



FARM TO TABLE

Marche Style Reception Menu with Bar Services





FARM TO TABLE

email: sales@indulgekitchen.ca for pricing

ALL INCLUSIVE MARCHÉ 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

Marche

Please choose 4 food stations from the options below and be sure to include proteins, greens, vegetables, and starches to create a well-rounded overall menu.

CHILDREN'S MENU

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

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 12



FARM TO TABLE

CANAPES

LAND

MINI SMASH BURGER SLIDER

Kool Aid Pickle, Arugula, Cheddar, Tomato,
Roasted Garlic Aioli

SMOKED PORK BELLY SPOON

Asian Glaze, Grilled Pineapple, Sprouts (G)(D)

PANCETTA BLT CUP

Heirloom Tomatoes, Lemon Aioli, Arugula (G)(D)

MINI CHEESESTEAK

Caramelized Onions, Scallions, Peppers, BBQ
Sauce, Parmesan Aioli

KOREAN FRIED CHICKEN

Gojuchang Hot Sauce, Waffle, Sesame Seeds (D)

EARTH

BROCCOLI TOSTADA

Crispy Flour Tortilla, Guacamole, Chipotle Aioli,
Sprouts (D)(V)(G)

CRISPY FRIED RAVIOLI

Butternut Squash, Spinach, Lemon Sage
Gremolata, Tomato Nage (V)

GRILLED CHEESE AND TOMATO SOUP

Smoked Tomato Bisque, Red Pepper Chutney,
Aged Cheddar (V)

MUSHROOM ARANCINI

Mozzarella, Marinara, Lemon Aioli, Parmesan (V)

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

SEA

CEVICHE

Chili, Lime, White Fish, Shrimp, Sweet Peppers,
Cilantro (D)

STEAMED MUSSELS

Tarragon White Wine Sauce, Tomato and Pepper
Relish, Served on the ½ Shell (G)

COCONUT SHRIMP

Pineapple Hot Sauce, Avocado Mousse (G)(D)

FISH SOFT TACO

Carolina Slaw, Pickled Roots, Sriracha Aioli (D)

COLD-SMOKED SALMON

Pickled Beet, Cucumber, Raita (G)

NASHVILLE HOT FRIED SHRIMP

Chili, Olive Oil, Roasted Garlic, Fresh Herbs, White
Bread Crostini (G)

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SALAD BAR

Choose One
Vegan Chopped Salad Included

QUINOA SALAD

Kale, Iceberg, Frisée, Quinoa, Cucumbers, Peppers, Grapes, Pickled Shallots, Mint, Parsley, Grilled Lemon Vinaigrette, Feta, Hummus, Crispy Chickpeas,

CHOPPED SALAD

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Mint, Parsley, Grape Sumac Vinaigrette, Jalapeño Feta Spread, Crumbled Feta, Roasted Chickpeas

INDULGE SLAW

Red and Green Cabbage, Carrots, Edamame Beans, Pickled Watermelon, Radish, Bok Choy, Sesame Dressing, Pickled Ginger, Basil, Cilantro, Mint, Puffed Rice, Peanuts

HEIRLOOM BEET SALAD

Roasted Beets, Goat Cheese Mousse, Pickled Fennel, Candied Pecans, Horseradish Aioli, Pesto, Arugula, Frisée, Shoots, Balsamic Glaze

BABY KALE AND ROMAINE CAESAR

Garlic Caesar Dressing, Double Smoked Bacon, Candied Tomatoes, Cornbread Crumble, Parmesan

ROASTED SQUASH SALAD

Brie, Pink Peppercorn Aioli, Wild Arugula, Focaccia Loaf Apple Butter, Fennel, Arugula, Smoked Bacon, Frisée, Brown Butter Vinaigrette, Pomegranate, Pumpkin Seed Brittle, Parmesan

SANDWICH BAR

Choose 2
Vegan Option Included
(Gluten Free Alternatives Available)

PEAR AND CHICKEN

Crème de Brie, Pink Peppercorn Aioli, Wild Arugula, Focaccia Loaf

THE CLUB

Roasted Turkey, Butter Lettuce, Tomato, Cured Bacon, Lemon Aioli, Artisan Bun (D)

BAHN MI

Slow Roasted Pork Belly, Asian Glaze, Pickled Vegetables, Aioli, Soft Baguette (D)

GARDEN WRAP

Grilled Asparagus, Portobello, Red Onion, Roasted Red Pepper, Spinach, Hummus, Tortilla

SMOKED SALMON CLUB

Crispy Bacon, Pickled Onion, Capers & Dill Aioli, Arugula, Buttered Croissant

MUFFELETTA

Smoked Coppa, Mortadella, Giardiniera, Fior di Latte, Tapenade, Basil, Focaccia

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NOODLE BAR

Choose One
Gluten Free Option Available

SHANGHAI NOODLES

Coconut Green Curry, Broccoli, Carrots, Mushrooms, Bean Sprouts, Basil, Chili Oil, Dukkah, Crispy Vermicelli

BIBIMBAP RICE

Kimchi Fried Rice, Korean BBQ, Mushrooms, Heirloom Carrots, Zucchini, Soft Boiled Egg, Puffed Brown Rice, Cilantro, Scallions

TIKKA MASALA

Yogurt Marinated Chicken, Red Curry, Vegetables, Braised Chickpeas, Rice, Cilantro Crema, Puffed Rice, Mint, Chives

BUDDHA BOWL

Seed Crusted Tuna, Crispy Calamari, Green Papaya Slaw, Cilantro, Thai Basil, Yuzu Ponzu, Smoked Peanuts, Crispy Vermicelli

PROTEIN ADD ON - \$8.00 PER

PERSON

PONZU CHICKEN
CRISPY PORK LOIN
SOY & MIRIN TOFU

- ☐ *Gluten Free*
- ☐ *Dairy Free*
- ☐ *Contains Nuts*
- ☐ *Vegetarian*

PASTA BAR

Choose One
Gluten Free Option Available

FRESH LASAGNA

San Marzano Sauce, King Oyster, Cremini, Shitake, Sunflower Pesto, Ricotta, Mushroom Soil, Microgreens

SQUASH CANNELLONI

Sage Brown Butter, Smoked Onion Broth, Pumpkin Seed Brittle, Toasted Garlic, Chili Herb Salad

BURRATA POMODORO

Rigatoni, San Marzano Sauce, Burrata Cheese, Sunflower Pesto, Grana Padano, Basil, Pickled Roots

RIGATONI CARBONARA

Bacon, Caramelized Onion Jus, Parmesan, Roasted Garlic, Egg Yolk, Chili Herb Salad

MUSHROOM PAPPARDELLE

Brown Butter, Rose Sauce, Crab, Pickled Roots, Fresh Herbs

PROTEIN ADD ON - \$8.00 PER

PERSON

MARINATED CHICKEN
CHORIZO SAUSAGE
HOUSE SMOKED PORK BELLY
BEEF & PORK BOLOGNESE



FARM TO TABLE

TACO BAR

Choose One - 2 per person
Served with Corn & Flour Tortilla
Vegetarian Option Included

5 SPICE PORK SHOULDER

Radish Slaw, Crema, Pickled Cucumber,
Chicharrone, Cilantro

CHICKEN TSO

Scallion, Sesame, Chili Aioli, Honey,
Slaw, Cilantro

CARNE ASADA

Smoked Brisket, Charred Pico de gallo, Salsa
Borracha, Feta

BLACKENED COD

Peach-Mango Salsa, Avocado Raita, Slaw

LAMB NECK BARBACOA

Roasted Tomatillo & Mint Crema, Nopal Pico,
Salsa Picante

MASSAMAN GOAT LEG

Honey Crisp & Cauliflower Slaw, Mango
Chutney

TVP SOFRITO

Chili, Tomato, Guacamole, Taro Root

JACKFRUIT AND SWEET POTATO

Chipotle, Frijoles, Salsa Verde, Pickled
Shallots, Gluten Free Noodles Available Add
Grilled Chicken or Chili Honey Shrimp

SOUP

Choice of One
Vegan Option Included

CARROT AND LEMONGRASS

Coconut, Ginger, Coriander

VICHYSSEOISE AUX POMMES

Melted Shallot, Chive, Crispy Leek

THAI SWEET CORN

Coconut, Thai Basil and Lemongrass

WILD MUSHROOM

Leek, Porcini, Parmesan, Chili Oil

CAULIFLOWER & PIQUILLO

Picked Basil, Tomato Relish, Foam

PRAWN BISQUE

Tomato, Basil, Cream, Vanilla

TOMATO FETA

Balsamic, Chili, Basil

HOISIN BEEF & VEGETABLE

Scallion, Ginger, Cabbage

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SLIDERS

Choice of 1
Vegan Option Included

MINI SMASHBURGERS

Chuck & Prime, Crisp Lettuce, Remoulade, House Butter Pickles

CRISPY CHICKEN

Cojuchang, Carolina Slaw, Maldon

GYRO

Ground Lamb & Beef, Tzatziki, Olive Tapenade, Feta, Arugula

GRILLED BEET ROOT

Tomato Concesse, Guacamole, Alfalfa, Goat Cheese

MIXED GRILL SATAYS

Choice of 2
Vegan Option Included

KOREAN CHICKEN

BULGOGI GINGER BEEF

MARINATED VEGETABLES AND

BOCCONCINI HOISIN BACK BACON

SAUCES

Cucumber Riata
Sweet Balsamic Aioli
Chimichurri
Za'tar

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BUTCHER BLOCK STATION

Choice of One
Vegan Option Included

18 HOUR SMOKED AND CONFIT SHORT RIBS

Smashed Mini Potatoes, Mushroom Ragout, Poblano Corn Puree, Pickled Shallots

DUCK CONFIT

Potato Rosti, Cauliflower Puree, Saskatoon Berry Gastrique, Crispy Parsnips

KOREAN STYLE PORK RIBS

Gochujang, Sesame Seeds, Egg Fried Rice, Kimchi

GRILLED STRIPLOIN

Roasted Garlic Potato Puree, Seasonal Vegetables, Truffled Beef Jus, Crispy Potato Threads

BONELESS FRIED CHICKEN LEG

Grandma Keupfer's Sweet Mustard, Seasonal Vegetable Ratatouille, Kool Aid Pickles

OCEANWISE SALMON

Spring Pea Risotto, Hoisin Glaze, Crispy Fried Broccoli, Grilled Lemon Shitake, Sunflower Pesto, Ricotta, Mushroom Soil, Microgreens

FOGO ISLAND COD

Roasted Cauliflower, Seasonal Vegetables, Herb Gnocchi, Shallot Jam, Bacon Broccoli Puree, Crispy Potato

BUTTERNUT SQUASH WELLINGTON

Potato Puree, Mushroom Duxelle, Root Vegetable Jus, Crispy Parsnips

ADD JUMBO SHRIMP - \$7 per Guest



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DUMPLINGS

Choice of 2

VEGETABLE DUMPLING

Cremini, Shitake, Napa Cabbage, Sriracha,
Truffle Aioli, Pickled Beet, Parsley, Chives

CHICKEN DUMPLING

Gochujang, Scallion, Ginger, Cilantro Crema,
Pickled Jalapeno, Herb Salad

SHRIMP DUMPLING

Toasted Sesame, Charred Scallion, Sambal, Miso
Gochujang Aioli, Mustard Glaze, Wakame,
Cilantro

MINI OCTOBERFEST SAUSAGES

Choice of 2

ASSORTED GERMAN SAUSAGES

Wood Grilled

MINI PRETZEL BUNS

TOPPINGS

Sauerkraut, Sweet Maple German Style
Mustard, Crispy Parsnips

GRAZING STATION

Counts as 2 Selections

CHEESE

Apple Wood Smoked Cheddar
Red Wine Cheddar
Goat Cheese
Aged Manchego
Derby Sage
Seasonal Jam, Nuts, Figs, Dried Fruit, Crackers

CHARCUTERIE

Prosciutto
Pate
Mortadella
Soppressata
Genoa Salami
Smoked Sausage
Olives, Pickled Vegetables, Mustard, Herb
Garlic Focaccia, Seed Crisps

DIPS & CRUDITE

House Made Hummus
Pimento Cheese (Olive Oil, Pickled Chilies,
Chives)
Smoked Labneh (Grated Tomato, Confit Garlic,
Dill, Za'atar)
Assorted Crackers, Zucchini, Celery,
Cucumbers, Peppers, Carrots, Baby Potatoes,
Cherry Tomatoes, Vegetable Chips

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ICE CREAM

SANDWICHES

All 3 Included
1 per person

PEANUT BUTTER COOKIE

Popcorn Ice Cream

CHOCOLATE CHUNK COOKIE

Vanilla Bean Ice Cream

CRONUT JARS

Choice of 2

APPLE PIE

Bourbon Caramel Sauce, Vanilla Chantilly,
Toasted Almond Crumb

TOASTED CHOCOLATE SMORE

Smoked Marshmallow, Nutella, Graham Crumb

OREO COOKIE

Cream Cheese Filling, Chocolate Chantilly,
Oreo Crumbs

TIRAMISU

Coffee Infused Mascarpone, Toasted Almond
Crumb

BUILD YOUR OWN SMORES

CHOCOLATE DIPPED GRAHAM CRACKERS

MARSHMALLOWS

SAUCES

Salted Butter Caramel
Dark Chocolate Ganache
Fruit Jam

TOPPINGS

Cookie Crumbs
Sprinkles
Assorted Candies

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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 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.

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.