



FARM TO TABLE

All-Inclusive Buffet Menu with Alcohol





FARM TO TABLE

Option 1: All inclusive with alcohol | \$130 per guest

Option 2: All inclusive with Premium alcohol | \$170 per guest

*Plus tax, service charges and rentals (if applicable) *Staffing charges are included

ALL INCLUSIVE BUFFET MENU INCLUDES:

CANAPE HOUR RECEPTION

Selection of 3 Canapes to be served for 1 hour
Non alcoholic beverages
Selection of domestic & imported cheeses
garnished with fruit
Vegetable Crudite Platter

DINNER SERVICE

Buffet Style

Choose 2 salads, 2 sides, 2 proteins and 2 desserts.

All dinners include Chef's choice of seasonal vegetables, freshly baked bread and whipped butter.

Family Style Upgrade

\$10 per guest. Our servers will bring your selections to the guests table in serving dishes, for your guest to enjoy and serve together.

CHILDREN'S MENU

10 & Under | \$20 per child
Menu listed on Page 9

6 HOUR ALL INCLUSIVE HOST BAR

All Inclusive Bar Package consists of an assortment of our standard liquors, domestic beer and house wine

Premium Inclusive Bar Package consists of an assortment of our premium liquors and beer along with our house wine.

Add or subtract hours = additional cost

One Bottle of Red and White Wine Per Table-
Sommelier's Choice

Assorted soft drinks and garnishes available, along with a water station provided at the bar.

Wine served on tables throughout dinner and behind the bar during reception.

LATE NIGHT STATION

Choose 2 late night options from menu listed on Page 8.



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CANAPES

LAND

ROYALE WITH CHEESE

Chuck & Prime, Bacon Jam, Crispy Smoked Jalapeno, Lettuce, Dijonaise

CHICKEN & WAFFLE

Potato, Honey-Chili Butter, Sour Cream & Onion Dust, Kansas City Slaw

LAMB NECK BARBACOA

Toast, Tomatillo & Mint Crema, Nopal (Cactus)

SHORT RIB CROQUETTE

Fluffy Potato, Chive, Pink Pepper-Corn Aioli

JERK CHICKEN

Authentically Marinated, Pickled Watermelon Rind, Pineapple Drizzle, Charcoal Dust (D)

EARTH

JACKFRUIT & SWEET POTATO TACO

Frijoles, Salsa Verde, Shallot (V)(D)

ARANCINI MILANESE

Saffron Risotto, Sundried Tomato, Grana Padano, Basil, Sweet Balsamic Aioli (V)

NAPPA FRESH ROLL

Thai Marinated Vegetables, Nori, Cilantro, Mint, Vermicelli, Sweet Ponzio (G)(D)(V)

MANGO & FRIJOLES ANTOJITO

House Cream Cheese, Roasted Peppers, Charred Onion, Chili, Cilantro, Hoisin Glaze, Chive Sour Cream (V)

BEET TARTARE

Dark Chocolate, Farmers' Beet, Tiger Blue Cheese (G)(V)

(G) Gluten Free

(D) Dairy Free

(N) Contains Nuts

(V) Vegetarian



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CANAPES

SEA

TUNA WONTON TOSTADA

Sesame, Ponzu, Avocado Foam, Mango Gel, Micro Wasabi

SHRIMP N GRITS

Cornmeal Dredge, Louisiana Foam, Grits

OCTOSTADA

Citrus-Poached Octopus, Squid Ink Tostada, Salsa Amarillo, Watercress Caviar, Rice Noodle Gremolata (G)(D)

SMOKED TROUT CROSTINI

Grapefruit, House Cream Cheese, Caper, Red Onion



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SALADS

CAESAR SALAD

Torn Romaine, Smoked Bacon, Parmigiano, Cornbread Crumble, Classic Dressing

GREENS FIRST

Heritage Mix, Marinated Grape Tomato, Cucumber, Red Onion & Peppers. White Balsamic & Lemon Vinaigrette, Toasted Sunflower Seed, Feta (G)(V)

QUINOA SALAD

Nappa Cabbage, Kale, Grilled Shoshito, Parmesan, Cucumber, Strawberry, Cashews, Grilled Grape Vinaigrette (G)(N)(V)

GRILLED SUMMER MELON SALAD

Speck, Manchego, Mango Vinaigrette, Spicy Greens, Sunflower Seeds (G)

RICE NOODLE SALAD

Mixed Cabbage, Mango, Pepper, Carrot, Cilantro, Mint, 5 Spice and Plum Vinaigrette. Vegan (G)(D)

CHOPPED SHORT RIB SALAD

Arugula, Orange, Charred Pepper, Red Onion, Maple Crab Apple Vinaigrette, Fresh Mint (G)(D)

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SIDES

MAC & CHEESE

Creamy Bechamel, Old White Cheddar, Jalapeno Havarti, Smoked Jalapeno, Fresh Herbs & Panko-Crust (V)

ROASTED MINI POTATOES

Burnt Leek, Cider & Dijon Vinaigrette, Beef Tallow Rosemary & Thyme (G)(D)

PASTA PRIMAVERA

Marinated Vegetables, Pesto-Parmigiano Cream, Feta (V)

CONFETTI RICE

Grilled Pineapple Salsa, Chili, Cilantro. Vegan (G)(D)

SMOKED SMASHED POTATOES

Garlic Confit, Sour Cream, Skins, Chives (G)(V)

BLISTERED TOMATO PENNE

Charred Broccoli, Spinach, Red Onion, Pablano Pepper Relish (D)

CHARRED LEEK DIRTY RICE

Peppers, Onions and Celery. Vegan (G)(D)

CHARRED BLACK BEAN SALSA

Grilled Peppers, Onions, Tomatoes, Cilantro, Lime. Vegan (G)(D)



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PROTEINS

KOREAN STYLE FRIED CHICKEN 2/PP

Bone In Leg Meat, Miso-Honey Butter, Kimchi Dust, Sweet Chili Glaze (D)

GRANDMA KEUPFER'S MENNONITE FRIED CHICKEN 2/PP

Brined & Double Fried Bone in Leg Meat, Chili Oil, Honey and KoolAid Pickles

JERKED CHICKEN 2/PP

Pineapple Hot Sauce, Charcoal Dust (G)(D)

COAL ROASTED CHICKEN 2/PP

Charred Herb Salsa, Sumac Crema (G)(D)

SMOKED BEEF BRISKET 4OZ

Salsa Criolla, Cedar Smoked Mustard (G)(D)

12 HOUR SMOKED SHORT RIBS 4OZ

Salsa Criolla, Smoked Root Jus (G)(D)

MARINATED BRAZILIAN TOFU - 4OZ

Honey, Chilies, Charred Tomato Salsa.
Vegan (G)(D)

SMOKED TOFU POGO'S 2/PP

Classic Cornmeal Dredge, Carrot Ketchup (V)

WOOD GRILLED & CITRUS BRAISED PIG TAILS 4OZ

Pickled Watermelon Rind, Smoked Apple Chutney (G)(D)

SMOKED PORK RIBS 2/PP

Peach Habanero Barbecue Sauce, Chive (G)(D)

WHOLE ROASTED PIG 4OZ

Za'atar Basted, Plum Hot Sauce (G)(D)

CARVED PORCHETTA 4OZ

Wild Garlic, Fennel, Rosemary, Chili, Honey Glazed (G)(D)

ASADO ROASTED LAMB 4OZ

Charred Mint and Honey Salsa (G)(D)

BLOCK 3 BEER BATTERED COD 4OZ

Wild caught, Tartar, Root Vegetable Slaw (D)

WHOLE GRILLED RAINBOW TROUT 4OZ

Stuffed with Fresh Herbs and Citrus, Grilled Pineapple Salsa (G)(D)

BLACKENED CATFISH 4OZ

Lime Crema and Charred Scallion Salsa (G)

SMOKED CARROT DOGS 2/PP

Marinated, Smoked & Charred Heirloom Carrot, Tarragon-Dijon, Heritage Onion Jam, Pretzel Bun. Vegan (D)



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SWEETS

Included as a Side

COOKIES & CREAM JAR

Brown Butter Oreo Crumbs, Creamy Whipped Filling, Block 3 "King St. Sasion" Caramel, Candied Bacon

SOUR CHERRY CONFETTI CAKE JAR

White Cake, Butter Cream, Sprinkles (V)

SMOKED CHOCOLATE SMORE CRONUT JAR

Hazelnut Ganache, Graham Crumble, Chocolate, Torched Marshmallow (V)

AUNTIE ALICE'S APPLE PIE CRONUT JAR

Wellesley Cider Glaze, Stout-Apple Caramel (V)

MINI DESSERTS 2 PP

Brownies, Cheesecake Bites & Nanaimo Bars (V)



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LATE NIGHT

SNACKS

THE SPUD SHACK

1 per person

Vegan Hand Cut Fries, Thyme, Lemon Zest, Salt, Malted Ketchup (G)(D)

Upgrade to Poutine \$2 - Brown Gravy, Mountain Oak Cheese Curds, Kewpie Mayo, Chive (V)

Upgrade to Asada \$3 Pico de Gallo, Crema, Smoked Brisket, Herbs, Feta

FRIED CHICKEN CONE

1 per person

Waffle, Honey Butter, Chili Aioli, Elmira Syrup, Buttermilk Slaw, Sesame

"JALAPENO POPPER" GRILLED CHEESE

1 per person

Smoked Jalapeno, Bacon, House Cream Cheese, Harviti, Tomato Jam

ROYALE WITH CHEESE SLIDER

2 per person

Chuck & Prime, Crisp Lettuce, Remoulade, Chili Harviti, House Butter Pickles

HOT DIGGITY DOGS

2 per person

Corn Battered, Farmers Sausage, Malted Ketchup, Honey-Dijon Mustard (D)

NACHO GRANDE

1 per person

Corn Tortilla, Chili Con Queso, Sour Cream, Pico de Gallo, Cilantro (G)

SWEETS

CHURROS CON TODO

1 per person

Dulce De Latte, Hot Fudge, Almond Crumb (V)(N)

WHAT'S POPPIN' LIQUID NITROGEN POPCORN

1 per person

Salted Caramel Popcorn, Smoked Marshmallow, Dark Chocolate (G)



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CHILDREN'S MENU

Pick one from each choice

APPETIZER

BENTO BOX

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

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)

ENTREES

THE ULTIMATE GRILLED CHEESE

Mozzarella, Cheddar & Swiss with Fries & Ketchup

NOODLES & BUTTER

CHICKEN FINGERS

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce

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BAR SERVICES

Note: All services operate for 6 hours, with the bar closing during dinner. Maximum of 8 hours of service.

Add on additional bar hours, for an additional \$10|guest per hour.

Please note bar packages can be customized and pricing will reflect selections.

ALL INCLUSIVE BAR

BAR RAIL :

Alberta Pure, Forty Creek Rye, Bacardi Rum,
Tanqueray Gin.

BEER :

Coors Lite, Creemore, Waterloo Dark, Heineken

WINE :

One Bottle of Red and White Wine Per Table -
Sommelier's Choice

PREMIUM ADD ON TO ALL-INCLUSIVE BAR

Option to Add a Premium Listed Beer or Liquor to the
All Inclusive Bar Package.

\$7.00 per Guest per Selection



PREMIUM ALL INCLUSIVE BAR

No substitutions

PREMIUM BEER

Steamwhistle, Mill St. Organic, Block 3 Saisons,
Howell Road Cider, Nicklebrook Headstock

PREMIUM LIQUOR

Grey Goose, Crown Royal, Appleton's, Dillon's
Upgrade both premium beer and liquor for
additional cost.

OTHER BAR SERVICES

PREMIUM WINE

Ask about our Premium Wine List and Pricing

SCOTCH TASTING BAR

Priced Accordingly

SIGNATURE COCKTAIL

Priced Accordingly



FARM TO TABLE Package Details

STAFF & LABOUR

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

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

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.