



KINGSTONLICIOUS

# A SIGNATURE CULINARY EXPERIENCE



VS



## THE GREAT KINGSTON SLIDER SHOWDOWN

# *Event description*

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Get ready for the battle of the sliders! Burger 347's Chef Jennifer Look is teaming up with Otter Creek Kitchen's own Chef Will Arnaud for an unforgettable day of burger rivalry in Kingston. Dive into a delicious feast as each competitor unveils their delicious sliders crafted exclusively for this event. Sample each unique creation, vote for your favourite, and be part of crowning the ultimate slider champion! Don't miss out on the mouthwatering showdown, local brews, music, and a chance to mingle with Kingston's burger-loving community. Who will reign supreme?

**Price:** \$25 adult, \$12 children 12 and under

**Date:** Sunday, March 23, 2025

**Seatings:** Noon – 5 pm

**Location:** 1347-4 Gardiners Road

**For reservations:** phone 613.384.0377





# BURGER 347

## SLIDERS

### *Sliders*

#### **The jam session slider**

made with house Barriefield ground beef patty with bacon jalapeño jam, sharp cheddar, garlic jalapeño aioli, shredded lettuce, and tortilla strips on a brioche slider bun

*Make it gluten-free: hold the tortilla strips and add a gluten-free bun.*

#### **Chicken & waffle slider**

made with house battered fried chicken breast, chicharrón gravy, scallion, and Nashville hot honey glaze on a toasted waffle bun

#### **Cauliflower slider**

made with crispy corn floured cauliflower, house jalapeño pickles, garlic aioli, shredded lettuce and hot sauce on a seared brioche slider bun

*Make it gluten-free with a gluten-free bun.*





# OTTER CREEK KITCHEN SLIDERS

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## *Sliders*

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### **The Canuck slider**

made with Otter Creek Wagyu beef, bacon fat aioli, caramelized onion, Wilton cheddar, and maple gastrique on a Mac's brioche slider bun

### **Buffalo chicken slider**

made with Wild Acres Farms fried chicken thigh tossed in Buffalo sauce, with lettuce, tomato, and buttermilk ranch on a Mac's brioche slider bun

### **Mushroom "lobster" roll**

made with roasted lion's mane mushroom, nori, celery, onion, dill, parsley, veggie mayo, and Old Bay seasoning on a mini roll

## **Sides**

Skinny fries

House salad (gluten-free)

Caesar salad (gluten-free without croutons)

Poutine

Fries supreme

Mac & cheese

*Beverages available to purchase include Burger 347's signature cocktails; local craft beers (from Fine Balance Brewing, Riverhead Brewing, MacKinnon Brothers Brewing, Ashton Brewing, and County Cider); a selection of wines, and non-alcoholic beverages.*



# ***JENNIFER LOOK***

## **Host Chef**

Burger 347, Kingston

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Chef Jennifer Look, a graduate of the St. Lawrence College Culinary Management program, is a passionate advocate for local ingredients and community-driven cuisine. Her approach celebrates the freshest seasonal produce, sustainable proteins, and products sourced from local farmers and producers, creating dishes that reflect her region's unique character. Jennifer has worked closely with small business owners and independent restaurateurs, combining her technical expertise with a creative vision to craft memorable dining experiences. Believing that food is a bridge between people and stories, she continues to inspire with her dedication to quality, community, and culinary excellence.

# delicious



# culture

## *WILL ARNAUD*



**Guest Chef**

Otter Creek Kitchen, Kingston

Chef Will Arnaud is a graduate of Canadore College's Culinary Management program. In 2020, he started a catering business and food truck with his business partner François Drolet. When the business was sidelined during the pandemic, Will channelled his culinary skills into volunteer work with the Lionhearts program in Kingston. He led a group of volunteers to provide 700 free nutritious meals a day, seven days a week, for local residents in need. In 2022, Will's food truck business expanded into a storefront operation. Otter Creek Kitchen, its food truck, and catering business all showcase the high-quality, grass-fed Wagyu beef raised on Otter Creek Farms just north of Kingston. From the start, they have also prioritised using local, seasonal ingredients, and partnering with local farmers and producers. Otter Creek Kitchen has been Feast On® certified since 2021, indicating its commitment to using Ontario food and beverage products.