



FARM TO TABLE

Buffet Menu





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Buffet Menu Selections | \$60 per guest

Pricing is based on minimum 100 guest count

BUFFET MENU INCLUDES:

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.



BUFFET 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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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)

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*

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

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)



- (G) *Gluten Free*
- (D) *Dairy Free*
- (N) *Contains Nuts*
- (V) *Vegetarian*



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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.

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.