



FARM TO TABLE

# Plated Menu





## FARM TO TABLE

Plated Menu Selections | \$60 per guest

### PLATED MENU INCLUDES:

#### DINNER

##### THREE COURSE

Choose 1 appetizer, 2 entrees and 1 dessert.  
Vegan entree included and does not count as an entree selection.

Add any additional selection for your guests (appetizer or dessert) for \$5/guest/selection (entree) \$8/guest/selection: Select from our plated menu, this price does not include extra courses or menu upgrade dishes.

Coffee & Tea Service. Freshly baked organic rolls, included in service.



### PLATED CHILDREN'S MENU INCLUDES:

Children's Menu - 10 & Under | \$20 per child. Pick one from each course.

#### APPETIZER

##### BENTO BOX

Crudite, Orange, Crackers, Creamy Dip, Hummus, Pretzel

#### ENTREES

##### THE ULTIMATE GRILLED CHEESE

Mozzarella, Cheddar & Swiss with Fries & Ketchup

##### NOODLES & BUTTER

##### CHICKEN FINGERS

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce

#### DESSERTS

##### 2-LAYERED PARFAIT

Vanilla Yogurt, Toasted Granola, Mixed Berries (G)

##### ICED CREAM SANDWICH

Double Chocolate Cookie, Sprinkles (V)

##### FRUIT CUP & SORBET

Vegan (G)(D)





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### APPETIZERS

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#### SWEET CORN & SHALLOT VELOUTE

Thatcher's Corn, Thyme, Foam, Dungeness Crab  
Tortellini

#### BRANTVIEW APPLE-ENDIVE SALAD

Stonecreek Cheddar, Curled Celery, Pomegranate,  
Pecan Brittle, Grilled Lemon Vinaigrette (G)(V)(N)

#### CAULIFLOWER & PIQUILLO

Picked basil, Tomato Relish, Foam (G)(V)

#### RIVER RUN CAESAR SALAD

Torn Romaine Heart, Baby Kale & Radicchio. Warm  
Smoked Bacon, Cornbread Crumb, Mountain Oak's  
Gold Gouda, Lemon, Classic Dressing

#### VICHYSSEOISE AUX POMMES

Potato, Melted Shallot, Chive, Pancetta, Crispy  
Leek (G)(V)

#### GRILLED STONE FRUIT SALAD

Rocket Greens, Crispy Prosciutto, Orange, Pine-nut  
Gremolata, Manchego, Lemon-Thyme Vinaigrette,  
Cured Yolk (G)(N)

#### NOVA SCOTIA LOBSTER BISQUE

Tomato, Basil Oil, Popped Wild Rice, Vanilla (G)

#### ROASTED BEETROOT SALAD

Orange, Hazelnut & Barley Crumb, Plum & 5 Spice  
Dressing, Late Season Radish & Crab Apple,  
Mancheago (N)(V)

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*



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### ENTRÉES

#### LAND

##### SKILLET-ROASTED HEN'S BREAST

Ancho-Rubbed, Sweet Corn & Poblano, Charred Tomato & Thyme Beurre Blanc, Crushed Fingerling, Soft Herb Salad (G)

##### GRILLED "CALI-CUT" STRIPLOIN

Cognac & Peppercorn Jus, Truffled Potato Purée, Lobster Compound Butter, Crispy Potato Threads (G)

##### FORAGERS' LAMB SHANK

Wild Field Mushroom, Pearl Onion, Lamb Belly Pancetta, Fortified Wine Jus, Polenta Croquette, Kalamata Dust (G)

##### HERITAGE PORK LOIN & BELLY

Fennel & Apple, Sweet Potato Spaetzle Hash, Crispy Shallot Gremolata, Pommery Cream, Sauerkraut Dust

##### KING COLE DUCK LEG CONFIT

Season Inspired Risotto, Crispy Parsnip Gremolata (G)

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#### SEA

##### BC OCEANWISE SALMON

Popped Wild Rice, Crustacean Nage, Charred Shisito Pepper & Tomato Relish, Yogurt (G)

##### PISTACHIO CRUSTED FOGO ISLAND COD

Rainbow Chard, Grape Tomato, Tarragon Couscous, Castelvetro Chimichurri (N)(D)

##### MISO LAKE HURON TROUT

Grilled Baby Bok Choy, Tokyo Turnip, Avocado Foam, Mango Gel, Black Radish & Fennel Slaw, Mint Oil, Kimchi Dust (G)





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### ENTRÉES

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#### EARTH

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##### BUTTERNUT WELLINGTON

Young Roasted Squash, Kale Wrapped, Mirepoix, Duxelle, Porcini Coconut Cream, Rustic Whipped Potato. Vegan (D)

##### VEGAN BONE MARROW

Duxelle, Smoked Porcini Jus, Confit King Oyster Mushroom, Crispy Potato, Arugula, Toast (G)(D)(V)



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### DESSERT

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#### POPPED CORN CRÈME BRULEE

Smoked Vanilla Bean, Shortbread Crumbs, Berries (V)

#### DARK CHOCOLATE TERRINE

Bitter Coffee, Hazelnut Brittle, Chocolate Shavings, Birch & Chili Syrup, Pineapple Sorbet (N)

#### PARSNIP & VANILLA PANNA COTTA

Eby Farm's Milk, Apricot Caramel, Dark Chocolate, Edible Flowers & Mixed Berries (G)(V)

#### MISO BUTTER TART

Phyllo, Bloomed Currants, Molasses Cherries, Brown Butter, Vanilla Ice Cream (V)



#### VIOLET PAVLOVA

Meringue, Preserved Berries, Lemon & Passionfruit Ganache, Brown Butter Crumb

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### EXTRA'S

#### ACCOMPANIMENTS & UPGRADES

##### AMUSE BOUCHE | \$7

Chef's Intimate Creation. Conceived to open the palate.

##### PALATE CLEANSER | \$7

Sea Buckthorn & Passionfruit Granita, Thai Basil, Grapefruit Gel. Vegan (G)(D)(V)

##### DRY AGED BEEF TARTAR | \$16

Brown Butter Phyllo, Foie Gras Mousse, Mustard Seed, Cured Duck Egg, Sorrel

##### FRESH SHUCKED OYSTERS | MARKET PRICE

12 per table

Sourced from West to East. Chef's Mignonette & Accompaniments. (G)(D)

##### THATCHER'S UPGRADE BEEF TENDERLOIN | \$12

Cognac & Peppercorn Jus, Truffled Potato Purée, Lobster Compound Butter, Crispy Potato Threads

(G)

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#### ADDITIONAL PASTA COURSE

##### RISOTTO AL TARTUFO | \$21

Roasted Field Mushroom, Red Wine Braised Cipollini, Truffle, Arugula, Crispy Enoki, Manchego (G)(V)

##### HOUSEMADE RICOTTA GNOCCHI | \$20

Tomato Sugo, Mushroom & Thyme Ragout, Sage Gremolata

##### SPAGHETTI BOLOGNESE | \$20

Ground and Smoked Thatchers Farm Chuck, Aromatics & Root Vegetables, Parmigiano Reggiano

##### DUCK CONFIT RIGATONI | \$24

Tomato Sugo, Housemade Ricotta, Basil Oil

##### CAVATELLI AND SMOKED THATCHERS PORK BELLY | \$22

Melted Shallots, Ricotta, Walnut Pesto, Grana Padano

##### WILD MUSHROOM ORECCHIETTE PASTA | \$21

Mushrooms, walnut pesto, truffle mushroom sauce, portobello soil, crispy bits, pea shoots



## FARM TO TABLE Package Details

### STAFF & LABOUR

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Staffing is included in price for guest counts of 100+. For guest counts lower than 100, a Staff & Labour charge will be charged separately.

- Chef
- Kitchen Hands
- Catering Supervisor
- Servers
- 2 Bartenders (Min)

### FEES

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#### Service Fee

18% of Food Cost

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage.

Landmark Fee

#### Ontario Tax

13% HST Applicable

### RENTALS

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Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider.

\*Staff, labour & rental costs are subject to change based on final menu, guest count, event/wedding details.