



CATERING MENU



DINNER SERVICE



SEATED DINNER

OPTION 1. \$110 pp

- 3 Passed Canapés for Cocktail Hour
- Your Choice of One Starter Salad
- 3 Entrees Pre-Selected (Including Vegetarian/Vegan)
- Your Choice of the Same 2 Sides For All Entrees
- 1 Dessert

OPTION 2. \$130 pp

- 4 Passed Canapés for Cocktail Hour
- Your Choice of One Starter Salad
- 3 Entrees Pre-Selected (Including Vegetarian/Vegan)
- Your Choice of the Same 2 Sides For All Entrees
- 1 Dessert

OPTION 3. \$150 pp

- 5 Passed Canapés
- Your Choice of One Starter Salad
- Your Choice of 1 Second Course Selection
- 3 Entrees Pre-Selected (Including Vegetarian/Vegan)
- Your Choice of the Same 2 Sides for All Entrees
- Petit Four Dessert Station

BUFFET / FAMILY STYLE

OPTION 1. \$90 pp

- 3 Passed Canapés for Cocktail Hour
- Your Choice of 2 Entrées (Including Vegetarian/Vegan)
- Choose 3 Sides and Salads

OPTION 2. \$120 pp

- 4 Passed Canapés for Cocktail Hour
- Your Choice of 3 Entrees (Including Vegetarian/Vegan)
- Choose 3 Sides and Salads
- Petit Four Dessert Station

LIVE FIRE PIZZA PACKAGE

OPTION 2. \$80 pp

- 3 Passed Canapés for Cocktail Hour
- Your Choice of 3 Pizzas (Including Vegetarian/Vegan)
- Choose 2 Sides and Salads
- Petit Four Dessert Station



COCKTAIL HOUR



SIGNATURE CANAPES

Carpaccio **GF DF**

Beef Carpaccio, Dijon Mayo, Capers, Sea Salt Potato Chip

Confit Duck **GF DF**

Confit Duck Leg, Cucumber Noodle Salad, Wood Roasted Nuts

Spring Rolls **V VE DF**

Homemade Local Organic Veg Spring Rolls, our Vineyard Local Honey Chilli

Crispy Risotto Ball **V VE**

Seasonal Local Vegetable Crispy Arancini Balls, Fresh Parmesan. Basil Oil

Goats Cheese **V VE**

Crosswind Goats Cheese, Rhubarb & Onion Chutney, Seeded Homemade Cracker

Pickarel Ceviche **GF DF**

Pickarel Ceviche, Peach Salsa, Cilantro Verde Sauce, Nasturtium Flower

Tuna Tartare **GF DF**

YellowFinn Tuna, White Miso Lime Dressing, Toasted Sesame Seeds and Nori Chips

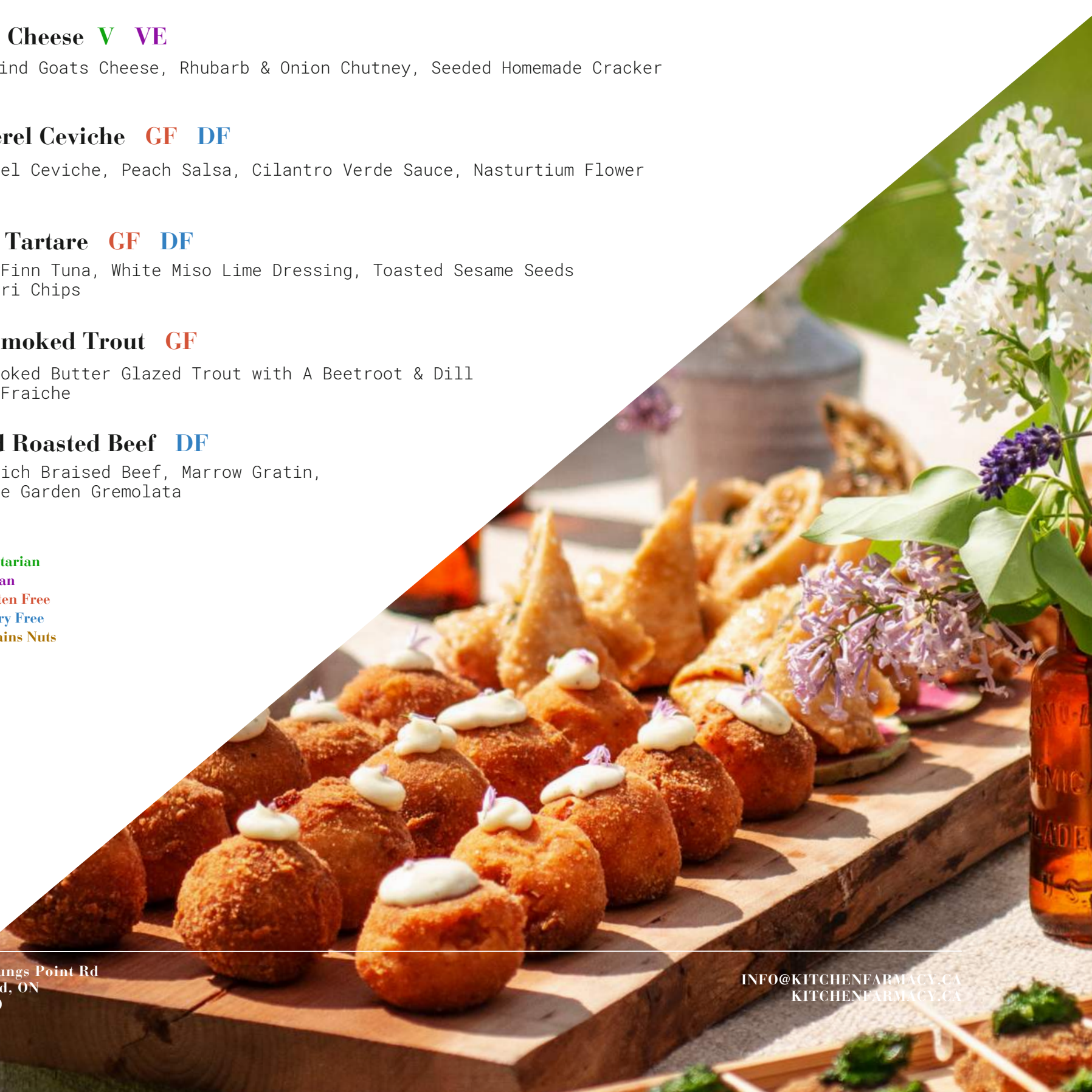
Hot Smoked Trout **GF**

Hot Smoked Butter Glazed Trout with A Beetroot & Dill Crème Fraiche

Wood Roasted Beef **DF**

10hr Rich Braised Beef, Marrow Gratin, Truffle Garden Gremolata

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COCKTAIL HOUR



PREMIUM CANAPES

Lamb Lollipop +\$3 N GF DF

Local Sous Vide Grilled Lamb Chop with Green Zhug Sauce, Pomegranate, Burnet & Pistachio

Local Beef +\$2 GF

Angus Beef Strip Loin with Burnt Onion Puree, Cheeky Duck Vineyard Merlot Demi Glaze & Raspberry Balsamic

Smoked Pork +\$2 N GF DF

Home Smoked Pork Tenderloin with BBQ Soy Glaze, Toasted Cashews, Radish Shoots

Cornish Hen +\$3

Buttermilk Fried Cornish Hen Leg with Red Cabbage & Tangerine Mustard Sauce

Beef Tartar +\$4 GF DF

Local Hand cut Wagyu steak tartare on confit potato Nova Scotia sea salt.

Lobster Thermidor +\$6 GF

Smoked Cheddar Hollandaise with Garden Chilli Relish

Nova Scotia Scallop +\$2

Nova Scotia Seared Scallop in a Saffron Pernod Sauce & Preserved Lemon Crumble

Foie Gras +\$8

Quebec Foie Gras, Vanilla Poached Rhubarb, Savoury French Toast, Clove & Onion Chutney



COCKTAIL HOUR



FISH MARKET

East Coast Oysters Bar \$20/Guest **GF DF**

Fresh Shucked East Coast Oysters on Ice Served with Your Choice of Mignonette, Fresh Horseradish & Lemon (SHUCKER REQUIRED)

Shrimp Cocktail Bar \$15/Guest **GF DF**

Poached Shrimp on Ice, Bloody Marie Sauce, Garden Herbs, Lemons, Fresh Horseradish

Shrimp & Oyster Bar for \$30/Guest **N GF**

Fresh Shucked East Coast Oysters on Ice Served with Your Choice of Mignonette, Fresh Horseradish & Lemon (SHUCKER REQUIRED). Poached Shrimp on Ice, Bloody Marie Sauce, Garden Herbs, Lemons, Fresh Horseradish

East Coast Crab Claw \$25/Guest **GF**

Poached Crab Claw on Ice with Candle Melted Grass-fed Butter

SLIDERS. \$5.50PP

Smoked Brisket

10hr Smoked Brisket Thinly sliced with a Horseradish Crema and Caramelized onion Jam

Lobster Thermidor +\$12

East Coast Butter Poached Lobster with Smoked Cheddar Hollandaise & Garden Chilli Relish, Squid Ink Brioche Bun.

Sake & Black Sugar Pork **DF**

8hr Slow Cooked Pork Shoulder marinated in sake, soy & ginger served with pickled Local carrots Crispy garlic and Cilantro.

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COCKTAIL HOUR



GRAZING STATION

Cheese Board \$19pp **V N**

Local & International Cheeses, Homemade Creamy Garlic, Chilli Thyme Ricotta, In-House Fruit Chutney, Wood fired Vineyard Honey Nuts, Seeded Crackers, Roast Garlic & Rosemary Focaccia.

Meat Board \$17pp

Serrano Ham, Home-cured peppercorn Pastrami, Smoked Turkey Sweet Spanish Paprika, Bison Pepperoni Sticks, Pickled Vegetables, Homemade Grainy Mustard, Sourdough Bread.

Dips & Crudite \$12pp

Seasonal Vegetable Hummus, Chopped Lunar Rhythm Organic Heirloom Vegetables, Spinach & preserved Lemon Dip, Bruschetta Bowl – Fresh Local Chopped Heirloom Tomatoes Perfectly Marinated, Roast Garlic & Rosemary Focaccia.

***All three - \$36pp**

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1786 Youngs Point Rd
Lakefield, ON
K0L 2H0

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MENU



SALADS

Farmacy Salad **V GF**

Chopped Salad, Spinach + Napa Cabbage + Quinoa + Cucumbers + Tomatoes + Peppers + Grapes + Mint + Parsley, Red Wine Vinaigrette Chilli Feta Spread + Crumbled Feta + Crispy Chickpeas + Sumac

Lunar Summer Tomato Salad **V**

Marinated Heirloom Tomatoes + Creamy Homemade Ricotta + Basil Oil + Garden Herb Salad + Balsamic + Crostini

Heirloom Beetroot Salad **V GF**

Local Roasted Beets + Chilli & Goats Cheese Mousse + Toasted Pumpkin Seeds + Our Vineyard Honey Vinaigrette + Garden Herb Verde

Lunar Romaine

Black Garlic Caesar Dressing + Homemade Alta Double Smoked Pancetta + Loaded with Parmesan + House Focaccia Crouton

Smoked Duck +\$3 **GF DF**

Smoked Duck Breast + Vineyard Honey + Garden Salad Leaf + Cherry, Orange & Mustard Vinaigrette

Kawartha Chopped Slaw **V VE GF DF**

Seasonal Chopped Vegetables + Candy Roasted Beet + Rainbow Carrot + Cabbage + Grilled Sweet Corn + Carrot Top, Herb & Almond Pesto + Buckhorn Seasonal Berries



SIDES

Warm New Season Potato Salad **V GF DF**

Crushed Garlic Herb Potato Salad: A Simple Blend of Fresh Garden Herb, Olive Oil & Roast Garlic. *Option to add Buttery Poached Lobster.

Potato Pave +\$1.50 **V**

Wood fired Creamy Roast Garlic & Caramelized Onion Scalloped Potatoes

Seasonal Buttery Vegetables **V GF**

Sauté Seasonal Vegetables, Buttery Rainbow Carrots & Bush Beans (May Change Based on Season)

Live Fire Cauliflower & Bush Beans **V VE GF DF**

Wood Roasted Honey Glazed Cauliflower: "Cauliflower Steak" & Bush Beans, Tossed in Lemon, Cilantro & Tahini with Salsa Verde, Red Radish Slaw & Micro Greens.

Kawartha Country Beans **GF DF**

Kawartha's Meets Texas Beans: Homemade Smoked Maple Pork Pancetta, Local Apple Cider, Spiced Tomato Sauce Slow Cooked in the Wood Oven for 8hrs.

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SECOND COURSE

From the Forest +\$3 V N

Homemade Campanelle Pasta Wild Mushroom, Creamy Celery Root Veloute + Crispy Kale + Truffle Gremolata, Pinenuts

Vineyard Alotment V N

Casarecce Pasta, Sunflower Seed & Herb Whipped Brown Butter Pesto, garden pea & zucchini salad, wood roasted chilli almonds

Bibione V

Homemade Spaghetti Local Tomato Sauce, with a Vodka & Parmesan Espuma, Basil Oil, Lemon Crumble

ENTRES

Backyard Chicken GF

Wood Roasted Chicken Breast, Smoked Tomato, Pomme Puree and Lemon Salsa Verde

Local Beef GF

Medium Rare Strip Loin Steak + Slow Braised Chuck + Red Wine Peppercorn Demi Glaze + Garden Herb & Roast Garlic Butter.
*Supplement Beef Tenderloin Steak \$15pp

Smoked Wild Salmon GF

Smoked Wild Salmon, with a Leek & Pea Puree, Preserved Lemon Olive Oil, Crispy Shoestring Potato

Lakefield Lamb +\$4 GF DF N

Coal Fired Rotisserie Lamb Leg, Salsa Rosa, Harissa Charred Aubergine Baba Ganoush, Marinated Olives and Goat's Cheese, Dukkha.

Wood Fired Pork Chop GF DF

Wood Fired Pork Chop Braised Cabbage with Chorizo, Pickled Vineyard White Grape and Pomegranate.

KF Famous Brisket GF DF

30 Day Aged Melt In Your Mouth Smoked Local Brisket with Chimichurri.

Wood Fired Squash V VE GF DF

Wood Fired Pumpkin/Squash and Harissa, Cumin Hummus, Charred Onion, Pumpkin Seed Pesto + Sumac cashew Yogurt

From the Green House V

Kitchen Farmacy Famous Eggplant Parmesan Stack, Wood Roasted Tomatoes + Buffalo Mozzarella + Garlic Scape & Garden Basil Pesto

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MENU



DESSERT

Lemon Eton Mess **GF**

Lemon Custard Posset, Fresh Raspberry, Crushed Meringue, Pistachio

Brownie **GF N**

Smoked Chocolate Mousse, Brownie, Nova Scotia Salt & Nut Brittle

Cheesecake

"S'more" Graham Cracker, Raspberry Cheesecake with Coal Fired Marshmallow

Kawartha Apple Crisp **GF**

Wood Fired Apple Crisp with Vanilla Bean Ice Cream

Fruit Platter \$3pp **GF DF**

Local Seasonal Fruits

Petit Fours Dessert Platter **N**

Chocolate fudge brownies, Carrot Cake, Lemon Mouse
Fresh Raspberries Local apple & vanilla crisps squares



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PIZZA



WOOD FIRED FARM TO TABLE PIZZA

Pork & Spicy Honey \$35

House Smoked Local Pork Belly, Charred Onions on Our Sourdough Crust, Drizzled with Chilli Infused Hunnabees Honey.

Duck Prosciutto & Gorgonzola \$35

Home-Cured Duck Breast Prosciutto with Gorgonzola Cheese Finished with Local Raspberries, Cheeky Duck Baco Noir Balsamic & Arugula.

Sausage & Smoked Mozzarella \$35

Home-Cured Italian Sausage and Local Organic Broccolini on an Olive Oil Base with Home Smoked Mozzarella & Fresh Chilli.

Smoked Brisket & Chimichurri \$35

10 hr Home Smoked Brisket, Wood Fired Roast Garlic & Local Confit Cherry Tomato finished with Chimichurri.

Margarita \$28 V

Homemade Sourdough Pizza Crust topped with Homemade Tomato Sauce, Mozzarella, Fresh Parmesan & Garden Herb Pesto

Five Cheese \$31 V

Homemade Ricotta, Fior Di Latte Mozzarelle, Gorgonzola, and Parmesan, All Baked and Topped with a Fresh Buffalo Mozzarella & Sweet Chilli Jam.

Local Eggplant Parm \$31 V

Aubergines Roasted in our Wood Oven, Layered on the Pizza with Tomato, Mozzarella, Basil, Olive Oil and Lots Of Parmesan!

Local Mushroom & Truffle \$31 V

A Creamy Truffle Ricotta Base, Loaded with Wild Mushrooms, Sliced Potato, Fior Di Latte Mozzarella and Grana Padano Finished with White Truffle Oil

***Gluten Free Pizza Available
Upon Request**



LATE NIGHT MENU



PASSED FARM TO TABLE PIZZA

Margarita **V**

Homemade Sourdough Pizza Crust Topped with Homemade Tomato

Smoked Brisket & Chimichurri

10 hr Home Smoked Brisket, Wood Fired Roast Garlic & Local Confit Cherry Tomato Finished with Chimichurri.

Pork & Spicy Honey

House Smoked Local Pork Belly, Charred Onions on Our Homemade Sourdough Crust, Drizzled with Chilli Infused Vineyard Honey.

LATE NIGHT FAVORITES

Truffle Mac & Cheese Bowls **V**

Aged Cheddar, Swiss Fondue, Truffle Bread Crumb

Taco Bar **GF**

Pulled Mexican Beef Chuck, Pulled Marinated Chicken, Mexican Corn Salad, Mexican Coleslaw, Refried Beans, Salsa Verde, Picante Sauce, Corn Tacos (Includes Bar Setup & Themed Music)

Brisket Sliders

10hr Smoked Brisket Thinly Sliced with A Horseradish Crema and Caramelized Onion Jam

SWEET TREATS BAR

Classic Donuts & Caramel Corn

Classic Collection. Examples Include: Cinnamon Twist, Honey Glazed, Maple Glazed, Vanilla Sprinkle, Chocolate Sprinkle



ENHANCEMENTS



ENHANCE YOUR MENU AND EXPERIENCE BY CUSTOMIZING WITH THE OPTIONS OUTLINED BELOW:

Cocktail Hour

Extra Signature Canapé + \$5.50PP

Upgrade to a Premium Canapé (Prices on Cocktail Menu)

Upgrade to the Fish Market Bar (Prices on Cocktail Menu)

Add Charcuterie Board (Prices on Cocktail Menu)

Mains

Wood Roasted Focaccia for the Tables with Homemade Baco Noir Balsamic \$4pp

Upgrade to a Surf and Turf with Lobster or Scallops at Market Price

Second Course

Add a second Course \$15pp. Options Outlined Above.

Dessert

Petit Four Dessert Platter \$18pp

One Plated Dessert \$12pp

Service

Cake cutting \$4pp

Table Water Service (Extra Staff Member Required)

Coffee and Tea \$4pp



LOGISTICS



Dish Ware

China Plates, Silverware, Napkins, Wine Glasses and Water Glasses Can Be Provided For \$9.75pp.

If Renting The Cheeky Mobile Bar, Bar Glassware Will Be An Additional Cost Based On Your Selections

Service

If There Is Not A Commercial Kitchen, There Will Be A Satellite Kitchen Setup Fee of \$250

Rental of the Wood Fire Pizza Oven or Smoker Is \$150

Staffing

All Events Require A Service Manager Onsite. Servers, Chefs, and Bartenders Will Be Quoted Per Event Based On Your Guest Count.

Travel

A Travel Fee May Apply Depending On The Location Of Your Wedding/Event



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CHEEKY BAR



\$65pp based on 7 hours of service

Includes: Sparking Toast, Shots, Table Wine Service, Unlimited Soft Bar and Juice
*Upgrades Available Based on Preferences \$5 per person for soft drinks.

Bar Rail

Vodka - Ketel One
Gin - Tanqueray
Whisky - Crown Royal
Rum - Captain Morgan
Tequila - Tromba Blanco

Beer

(Cameron's Brewery)
First Light Session - Lager
Galaxy Hazy - IPA
Pastime - Pilsner

Wine

(Cheeky Duck Vineyard + Norman Hardie)

Pinot Grigio - Blanc (Table Wine)
Merlot - Rouge (Table Wine)
Cab Franc - Rosé
Sparkling - Vidal



CHEEKY
DUCK
VINEYARD

Specialty Cocktails \$12pp *Customization Available Upon Request

Aperol Spritz - Ever Popular Orange Flavoured Liqueur, Sparkling Wine, and Club Soda

Cheeky Sour - Bourbon, Cheeky Duck Vineyard Honey, Red Wine and Shaken on Ice

Spicy Margarita - Fresh Lime Juice, Homemade Jalapeño and Mint Simple Syrup, Tequila

The Greenhouse - Cucumber & Haskap Berrie Collins- Fresh Mint, Yuzu Juice, Wildflower Honey

El Diablo - Fresh Lime, Crème de Cassis, Fever Tree Ginger Beer, Macerated Ontario Cherries

*Bar Rental Fee \$300. Includes: Delivery, Setup, Teardown
*Glassware not included.

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