



# FARMHOUSE CATERING

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## Buffet Menu

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### **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 MENU

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## BASIC \$ 40.00/ PP

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Includes:

- Choice of 1 Sandwiches or Wraps
  - Choice of 1 Green or Grain
  - Choice of 1 Dessert
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## STAPLE \$ 65.00 / PP

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Includes:

- Breads
  - Choice of 1 Green or Grain
  - Choice of 1 Protein
  - Choice of 1 Side/Starch
  - Choice of 1 Dessert
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## FEATURE \$ 75.00/PP

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Includes:

- Breads
  - Choice of 1 Green or Grain
  - Choice of 1 Protein
  - Choice of 2 Sides/Starch
  - Choice of 1 Dessert
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## EXECUTIVE \$ 99.90 /PP

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Includes:

- Breads
- Choice of 2 Green or Grain
- Choice of 2 Protein
- Choice of 2 Sides/Starch
- Choice of 2 Dessert

# BUFFET MENU

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## SANDWICHES

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### **Italiano Panino**

Cured Salami, Prosciutto, Provolone, Dehydrated Tomato, Basil Pesto, Arugula, Italian Herb Vinaigrette.

### **B.L.T. Sandwich**

Smoked Bacon, Lettuce, Tomato, Smoked Gouda.

### **Pesto Turkey Club**

Turkey, Ham, Double Smoked Bacon, Lettuce, Swiss Cheese, Pesto Aioli

### **Caprese**

Fresh Mozzarella, Lettuce, Balsamic Roasted Tomato, Fresh Basil  
VG

### **Lunch Box Classic**

Pork Ham, Mayonnaise, Mustard, Tomato, Lettuce, served with Crispy Potatoes

### **Classic Roast Beef**

Smooth Dijon, Lettuce, Tomatoes, Grilled Onion and Horseradish Mayonnaise

# BUFFET MENU

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## WRAPS

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### **Chicken Caesar Wrap**

Chicken, Bacon, Romaine, Parmesan, Creamy Caesar Dressing

### **Market Wrap**

Mix Greens, Quinoa, Feta Cheese, Dried Cranberries, Shredded Carrot, Strawberries, Cucumber, Balsamic Vinaigrette

VG

### **Sesame Chicken Wrap**

Chicken, Romaine, Shredded Carrots, Cabbage, Cucumber, Green Onions, Sesame Seeds, Sesame Soy Dressing.

### **B.L.T. Wrap**

Chicken, Bacon, Lettuce, Tomato, Creamy and Zesty Mayo-Based Sauce.

# BUFFET MENU

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## GREENS

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### **Romaine Salad**

Crispy Bacon Bites, Parmesan, Crouton, Roasted Garlic, Crispy Caper, Caesar Dressing.

NF

### **Classic Insalata Mista**

Radicchio, Arugula, Mix Greens, Sweet Peppers, Red Onion, Cucumbers, Tomato, Croutons, Kalamata Olives, Italian Vinaigrette

### **Modern Caprese**

Leafy Greens, Pesto Marinated Bocconcini, Grape Tomato, Parmesan, Fresh Basil, Balsamic Emulsion

GF, NF, VG

### **Authentic Greek Salad**

Tomatoes, Cucumber, Red Onion, Peppers, Kalamata Olives in a Greek Style Dressing topped with Feta Cheese.

### **Berries + Greens**

Fresh Field Berries, Greens, Goat Cheese, Toasted Almonds and Balsamic Dressing

### **B.L.T. Salad**

With Chopped Romaine, Bacon, Tomatoes, Croutons, Cheddar and Honey Mustard Dressing

### **Baby Spinach Salad**

Raspberry, Candied Walnuts, Goat Cheese, Cucumber and Italian Vinaigrette

# BUFFET MENU

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## GRAINS AND MORE

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### **Herb Rice Pilaf**

Fragrant Herbs Infused perfectly in Steamed Rice.

### **Mushroom Risotto**

Creamy Rice blended with Fresh Mushrooms, Caramelized Onions, and a hint of Parmesan Cheese.

### **Chickpea Duo**

Chickpea, Cucumber, Tomato, Mint, Red Onion, Sweet Peppers, Creamy Oregano Dressing, Spinach  
GF, NF, VG

### **Basmati Pilaf**

Lemon Scented Basmati, Olive Oil, Thyme  
GF, DF, NF, VEGAN

### **Roasted Mushroom Ravioli**

With cheese sauce, complements the nuanced tastes of the ravioli

### **Herb Tomato Cream Soup**

Exquisite soup harmonizes the freshness of tomatoes with the smoothness of a cream infused with aromatic herbs.

### **Broccoli and Aged Cheddar Soup**

Fresh Broccoli with the bold, nutty notes of Aged Cheddar

# BUFFET MENU

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## PROTEINS

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### **Slow Oven Roasted Pork Loin**

With tarragon demi-glace: indulge in the sublime harmony of a meticulously slow-roasted pork loin, boasting tender perfection.

### **Wine Braised Beef with Mushrooms**

Succulent beef, tenderly braised to perfection in a savory wine-infused sauce.  
GF, NF

### **Roasted Chicken Breast with Citrus Vinaigrette**

The exquisite flavors of succulent chicken breast is elevated by a zesty citrus vinaigrette  
NF

### **Pan Seared Salmon with Beurre Blanc Sauce**

Showcasing a crispy exterior that gives way to tender, flaky perfection inside. Elevated by the velvety richness of beurre blanc sauce.

### **Lemon and Dill Butter Garlic Chicken**

Tender chicken infused with the zesty essence of lemon, the aromatic touch of dill, and the rich indulgence of butter and garlic

### **Salmon with Salsa Verde**

Perfectly grilled salmon meets the bold and vibrant flavors of Salsa Verde made from parsley, cilantro, garlic, and lemon juice.

### **Classic Short Ribs with Port Demi-Glace**

Enveloped in an exquisite port demi-glace, this culinary creation harmonizes the robustness of the meat  
GF, NF

### **Mix Vegetarian Lasagna**

Delicious pasta, vibrant vegetables, and rich tomato sauce come together in a harmonious fusion.

### **Stuffed Portobello Mushrooms with Quinoa and Vegetables**

Showcasing the earthy richness of mushrooms harmonizing with the nutty quinoa and the freshness of assorted vegetables.

### **Ratatouille Nicoise**

Indulge in the rustic elegance of this delectable French dish, with eggplant, tomatoes zucchini, onion and tomato sauce.

# BUFFET MENU

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## SIDE – STARCHES

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### **Loaded Perogie**

Potato Cheddar Perogies, Garlic Parmesan Sauce, Caramelized Onion, Sour Cream and Parsley  
NF, VG

### **Beurre Noisette Mashed Potatoes**

Creamy Potatoes are Enriched with the Nutty and Aromatic Essence of Beurre Noisette

### **Potatoes Gnocchi**

Creamy Pesto Sauce, with its Aromatic Blend of Basil, Garlic, Almonds, and Parmesan, Embraces the Gnocchi

### **Potato Salad**

Honey Aioli, Caramelized Onions and Sweet Peppers, Chive, Double Smoked Bacon  
GF, DF, NF

### **Roasted Potatoes**

Oven-Baked to Golden-Brown, Seasoned with a Delightful Blend of Herbs and Spices.

### **Grilled Ratatouille**

Eggplant, Zucchini, Onion, Bell Pepper, Tomato, Balsamic Glazed  
GF, DF, NF, VEGAN

### **Roasted Broccoli**

Drizzled with Garlic, Toasted Sunflower Seeds, Lemon Zest  
GF, DF, NF, VEGAN

### **Roasted Asparagus**

With Citrus Zest and Parmesan: Indulge in a Burst of Flavor with this Exquisite Dish Where Tender Asparagus Spears are Expertly Roasted to Perfection.

### **Maple Roasted Brussels Sprouts with Bacon**

Tender Brussels Sprouts Roasted to Perfection, Glazed with Rich Maple Syrup, and Adorned with Savory Bacon.



# BUFFET MENU

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Subject to availability.  
Desserts that may be included in your package.  
2 servings per person

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## DESSERT

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### **Assorted Bars**

Pecan Chocolate Chunk Bars, Luscious Lemon Squares, Chocolate Raspberry Tangos and Meltaway Bars.

### **Assorted Cakes I**

Chocolate Cream, Red Velvet, Mochaccino, Carrot Spice Cake

### **Assorted Cakes II**

Nanaimo Bar, Carrot Spice Cake, Double Fudge Brownie, Butter Tart Bar.

### **Assorted Cheesecake**

New York, Turtle, Strawberry, Mango Pineapple

# BUFFET MENU

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## SPECIAL DESSERT

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### **Assorted Macarons per dozen \$ 40**

Pistachio, Dark Chocolate, White Chocolate

### **Cupcakes per dozen \$ 48**

Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter, Lemon

### **Brownie per dozen \$55**

Combination of Brownies:

Salted Caramel Pretzel, Walnut Brownies

### **Cheesecake**

Baileys Irish Cream Cheesecake 14 pcs \$ 85

Bumbleberry Cheesecake 14 pcs \$ 98

Crème Brule Cheesecake 14 pcs \$ 98

New York Cheesecake 14 pcs \$ 87

Tiramisu Cheesecake 14 pcs \$ 112

### **Cakes**

Boston Cream Pie Cake 12 pcs \$ 84

Apple Habanero Cake 14 pcs \$ 98

Chocolate Truffle Delight Cake 14 pcs \$ 84

Cookies and Cream Cake 14 pcs \$ 112

Frutti di Bosco Torte Cake 12 pcs \$ 72

Red Velvet Cake 16 pcs \$ 128

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## VEGAN DESSERT

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Vegan Brownies per dozen \$ 48

Carrot Spice Cake 14 pcs \$ 98

Chocolate Decadence Cake per dozen \$ 72

Wild Blueberry Cake 20 pcs \$ 80