



BUFFET MENU

Menu 1

\$119.95 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 \$95.95 (GF)

Roasted AAA Local Prime Rib \$82.95 (DF, GF)

Roasted AAA Striploin \$72.95 (DF, GF)

Roasted AAA Top Sirloin \$68.95 (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/Rice (see below)

Choice of Two Vegetable Dishes (see below)

Assorted Fresh Baked Bread Roll & Butter

Selection of Cakes, Cheesecakes & Homemade Squares with a Tropical
Fruit Platter



Menu 3

Char Grilled 8oz Ribeye Steak \$82.95
Char Grilled New York 10oz Striploin Steak \$72.95
Chimichurri Sauce, Peppercorn Sauce or Port Jus
Chipotle & Mango Dusted Salmon Fillet with Beurre Blanc
Roasted Plum Tomato & Garlic Portabella Mushroom
Choice of Potatoes/Rice (see below)
Choice of One Vegetable Dish (see below)
Assorted Fresh Baked Bread Rolls & Butter
Selection of Cakes, Cheesecakes & Homemade Squares with a
Tropical Fruit Platter

Menu 4

\$69.95

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 Rolls & Butter
Selection of Cakes, Cheesecakes & Homemade Squares with a
Tropical Fruit Platter



Menu 5

\$69.95

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 Rolls & Butter

Selection of Cakes, Cheesecakes & Homemade Squares with
a Tropical Fruit Platter

Menu 6

\$69.95

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 Rolls & Butter

Selection of Cakes, Cheesecakes & Homemade Squares with a Tropical
Fruit Platter



Menu 7

\$60.95

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 Rolls & Butter

Selection of Cakes, Cheesecakes & Homemade Squares with a
Tropical Fruit Platter

Menu 8

\$55.95

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 Rolls & Butter

Selection of Cakes, Cheesecakes & 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



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 in Garlic &
Olive Oil)

Crisp Garden Salad

Classic Caesar Salad

Baby Kale Caesar Salad

Arugula, Pear & Pecorino Salad

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@peasemarshfarm.ca & Debit Cards.
Credit Card payments will incur a 2.4% processing fee.