



W E D D I N G   P A C K A G E

A GOURMET CHEF AT YOUR DINNER TABLE.

*Celebrate your journey with us.*

# About Us

PEASEMARSH FARM CATERING



At Peasemarsch Farm Catering, we offer full-service mobile catering for weddings, easy entertainment, bereavement, and corporate events no matter where you are located. We create custom menus for all of our clients that are made with only the freshest and highest-quality ingredients available. We let the season determine what we cook. We are always more than happy to accommodate any dietary restrictions, allergies or food preferences. We pair our mouth-watering cuisine with extraordinary onsite chefs, service staff and bar services.



## Meet The Chef

Peasemarsch Farm Catering has become synonymous with quality and resounding consensus that it is elevating the catering landscape with creativity, novelty and edge. The growing company has earned a reputation for going beyond kitchen limits and crafting experiences in unique, offsite destinations with a focus on local, fresh and regional ingredients. Meticulous attention to detail, handcrafted dishes, and a farm-to-table commitment has Peasemarsch Farm surpassing even the highest of standards.

Chef and owner Chris Bishop loves to travel, backpack and snowboard. But his passion is food. He began formal training as a chef at age 18 and among his many other jobs has cooked for Queen Elizabeth, Prince Phillip and Princess Anne.

# Services Offered

PEASEMARSH FARM CATERING



Here at Peasemars Farm Catering we offer a variety of services to meet your catering needs whether it be a private meal in your home, a corporate event for your employees or important clients or catering for your Wedding day.



## Private Events



*Enjoy restaurant caliber food, service, and ambiance without leaving your home. We offer private event catering and management, complete with tailored gourmet menus and seamless service.*

## Corporate Catering



*From launch events to intimate business meetings, we are proud to offer a host of distinct and personalized corporate menus guaranteed to impress your colleagues and clients*

## Weddings



*Be it a cocktail style wedding, or a multi-course tasting menu, our mission is to deliver an unforgettable, tailor-made culinary experience, while creating a beautiful atmosphere to complement your special day.*

*Feel free to reach out at any time by making a call or dropping an email to say hi! We look forward to hearing from you.*



# Meal Format Options

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## Passed Service/Reception

*We offer a wide variety of canapes and standing fork options to be passed by staff as your guest mingle, easy to eat while standing.*

## Food Stations

*Allows you to offer your guest a wide variety of different cuisines in smaller portion sizes. stations can be manned by a chef or serve yourself*

## Family Style

*Communal dining where food is served on large platters meant for sharing and guest serve themselves.*

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## Buffet



*Allows your guest to customize their meal choices and portions based on the self serve options available to them, a great efficient way to serve a large group.*

## Plated



*This is a more formal seated meal where each guest is served an individual meal typically 3 courses or more.*

Food Pricing based on a Per Person amount.  
Additional Costs will vary depending on staff requirements, equipment & rentals.

18% Gratuity will be added to all staffed events.

# Staffing

PEASEMARSH FARM CATERING



Chefs, Bar & Wait Staff can be paired along with your catering needs, we have a talented pool of qualified staff to accommodate your needs.



## Bar Staff



*We can provide staff for bar service on a per hour basis (Minimum 3 Hours) . We ask that all bar supplies are provided and easily accessible for our staff unless a Bar Package has been added on to your event.*

## Wait Staff



*We can provide wait staff for your events. We staff on a per person ratio of 1 server to 50 guests for Buffets and 1 server to 25 guests for plated meals. Wait Staff are on a per hour basis with a minimum of 3 hours.*

## On Site Chef



*One of our talented chefs will be onsite to ensure your meal is beautifully presented for all your guest to enjoy.*

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# Menu Design

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# Rental Coordination

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Equipment Rentals are largely needed when hosting events at offsite remote locations. We can assist in working with you or your wedding planner to secure linen, dish & glassware rentals or any other equipment potentially needed for the big day.



## Equipment Included



*Peasemarsch will provide a mobile kitchen, all chaffing dishes, cooking equipment, platters & utensils as part of your quote.*

## Third Party Vendors



*Our Event Manager will work with you and local rental companies to get quotes for your event whether it be linens, dish and glassware, tables, chairs etc. 3 courses or more*

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# Sample Menus

PEASEMARSH FARM CATERING



Peasemars Farms offers a variety of different menus that can all be fully customized. Feel free to swap and change entree options around to get your perfect menu. Vegetarian & Specialized Dietary Meals are available for all menu types.



## Canapés & Hors D'oeuvre

Chicken & Basil with Crispy  
Vermicelli & Vietnamese Sauce

Roast Beef with Mini Yorkshire  
Pudding

Vodka Cured Salmon & Red Onion  
on Buckwheat Blini

Mango & Chili Shrimp in a Chinese  
Spoon

Goat Cheese & Artichoke Phyllo  
Tart

Roasted Haloumi Brochettes with  
Lemon & Oregano

## Buffet Menu

Roasted Zatar Crusted Chicken  
Supreme Pistacio Nut & Oregano  
Pesto (DF, GF)

Roasted Apricot & Sage Stuffed  
Pork Loin with Thornbury Cider  
Jus (DF, GF)

Choice of Potatoes/Rice

Choice of Two Vegetable Dishes

Assorted Fresh Baked Bread Roll &  
Butter

Selection of Cakes, Cheese Cakes &  
Homemade Squares with a Tropical  
Fruit Platter

## Plated Menu

Choice of Soup or Salad

Roasted Black Angus AAA Top  
Sirloin of Beef with a Red Wine  
Reduction  
OR  
Spinach & Feta Stuffed Free Range  
Chicken Breast with Chive Cream  
Sauce

Choice of Two Sides

Choice of Dessert

\*All plated menus include Fresh  
Baked Bread & Flat Breads with  
Herb Butter & Hummus

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## Platter Menus

- Baguette Platter
- Vegetable Crudites Platter
- Antipasto Platter
- Cheese Platter
- Seafood Platter
- Charcuterie Platter
- Fresh Tropical Fruit Platter
- Sweets Platter

## Standing Fork

- Chicken & Cashew Stir Fry
- Chicken/Fish/Beef Tacos
- Wild Mushroom Risotto
- Moroccan Beef Skewers
- Citrus & Bean Sprout Salad
- Smoked Lake Trout Salad
- Mini Pancake Stack
- Fresh Fruit Kabobs
- Cheese Cake Pops

## BBQ Menu

- BBQ Cedar Plank Wild Salmon Fillets with Lemon & Dill Mayonnaise
- Honey Sesame Chicken Breast
- BBQ Grilled Red Peppers & Zucchini
- Choice of Two Salads
- Choice of Dessert

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# Contact Us

PEASEMARSH FARM CATERING



We would love to hear from you no matter what your catering needs!  
Please feel free to give us a call or send an email and we will be happy to assist with  
customizing the perfect menu for your event and providing a detailed quote.



*Website:*

[www.peasemarsfarm.ca](http://www.peasemarsfarm.ca)

*Email:*

[info@peasemarsfarm.ca](mailto:info@peasemarsfarm.ca)

*Phone:*

705-441-4424