



**FARMS
GATE
FOODS +
CATERING**

Farm's Gate Holiday Menus 2021

Family Style/Bufferet

Tier 1 - \$30 per person	Tier 2 - \$40 per person
<p>Gem Lettuce and Apple Salad dried cranberries, multigrain croutons, hazelnuts, dijon and garlic vinaigrette</p>	<p>Marinated Beet Salad Haltwhistle Abergavenny, pickled beets, crispy shallots, sundried tomato and pumpkin seed pesto</p>
<p>Roasted Brassicas and Squash quince, pears, maple roasted bacon</p>	<p>Roasted Delicata Squash and Chanterelles preserved groundcherries and plums</p>
<p>Smoked Mash Potatoes</p>	<p>Parsnip and Potato Rosti</p>
<p>Apple and Rosemary Glazed Island Chicken</p>	<p>Braised Island Beef Shank red wine and blackberry reduction</p>
<p>Wild Salmon and Rockfish Cakes orange emulsion, charred kale and onions</p>	<p>Pan Roasted Coho Salmon brown butter, peppercorn and citrus emulsion</p>
<p>Fromage Frais Cheesecake Haltwhistle's Fresh Cow's Milk Cheese white chocolate and walnut blondie crust</p>	<p>Eggnog Bread Pudding roasted quince and vanilla anglaise</p>

Roasted Winter Squash Fritters
herbed yogurt dip

Add Canapes:

\$6 Per person

Bacon Wrapped Chicken Breast
potato pancake, apple relish

Beetroot Cured Salmon
warm true grain rye, whipped fromage frais
beet relish, basil

Please note, pricing does not include rentals, on site staffing, gratuity, or taxes. For more pricing information please reference our catering packet or email us at info@farmsgatefoods.ca for a quote. We are happy to accommodate dietary requests.

