



FARMHOUSE CATERING

Lunch Menu

Excellence. Freshness. Flavour. Handcrafted

In our high-quality catering service, we blend culinary excellence with elegant presentation. We use fresh, premium ingredients to craft exquisite dishes that delight the senses. Every detail is carefully adorned to provide an unforgettable visual and gastronomic experience. Our professional team handles all aspects, from planning to event execution, ensuring that every special occasion is memorable and satisfying for you and your guests.

WHAT DO THE ABBREVIATIONS MEAN?

GF - Gluten Free DF - Dairy Free NF - Nut Free VG - Vegetarian
VEGAN - Vegan

ABOUT OUR MENUS

- Menu items can be altered to accommodate allergies or dietary preferences in some cases
- The menu items listed are only a sample of Farmhouse full offering; we're happy to include any additional items upon request
- Menu prices can be confirmed no more than 3 months prior to a function
- All prices are subject to change without notice.

BUFFET LUNCH

Prices include your choice of buffet and selection of desserts

Unless otherwise stated, all prices are per person, Taxes and gratuities not included.

Extra charge of \$100.00 will apply on meals for less than 20 people.

LOCALS \$ 42

Broccoli and aged cheddar soup

Green Mixed Salad, romaine, cucumber, cherries, feta cheese, Italian dressing

Niçoise Salad, green beans, bell peppers, tomato, cucumber, hard boiled eggs

Assorted Deli Sandwich (1 per Guest)

Fresh Fruit Salad

Variety of bite sized desserts

Coffee, tea

FARMHOUSE \$ 42

Herb Tomato Cream Soup

Romaine and tender greens salad, honey mustard dressing

Potato salad

Assorted Deli Sandwich (1 per Guest)

Fresh Fruit Salad

Variety of bite sized desserts

Coffee, tea

LITTLE ITALY \$ 40.00

Caesar Salad, crispy croutons, Parmesan Shavings

Caprese Salad, tomato and mozzarella fiore di latte, olive oil and basilic

Italian pasta salad, broccoli, cherry tomato, arugula and walnuts

Assorted Deli Sandwich (1 per Guest)

Fresh Fruit Salad

Tiramisu

Coffee, tea

BUFFET LUNCH

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VEGAN \$ 36.00

Quinoa and Roasted Vegetable Salad
Falafel, Mix Greens, Carrot, Tomato
Whole Wheat Wrap Garnished with Asparagus, Grilled Mushrooms, Spinach and Avocado
Grilled Vegetables
Fresh Fruit Salad
Cake Wild Blueberry
Coffee, Tea

PG BARBECUE \$ 35.00

Yukon Gold Potato Salad
Crisp Corn Tortilla Chips, Salsa and Guacamole
Barbecued Ribs
Rosemary Roasted Potatoes
Grilled Sweet Corn and Peppers
Assorted Dessert Squares
Coffee, Tea

FIESTA TACO BAR \$ 30.00

Southwest Black Bean and Corn Salad with Citrus Dressing
Hard Taco Shells
Soft Flour Tortillas
Beef Fajitas
Refried Beans, Shredded Lettuce, Shredded Cheddar, Pico de Gallo
Guacamole, Salsa and Sour Cream
Cinnamon Sugar Churros
Coffee, Tea
Add Pulled pork \$ 5.00 per person

BOX LUNCH \$ 32.00

Price includes your choice of one salad, one selection of sandwich and one dessert
Unless otherwise stated, all prices are per person, Extra charge of \$100.00 will apply on
meals for less than 20 people.

The box lunch comes with a fresh fruit and a bottle of water.

SALAD

- Roasted Broccoli, Carrot and Cauliflower with Ranch Dressing
 - Green Mix, Tomatoes, Cucumber, Peppers, Croutons, Italian Vinaigrette
 - Croutons and Romaine Lettuce, Parmesan Shavings, Caesar Dressing
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SANDWICH

- Roast Beef, Arugula, Horseradish Mayonnaise
 - Ham, Swiss Cheese, Mustard
 - Bacon, Lettuce, Tomato and Gouda Cheese
 - Salami, Prosciutto, Provolone and Pesto
 - Zucchini, Eggplants, Peppers and Swiss Cheese
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DESSERT

- 2 Chocolate Chip Cookies Baked in House
- Brownie (normal or vegan)
- Chocolate Chunk Pecan Square