

FARMHOUSE CATERING COMPANY LTD.

DINNER MENU

PLEASE CHOOSE
A MINIMUM
3 CHOICES

BUFFET ORDERS
REQUIRE A
MINIMUM
12 GUEST

LOCAL, ETHICAL AND SUSTAINABLE

PROTEINS

HERB PORK TENDERLOIN EN CROUTE WITH BRANDY CREAM SAUCE

ROASTED PORK TENDERLOIN SLICED INTO 4-6 OZ PIECES, LAYERED AND COVERED WITH A BRANDY CREAM SAUCE.

16.75

ROASTED ALMOND CRUSTED FRESH SALMON **Df** GF

ROASTED 4-6 OZ FILLETS COVERED WITH CRUSTED ALMONDS AND HERBS.

19.25

SLICED NEW YORK STRIPLOIN SLICE WITH BRANDY PEPPERCORN SAUCE GF

SLOW ROASTED NEW YORK STRIPLOIN SLICED INTO 4-6 OZ PORTIONS AND COVERED WITH A BRANDY PEPPERCORN SAUCE.

19.50

BBQ LEMON CHICKENS BREAST **Df** GF

BARBEQUED 4-6 OZ CHICKEN BREAST INFUSED WITH LEMON AND HERBS.

15.50

VEGETARIAN RAVIOLI WITH WILD MUSHROOM BUTTER **Veggie**

CHEESE RAVIOLI IS FULL OF REAL ITALIAN FLAVOR. THE FILLING COMBINES REAL INGREDIENTS LIKE RICOTTA SAUCE, PARMESAN CHEESE, PORTOBELLO, BUTTON MUSHROOMS, WHOLE EGGS, AND MADEIRA WINE. TOPPED WITH A VERY DELICIOUS WILD MUSHROOM BUTTER

15.50

SEASONAL STUFFED PORTOBELLO MUSHROOM WELLINGTON WITH CRISPY POTATO PAVÈ **VEGAN**

THE MEATINESS OF THE GRILLED MUSHROOM IS PERFECTLY COMPLEMENTED BY THE RICHNESS OF THE STUFFING. THE PUFF PASTRY ADDS A NICE CRUNCHY TEXTURE TO THE DISH, AND IT ALL COMES TOGETHER NICELY WITH A CRISPY POTATO PAVÈ.

21.25

ROSEMARY, THYME AND LEMON MARINATED GRILLED CHICKEN WITH RED WINE AU JUS **Df** GF

DELICIOUS, JUICY, AND TENDER BAKED 4-6OZ PIECES OF CHICKEN THAT IS MADE WITH FRESH LEMONS, GARLIC, ROSEMARY AND THYME WITH A DRIZZLE OF RED WINE AU JUS.

18.75

CARVED BEEF SIRLOIN WITH RED WINE AU JUS **Df** GF

SEAR-ROASTED 4-6OZ CARVED PORTIONS OF BEEF TENDERLOIN SERVED WITH A RICH RED WINE AU JUS ON TOP.

17.75

GRILLED SALMON WITH PICKLED MUSTARD SALSA VERDE **Df** GF

CRISPY GRILLED SKINNED 6-8OZ SALMON IS SERVED WITH A PICKLED MUSTARD SALSA VERDE ON TOP.

21.75

SALADS

Bacon, Lettuce and Tomato Salad GF **Df**

5.00

Chopped romaine, bacon, tomatoes, croutons and sweet onion dressing

Baby Spinach Salad GF **VEGAN**

6.50

Grilled peaches, candied walnuts, soft blue cheese and summer peach dressing.

Quinoa Salad **VEGAN** **Df** GF

8.50

Spinach, chickpeas, pickled cabbage, roasted cauliflower, green onion and mint.

Mixed Greens **Veggie** **Df** GF

6.00

Cucumber, carrot, pickled red onion and balsamic vinaigrette.

Mediterranean Pasta Salad **VEGAN**

8.25

Vegan Caesar Salad **VEGAN** **Df**

6.00

Romaine lettuce, pickled red onion, smoked chickpeas, fried focaccia croutons and vegan dressing.

Marinated Vegetable Salad **VEGAN** **Df** GF

8.50

Farmhouse Caesar Salad

6.00

Parmesan, smoked bacon, pickled onion, fried focaccia croutons and house made parmesan dressing.

Italian Potato Salad **VEGAN** GF

8.00

Traditional Greek Salad **Veggie** GF

8.00

Cucumber, cherry tomatoes and balsamic vinaigrette .

Sweet and Spicy Papaya Salad **Veggie** **Df** GF

8.50

Kale, Brussels Sprout, Cauliflower and Butternut Squash Salad **Veggie** GF 8.00

Comes with lemon parmesan vinaigrette.

Chicken and Mango Salad **Df** GF

12.00

Red onion, peppers and cilantro

Cherry Tomato, Bocconcini & Fresh Basil Salad **Veggie** GF

8.00

PLEASE CHOOSE
A MINIMUM
3 CHOICES

DINNER MENU

BUFFET ORDERS
REQUIRE A
MINIMUM
12 GUEST

LOCAL, ETHICAL AND SUSTAINABLE

STARCH

| | |
|--|------|
| WILD MUSHROOM RISOTTO CAKES <small>Veggie</small> | 4.50 |
| SUNDRIED TOMATO GARLIC WHIPPED MASHED POTATOES GF Df VEGAN | 4.25 |
| GARLIC WHIPPED MASHED POTATOES Df GF VEGAN | 4.00 |
| RICE PILAF GF Df VEGAN | 3.25 |
| WILD RICE GF Df VEGAN | 4.50 |
| OVEN ROASTED POTATOES GF Df VEGAN | 4.00 |
| FOCACCIA BREAD <small>Veggie</small> | 3.00 |
| DINNER ROLLS <small>Veggie</small> | 2.50 |
| ARTISAN BREAD STICKS, FOCACCIA, BRIOCHE, AND RAINDROP CRACKERS <small>Veggie</small> | 3.50 |
| COMES WITH FLAVORED BUTTER | |

VEGETABLES

| | |
|--|------|
| CITRUS ASPARAGUS GF Df VEGAN | 4.50 |
| ROASTED FARMERS ROOT VEGETABLES GF Df VEGAN | 4.25 |
| GRILLED CORN ON THE COBB GF <small>Veggie</small> | 4.00 |
| DILL BUTTER ROASTED CARROTS GF <small>Veggie</small> | 3.25 |
| ROASTED SQUASH GF <small>Veggie</small> | 4.15 |

DESSERTS

| | |
|--|------|
| ASSORTED SQUARES <small>Veggie</small> | 7.75 |
| 3X3 SQUARES: PECAN PIE SQUARES, OREO BAR SQUARES, CHOCOLATE COCONUT SQUARES, LEMON SQUARES, MAPLE PECAN SQUARES. | |
| CHEF'S CHOICE ASSORTED BITE SIZE DESSERTS <small>Veggie</small> | 8.00 |
| 2-3 PIECES PER PERSON | |
| ASSORTED CHEESECAKE TARTS <small>Veggie</small> | 8.50 |
| VARIETY OF FLAVORS WILL BE PROVIDED. | |
| ASSORTED COOKIES <small>Veggie</small> | 2.85 |
| 3-4 INCH COOKIES: CHOCOLATE CHIP, OATMEAL RAISIN, PEANUT BUTTER, SUGAR COOKIES, GINGERBREAD COOKIES, SHORTBREAD COOKIES. | |
| FRESHLY SLICED SEASONAL FRUIT VEGAN Df GF | 5.50 |
| VEGAN CHOCOLATE MOUSE VEGAN GF | 9.25 |
| TIRAMISU | 4.75 |
| 3X3 PIECES. | |