



**FARMS
GATE**
FOODS +
CATERING



Family Style Sample Menu

Tier 1 \$30.00

Lightly Dressed Organic Greens
shaved radish, cucumber & apple
lemon sorrel vinaigrette

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

Smoked Mashed Potatoes

Crispy Fried Polenta Cakes

Pan Fried Island Rockfish
citrus and peppercorn brown butter
grilled lemon

Moroccan Braised Chicken Thighs
marinated olives, caramelized shallots,
blistered tomatoes





Family Style Sample Menu

Tier 2 \$40.00

Heirloom Lettuce Salad
bacon, multigrain croutons, avocado
buttermilk thyme dressing

Charred Kale and Green Salad
pickled red onions, cucumber, crispy quinoa
caramelized shallot vinaigrette

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

Crispy Fried Zucchini Fritters
red pepper and harissa emulsion

Roasted Nugget Potatoes
herb and preserved lemon aioli, fresh chives

Lemon and Caper Chicken Thighs
pan fried and simmered in an aromatic broth

Pan Roasted Wild Salmon
ground cherry and roasted pepper salsa

Carmalized White Chocolate Mousse
almond and graham crust, seasonal compote





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Family Style Sample Menu

Tier 3 \$50.00

Cowichan Panzanella Salad
heirloom tomatoes, onions and cucumbers
toasted multigrain, herb vinaigrette
Haltwhistle Cheese Co. Curds

Cracked Bulgar Salad
olives, kale, peppers, celery
parsley vinaigrette

Roasted Hakurei Turnips and Radishes
fermented ginger and sesame glaze, sunflower seeds

Grilled Beans, Broccoli and Cabbage
radish top pesto, crushed hazelnuts

Crispy Fried Confit Potatoes
smoked paprika aioli

Garlic and Rosemary Roasted Pork Loin
celery root and roasted garlic puree, mustard jus

Island Honey and Soy Glazed Sablefish
burnt orange and roasted fennel

Apple and Cheddar Crostada
apple cider caramel, creme fraiche chantilly

