



FARM TO TABLE

All-Inclusive Plated Menu without 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 PLATED 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

CHILDREN'S MENU

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

DINNER

THREE COURSE

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

Select from menu provided

Note: all dinners include freshly baked organic
rolls.

LATE NIGHT STATION

Choose 2 late night options from menu listed on
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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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APPETIZERS

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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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

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

KING COLE DUCK BREAST CONFIT

Season Inspired Risotto, Crispy Parsnip Gremolata

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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

EARTH

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

POPPED CORN CRÈME BRULÉE

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

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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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.