



Buffet MENU

PEASEMARSH FARM CATERING

MENU 1 - \$129.95

Char Grilled Fillet Mignon with Garlic Portabella Mushrooms & Port Jus (DF, GF)
Grilled Rock Lobster Tails with Garlic Butter (GF)
Choice of Potatoes or Rice (see below)
Choice of Two Vegetable Dishes (see below)
Selection of Cakes, Cheesecakes & Homemade Squares with a Tropical Fruit Platter

MENU 2

Char Grilled Whole Fillet of Beef with Sauté Oyster Mushroom (GF) \$105.95
Roasted AAA Local Prime Rib(DF, GF) \$92.95
Roasted AAA Striploin (DF, GF) \$82.95
Roasted AAA Top Sirloin (DF, GF) \$75.95
with Port Jus or Peppercorn Sauce (Carved on the Buffet Table)
Pan Fried Supreme of Chicken with Lemon Thyme Chicken Jus (DF, GF)
Choice of Potatoes or Rice (see below)
Choice of Two Vegetable Dishes (see below)
Assorted Fresh Baked Bread Rolls & Butter
Selection of Cakes, Cheesecakes & Homemade Squares with a Tropical Fruit Platter

MENU 3

Char Grilled 8oz Ribeye Steak \$92.95
Char Grilled New York 10oz Striploin Steak \$82.95
Chimicurri Sauce, Peppercorn Sauce or Port Jus
Chipolte & Mango Dusted Salmon Fillet with Beurre Blanc
Roasted Plum Tomato & Garlic Portabella Mushroom
Choice of Potatoes or Rice (see below)
Choice of Two Vegetable Dishes (see below)
Assorted Fresh Baked Bread Rolls & Butter
Selection of Cakes, Cheesecakes & Homemade Squares with a Tropical Fruit Platter

DF - Dairy Free GF - Gluten Free

Please feel free to swap & customize menus.

Local Roasted Coffee and Selection of black and Herbal teas can be added for \$2.50 per person.



Buffet MENU

PEASEMARSH FARM CATERING

MENU 4 - \$79.95

Red Pepper & Goat Cheese Stuffed Free Range Chicken Breast with Salsa Verde (GF)
Lemon & Chive Crusted Salmon Fillet with Lemon Cream
Choice of Potatoes/Rice (see below)
Choice of Two Vegetable Dishes (see below)
Assorted Fresh Baked Bread Roll & Butter
Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

MENU 5 - \$79.95

Roasted Zatar Crusted Chicken Supreme Pistachio Nut & Oregano Pesto (DF, GF)
Roasted Apricot & Sage Stuffed Pork Loin with Thornbury Cider Jus (DF, GF)
Choice of Potatoes/Rice (see below)
Choice of Two Vegetable Dishes (see below)
Assorted Fresh Baked Bread Roll & Butter
Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

MENU 6 - \$79.95

Chicken Breast Piccata (GF)
Capers, Lemon Zest and Whole Roasted Garlic White Wine Sauce
Roasted Branzino Fillet (DF, GF)
Cherry Tomatoes, Roasted Lemons and Tarragon Olive Oil
Choice of Potatoes or Rice (see below)
Choice of Two Vegetable Dishes (see below)
Assorted Fresh Baked Bread Roll & Butter
Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

DF - Dairy Free GF - Gluten Free

Please feel free to swap & customize menus.

Local Roasted Coffee and Selection of black and Herbal teas can be added for \$2.50 per person.



Buffet MENU

PEASEMARSH FARM CATERING

MENU 7 - \$70.95

Fennel Seed Crusted Pork Tenderloin with Wild Mushroom Sauce (DF)
Turkey La King, (Diced turkey breast cooked with peppers in cream gravy)
Choice of Potatoes/Rice (see below)
Choice of Two Vegetable Dishes (see below)
Assorted Fresh Baked Bread Roll & Butter
Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

MENU 8 - \$65.95

Penne Pasta with Diced Chicken, Fresh Arugula in Pesto Cream Sauce
Beef Ragu, Tender Beef Chunks Simmered in a Rich tomato Sauce (DF, GF)
Butternut Squash Ravioli with Brown Butter & Sage
Garlic Bread
Choice of Two Vegetable Dishes (see below)
Assorted Fresh Baked Bread Roll & Butter
Selection of Cakes, Cheese Cakes & Homemade Squares with a Tropical Fruit Platter

POTATO/RICE/PASTA CHOICES

Classic Roasted Potatoes
Thyme & Olive Oil Roasted Mini Potatoes
Garlic Roasted Mash Potatoes
Olive Oil & Green Onion Mash Potato
Scalloped Potato
Roasted Yam & Squash
Boulangier (sliced and cooked in chicken stock with sliced onion)
Lyonnaise (sliced and cooked in cream with seeded mustard)
Penne with Garlic Butter & Herbs
Spaghetti with Pomodoro Sauce
Steamed Brown Rice

DF - Dairy Free GF - Gluten Free

Please feel free to swap & customize menus.

Local Roasted Coffee and Selection of black and Herbal teas can be added for \$2.50 per person.



Buffet MENU

PEASEMARSH FARM CATERING

VEGETABLE CHOICES

Poached Green Beans With Extra Virgin Olive Oil
Poached Carrots with Tarragon Butter
Roasted Root Vegetables (Carrots, Parsnips, Beets & Pearl Onions with Thyme)
Roasted Carrots & Parsnips
Cauliflower and Broccoli with Sea Salt
Sauté Zucchini with Herbs
Roasted Peppers & Eggplant with Balsamic Reduction
Roasted Mediterranean Vegetables
(Peppers, Red Onion, Eggplant & Zucchini Roasted Garlic & Olive Oil)
Crisp Garden Salad
Classic Caesar Salad
Baby Kale Caesar Salad
Arugula, Pear & Pecorino Salad

DF - Dairy Free GF - Gluten Free

Please feel free to swap & customize menus.

Local Roasted Coffee and Selection of black and Herbal teas can be added for \$2.50 per person.

A \$1000 non refundable deposit is required at the time of booking and the balance is due one week before the function.

We accept Cash, Cheque, E Transfers to payments@peasemarfarm.ca & Debit Cards. Credit Card payments will incur a 2.4% processing fee.

Cancel within 30 days of the function and 50% of invoice is due. Cancel 6-1 days before the function, full payment will be required.