

Minimum 5 Days Notice Required
Farmhouse Catering Company Ltd.
Catering Equipment and Serving Utensils Included
Server service can be arranged, please discuss with booking staff

Catering Menu
No Ceramics included
No Tables Included
Tax and Gratuity not Included

Minimum 20 Person Order Required per Menu

Price Per Person \$20.00

Menu #1

| | |
|---------------------------------------|---------------------|
| Farmhouse fresh made salad with | House Made Dressing |
| Assorted artisan wraps and sandwiches | |
| Farmhouse Desserts | |

Buffet Catering Set Up

Buffet catering consists of long tables that contain serving dishes and equipment with all food options readily available for guests. Guests serve themselves by passing down the line single file to each food dish. Depending on the size of the group there might be a buffet attendant on site to refill food dishes during the food service period (2 Hour Period in regulation with Northern Health)

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Price Per Person \$25.50
Menu #2

| | |
|---------------------------------------|---------------------|
| Chef's choice soup | |
| Farmhouse fresh made salad with | House Made Dressing |
| Assorted artisan wraps and sandwiches | |
| Bottled Water | |
| Farmhouse Desserts | |

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Menu #3

| | |
|---------------------------------------|--|
| Seasonal fruit | |
| Assorted artisan wraps and sandwiches | |
| Bottled Water | |
| Farmhouse Desserts | |

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Menu #4

| | |
|---------------------------------------|--|
| Chef's choice soup | |
| Assorted artisan wraps and sandwiches | |
| Farmhouse Desserts | |

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Menu #5

| | |
|---|------------------------|
| Grilled Oceanwise 2oz Wild BC Salmon with | A Mango Cilantro Salsa |
| Tirtilla Chips | |
| Chickpea and kale salad | |
| Baby spinach salad | Mandarine Vinegrette |
| Farmhouse dessert | |

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Price Per Person \$21.50

Menu #6

| | |
|--|--|
| Assorted Artisan Vegetarian Wraps and Sandwiches | |
| Kale and Edamame Salad | |
| Capers Salad | |
| Vegan Brownies | |

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Price Per Person \$23.00
Menu #7

| | |
|---|--------------------|
| Slow Cooked Beef Bourguignon: Pearl Onion, bacon, red wine and fresh herbs, served with | Butter Egg Noodles |
| Multigrain dinner rolls | |
| Assorted Dessert Squares | |

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Menu #8

| | |
|--|--------------------|
| Baked Lasagna- Ground Beef, Garlic, basil, and ricotta and mozzarella cheese served with | Fresh Garlic Bread |
| Caesar Salad | |
| Assorted Dessert Squares | |

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Menu #9

| | |
|--|--------------------|
| Chipotle Cheddar Mac & Cheese: Double Smoked Bacon, fresh herbs and smoked paprika crust | Fresh Garlic Bread |
| Caesar Salad | |
| Assorted Dessert Squares | |

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