



BBQ MENU

Menu 1BQ

6oz Fillet Mignon \$82.95

8oz Ribeye Steak \$78.95

6oz Striploin Steak \$68.95

Homemade BBQ Sauce Basted Chicken Breast

Choice of Three Salads

Assorted Fresh Baked Dinner Rolls with Butter

Choice of Dessert

Menu 2BQ

\$55.95

Local Organic Strip Loin Beef Skewers with Cracked Black

Pepper & Sea Salt

Local Chicken Skewers with Lemon, Garlic & Oregano Olive Oil

Mediterranean Vegetable & Basil Skewers

Choice of Three Salads

Assorted Fresh Baked Dinner Rolls with Butter

Choice of Dessert



Menu 3BQ

\$55.95

Moroccan Spiced BBQ Flank Steak Slow Cooked with Coriander Seed, Cumin Seed, Chili, Five Spice & Herb Rub

Zatar Spiced Chicken Thighs

Toasted Flatbreads

Choice of Three Salads

Choice of Dessert

Menu 4BQ

\$45.95

BBQ Cedar Plank Wild Salmon Fillets with Lemon & Dill Mayonnaise

Bourbon Whisky Marinated Chicken Breast

Choice of Three Salads

Assorted Fresh Baked Dinner Rolls with Butter

Choice of Dessert

Menu 5BQ

\$49.95

Coffee Rub Slow Cooked Brisket of Beef on Kaiser Buns

BBQ Baby Back Ribs with Homemade BBQ Sauce

Choice of Three Salads

Choice of Dessert



Menu 6BQ

\$49.95

Tandoori Marinated Chicken Breast with Cucumber &
Mint Yoghurt

5oz Local Beef Burgers with Condiments

Choice of Three Salads

Choice of Dessert

Menu 7BQ

\$45.95

Pulled BBQ Pork on Kaiser Buns. Slow BBQ Shoulder of Local

Pastured Pork in Homemade BBQ Sauce

Pulled Beer Braised Chicken

Choice of Three Salads

Choice of Dessert

Menu 8BQ

\$32.95

Local 6oz Beef Burgers with Sauté Onions & Full Selection of
Toppings & Condiments

Local Garlic & Herb Marinated Chicken Breast Burger with a Full
Selection of Toppings & Condiments

Choice of Three Salads



SALADS

Leaf Salads

Classic Green Salad

Mixed Greens with Cucumber, Carrot, Peppers, Green Onions & Plenty of Soft Herbs. Comes with French Dressing, Ranch Style Dressing & Balsamic Dressing

Herb & Flower Salad

Mixed Greens with Cucumber, Carrot, Peppers, Green Onions & Plenty of Soft Herbs. Comes with French Dressing, Ranch Style Dressing & Balsamic Dressing

Baby Kale Caesar Salad

Crisp Bacon, Parmesan Cheese & Garlic Croutons with Homemade Caesar Dressing

Classic Caesar Salad

Romain Leaves, Crisp Bacon, Parmesan Cheese & Garlic Croutons with Homemade Caesar Dressing

Arugula & Heirloom Cherry Tomato Salad

Mixed Greens with Cucumber, Carrot, Peppers, Green Onions & Plenty of Soft Herbs. Comes with French Dressing, Ranch Style Dressing & Balsamic Dressing

Arugula, Pecorino Cheese and Pear Salad

Fresh Lemon Juice
& Extra Virgin Olive Oil



Grain & Legume Salads

Wild Rice Salad

Wild & Jasmine Rice with dried Cranberries
and Pecans, Orange Dressing

Mediterranean Rice Salad

Arugula, Cherry Tomatoes, Peppers, Olives
Zesty Lemon & Oregano Dressing

Mixed Bean Salad

Kidney Beans, Chickpeas, Navy Beans,
Butter Beans, Fresh Board Beans & Fresh
French Beans with Carrots, Celery & Red
Onion. Whole Grain Mustard & Garlic
Dressing.

French Bean, Asparagus & Pancetta Salad

Fresh French Beans, Pearl Onions,
Asparagus and Crispy Pancetta
Bound in Aioli



Other Salads

Classic Coleslaw

Cabbage, Carrots and Onions with either
Mayo or Oil & Vinegar Dressings

Asian Slaw

Red Cabbage, Carrots & Onions,
Ginger & Soy Mayo Dressing

Angle Hair Beetroot Coleslaw

Heirloom Beetroots(White, Gold &
Red) Very Finely Shredded with
Carrots & Onions. Cider Vinegar Dressing

Classic Greek Salad (No Leaves)

Cubes of Tomatoes, Cucumber,
Peppers, Feta Cheese, Red Onion &
Olives with Fresh Oregano, Extra
Virgin Olive Oil & Fresh Lemon Juice



Potato Salads

Mini Red Potato & Green Onion Salad

Garlic Mayo Dressing

Potato & Wild Boar Bacon Salad

Crispy Wild Boar with Pearl Onions bound
in a Lemon Mayonnaise

Fingerling Potato & Roasted Garlic Salad

Roasted Garlic & Roasted Red Onions with
a Light Whole Grain Mustard
& Olive Oil Dressing

Smashed Potato, Olive & Caper Salad

Kalamata Olives, Red Onions, Chives,
Capers with Citrus Oil



DESSERT

**Selection of Fresh Baked Pies with
Ice Cream & Fruit Platter**

**Selection of Cheesecakes & Fresh
Fruit Platter**

**Selection of Cup Cakes &
Homemade Dessert Squares &
Fresh Fruit Platter**



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

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