



FARMHOUSE CATERING

Tapas 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.

TAPAS MENU

Price per dozen, minimum 2 dozen per order

HOT/MEAT

Butter Chicken Lolli \$ 40.50

Spice yogurt chicken, cucumber relish
GF, NF

Slider Pulled Pork \$ 48.50

Slowly cooked pork combined with BBQ sauce, served with coleslaw.

Thai Chicken Satay \$42.00

Spice peanut sauce and cilantro

Satay Grilled Beef \$ 34.50

Teriyaki sauce

Kim Chi & Chicken, Dumplings \$ 20.00

Sweet ginger soy dipping sauce

Wagyu Beef Gyoza Dumpling \$20.00

Sweet chili sauce

Miniature Shepherd's Pie \$ 48.00

Rosemary gravy sauce

Mini Beef Wellington \$48.00

Mushroom gravy sauce

TAPAS MENU

Price per dozen, minimum 2 dozen per order

HOT/SEAFOOD

Coconut Shrimp \$35 .00

Mango and cilantro sauce

DF, NF

Crispy Shrimp \$ 35.00

Deep fried prawn with tartar sauce.

Stuffed Mushrooms with Crab \$ 30.00

Mushrooms stuffed with crab, cream cheese, green onion and parmesan cheese

Mini Crab Cake \$45.00

With lemon aioli on frisee

Shrimp Purse \$ 35.00

Siracha and mayo sauce

TAPAS MENU

Price per dozen, minimum 2 dozen per order

HOT/ VEGETARIAN

Mac & Cheese Croquette \$ 40.00

Marinara sauce

Mini Quiche Loraine \$ 25.00

Traditional French quiche with bacon, eggs, gruyere cheese, chives and cream.

Mini Samosas \$ 22.00

Veggies samosas served with tamarindo sauce.

Mini Spring Rolls \$ 25.00

Vegetable spring rolls with plum dipping sauce.

Mushroom and Feta Crostini \$ 25.00

Baked mushrooms with maple syrup and feta cheese on herb bread.

Dim Sum- Vegetable Gyoza \$ 25.00

With soy ginger dipping sauce

Classic Arancini \$ 25.00

Marinara sauce

Spanakopita \$ 28.00

Tzatziki sauce

TAPAS MENU

Price per dozen, minimum 2 dozen per order

COLD

Ceviche \$ 35.00

Basa or Talapia Fish ceviche in cups, with pineapple, red onion, cucumber, lime juice served

Prosciutto and Honeydew Skewer \$ 40.00

Prosciutto and honeydew skewer

Bruschetta \$ 25.00

Tomato, basil, garlic, olive oil, lemon juice, and crostini.

Mini Shrimp Cocktail \$ 30.00

Cocktail sauce, shrimps and lemon wedge in cups.

Goat Cheese and Cranberry Balls \$ 45.50

Goat cheese mix with dried cranberries, pecans and sesame seeds, served on garlic bread

Deviled Eggs \$ 25.00

With mayonnaise ,paprika, green onions and dijon mustard.

Ahi Tuna Crisp \$ 68.50

Shoyu marinated tuna, cucumber, scallion, lemon wedge, soy sauce, wonton tostada, jalapeno mayo
DF, NF

Mini Bocconcini, Prosciutto and Basil Skewers \$ 25.00

Tomato red pepper sauce
GF, NF

Mini Falafel Skewers \$ 25.00

Yogurt dressing

TAPAS MENU

KID FRIENDLY FINGER FOODS

Mini Grilled Cheese \$ 10.00

Cheddar, ketchup on the side
NF, VG

Popcorn Chicken \$ 10.00

Popcorn chicken in a mini kraft bowl
served w/ honey mustard on the side
DF, NF

Chicken Burger Slider \$ 10.00

Chicken, cheese, romaine, ketchup on the side
DF, NF

French Fries \$ 7.00

Hand cut fries, ketchup on the side
GF, DF, NF, V

TAPAS MENU

Min order 10 people

GRAZING

Cheese Board \$ 95.00

Assorted Domestic and Imported Cheese, Fromage Frais Herby and accompaniments that may include pickles, jams, fresh fruit, crackers, flatbreads

VG

Mediterranean Mezze \$ 70.00

Falafels, Hummus, Tzatziki, Grilled Vegetables, Marinated Olives, Pita Bread, Marinated Feta Cheese

NF, VG

Cheese & Chocolate \$ 90.00

Imported & Domestic Cheese, Assorted Chocolate Bar, Assorted Berries, Grapes, served w/ Flatbreads, Rain Crackers

VG

Charcuterie & Artisan Cheese Board \$ 140.00

Selection of Cured Meats, Cubed Cheeses, Sliced Baguettes, Rain Crackers, Pickled Olives, Fresh Fruit.

Bread and Butter Board \$ 60.00

Artisanal Bread, Garlic Butter, Spinach & Artichoke Dip , Olive Oil and Balsamic Vinaigrette.

NF, VG

TAPAS MENU

Subject to availability.
2 servings per person

DESSERT

Assorted Bars \$ 10.00 / pp

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

Assorted Cakes I \$ 8.00/ pp

Chocolate Cream, Red Velvet, Mochaccino, Carrot Spice Cake

Assorted cakes II \$ 8.00 / pp

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

Assorted cheesecake \$ 8.00 / pp

New York, Turtle, Strawberry, Mango Pineapple