



HOODED MERGANSER HOOD AT HOME

FROZEN MEALS + COCKTAIL KITS
Delivered Directly To Your Vehicle



BC SOURCED + INSPIRED



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SOUPS

\$12 (1L)

ROTISSERIE CHICKEN & BARLEY
FRENCH ONION
BC SALMON CHOWDER
CARROT, SQUASH, & GINGER

ENTRÉES

BRAISED BEEF LASAGNA **\$20**
WILD MUSHROOM & EGGPLANT LASAGNA **\$20**
ROTISSERIE CHICKEN POT PIE **\$20**
PRAWN GREEN THAI CURRY **\$20**
BRAISED SICILIAN MEATBALLS IN MARINARA **\$16**

COCKTAIL KITS

\$50

MOSCOW MULE
DARK & STORMY
TOMMY'S MARG
BEES KNEES



gluten-free



vegetarian



vegan



valley view farm



Soups

Inspired by Our Very Own
Valley View Farm



HOOD AT HOME
THE HOODED MERGANSER



Rotisserie Chicken & Barley Soup

\$12

Description

Farmcrest Farms free-run chicken, fortified (double stocked) broth, Canadian pearl barley, Valley View Farm garlic, lightly roasted vegetables

Cooking Instructions

1. Thaw frozen soup
2. Empty container contents into pot
3. Bring to a boil, stir often
4. Remove from heat & serve immediately

Ingredients

Chicken Broth, Carrot, Onion, Celery, Barley, Thyme, Parsley, Garlic, Salt, Black Pepper

CALL (250) 493 - 8221 TO ORDER



French Onion Soup

\$12

Description

Canadian veal bone, Okanagan red wine, caramelized onions, house-baked focaccia croutons, French gruyère cheese

Cooking Instructions

1. Thaw frozen soup
2. Empty container contents into pot
3. Bring to a boil, stir often
4. Place soup into oven-safe bowl on a thick baking sheet
5. Add croutons & top with gruyère cheese
6. Set oven to broil, place on middle rack for 2-4 mins until cheese is melted
7. Remove from oven & serve immediately

Ingredients

Veal Broth, Sherry, Red Wine, Onion, Thyme, Garlic, Salt, Black Pepper, Focaccia, Croutons, Gruyère Cheese

CALL (250) 493 - 8221 TO ORDER



BC Salmon Chowder

\$12

Description

Poached wild BC sockeye salmon, Valley View Farm garlic, fresh herbs, rich Okanagan white wine cream base

Cooking Instructions

1. Thaw frozen soup
2. Empty container contents into pot
3. Bring to a boil, stir often
4. Remove from heat & serve immediately

Ingredients

Salmon, Onion, Garlic, Celery, Fennel, Jalapeño, Butter,
All-Purpose Flour, White Wine, Milk, Cream,
Fish Stock, Corn, Dill, Parsley, Salt, Black Pepper

CALL (250) 493 - 8221 TO ORDER



Carrot, Squash, Ginger Soup

\$12

Description

Puréed Valley View Farm squash & local carrots

Cooking Instructions

1. Thaw frozen soup
2. Empty container contents into pot, add 6 fluid ounces of water
3. Bring to a boil, stir often
4. Remove from heat & serve immediately

Ingredients



Carrot, Squash, Ginger, Onion, Garlic, Salt

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Entrées

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Braised Beef Lasagna

\$20

Description

*BC chuck, slow braised in Okanagan red wine,
Valley View Farm tomato ragu, Italian grana padano,
Canadian mozzarella, fresh herbs*

Cooking Instructions

1. Cook from frozen
2. Preheat oven to 375F
3. Remove lid
4. Bake for 40 to 50 minutes,
check center to ensure it is thoroughly heated
(Internal temperature must exceed 160F)
Cooking times may vary

Ingredients

Pork, Beef, Onion, Celery, Garlic, Carrot, Milk, Tomato,
Cream, Mozzarella, Grana Padano, Garlic, Parsely, Basil, Egg,
All-Purpose Flour, Salt

CALL (250) 493 - 8221 TO ORDER



Wild Mushroom Eggplant Lasagna

\$20

Description

Foraged wild BC mushrooms, Italian grana padano, ricotta, Valley View Farm tomato ragu, fresh herbs

Cooking Instructions

1. Cook from frozen
2. Preheat oven to 375F
3. Remove lid
4. Bake for 40 to 50 minutes, check center to ensure it is thoroughly heated (Internal temperature must exceed 160F)

Cooking times may vary

Ingredients



Wild and Cultivated Mushrooms, Eggplant, Onion, Celery, Carrot, Tomato, Ricotta, Grana Padano, Garlic, Parsley, Basil, Egg, All-Purpose Flour, Salt

CALL (250) 493 - 8221 TO ORDER



Rotisserie Chicken

Pot Pie

\$20

Description

Slow cooked Farmcrest Farms free run chicken, sherry cream sauce, gently roasted vegetables, Valley View Farm garlic, puff pastry top

Cooking Instructions

1. Thaw in fridge overnight
2. Preheat oven to 350F
3. Remove lid
4. Bake for 20 to 25 minutes, check center to ensure it is heated through (internal temperature must exceed 160F)
Cooking times may vary

Ingredients

Wild and Cultivated Mushrooms, Eggplant, Onion, Celery, Carrot, Tomato, Ricotta, Grana Padano, Garlic, Parsley, Basil, Egg, All-Purpose Flour, Salt

CALL (250) 493 - 8221 TO ORDER



Prawn Green Thai Curry

\$20

Description

Canadian prawns, Valley View Farm garlic, bright & fresh citrus notes with a hint of spice

Cooking Instructions

1. Place bag in a pot of simmering water for 20 - 25 minutes
2. Remove from heat & serve with your favourite starch / side

Ingredients

Prawns, Green Thai Curry, Lemongrass, Cilantro, Coconut Milk, Red Onion, Carrot, Gai Lan, Jalapeño, Ginger, Lime, Fish Sauce, Palm Sugar

CALL (250) 493 - 8221 TO ORDER



Braised Sicilian Meatballs in Marinara

\$16 (six pieces)

Description

Two Rivers house ground BC beef, fresh herbs, cracked black pepper, Valley View Farm garlic, Valley View Farm tomato marinara

Cooking Instructions

1. Place bag in a pot of simmering water for 20 - 25 minutes
2. Remove from heat & serve with your favourite starch / side

Ingredients

Ground Beef, Shallot, Garlic, Milk, Bread, Basil, Oregano, Parsley, Salt, Black Pepper, Tomato

CALL (250) 493 - 8221 TO ORDER

A hand holding a glass of iced cocktail with a mint garnish. The glass is filled with ice and a light-colored liquid, topped with a sprig of fresh mint. The background is blurred, showing a bar or kitchen setting.

Cocktails

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Moscow Mule

\$50 ADD ICE FOR \$4

Preparation Instructions

1. Pick your favourite copper mug
2. Measure 1.5oz of Absolut Vodka
3. Top with ice
4. Measure 0.5oz lime juice
5. Measure 1oz ginger syrup
6. Top with soda and garnish with a lime wedge

Ingredients

Absolut Vodka (750mL), Lime Juice, Ginger Syrup, Soda (6), Lime

CALL (250) 493 - 8221 TO ORDER

*Alcohol orders must be accompanied by food orders
Must be age 19+ to purchase alcohol
Price does not include applicable taxes*



Dark & Stormy

\$50 ADD ICE FOR \$4

Preparation Instructions

1. Pick your favourite glass
2. Measure 1.5oz of dark rum
3. Top with ice
4. Measure 0.5oz of lime juice
5. Measure 1oz of ginger syrup
6. Top with soda, garnish with a lime wedge

Ingredients

Lamb's Dark Rum (750ml), Lime Juice,
Ginger Syrup, Soda (6), Lime

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Price does not include applicable taxes*



Tommy's Marg

\$50 ADD ICE FOR \$4

Preparation Instructions

1. Find the margarita glass you brought home from Mexico (rocks glass is good too)
2. Wet the rim of the glass with lime juice then dip in coarse salt
3. Measure 2oz tequila, 1oz lime juice, 1oz agave, and 1 cup of ice into shaker glass
4. Shake or stir vigorously and pour entire contents into serving glass

Ingredients

Olmecca Altos Tequila (750mL),
Lime Juice, Agave, Coarse Salt

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Bees Knees

\$50 ADD ICE FOR \$4

Preparation Instructions

1. Find your favourite martini glass and place in the fridge
2. Measure 2oz gin, 1oz lemon juice, 0.75oz honey syrup, and 1 cup ice into shaker glass
3. Shake or stir vigorously
4. Strain contents into chilled martini glass

Ingredients

Beefeater Gin (750mL), Lemon Juice,
Honey Syrup, Lemon

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