

Buffet Menus PLEASE FEEL FREE, TO SWAP AND CHANGE THE MENUS.

ALL ARE SERVED WITH FRESHLY BAKED BREAD AND BUTTER, FRESHLY BREWED COFFEE & A SELECTION OF TEAS INCLUDED.

RED PEPPER & GOAT CHEESE STUFFED

MENU 1 - \$44.95

FREE RANGE CHICKEN BREAST WITH WHITE WINE CREAM. LEMON & CHIVE CRUSTED SALMON FILLET WITH LEMON CREAM CHOICE OF POTATOES/RICE (SEE BELOW) CHOICE OF TWO VEGETABLE DISHES (SEE BELOW) SELECTION OF CAKES, CHEESE CAKES & HOMEMADE SQUARES WITH A TROPICAL FRUIT PLATTER

MENU 2 - \$40.95 FENNEL SEED CRUSTED PORK TENDERLOIN WITH WILD MUSHROOM SAUCE TURKEY SCALOPPINI WITH HERB VELOUTE CHOICE OF POTATOES/RICE (SEE BELOW) CHOICE OF TWO VEGETABLE DISHES (SEE BELOW)

WITH A TROPICAL FRUIT PLATTER

MENU 3 - \$44.95

BERKSHIRE 80Z PORK CHOP WITH MADEIRA SAUCE

SELECTION OF CAKES, CHEESE CAKES & HOMEMADE SQUARES

PESTO ROASTED CHICKEN SUPREME PESTO CREAM SAUCE CHOICE OF POTATOES/RICE (SEE BELOW) CHOICE OF TWO VEGETABLE DISHES (SEE BELOW) SELECTION OF CAKES, CHEESE CAKES & HOMEMADE SQUARES WITH A TROPICAL FRUIT PLATTER

ROASTED STRIPLOIN \$57.95

MENU 4

ROASTED AAA LOCAL RIBEYE \$57.95

ROASTED TOP SIRLOIN \$45.95

WITH PORT JUS (CARVED ON THE BUFFET TABLE) PAN FRIED SUPREME OF CHICKEN WITH CHICKEN JUS CHOICE OF POTATOES/RICE (SEE BELOW) CHOICE OF TWO VEGETABLE DISHES (SEE BELOW)

MENU 5

WHOLE PRIME RIB \$57.95 WHOLE ROASTED NEW YORK STRIPLOIN \$55.95

(CARVED ON THE BUFFET TABLE)

SELECTION OF CAKES, CHEESE CAKES & HOMEMADE SQUARES WITH A TROPICAL FRUIT PLATTER

WHOLE TOP SIRLOIN \$45.95 WITH PEPPERCORN SAUCE

LEMON & CHIVE CRUSTED SALMON FILLET WITH BEURRE BLANC CHOICE OF POTATOES/RICE (SEE BELOW) CHOICE OF TWO VEGETABLE DISHES (SEE BELOW) SELECTION OF CAKES, CHEESE CAKES & HOMEMADE SQUARES WITH A TROPICAL FRUIT PLATTER MENU 6 - \$34.95

ROASTED GEORGIAN BAY PICKEREL WITH PARSLEY SAUCE BRAISED CHICKEN LEGS IN RED WINE, MUSHROOM AND BACON CHOICE OF POTATOES/RICE (SEE BELOW) CHOICE OF TWO VEGETABLE DISHES (SEE BELOW)

SELECTION OF CAKES, CHEESE CAKES & HOMEMADE SQUARES WITH A TROPICAL FRUIT PLATTER

CHAR GRILLED FILLET MIGNON WITH GARLIC PORTABELLA MUSHROOMS & PORT JUS GRILLED ROCK LOBSTER TAILS WITH GARLIC BUTTER CHOICE OF POTATOES OR RICE (SEE BELOW) CHOICE OF TWO VEGETABLE DISHES (SEE BELOW) SELECTION OF CAKES, CHEESE CAKES & HOMEMADE SQUARES WITH A TROPICAL FRUIT PLATTER

MENU 8- \$30.95

SPAGHETTI WITH MEATBALLS PENNE PASTA WITH DICED CHICKEN, FRESH ARUGULA PESTO CREAM SAUCE GARLIC BREAD CHOICE OF TWO VEGETABLE DISHES (SEE BELOW)

MENU 7 - \$88.95 PER PERSON

SELECTION OF CAKES, CHEESE CAKES & HOMEMADE SQUARES WITH A TROPICAL FRUIT PLATTER

POTATO/RICE/PASTA CHOICES

CLASSIC ROASTED POTATOES THYME & OLIVE OIL ROASTED MINI POTATOES GARLIC ROASTED MASH POTATOES OLIVE OIL & GREEN ONION MASH POTATO SCALLOPED POTATO SWEET POTATO MASH BOULANGER (SLICED AND COOKED IN CHICKEN STOCK WITH SLICED ONION)

LYONNAISE (SLICED AND COOKED IN CREAM WITH SEEDED MUSTARD) PENNE WITH GARLIC BUTTER & HERBS SPAGHETTI WITH POMODORO SAUCE

> STEAMED BROWN RICE EGG FRIED RICE

VEGETABLE CHOICES

POACHED GREEN BEANS WITH HOLLANDAISE SAUCE

POACHED CARROTS WITH TARRAGON BUTTER ROASTED ROOT VEGETABLES (CARROTS, PARSNIPS, BEETS & PEARL ONIONS WITH THYME) ROASTED CARROTS & PARSNIPS CAULIFLOWER AND BROCCOLI WITH SEA SALT

SAUTÉ SPINACH & SWISS CHARD CREAMED LEEKS SAUTÉ ZUCCHINI WITH HERBS ROASTED PEPPERS & RED ONIONS ROASTED MEDITERRANEAN VEGETABLE. PEPPERS,

> RED ONION, EGGPLANT & ZUCCHINI ROASTED GARLIC & OLIVE OIL CRISP GARDEN SALAD CLASSIC CAESAR SALAD

BABY KALE CAESAR SALAD ARUGULA, PEAR & PECORINO SALAD

BOOKING

FINAL NUMBERS MUST BE RECEIVED 14 DAYS BEFORE THE

FUNCTION. THIS IS SO THE FOOD CAN BE ORDERED IN TIME. TAX (13%) & GRATUITY (16%) EXTRA. A 20% DEPOSIT IS REQUIRED AT THE TIME OF BOOKING AND THE BALANCE IS DUE ONE WEEK BEFORE THE FUNCTION. YOUR DEPOSIT MINUS 20% WILL BE RETURNED IF YOU CANCEL BEFORE TWO WEEKS (14 DAYS) OF THE FUNCTION. CANCEL 7-13 DAYS AND YOU FORFEIT YOUR

PAYMENT WILL BE REQUIRED. WE ACCEPT CASH, CHEQUE, PAYPAL, VISA & DEBIT CARDS.

DEPOSIT AND CANCEL 6-1 DAYS BEFORE THE FUNCTION, FULL

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