



FARM TO TABLE

All-Inclusive Buffet Menu with Bar Services





FARM TO TABLE

email: sales@indulgekitchen.ca for pricing

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

ALL INCLUSIVE BUFFET MENU INCLUDES:

CANAPE HOUR RECEPTION

Selection of 3 Canapés to be served for 1 hour
Selection of chef's choice of cheeses &
charcuterie. House Pickles and Condiments

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

MINI MAC SLIDER

Mac sauce, arugula, cheddar, tomato

SMOKED PORK BELLY SPOON

Asian glaze, grilled pineapple, sprouts

PANCETTA BLT CUP

Heirloom tomatoes, lemon aioli, arugula (G)(D)

MINI POTATO

Bacon, sour cream, chives, cheddar (G)(D)

MINI CHEESESTEAK

Caramelized onions, scallions, peppers, bbq sauce, parmesan aioli

SPICED SESAME- STUFFED DATE

Wrapped in bacon (G)(D)

FRIED CHICKEN

Hot sauce, black-eyed pea succotash, honey (D)

LAMB POLPETTE

Pickled beet chutney, tzatziki

EARTH

BROCCOLI TOSTADA

Potato, Honey-Chili Butter, Sour Cream & Onion Dust, Kansas City Claw (D)(V)(G)

CRISPY FRIED RAVIOLI

Butternut squash, spinach, lemon sage gremolata, tomato nage (V)

GUNN'S HILL ON TOASTED SOURDOUGH

Smoked tomato bisque, red pepper chutney (V)

PESTO ARANCINI

Mozzarella, marinara (V)

TUNA TARTARE

Crostini (V)(D)

MUSHROOM AND HERB TART

Puff pastry, cream cheese, fresh herbs, roasted mushrooms (V)

(G) Gluten Free

(D) Dairy Free

(N) Contains Nuts

(V) Vegetarian



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CANAPES

SEA

CEVICHE

Chili, lime, white fish, shrimp, sweet peppers, cilantro (D)

CLAM PO' BOY

Profiterole, remoulade, greens, tomato

BITE

Crispy wonton, sriracha aioli, corn, peas

SMOKED MUSSELS

Pine Creme Fraiche (G)

FISH SOFT TACO

Tequila slaw (D)

COCONUT SHRIMP

Pineapple sabayon

GAMBAS-STYLE FRIED SHRIMP

Chili, olive oil, roasted garlic, fresh herbs (G)

COLD-SMOKED SALMON

Beet chip, cucumber, raita (G)



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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

FRIED CHICKEN PIECES

1 per person

Waffle Cone, Sriracha Aioli, Maple Syrup,
Buttermilk Slaw, Thyme

GRILLED CHEESE

1 per person

Cheddar Cheese, Pork Belly, Kimchi, Parm Snow

MAC AND CHEESE

1 per person

Smoked Cheddar Sauce, Lemon Zest Panko,
Smoked Tomato, Fresh Chives

FISH TACO

1 per person

Guacamole, Pickled Red Cabbage Slaw, Lime
Aioli, Scallions, Tomatoes, Cilantro

BBQ BEEF SLIDER

1 per person

Cheddar, Crispy Bacon, Arugula, Mac Sauce

PORK BELLY SLIDER

1 per person

Smoky Provolone, Charred Tomato Bacon
Marmalade, Horseradish Mayo, Arugula

KOREAN BULGOGI PULLED PORK TACO

1 per person

Korean Style Bbq Sauce, Swiss Cheese, Spicy
Slaw, Cilantro, Mint, Beets

POUTINE

Vegetarian Gravy, Cheese Curds, Mozzarella,
Kewpie Mayo, Chives

MINI GRILLED STREET MEAT

House Pickled Slaw, Grated Cheddar, Sriracha
Aioli

PAD THAI BOWL

Rice Noodles, Tamarind Peanut Sauce, Scallions,
Bean Sprouts, Local Veggies, Crushed Smoked
Peanuts

RAMEN NOODLE BOWL

Chow Mein Noodles, Miso Mushroom Broth, Local
Seasonal Veggies, Chilies, Scallions, Sprouts



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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 80+. For guest counts lower than 80, 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

Depending on the venue you select a landmark fee may be added.

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.