

# THE FOODLOVERS AT NORTH ARM FARM

We proudly support local, natural food, organic whenever it is available. Our menus offer hormone free meat and ethically caught fish, organic flours, fair trade coffees and teas.

Everything is made in house, by hand from start to finish.

## Catering Menus

For Buffet or Platter Service

Meals include Artisan Bread, organic coffee and tea

## Soups

Leek & Potato soup, crème fraiche

White bean & Vegetables, Arugula pesto

Cold Cucumber & buttermilk, mint chiffonade

Garden Gazpacho, garlic crouton

Tomato & basil, cheddar mousse

Chicken & orzo, herb oil

Sunchoke & forest mushrooms, hazelnut whipped cream

## Salads

White Beans and Vegetables, Arugula Pesto

Farm Greens, Berry Vinaigrette

Arugula, Tomato and Montana sheep cheese vinaigrette

Potato, caramelized onions, hyssop

Quinoa, roasted shallots, black pepper & olive dressing

Farm Fresh seasonal vegetable salad & vinaigrette

Beet, walnut, goat cheese

## Meat Mains

Apple glazed Port Alberni Pork or Boar loin

Herb roasted Cowichan Valley Chicken

Huckleberry glazed Venison Leg

Smoked onion salt rubbed Bison Prime Rib

Smoked onion salt rubbed Roast Pemberton Beef

Sweet soy B.B.Q. Fraser Valley Duck

Garlic and Rosemary Rubbed Leg of Metchosin Lamb

## Fish Mains

Sweet Chili Glazed Rockfish

Herb Crusted Ling Cod

Garlic Buttered Halibut

Dried Pepper Crusted Albacore Tuna

Sorrel & Fennel Seed Scented Wild Salmon

Miso Brushed Sablefish

# THE FOODLOVERS AT NORTH ARM FARM

## Catering Menu Choices (cont'd)

### Sides

Corn on the cob, butter, sea salt  
Herb roasted Potatoes  
Chive & crème fraiche Barley  
Goat cheese & herb Polenta  
Maple Glazed Sunchoke  
Caramelized onion & sour cherry Wild Rice  
Horseradish Mash Potatoes  
Herb Potato Gnocchi  
Selection of Farm fresh seasonal buttered vegetables  
House Mustard Spaetzle

### Desserts

Strawberry Thyme Shortcakes, Honeyed Organic Cream  
Broken Blueberry Lavender Pavlova , Petals  
Upside-Down Hazelnut Rhubarb Cake, Lemon Balm Semifreddo  
Cookie selection, Mexican Hot Chocolate  
Chocolate Beet Cake, Wild Rose Cream, Golden Beet Compote  
Red and Black Berries, Sable Biscuit, Spearmint Sabayon  
Roasted Peach Crostata, Creme Fraiche Ice Cream  
Seasonal Fruit Brioche Turnovers

50\$ per person

Choice of 1 soup and 1 salad, 1 main, 2 sides, 1 dessert

75\$ per person

Choice of 1 soup and 2 salads , 2 mains, 2 sides, 2 desserts

Plated Service available for an additional 15\$ per person

Additional dishes can be added on a per person basis

We would be more than happy to create a personalized menu for your occasion .

Ask us about a 5 to 10 course seasonal feast .

Vegetarian menus available upon request.

Produce and seafood are subject to availability and market prices

# THE FOODLOVERS AT NORTH ARM FARM

Cocktail Reception and Buffet Services  
per person pricing

## Cold Appetizers

Farm fresh seasonal vegetable platter - 6\$  
chive sour cream, garlic aioli

Charcuterie platter - 10\$

gooseberry cured Venison, pinot noir cowichan valley Duck pate,  
mustard smoked Boar  
Cornichons, organic olives, house grainy mustard,  
pumpnickel and sourdough breads

Cold fish platter - 10\$

smoked Albacore Tuna & sashimi  
Grand fir cured & smoked wild Salmon  
soy sauce, freshly grated horseradish  
pickled vegetables, seaweed crackers

Artisan BC cheese platter - 12\$

Montana sheep, Tiger blue, St-George goat, White Moon  
salt & pepper crackers, nuts, preserves, fresh fruits

Tomato & Buffalo mozzarella platter - 12\$

organic olive oil & balsamic vinegar, basil, sea salt

## Hot Appetizers

Tomato, white wine & basil steamed salt spring island mussels- 8\$

Garlic butter sautéed wild spot prawn - 12\$

Seared weathervane scallops, soy & ginger - 12\$

Whole Dungeness Crab, garlic & herb butter - 15\$

Lillooet honey & rosemary glazed metchosin lamb chops - 15\$

Add a B.B.Q., carving station, or oyster shucking bar - 150\$ per chef  
(oyster kind upon availability between 35-39\$/dz)

Pig Roast 1750\$

-for 35 people-

Lamb Roast 1850\$

Whole Roasts include a carving station, choice of 1 soup, 1 salad, 2 sides, 1 dessert

Produce and seafood are subject to availability and market pricing