheese Catering from Delight Chocolate & The Junction Fromagerie.

