EVENT MENUS
2027

Fermanagh Farms • est. 1893
Barn Weddings and Events

THE BUFFET WEDDING MENU - $85.00PP

Starting at $85.00PP

COCKTAIL HOUR - FLOATING HORS D'OEUVRES INCLUDED

CHEF CARVING STATION

CHOOSE 1

TOP SIRLOIN OF BEEF

Horseradish, Merlot Jus

$85.00PP

ANGUS NEW YORK STRIPLOIN

Horseradish, Tri-Peppercorn Jus

$85.00PP + $6.00PP ($91PP)

AAA BONE-IN PRIME RIB

Horseradish, Barolo Reduction

$85.00PP + $13.00PP ($98PP)

SECOND MEAT

CHOOSE 1

Roasted chicken supreme with lemon & honey-dijon
Breaded chicken cutlet with mozzarella & pomodoro
BBQ-glazed boneless chicken thighs
BBQ pork side ribs
Seared pork loin with pear & apricot chutney
Chicken kabobs with tzatziki sauce
Chicken pieces with rosemary & lemon
Cajun-spiced chicken legs
Jerk chicken legs
Atlantic salmon with mango & red pepper salsa ($5.75PP)

THE BUFFET WEDDING MENU - $85.00PP

COCKTAIL HOUR - FLOATING HORS D'OEUVRES INCLUDED

PASTA/RICE

CHOOSE 1

Penne pomodoro or alla vodka
Cheese/meat tortellini with pomodoro or rose sauce
Meat/vegetable lasagna
Gnocchi with basil pesto & lemon
Butterfly pasta with spinach & extra-virgin olive oil
Creamy mac'n cheese
Fusilli pasta salad with summer vegetables & basil pesto
Butter & herb steamed rice
Mediterranean rice with artichokes, sundried tomatoes, olives

SALADS

CHOOSE 2

Baby greens with an aged balsamic vinaigrette
Mixed bean & red beet medley
Caesar salad
Coleslaw with mayo or white wine vinegar
Potato salad with white wine vinegar or creamy mayo
Caramelized corn salad with black bean & cherry tomato

SIDES

CHOOSE 2

Creamy golden mashed potato
Rosemary roasted potatoes
Mixed vegetable medley
Rapini & carrot medley
Steamed corn niblets with butter

WITH FRESH BUNS & WHIPPED BUTTER
SEASONAL FRUIT PLATTERS
COFFEE

OPTION FOR LATE-NIGHT (PRICED SEPARATELY)

COCKTAIL HOUR

FLOATING HORS D'OEUVRES
CHOOSE 5

MEAT

BBQ-glazed mini meatballs
Roasted Italian sausage bites with fire-roasted spread
Jerk chicken satays with cool cucumber sauce
Chicken satays with a plum dip
Seared chicken dumplings with teriyaki
Lamb Spiducci
"Pigs in a blanket" pogos with mustard
Parma prosciutto & herbed cheese crostini with balsamic
Grilled mini lamb t-bone ($1.75 extra pp)

VEGETABLE

Italian bruschetta with cherry tomato & french crisps
Portobello mushroom bruschetta
Seared vegetable dumplings with teriyaki
Samosas with tamarind sauce
Spring rolls with plum sauce
Mini arancini with arrabbiata sauce
Sautéed perogies with sour cream & fresh green onion
Cauliflower bites with sweet chili thai
Polenta fries with garlic aioli
Poached pear, caramelized onion & goat cheese canape
Cherry tomato, whipped dill cream cheese, cucumber canape

SEAFOOD

Shrimp cocktail martini
Tempura shrimp with teriyaki reduction
Cajun shrimp, crème fraiche & cucumber
Ahi tuna tartare on cucumber wheels

GRAZING TABLE OPTIONS:

CHEESE & SALUMI GRAZING BOARDS

Assorted crackers & italian taralli
$12.00 PP

MEDITERRANEAN SPREADS

Fire-roasted red pepper
Black olive tapenade
Charred hummus
Baked naan & crisps
$9.00 PP