

**FARMS  
GATE  
FOODS +  
CATERING**

Client Catering Package

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# FARMS GATE FOODS + CATERING

## Thoughtful, Nourishing Food

We have the privilege of working with amazing local products. We allow these ingredients to shine through, using complimentary techniques and flavours. The food we create is unique and ever changing, together with the seasons of the West Coast.

## Working with Farmers & Supporting Our Community

In the time our Chef has spent working on farms and ranches throughout BC, agriculture has developed into a second passion. The experience of seeing firsthand what it takes to grow something as simple as a carrot has instilled a sense of respect and admiration for the work it takes to produce the ingredients used in our recipes.

The Cowichan Valley's unique community of farmers, producers, and artists continues to grow. We are inspired by these surroundings and will be a positive presence wherever we unhitch.

## Providing Memorable Service to our Clients

Our team takes pride in listening to and fulfilling our clients' expectations. We will work with you to find a thoughtful menu that suits your needs. Whether you are planning a casual wedding reception, an elegant dinner, or a corporate lunch, Farm's Gate can offer a caring service to compliment any event!

This catering packet contains information about us, our sample menus, how to contact us, as well as a brief overview of the entire catering process. We will be there with you every step of the way, so do not hesitate to contact us for more information or with any questions you may have.

## Our Team



The Shipley Brothers

### **Daniel Shipley - Head Chef**

Daniel began his culinary journey growing up on Salt Spring Island. From there, his passion guided him to graduate from the Culinary Institute of America and encouraged him to work in some of North America's top kitchens. Daniel then spent two years studying agriculture on several farms and ranches throughout BC and the Yukon. His love of the Island was always calling him back, and he moved to the Cowichan Valley in 2013. Daniel's experiences have lent him a unique perspective on not only what it takes to create a memorable dish, but also the work that it takes to produce every ingredient in that dish. When you work with Daniel to build a menu for your event, you can rest assured that he will treat every ingredient with the respect it deserves, and the care he puts in will be reflected in the final product.

### **Michael Shipley - General Manager**

Michael grew up working at his parents' shop on Salt Spring Island. It was there that he first discovered his passion for working with great products and delivering exceptional customer service. Michael continued by studying at the University of British Columbia and travelling whenever he could. He eventually settled in Vancouver and started a career where he managed large retail teams and customer experiences for nearly ten years. Just like his brother, the allure of Island was always calling him back. By using his knowledge and passion for creating outstanding customer experiences, he will ensure your event is one to remember.

# Our Pricing

We pride ourselves on our transparency and openness throughout the whole process. We know that for most of our clients, this is your first time hiring a caterer and the prospect can seem overwhelming. We are here to ensure that from our first communications, everything is laid out plainly for you to see so there will not be any surprises along the road to your event. On this sheet we have laid out the costs, so you can get a general idea of what to expect and will gladly make you a quote once we have a good idea of what your wants and needs are to make your event exactly what you envision.

**Menu:** The following menus have prices listed. These prices are for the food as well as one server and one chef.

**Staffing:** For parties larger than 35 people, we typically require more staff. We provide additional chefs and servers at a rate of \$22/HR. When we know how many people and your style of service requested (buffet/family style/canape/stations etc) we can give you an accurate quote on the amount of extra staff required.

**Mobile Kitchen Fee :** Many venues have commercial kitchens available for caterers, if this is the case for you this fee will not apply. If your venue does not have a commercial kitchen, we can bring our mobile kitchen. We charge \$250 within the Cowichan Valley and \$300 for surrounding areas. This fee is to cover gas, propane, insurance, wear & tear, setup/take-down.

**Rentals:** We can provide plate ware/glassware/silverware/platters/linens for a fee. Contact us and we will send you our price sheet. As well, we are happy to put you into contact with the local rental company and consult with you to determine what you will need free of charge.

**Cake Cutting Fee :** \$1/PP to account for our labour. This fee is for when you require us to cut a wedding or other cake that you provide.

**Gratuity:** We currently set our gratuity at 10% of the total pre-tax invoice. We do this to ensure consistency for our staff. This is separate from the staffing fee as that goes towards their wages.

The previously listed items are the most common “extra” fees that come up. At this time, we do not provide a bartending service, but can put you in touch with bartenders we recommend. All these fees are within or below industry standards.

## Canapès

(Price per dozen, minimum 2 dozen per item)

### Vegetarian

Tofu & Chickpea Panisse  
baba ghanoush, summer squash, nasturtiums  
(V, GF) 28

Fried Corn Fritters  
ginger soy dip  
(DF) 30

Belgian Cheese Croquettes  
blue, emmental and goat cheese,  
mostarda  
34

Summer Gazpacho  
basil oil, marinated fennel, pine nuts (V,  
GF) 30

Chickpea & Mung Bean Falafel  
lentil hummus, pickled onion  
(V, GF) 28

Lentil Pakoras  
cilantro chutney  
(V, GF) 28

Tomato Arancini  
chèvre crème fraîche  
30

Roasted Winter Squash Fritters  
herbed yogurt  
(GF) 28



Cowichan Valley Egg Tartlets  
caramelized onion, Haltwhistle Cheese Co.  
Tadwick  
32

### Poultry

Moroccan Chicken Kebab  
tamarind glaze, spiced pumpkin seeds  
(DF, GF) 38

Roasted Duck Croquette  
plum and sherry compote, celeriac  
(DF) 42

Chicken & Roasted Fennel Terrine  
apple and walnut salsa, rye crisp  
(DF) 40

Smoked Chicken & Fennel Sausage  
honeybush mustard, pickled turnip  
(DF, GF) 38



## Meat

Ham Hock Terrine  
piccalilli, caraway crisp  
(DF) 38

Short Rib Cake  
parsnip chips, jalapeño hollandaise  
40

Pork Belly Spring Roll  
braised cabbage, Vietnamese caramel  
(DF) 40

Smoked Brisket Grilled Cheese  
caramelized shallot compote,  
Haltwhistle Cheese Co. Tadwick  
42

Grass Fed Beef Tartare  
dijon, caperberries, True Grain Granary  
crostini  
(DF) 40

Chorizo Gougères  
smoked cheddar, roasted peppers  
33

Beef Satay  
ginger-soy glaze, mint and cilantro  
(DF, GF) 38



## Seafood

Cod Mousseline  
citrus and fennel, fresh horseradish,  
smoked paprika aioli  
(GF) 38

Grilled Prawn  
chermoula marinade, carrot slaw, lemon  
and saffron dressing  
(DF, GF) 38

Humpback Shrimp Ceviche  
endive, citrus, cilantro  
(DF, GF) 38

Wild Salmon Tartare  
avocado-lime dressing, fingerling  
potatoes, wonton crisps  
Market Price

Seared Albacore Tuna  
pea and shiitake salad, yuzu  
(DF, GF) 40

Albacore Tuna Tartare  
fermented ginger dressing, kelp and  
pickled carrot salad, dashi crisp  
(DF) 38

Grilled Octopus  
olive and golden raisin salsa, red pepper  
harissa  
(DF, GF) 38

Salt Cod Croquettes  
preserved lemon, tomato chorizo  
vinaigrette  
32



## Sweets

Banana Lumpia  
salted caramel, cinnamon  
26

Farm's Gate S'mores  
cinnamon biscotti, vanilla marshmallow,  
spiced chocolate ganache  
28

Citrus Posset  
ginger crisp, grapefruit  
(GF) 28

Apple Confit  
quince jam, almond crisp  
(DF) 25

Baked Chocolate Ganache  
candied hazelnuts, orange marmalade  
(GF) 32

Ricotta Doughnuts  
star anise sugar, orange and fig syrup  
28

We always do our best to accommodate any dietary restrictions. Please inform us of any such restrictions prior to your event.





Family Style Sample Menu

Tier 1 \$25.00

Lightly Dressed Organic Greens  
shaved radish, cucumber and apple,  
sorrel vinaigrette

Marinated Seasonal Vegetables  
SSI vinegar, fresh herbs, garlic and  
chili

Crispy Polenta Cakes  
roasted garlic, parmesan

Pan Fried Snapper  
grilled lemon, house tartar sauce

OR

Braised Chicken Thighs  
tamarind and citrus braise,  
roasted shallots and tomatoes





Family Style Sample Menu

Tier 2 \$35.00

Organic Greens

sundried tomato vinaigrette, shaved  
radish and pear, pumpkin seeds

Cowichan Pasta Salad

Haltwhistle feta, parsley vinaigrette,  
peppers, celery & herbs

Smoked Potato Mash

Marinated Seasonal Vegetables

SSI vinegar, fresh herbs, garlic and  
chili

Braised Chicken Thighs

tamarind and citrus braise,  
roasted shallots and tomatoes

Wild Salmon Cakes

fennel and pickled carrot salad,  
caperberry and dill remoulade

Persian Rice Pudding

seasonal compote, toasted almonds





Family Style Sample Menu

Tier 3 \$45.00

New Potato & Lentil Salad  
preserved lemon and lovage dressing,  
peppers and crispy quinoa

Organic Greens  
basil vinaigrette, pickled carrots and  
shallots

Roasted Brussel Sprouts  
bacon, parmesan, garlic confit

Roasted Tomato & Cheese Strata  
Haltwhistle Cheese Co. Green Gill,  
wilted greens, beurre rouge

Chicken Roulade  
romesco sauce, fennel sausage and  
pecorino stuffing

Chermoula Roasted Salmon  
marinated leeks & fresh herbs

Caramelized White Chocolate  
Mousse  
rhubarb and ginger, almond graham  
base





## The Process

### Planning

Email or call us with as much of the following information as you have.

- Date of Event
- Occasion for Event (wedding, corporate lunch, holiday dinner etc.)
- Type of Service (buffet, family style, plated dinner, canapes)
- Approximate budget
- Event Venue
- Rentals (do you want us to supply the rentals for your event)

We will work with you here to ensure your vision is realized and build a menu that suits your event! Once we have a clear idea of your vision, we will send you a proposal and quote. Don't worry, we know things can change, once you confirm the booking we will work with you to fine tune everything before the event!

### Booking

Once you have approved our proposal, the date of your event will be saved for you! There are a couple more steps along the way.

### 3 Months Prior

We will send you the catering contract to look over and sign. A deposit will be requested to hold your date.

### Two Weeks Prior

At this point, we will contact you to finalize the menu, and make sure we have the accurate seating plans and time lines for the day correct.

### One Week Prior

We will ask for the final guest count.

### Day of Event

Our GM and Head Chef will be on site, ensuring our plan that we built together gets executed to perfection!

### Day After Event

We will reach out to you to ensure we delivered on the service we promised, as well as send the final invoice.