



FARM TO TABLE

Plated Menu





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Plated Menu Selections | email: sales@indulgekitchen.ca
for pricing

PLATED MENU INCLUDES:

DINNER

THREE COURSE

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

Add any additional selection for your guests (appetizer or dessert) for \$5/guest/selection (entrée) \$8/guest/selection: Select from our plated menu, this price does not include extra courses or menu upgrade dishes.

Coffee & Tea Service. Freshly baked organic rolls, included in service.

CHILDREN'S MENU

10 & Under | \$20 per child
Menu listed on Page 8





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APPETIZERS

SWEET CORN & SHALLOT VELOUTE

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

BRANTVIEW FARMS 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)

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*



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ENTRÉES

LAND

SKILLET-ROASTED HEN'S BREAST

Sweet Corn & Poblano Puree, Roasted Mini Potatoes, Soft Herb Salad

(G)

GRILLED "CALI-CUT" STRIPLOIN

Cognac & Peppercorn Jus, Truffled Potato Purée, Herb Compound Butter, Crispy Potato Threads

(G)

FORAGERS' LAMB SHANK

Wild Field Mushroom and Pearl Barley Risotto, Spring Pea Puree, Fortified Wine Jus, Crispy Shallots

(G)

ROASTED PORK LOIN

Fennel & Apple, Sweet Potato Rosti, Crispy Shallot Gremolata, Pommery Cream, Braised Red Cabbage

WOOD ROASTED DUCK BREAST

Wood Roasted Squash Risotto, Pancetta and Broccoli Puree, Crispy Parsnips

(G)

SEA

BC OCEANWISE SALMON

Wild Rice, Crustacean Nage, Carrot Puree, Charred Shisito Pepper & Tomatoes

(G)

HERB CRUSTED FOGO ISLAND COD

Rainbow Chard, Grape Tomato, Tarragon Couscous, Castelvetro Chimichurri

(N) (D)

MISO LAKE HURON TROUT

Grilled Baby Bok Choy, Root Vegetable Pave, Mango Radish & Fennel Slaw, Herb Oil

(G)



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ENTRÉES

EARTH

BUTTERNUT WELLINGTON

Young Roasted Squash, Kale, Mushroom Duxelle, Porcini Coconut Cream, 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

POPCORN 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

Hazelnut Ice Cream, Blackberry Compote (V)



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EXTRA'S

ACCOMPANIMENTS & UPGRADES

DRY AGED BEEF TARTAR | \$16

Brown Butter Phyllo, Foie Gras Mousse, Mustard Seed, Egg, Sorrel

FRESH SHUCKED OYSTERS | MARKET PRICE

12 per table

Sourced from West to East. Chef's Mignonette & Accompaniments. (G)(D)

WOOD GRILLED BEEF TENDERLOIN | \$12

Cognac & Peppercorn Jus, Truffled Potato Purée, Lobster Compound Butter, Crispy Potato Threads (G)

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.