



FARM TO TABLE

# All-Inclusive Plated Menu with Bar Services





## FARM TO TABLE

email: [sales@indulgekitchen.ca](mailto:sales@indulgekitchen.ca) for pricing

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

# ALL INCLUSIVE PLATED MENU INCLUDES:

### CANAPE HOUR RECEPTION

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

### 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.

### DINNER

#### THREE COURSE

Choose 1 appetizer, 2 entrees and 1 dessert.

Select from menu provided

**Note:** all dinners include freshly baked organic  
rolls.

### CHILDREN'S MENU

10 & Under | \$20 per child  
Menu listed on Page 11

### LATE NIGHT STATION

Choose 2 late night options from menu listed on  
Page 9





## FARM TO TABLE

### CANAPES

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#### LAND

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##### 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)

#### EARTH

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##### 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



## FARM TO TABLE

### CANAPES

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#### SEA

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##### 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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### APPETIZERS

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#### SWEET CORN & SHALLOT VELOUTE

Thatcher's Corn, Thyme, Foam, Pork and Leek  
Dumpling

#### BRANTVIEW APPLE-ENDIVE SALAD

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

#### RIVER RUN CAESAR SALAD

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

#### CAULIFLOWER & PIQUILLO

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

#### GRILLED STONE FRUIT SALAD

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

#### ROASTED BEETROOT SALAD

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



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## FARM TO TABLE

# ENTRÉES

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## LAND

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### 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

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

### KING COLE DUCK BREAST CONFIT

Season Inspired Risotto, Crispy Parsnip Gremolata

(G)

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## SEA

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### 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)





FARM TO TABLE

## 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)

#### RED THAI COCONUT CURRY

Rice noodles, crispy tofu, peppers, broccoli, carrots, watermelon radish, apple (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)

#### RED WINE POACHED PEAR

Mascarpone, White Chocolate Soil (G)(V)(N)

#### CARMALIZED PECAN TART

Popcorn Ice Cream, Blackberry Compote (V)



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### LATE NIGHT

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#### 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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### EXTRA'S

#### ACCOMPANIMENTS & UPGRADES

##### 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)

#### 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

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

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

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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

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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

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##### BAR RAIL :

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

##### BEER :

Bud 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

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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

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No substitutions

##### PREMIUM BEER

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

##### PREMIUM LIQUOR

Grey Goose, Vodka Crown Royal Rye, Appleton's Rum,  
Dillon's Gin.

#### OTHER BAR SERVICES

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##### 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.

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