



# FARMS GATE FOODS + CATERING

Client Catering Package

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## 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, and do not include staffing or rentals.

**Staffing:** We provide chefs at \$35/HR and servers at a rate of \$30/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 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. Alternatively, 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 18% 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. These prices are subject to change.





## 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





## 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





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## Canape and Family Style Combo

\$45.00 per person

Fried Corn Fritters  
ginger soy dip

Cilantro and Lime Marinated Chicken Skewers  
vietnamese caramel glaze

Summer Gazpacho  
basil oil, marinated fennel, pine nuts



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

Cracked Bulgur Salad  
heirloom cherry tomatoes, cucumber, peppers, parsley vinaigrette

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

Smoked Mashed Potatoes

Preserved Tomato and Cheese Strata  
Haltwhistle Cheese Co. Curds, wilted greens, roasted fennel

Za'atar Roasted Chicken Legs  
tomato jam, confit onions and fennel

Pan Roasted Wild Salmon  
ground cherry and roasted pepper salsa

Caramelized White Chocolate Mousse  
almond graham crust, seasonal compote





# FARMS GATE FOODS + CATERING



## Canapès

(Price per dozen, minimum 2 dozen per item)

### Vegetarian

#### Seasonal Arancini

asparagus-tomato-wild mushroom  
chevre crème fraiche  
30

#### Fried Corn Fritters

ginger soy dip  
(DF) 28

#### Belgian Cheese Croquettes

blue, emmental and goat cheese, mostarda  
34

#### Summer Gazpacho

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

#### Zucchini and Haloumi Fritters

tahini lime dressing  
(GF) 26

#### Southern Fried Hushpuppies

Hawkes Farm smoked paprika aioli  
28

#### Marinated Heirloom Tomatoes

cashew spread, seed and nut loaf, dill pollen  
(V, GF) 30

#### Roasted Winter Squash Fritters

cranberry glaze  
(V, GF) 26





## Poultry and Meat

### Moroccan Chicken Kebab

tamarind glaze, spiced pumpkin seeds  
(DF, GF) 36

### Duck Confit Croquettes

caramelized cherries, stonefruit compote  
(DF) 40

### Bacon Wrapped Chicken Breast

potato pancake, fresh apple and walnut salad  
(DF) 40

### Smoked Chicken and Fennel Sausage

seasonal mustard, pickled hakurei turnip  
(DF, GF) 38

### Pork Belly Spring Roll

braised cabbage, vietnamese caramel  
(DF) 40

### Short Rib Cake

parsnip chips, jalapeno hollandaise  
40

### Grass Fed Beef Tartare

house mustard, caperberries, cured yolk, True Grain crostini  
(DF) 40

### Grilled Beef Satay

thai marinade, curry and peanut glaze, fresh cilantro and mint  
(DF) 38

### BBQ Pork Belly Bao Buns

fresh leeks, cucumber and cabbage  
42





## Seafood

Humpback Shrimp Ceviche  
endive, citrus, serrano pepper, cilantro  
(DF) 38

Wild Salmon Tartare  
avocado-lime dressing, fingerling potatoes, wonton crisps  
(DF) 40

Seared Albacore Tuna  
pea and pickled carrot salad, yuzu and fermented ginger  
(DF, GF) 40

Salt Cod Croquettes  
preserved lemon, tomato chorizo vinaigrette  
32

Humboldt Squid a la Plancha  
fire roasted peppers, chermoula dressing, gem lettuce  
(DF, GF) 36

Beet Cured Salmon  
lemon puree, chevre, dill, warm wholegrain rye  
38

Dungeness Crab Terrine  
poached celeriac, buttermilk thyme dressing, multigrain crisp  
market price





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## Sweets

Fried Banana Lumpia  
dulce de leche, cinnamon, butter  
26

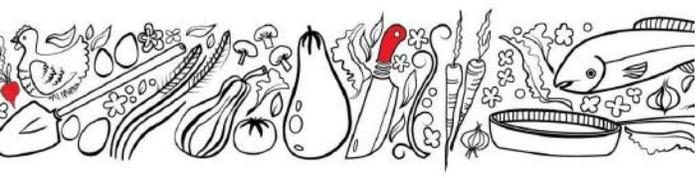
Farm's Gate S'mores  
almond biscotti, vanilla marshmallow,  
spiced chocolate ganache  
28

Citrus Posset  
ginger crisp, grapefruit  
(GF) 28

Apple Cider Panna Cotta  
milk and mushroom crumb, dark chocolate  
30

Ricotta Doughnuts  
star anise sugar, orange and fig syrup  
26





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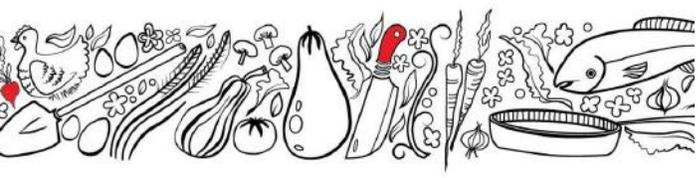
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## Food Stations

### Poutine Station

\$10.00 per person

create your own poutine masterpiece from the following ingredients:

House smoked pulled pork, Moroccan chicken  
roasted mushrooms, green onions, caramelized onions, fresh herbs  
Haltwhistle Cheese Co. Curds, wild mushroom gravy

### You Mac Me Smile

\$10.00 per person

bacon, andouille sausage, dungeness crab, humpback shrimp  
roasted mushrooms, green onions, caramelized onions, fresh herbs, corn,  
roasted peppers, buttery herbed bread crumbs

### Poke Station

\$14.00 per person

served in chinese take out containers  
marinated albacore tuna, wild salmon, and humpback shrimp ceviche  
warm rice, green onions, kelp salad, crispy shallots, pickled onions,  
roasted chickpeas, jalapeno, roasted sesame  
wasabi cream, ginger ponzu, avocado lime dressing

### E-Kernel-Y Yours

\$4.00 per person

freshly popped pop corn, sweet and salty kettle corn  
nutritional yeast, smoked paprika, cheddar, salt and vinegar, sauerkraut shake,  
candied nuts, milk chocolate chips

### Fast Food Station

\$12.00 per person

smash sliders-grass fed beef patties, smoked cheddar, house mayo, pickles, lettuce  
smoked chicken wings-tart and spicy Vietnamese glaze  
corndogs- exactly what you think, except better  
fresh cut fries-ketchup, mayo, tartar sauce and gravy





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