

CATERING MENU

VALLEY FARM MARKET



PLATTERS (MIN OF 25 REQ)

Sandwich Platter

Our fresh baked dinner rolls with assorted deli meat, cheese, lettuce, mayo or mustard

\$5pp

Assorted Deli Platter

Assorted deli meats, arranged on a platter and finished with a selection of pickles & or cherry tomatoes.

\$4.5pp

Veggie & Dip

Assorted seasonal veg arranged on a platter accompanied with a house ranch dressing for dipping.

\$60

\$110

Artisan Cheese Platter

Fine assortment of locally produced cheeses including soft cheese with preserved jelly and grapes.

\$6pp

Charcuterie

Fine assortment of local cheeses, cured meats, homemade preserves and pickles accompanied with artisan crackers.

\$8pp

SAVORY

Puff Pastries

Fresh baked Spinach & Feta along side with Parmesan & Leek savory pastries.

\$4 each piece

Sausage Rolls

Flaky puff pastry filled with delicious beef sausage and lightly seasoned.

\$ 3.75 each piece

Baked Homemade Pot Pies

Choose between our famous individual market made chicken, meat, turkey, pulled pork or traditional tourtiere.

\$9 each

LUNCHEON

Honey Garlic Meatballs with Rice *

Seasoned all beef meatballs baked in a honey garlic sauced and topped on a bed of seasoned rice.

\$10 pp

Beef Lasagna **

A classic with layers of ground beef, tomato sauce, cottage cheese, topped with mozzarella and baked.

\$ 11 pp

Chicken Alfredo **

Baked, white chicken breast smothered in a white Alfredo sauce and Penne pasta.

\$10 pp

Meatball Penne **

Large all beef meatballs sitting on top of seasoned tomato sauce, penne pasta and finished with mozzarella cheese.

\$10pp

Hillbilly Chili **

Traditional beef Chili made with Hillbilly beans, fresh onions, peppers and select seasonings. Accompanied with fresh dinner rolls.

\$9 pp

Farmer Henri's Beef Stew**

Tender beef with fresh carrots, potatoes and seasoning in a rich and thick broth. Accompanied with fresh dinner rolls

\$9pp

**SOME ITEMS REQUIRE A MIN OF 25+ PEOPLE

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SALADS

Caesar Salad

Crisp Romaine, croutons, fresh cooked bacon, house Caesar dressing. **\$4.5pp**

Summer Mixed Greens

Picked from our field (seasonally) mixed greens, shredded carrots, cherry tomatoes, chopped cucumber, with our house vinaigrette. **\$4.5pp**

Fruit & Nut Mixed Greens

Picked from our field (seasonally) mixed greens, fresh berries, slivered almonds feta cheese with a balsamic vinaigrette. **\$4 pp**

Spinach Salad

Fresh baby spinach, hard boiled eggs, crisp Bacon, tomatoes in a house made creamy dressing. **\$4pp**

Famous Potato Salad

This is our #1. Mashed potatoes with shredded carrots , green onions and egg. **\$4pp**

Sweet Macaroni Salad

Another favorite, red peppers, shredded carrots and macaroni in a sweet creamy dressing. **\$3pp**

Coleslaw

Diced cabbage, carrot and onion with your choice of creamy or vinaigrette style. **\$3.5PP**

BREADS & THINGS

Dinner rolls

Fresh baked white dinner rolls compliments your salad or meal, used as a side or for luncheon sandwiches. **\$5 per (12)**

Kaiser Buns

Fresh baked kaiser buns, Perfect for any meat on a bun or larger sandwich. **\$4.5 per (6)**

Raisin Buns

Our fresh baked raisin buns are soft and sweet. Great for a brunch or to enjoy with your coffee or tea. **\$6 per (6)**

SIDES

Mashed Potatoes

Your choice of ether, traditional with butter, cream, salt & pepper OR Garlic Mashed with Garlic, seasoning and salt. **\$3.5pp**

Baked Potato

Fresh baked potato, served with sour cream, butter and chives. Additional add on cheese extra \$1 pp, Bacon \$.150 extra pp. **\$4.5pp**

Scalloped Potatoes

Layers of sliced potatoes with onions, cream, cheddar cheese and salt & pepper. **\$5pp**

Papa's Baked Beans

Nothing a little maple syrup can't fix, soft brown beans in a maple mustard sauce just like papa makes. **\$4pp**

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VEGETABLES

Roasted Mixed Veg

Fresh carrots, onions, mushrooms, peppers
seasonal asparagus from our field, tossed
in our own spice blend and roasted in the
oven.

\$6pp

Sweet Glazed Carrots

Fresh peeled carrots tossed in our own
maple brown sugar sauce and roasted.

\$4pp

Seasonal Green & Yellow Bean

Freshly picked from our field served with brown
butter and slivered almonds.

\$4pp

Seasonal Asparagus

Only available May-Early July
Fresh picked from our own fields Roasted
and buttered with garlic, salt and pepper.

\$3.5pp

Seasonal Corn on The Cobb

Available mid July-Late September our own
fresh from the field corn, cooked on site
with butter, salt and pepper

\$2pp

Harvest Squash

Available late August- Late October Our own
squash from the field baked in a brown sugar and
butter sauce.

\$4pp

Curried Corn

Whole kernel, sweet corn with peppers, green
onion and homemade curry.

\$4pp

MEATS

Roast Beef **

Seasoned oven roasted beef
shoulder accompanied with
horseradish and savory beef gravy
on the side

\$6 pp

Oven Roasted Ham

Smoked bone in ham, oven
roasted, accompanied with
choice of chutney or spicy
mustard.

\$5pp

Loaded Chicken

white chicken breast smothered
in a house made honey mustard
sauce topped with bacon and
cheddar cheese.

\$8pp

Monterey Chicken

White chicken breast with sauteed
onion, peppers and mushrooms
topped with Monterey cheese.

\$9pp

Smoked Pork Chops

Huge smoked bone in chops served
with choice of spicy mustard or sweet
BBQ sauce

\$8pp

Oven Roasted Turkey

Free Range turkey both light
& dark meat, served with dressing,
cranberry sauce and gravy.

\$6pp

ON A BUN

Sliced Roast Beef **

Our seasoned beef shoulder thinly sliced for
a perfect farmer sized sandwich. Add buns
for additional cost.

\$5pp

Sweet Pulled Pork

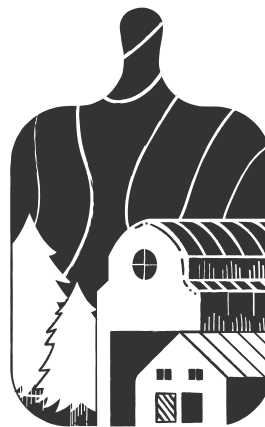
Fresh roasted pork loin pulled and added to
our sweet brown sugar BBQ sauce.

\$5pp

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SWEETS

Assorted Cookie Platter

A selection of fresh baked chocolate chip, oatmeal raisin, white chocolate macadamia, peanut butter and spiced ginger.

\$27

SERVES 15-25

\$65

SERVES 50-60

Assorted Cookie & Squares

Selection of cookies above with the addition of our homemade date squares, brownies, and our weekly special.

\$38

SERVES 15-25

\$98

SERVES 50-60

Only Squares

A assortment of only squares including, brownies, dates squares, and our weekly specials.

\$44

SERVES 15-25

\$105

SERVES 50-60

Cinnamon Rolls

Delicious large sized cinnamon rolls with a gooey cinnamon centre.

\$7pkg (4)

TARTS & PIE

Only Butter Tarts

A collection of the classics, simple, pecan and raisin.

\$12 doz

Assorted Tarts

A collection of our seasonal fruit, assorted cream and of course butter tarts.

\$13doz

Mini Fruit Pies

Seasonal farm fruit 5" mini pies. Choose from apple, strawberry, strawberry rhubarb, blueberry, cherry or saskatoon berry.

\$6 per piece

Mini Cream Cream Pie

Hand held 5" cream pies, choose from, chocolate, banana, coconut, vanilla or lemon. Topped with whipped cream or meringue.

\$6 per piece

DESSERTS

Baked Crisp

Choose between Apple or Rhubarb crumble topped with choice of salted caramel, or whipped cream.

\$7pp

Old Fashioned Poke Cake

Available in chocolate or vanilla cake with your choice of salted caramel, cherry or strawberry topped with whipped cream.

\$6 pp

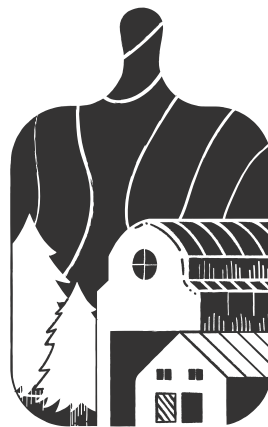
Dutch Chocolate Cake

Layers of chocolate cake and rich chocolate icing .

\$7 pp

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EVENT BUFFET

OUR SERVED BUFFET PACKAGE INCLUDES CHAFING DISHES & SERVING EQUIPMENT. STAFFING.

GRATUITY NOT INCLUDED.

WE REQUIRE A GUARANTEED MIN OF 50 GUESTS FOR SERVED EVENTS.

COST BREAK DOWN, 1-2 SERVERS PER 50 GUESTS DEPENDING ON THE MEAL TYPE.
(\$30.00/HR EACH)

TRAVEL WITHIN 30 MINS

TAXES- 13%.

DELIVERY

WE OFFER DELIVERY FOR LOCATIONS WITHIN 30 MIN FOR ADDITIONAL CHARGES
CONTACT US FOR PRICING

DISPOSABLE OPTIONS

ADD ONS OF DISPOSABLE PLATES, NAPKINS AND CUTLERY \$1 PP

WEDDING BUFFET

OUR WEDDING BUFFET PACKAGE INCLUDES CHAFING DISHES & SERVING EQUIPMENT. STAFFING, SET UP & TAKE DOWN OF THE BUFFET. PLATE COLLECTION & SCRAPING.
DISH WASHING NOT OFFERED AT THIS TIME

GRATUITY NOT INCLUDED.

WE REQUIRE A GUARANTEED MIN OF 65 GUESTS FOR WEDDING BUFFET.

COST BREAK DOWN, 2 SERVERS PER 50 GUESTS
(\$35.00/HR EACH) STARTING AT 2HRS.

LARGER GROUPS MAY REQUIRE ADDITIONAL STAFF PER 50 PEOPLE

ON GOING CONSULTATION, TRAVEL WITHIN 45 MINS

TAXES- 13%.

RENTALS

RENTALS ARE OUTSOURCED BY THE CLIENT. WE CAN PROVIDE GUIDANCE OF THE NECESSARY ITEMS TO PLACE RENTAL ORDERS WITH LOCAL COMPANIES WE HAVE WORKED WITH.

FOR ALL OTHER INQUIRES PLEASE EMAIL US
INFO@VALLEYFARMMARKET.CA