



PRIVATE DINING

It's a kitchen take over!

All our private menus are customized to suit the celebration! Please contact us to chat about options. We bring our food and service to you! We set your table and do the dishes!

Here are a few examples of private dining menus:

- Penne al la vodka
- Braised Beef Short Ribs in red wine demi glaze
- Creamy Garlic Mash
- Oven Roasted Broccolini
- Arugula Salad with Champagne Vinaigrette
- Field Greens with Maple Dijon vinaigrette
- Spaghetti Bolognese
- Strip loin steak (8-10oz)
- Peri Peri Chicken
- Vegetable Medley - asparagus / green beans / carrots
- Oven roasted mini roasted potatoes
- Garlic Shrimp Skewers
- lactose free Raspberry Sorbet
- Winter Solstice Salad
- Slow Roasted Salmon with French Herb Salsa
- Winter Succotash
- Rice Pilaf
- Beef Brisket
- Sweet BBQ Chicken Skewers
- Mac & Cheese
- Baked Beans
- Foodworks Coleslaw
- Corn Bread & butter

To book your event please contact us at:

hello@foodworksbykajo.ca or Mobile: 705 835-7000, Kitchen: 705 726-3755