



Plated MENU

PEASEMARSH FARM CATERING

All plated menus come with choice of soup or salad to start and a choice of dessert.
Make it a Four Course Meal for \$15 per person.

All plated meals are served with an assorted fresh baked bread basket with herb butter on each table.

All Special Dietary requirements will be accommodated.
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 (\$69.95) and 60 people order the Strip-loin (\$86.95).

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) \$115.95
- Char Grilled AAA Black Angus Fillet Mignon of Beef with Béarnaise Sauce (GF) \$92.95
- Roasted Black Angus AAA Local Rib-eye with Port Jus OR Peppercorn Sauce (DF,GF) \$86.95
- Braised Beef Short Rib with Moroccan Spiced Tomato & Roasted Chick Pea \$83.95
- Roasted Black Angus AAA Local Strip-loin with Port Jus OR Peppercorn Sauce (DF,GF) \$80.95
- Roasted Black Angus AAA Top Sirloin of Beef with a Red Wine Reduction (DF,GF) \$72.95

Chicken

- Spinach & Feta Stuffed Free Range Chicken Breast with Chive Cream Sauce (GF) \$69.95
- Chorizo & Manchego Cheese Stuffed Free Range Chicken Breast with Chili Tomato Coulis (GF) \$71.95
- Pan Seared Chicken Supreme with Lemon Thyme Chicken Jus (DF,GF) \$67.95
- Zatar Crusted Chicken Supreme, Pistachio & Oregano Pesto (DF,GF) \$69.95



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MAIN CHOICES CONTINUED

Pork

- Herb Crusted Pork Tenderloin with Baked Apple & Pan Juices (DF,GF) \$69.95
- Roasted Apricot & Sage Stuffed Loin of Pork with Thornbury Cider Jus (DF,GF) \$69.95
- Korean Pork Loin Chop, Sticky Korean BBQ Sauce (DF) \$69.95

Fish/Seafood

- Pan Fried Halibut Fillet with Garlic & Herb Butter (GF) \$80.95
- Roasted Rock Lobster Tail (2 x 4oz) with Tarragon Butter (GF) \$95.95
- Char Grilled Salmon with Sorrel & Lemon Cream Sauce (GF) \$72.95
- Ginger & Soy Glazed Salmon Fillet (DF) \$72.95
- Lemon & Chive Crusted Salmon with Salsa Verde (GF) \$72.95
- Seared Pickerel Fillet with Caper Butter Sauce (GF) \$67.95

Lamb

- Pistachio Nut Crusted Rack of Lamb(3 ribs) with a Salsa Verde \$85.95
- Roasted Leg of Lamb with Rosemary and Sherry Jus \$80.95

Duck

- Confit Duck Leg with a Blueberry Sauce \$78.95
- Roasted Duck Breast with Ginger and Orange Sweet Soy \$78.95

Vegan/Vegetarian

- Roasted Mediterranean Vegetable, Tofu Stack with Tomato Coulis (DF, GF) \$69.95
- Butternut Squash, Pistachio, Sage Pesto Gluten Free Pasta (DF, GF) \$69.95
- Wild Mushroom, Hazel Nut Ragu Stuffed Acorn Squash (DF, GF) \$69.95



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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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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)

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



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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
Saute 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

Creme Brulee, Almond Biscotti
Raspberry Brulee, 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
Warmed 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)