



Buffet



MENU

Please feel free to swap & customize menus.
Add on - Freshly Brewed Coffee & Selection of Teas \$2.50
DF - Dairy Free GF - Gluten Free

MENU 1 - \$129.95 PER PERSON

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 Saute Oyster Mushroom \$105.95 (GF)
Roasted AAA Local Prime Rib \$92.95 (DF, GF)
Roasted AAA Strip loin \$82.95 (DF, GF)
Roasted AAA Top Sirloin \$75.95 (DF, GF)
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 Rib-eye Steak \$92.95
Char Grilled New York 10oz Strip loin 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

MENU 4 - \$79.95 PER PERSON

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



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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

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 PER PERSON

Penne Pasta with Diced Chicken, Fresh Arugula in Pesto Cream Sauce
Beef Ragù, 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



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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

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

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Plated



MENU

All plated menus comes with choice of soup or salad to start and a choice of desert. Meals are served with an assorted bread basket on each table.

All Special Dietary requirements will be accommodated

Make it a Four Course Meal with Soup and Salad and add \$15 per person

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

HST (13%) and Gratuity on food and staff (18%) excluded

How it works

You get to choose your Soup or Salad for the whole group.

You get to choose your two main courses with choice of two sides and a Vegetarian choice. Choose a dessert option for the whole group with a Vegan option. The price includes the starter, main and dessert.

You only get charged the price of the meal that your guests order.

IE. 40 people order the chicken \$79.95 and 60 people order the Strip-loin \$90.95

DF dairy Free GF Gluten Free

MAIN CHOICES

West Grey Premium Beef

Surf & Turf (4oz Fillet of Beef with a 4oz Lobster Tail) with Garlic Butter (DF,GF)	\$125.95
Char Grilled AAA Black Angus Fillet Mignon of Beef with Béarnaise Sauce (GF)	\$102.95
Roasted Black Angus AAA Local Rib-eye with Port Jus OR Peppercorn Sauce (DF,GF)	\$96.95
Braised Beef Short Rib with Moroccan Spiced Tomato & Roasted Chick Pea	\$93.95
Roasted Black Angus AAA Local Strip-loin with Port Jus OR Peppercorn Sauce (DF,GF)	\$90.95
Roasted Black Angus AAA Top Sirloin of Beef with a Red Wine Reduction (DF,GF)	\$82.95

Chicken

Spinach & Feta Stuffed Free Range Chicken Breast with Chive Cream Sauce (GF)	\$79.95
Chorizo & Manchego Cheese Stuffed Free Range Chicken Breast with Chili Tomato Coulis (GF)	\$81.95
Pan Seared Chicken Supreme with Lemon Thyme Chicken Jus (DF,GF)	\$97.95
Zatar Crusted Chicken Supreme, Pistachio & Oregano Pesto (DF,GF)	\$79.95

Pork

Herb Crusted Pork Tenderloin with Baked Apple & Pan Juices (DF,GF)	\$79.95
Roasted Apricot & Sage Stuffed Loin of Pork with Thornbury Cider Jus (DF,GF)	\$79.95
Korean Pork Loin Chop, Sticky Korean BBQ Sauce (DF)	\$79.95



Plated



MENU

MAIN CHOICES

Fish/Seafood

Pan Fried Halibut Fillet with Garlic & Herb Butter (GF)	\$90.95
Roasted Rock Lobster Tail (2 x 4oz) with Tarragon Butter (GF)	\$105.95
Char Grilled Salmon with Sorrel & Lemon Cream Sauce (GF)	\$82.95
Ginger & Soy Glazed Salmon Fillet (DF)	\$82.95
Lemon & Chive Crusted Salmon with Salsa Verde (GF)	\$82.95
Seared Pickerel Fillet with Caper Butter Sauce (GF)	\$77.95

Lamb

Pistachio Nut Crusted Rack of Lamb(3 ribs) with a Salsa Verde	\$95.95
Roasted Leg of Lamb with Rosemary and Sherry Jus	\$90.95

Duck

Confit Duck Leg with a Blueberry Sauce	\$88.95
Roasted Duck Breast with Ginger and Orange Sweet Soy	\$88.95

Vegan/Vegetarian

Roasted Mediterranean Vegetable & Tofu Stack with Tomato Coulis (DF, GF)	\$75.95
Butternut Squash & Pistachio & Sage Pesto Gluten Free Pasta (DF, GF)	\$75.95
Wild Mushroom & Hazel Nut Ragu Stuffed Acorn Squash (DF, GF)	\$75.95

All plated Menus include Fresh Baked Bread & Flat Breads with Herb Butter & Hummus

SALAD CHOICES

Classic Green Salad - Mixed Greens with Cucumber, Carrot, Peppers, Green Onions & Plenty of Soft Herbs, Lemon, Whole Grain Mustard Dressing

Herb & Flower Salad - Mixed Leaves with Micro Greens, Soft Herbs and Edible Flower Petals, Lemon & Pickle Garlic Dressing

Arugula, Pecorino Cheese & Pear Salad - Fresh Lemon Juice & Extra Virgin Olive Oil

Arugula & Heirloom Cherry Tomato Salad - Baby Arugula Leaves, Heirloom Cherry Tomatoes, Cucumbers & Feta Cheese, Fresh Basil Dressing

Classic Caesar Salad - Romaine Leaves, Crisp Bacon, Parmesan Cheese & Garlic Croutons with Homemade Caesar Dressing

Classic Greek Salad (No Leaves) - Layers of Tomatoes, Cucumber, Peppers, Feta Cheese, Red Onion & Olives with Fresh Oregano, Extra Virgin Olive Oil & Fresh Lemon Juice

French Bean, Asparagus & Pancetta Salad - Fresh French Beans, Pearl Onions, Asparagus and Crispy Pancetta bound in Aioli on a bed of leaves.

Mango Salad - Thin Strips of Mango, peppers, red onion, cucumber & carrots with Thai Spiced Dressing

Chorizo & Manchego Salad - Cured Chorizo Sausage, Black Olives, Manchego Cheese, Baby Leaves & Roasted Peppers with Sun Dried Tomato Dressing



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MENU

SOUP CHOICES

Roasted Plum Tomato & Basil Oil
Spiced Butternut Squash Soup, Chive Sour Cream
Carrot & Ginger
Red Pepper & Lime
Thai Coconut & Lime Leaf
Clam Chowder
Ham & Split Pea
Cream of Chicken & Corn
Broccoli & Cheddar Cheese
Cauliflower Soup with Truffle Oil
Cream of Mushroom
Corn Chowder
Chunky Vegetable Broth
Leak & Potato, Chive Oil
Chicken Noodle
Roasted Carrot & Coriander
Roasted Parsnip & Pear

POTATO/RICE CHOICES

Classic Roasted Potatoes
Thyme & Olive Oil Roasted Mini Potatoes
Garlic Roasted Mash Potatoes
Olive Oil & Green Onion Mash Potato
Dauphonise Potato (Thinly Sliced Potato cooked with Cream & Garlic)
Sweet Potato Mash
Bishop's Potato (sliced and cooked in chicken stock with sliced onion)
Lyonnaise (sliced and cooked in cream with seeded mustard)
Steamed White Rice
Saffron Scented Jasmine Rice
Rice Pilaf
Sweet Potato & Leek Pave (Sliced Potato & Leek, Roasted in Layers)

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VEGETABLE CHOICES

Poached Green Beans
Poached Asparagus, Roasted Red Pepper (In Season Only, May -June)
Poached Heirloom Carrots, Orange Glaze
Roasted Root Vegetables - Carrots, Parsnips, Beets with Thyme
Roasted Carrots & Parsnips
Cauliflower and Broccoli with Sea Salt
Creamed Leeks
Sauté Zucchini with Herbs
Seasonal Vegetable Medley (Whatever is freshest for your day)
Roasted Butternut Squash & Acorn Squash with Sage
Char Grilled Portobello Mushroom
Roasted Peppers & Red Onions
Crisp Garden Salad
Classic Caesar Salad

DESSERT CHOICES

Crème Brûlée, Almond Biscotti
Raspberry Brûlée, Nut & Citrus Biscotti
Caramelized Maple Creams with Maple Shortbread
Trio of Chocolate Mousse, Fruit Coulis
Apple Crisp with Toffee Sauce
White Chocolate & Lemon Cheesecake, Chantilly Cream
Champagne Strawberry Cheesecake, Strawberry Compote
Rich Chocolate Cake, Chocolate Ganache
Warm Ginger Spice Cake, Brown Sugar Glaze
Sticky Toffee Pudding, Butterscotch Sauce
Eton Mess - Berries, Whipped Cream & Meringue
Fruit Pie (Your Choice of Fruit) with Vanilla Bean Ice Cream
Warm Chocolate Brownie with Chocolate Sauce

Vegan Desert Options

Chocolate Decadence Cake (DF, GF)
Vegan Cup Cake (DF, GF)
Fresh Fruit Salad (DF, GF)



Canaps & Hors D'Oeuvres



MENU

These small , one bite food items are passed around by serving staff.
Prices are per one dozen. We suggest 4-6 Choices and about 4 pieces per person for cocktail hour.

COLD MEATS

Rare Roast Beef Horseradish	\$29
Medallions of Venison with Red Current Jelly	\$31
Harrisa Spiced Lamb Skewer with Tzatziki	\$33
Peking Duck & Spring Onion in a Chinese Spoon	\$31
Vietnamese Chicken & Basil in a Chinese Spoon	\$28
Proscuitto Wrapped Melon	\$28
Steak Tartar on Crisp Rye Bread	\$31

HOT MEATS

Lamb & Mint Kofta with Natural Yoghurt	\$33
Cajun Lamb Lollipop Chive Creme Fraiche	\$45
Chicken Samosa with Coriander Dipping Sauce	\$28
Zatar Dusted Chicken Skewers with Satay Sauce	\$28
Thai Marinated Beef Salad Roll	\$30
Hoi Sin Duck with Spring Onion in a Chinese Spoon	\$33
Roast Beef with Mini Yorkshire Pudding	\$29

COLD SEAFOOD

Shrimp & Avocado Salsa in a Chinese Spoon	\$29
Lobster Salad with Avocado in a Chinese Spoon	\$35
Gin Cured Trout & Caper on a Cucumber Round	\$31
Vodka Cured Salmon & Red Onion & Caper, Rye Crisp	\$31
Smoked Mackerel Pate on a Toasted Ciabatta	\$23
Oyster Bar - Fresh Oysters with Lemon & Tabasco	\$4.50 each

HOT SEAFOOD

Soy & Ginger Marinated Salmon Skewers	\$24
Parma Ham Wrapped Scallops	\$31
Chili Squid in a Chinese Spoon	\$24
Mini Salmon Fish Cakes, Lemon Mayonnaise	\$24
Pan Fried Shrimp, Lemon Grass & Cashew Nuts	\$25
Mango & Chili Shrimp in a Chinese Spoon	\$25



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Prices are per one dozen. We suggest 4-6 Choices and about 4 pieces per person for cocktail hour.

COLD VEGETARIAN

Goat Cheese & Artichoke Phyllo Tart	\$26
Cherry Tomato Basil & Bocconcini Skewers	\$26
Mushroom Pate with Walnut Toasts	\$26
Feta & Beetroot Brochettes	\$26

HOT VEGETARIAN

Vegetable Samosa with Coriander Dipping Sauce	\$26
Vegetable Spring Rolls Chili & Basil Jam	\$26
Brie & Caramelized Red Onion Tarts	\$26
Feta & Rosemary Mini Pizzas	\$26
Roasted Red Pepper & Basil Phyllo Tart	\$26
Roasted Haloumi Brochettes with Lemon & Oregano	\$26
Spinach & Feta Phyllo Parcels	\$26

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Food Stations

MENU



OYSTER BAR - \$4.50 PER OYSTER

Fresh Oysters served with Assorted Condiments

SEAFOOD STATION - \$16.95 PER PERSON

Smoked Salmon with Capers & Red Onion, Poached Shrimp with Dipping Sauces, Pickled Octopus, Hot Smoked Lake Trout, Seared Scallops, Mini Crab Cakes with a selection of condiments and flat breads

CHARCUTERIE STATION - \$17.95 PER PERSON

Selection of Locally Cured & Smoked Meats with Salami's, Sausages & Assorted Marinated Olives, Artisan Cheeses with Dried Fruit & Nuts. Served with a Selection of Mustard's, Chutney, Condiments, Breads & Crackers.

VEGETABLE CRUDITES STATION - \$6.95 PER PERSON

Batons of Raw Vegetables with Homemade Dips, Cauliflower, Cucumber, Celery, Peppers, Cherry Tomatoes & Carrots

ANTIPASTO STATION - \$9.95 PER PERSON

Assorted Marinated Olives, Sun Dried Tomatoes, Marinated Char Grilled Vegetables, Roasted Peppers & Pickled Onions, Pickled Vegetables with Toasted Pita & French Baguettes

CHEESE STATION - \$12.95 PER PERSON

A variety of Local & Imported Soft & Hard Cheeses, Served with Dried Fruits, Homemade Chutneys & Crackers

FRESH TROPICAL FRUIT STATION - \$7.95 PER PERSON

Slices of Pineapple, Watermelon, Strawberries, Grapes, Melon & other Seasonal Fruit. Served with Chocolate Dipping Sauce



Late Night



MENU

These late night snacks are all served buffet style, prices are per person.

GRILLED CHEESE STATION - \$9.95 PER PERSON

Rustic Grilled Cheese, Toasted Sour Dough Ciabatta with Brie Cheese & Sliced Pear
Classic Grilled Cheese, Aged English Cheddar Cheese with Tomato Ketchup

TACO STATION - \$12.95 PER PERSON

Pulled Chicken & Cajun Fish
Hard Corn Taco Stuffed with your favourite Meat, lettuce, Tomatoes & Green Onion.
Served with Sour Cream & Salsa.

BURGER STATION - \$9.95 PER PERSON

Beef Sliders & Crispy Chicken Sliders
3 oz Beef Burger served with Lettuce, Tomato, Pickle and Condiments

SMOKER STATION - \$12.95 PER PERSON

Slow cooked Pulled BBQ Pork & Coffee, Rubbed Brisket or Beef on a Brioche Bun

PIZZA STATION - \$9.95 PER PERSON

Cheese Pizza, Pepperoni Pizza & Vegetarian Pizza

POUTINE BAR - \$9.95 PER PERSON

Fresh Cut Fries, Gravy & Cheese Curds

SANDWICH STATION - \$12.95 PER PERSON

Build Your Own Sandwich. Selection of different sliced breads with Ham, Beef, Turkey, Egg Salad & Tuna Mayo fillings served with Sliced Cheese, Sliced Tomatoes, Lettuce and Condiments