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

Minimum 10 Person Order Required per Menu

Price Per Person \$20.00 Lunch Menu #1

Farmhouse fresh made salad	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)

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

Minimum 10 Person Order Required per Menu

Price Per Person \$25.50 Lunch Menu #2

Chef's choice soup	
Farmhouse fresh made salad	House Made Dressing
Assorted artisan wraps and sandwiches	
Bottled Water	
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)

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

Price Per Person \$20.00

Minimum 10 Person Order Required per Menu

	Lunch Menu #3	
Seasonal fruit		
Assorted artisan wraps and sandwiches		
Bottled Water		
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)

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

Minimum 10 Person Order Required per Menu

Assorted artisan wraps and sandwiches

Lunch Menu #4		

Price Per Person \$20.00

Buffet Catering Set Up

Chef's choice soup

Farmhouse Desserts

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)

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

Minimum 10 Person Order Required per Menu

Price Per Person \$20.00)
Lunch Menu #5	

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

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)

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

Minimum 10 Person Order Required per Menu

Assorted Artisan Vegetarian Wraps and Sandwiches

Lunch Menu #6

Price Per Person \$21.50

Buffet	Catering	g Set	Up

Kale and Edamame Salad

Capers Salad
Vegan Brownies

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)

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

Minimum 10 Person Order Required per Menu

Price Per Person \$23.00 Lunch 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	

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)

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

Minimum 10 Person Order Required per Menu

Price Per Person \$23.00 Lunch Menu #8

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

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)

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

Minimum 10 Person Order Required per Menu

Price Per Person \$23.00 Lunch Menu #9

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

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)