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KEEPING
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ANNIVERSARY
VIRTUAL
CELEBRATION

keepingthefiresburning.ca

MONDAY, JUNE 21, 2021 | NATIONAL INDIGENOUS PEOPLES DAY

DINNER MENU

Pan Bread with Hummus.

Baby Greens with Apples, Sundried Cranberries, Cucumber, Carrot Curls
and Creamy Cider Dressing.

Maple Brined Roasted Chicken Breast, Roasted Garlic and Rosemary
Mashed Potatoes, Butternut Squash and Buttered Green Beans

Cinnamon Bun Cheesecake with Salted Caramel Sauce

*Alternate meals are available for those that have dietary requirements.
Please ensure to include that information on the online ticket order form.*

HEATING INSTRUCTIONS

Preheat your oven to 300 degrees Fahrenheit.

Place the main course (aluminum container — leave lid on) on your oven's
centre rack while you are enjoying your salad.

The main course should take about 30 minutes to come up to temperature.

DELIVERY INFORMATION

All meal courses will be individually packaged and delivered between
4:00PM – 6:30PM to the address that was provided
at the time of registration.

DINNER CATERED BY

www.wowcatering.ca



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