

FARM TO FORK

BERETTA*

KITCHEN

CATERING



THE EVENT SPACE - THE BERETTA BARN



Welcome to the Beretta Kitchen Experience. Where we stir and mix up wonderful flavours to give our clients only the best of what nature has to offer. I invite you to treat yourself, your family and your guests to food made from scratch, with the freshest and finest ingredients we can source. The exclusive use of Beretta Farms meat products that are raised organically without the use of antibiotics, hormones or steroids and free to roam on Canada's green pastures.

Nestled on 800 acres in the heart of the picturesque King Township since the early 90's, the Beretta Farms Barn Venue has retained all of its original charm since starting the business more than 25 years ago.



APPETIZERS

- Grilled Tiger Shrimp Cocktail
Spiced Cucumber Salad, Mint Chutney, Tandoori Cocktail Sauce
- Citrus Cure Tuna Loin
Purple New Potato, Green olive Tapenade, Quail egg, Dijon Vinaigrette, and French Beans
- House Smoked Salmon
Vodka Pickled Cucumber, Dill Crème Fraiche, Red Onion Petals, Grilled Focaccia
- Black Currant Duck Terrine
Microgreen Salad, House Smoked Mustard, and crostini
- Antipasto Prosciutto & Salami, Melon Mostarda, Marinated Mushrooms, Caponata Bocconcini, Herbed Olives, Sun dried tomato, and Stuffed peppers

SALADS



- Baby gem lettuce, grilled radicchio, shaved radish, candy cane beets, green goddess dressing
- Spring Garden vegetable Salad, asparagus, Thumbelina carrots, sugar snap peas, pumpkin crumble, elderflower dressing
- Summer Panzanella with Heirloom Radish, Cucumber, Medley Cherry Tomato, Avocado Puree and citrus herb dressing
- Roasted Golden Beet and Stilton Salad, Arugula, Pear, House Made Granola, Lemon Goat Cheese Crème Fraîche !



SOUPS

Leek and Potato Soup with Stilton Cream
Chilled Fresh Ontario Gazpacho with Basil Pesto
Roast Red Pepper Fennel Bisque with Tarragon
Wild Mushroom Purée, Black Truffle Foam
Roast Garlic Parsnip Velouté with Caramelized Apple Cream

PASTA SELECTION

Penne with a Fresh Tomato and Basil Sauce

Spinach Ricotta Ravioli with Cremini Mushroom
and Parmesan Reggiano cream

Cavatellim Wilted Dandelion, Sun Dried Tomato,
Roast Garlic Cream

Butternut Squash Ravioli, Smoked Duck,
Wild Mushrooms, Pine Nuts, Brown Butter

House made Gnocchi with a tomato basil sauce

Fusilli pasta with smoked Beretta chicken red
onion gorgonzola cream



ENTREE SELECTIONS



BEEF

Grilled Beretta Strip Loin with Bourbon Peppercorn Jus
Beef Tenderloin with Merlot Jus
Grilled Ribeye with Compound butter

LAMB

Ontario Lamb Sirloin, Rosemary Balsamic Jus
Herb Crusted Ontario Lamb Loin with Dijon Jus

VEAL

Grilled Veal Ribeye, Red Wine Jus
Herb Roasted Veal Tenderloin, Port Wine and Foie Gras Reduction
Veal Striploin, Chimichurri

POULTRY

Half Cornish Hen, Yuzu Chili Brown Butter
Baked Boneless Breast of Chicken with a Lemon Herb Crust in a White Wine Sauce
Duo of Duck, with cranberry compote

FISH

Seared Halibut with stewed tomato
Pan-Roasted King Salmon Fillet, Maple Chili glaze
Miso and Vanilla Glazed Black Cod, Orange and Ginger Essence

DUO ENTRÉE SELECTIONS

Grilled Strip Loin, Lemon Herb Crusted Chicken Breast,
Bourbon peppercorn glaze and white wine cream
72 hour braised short rib with natural reduction, Dandelion
greens stuffed chicken thigh
Beef tenderloin, Lemon Herb Crusted Chicken Breast, Merlot Jus,
White Wine Cream Sauce

SURF AND TURF

Beef Tenderloin, Vanilla Miso Marinated Black Cod, Merlot Jus,
Orange and Ginger Essence
Beef Tenderloin, Half Lobster, Merlot Jus, Drawn Garlic Butter
Veal Tenderloin, Seared Scallops, Red Wine Jus, Citrus Hollandaise
Strip Loin of Beef, Grilled Tiger Shrimp, Bourbon Peppercorn Jus, Garlic
Lemon Butter Sauce

SEAFOOD PLATTERS

Poached Shrimp, Grilled Calamari, Scallop Ceviche, Smoked Salmon, Fresh Lemon
Grilled Shrimp, Calamari, King Crab, Seared Scallops,
Lemon, Extra Virgin Olive Oil

****Seasonal Sides Upon Request****

CARVING STATION.....

The Carving Station is designed to add to your reception function. Appropriate portion depends on the structure of the entire event.

For any manned station, a labour charge of \$25.00/hour or a minimum of 3 hours per Station applies.



Oven Roasted Hip of Alberta Beef

Beef Jus, Horseradish, House Smoked Mustard, La Bomba, and Miniature Ciabatta Rolls
Min. order 100 people

Roasted Peppered Beretta Strip Loin of Beef
Cognac and Peppercorn Jus, House Smoked Mustard, La Bomba, and Miniature Ciabatta Rolls
Min. order 30 people

Taco Carvery Station (*vegetarian option available*)
Ancho crusted Bison loin with Coleslaw, Pico Di Gallo, Salsa Verde, Mole Sauce.



DESSERT SELECTIONS.....

Honey Peach Panna Cotta Ginger Yuzu drizzle
Chocolate Baci Truffle salted caramel, hazelnut brittle
Basil Cheese Cake, Strawberry compote, balsamic drizzle

Caramelized Banana Tiramisu served in a Chocolate Cup,
Passionfruit Crème Brulee, Toasted Coconut Macaroon
and White Chocolate
Molten Cake, Salted Dulce de leche. Black Cherry Coulis

DESSERT TRIO

Select three of the following:

Miniature Crème Brûlée
Warm Double Fudge Chocolate Cake
Chocolate Cheesecake Lollipop
Miniature Tarte au Citron
Wildberry Crumble
Mascarpone Parfait, Raspberry Caramel
Orange Scented Jasmine Rice Pudding in a
White Chocolate Cup



BEVERAGE PACKAGE



Standard Bar Package:

\$60 PER PERSON BAR RAIL:

Rye: Seagram's V.O. **Scotch:** J & B **Rum:** Captain Morgan **Vodka:** Smirnoff

Gin: Gordon's, Martini Sweet, Martini Dry, Triple Sec **BAR & DINNER WINES:** Bertoldi Merlot, Veneto, Italy Principe Bianco, Veneto, Italy

BEER: Mill St. Organic, Mill St. Tank house

Soft Drinks, Juices

Premium Bar:

\$70 PER PERSON BAR RAIL:

Rye: Crown Royal **Scotch:** Johnnie Walker Red **Rum:** Appleton V/X **Vodka:** Ketel One

Gin: Tanqueray **Brandy:** St Remy Xo Brandy **Tequila:** Jose Cuervo Especial Gold

Bourbon: Bulleit Bourbon **BAR & DINNER WINES:** Bertoldi Merlot, Veneto, Italy Principe Bianco, Veneto, Italy Villa Sandi, Prosecco,

Italy, N.V **BEER:** Alexander Keith's IPA, Mill St. Organic, Mill St. Tank house, Corona,

Stella Artois **LIQUEURS:** Crème De Cacao, Amaretto, Baileys,

Martini & Rossi Red, Martini & Rossi White, Sambuca, Triple Sec, Kahlua, Grappa,

Amaro Averna. *Soft Drinks, Juices, Bottled Water, Espresso, Cappuccino*

Deluxe Bar:

\$85 PER PERSON BAR RAIL:

Rye: Crown Royal Special Reserve **Scotch:** Johnnie Walker Black

Rum: Havana Club Dry 7yr Old **Vodka:** Grey Goose **Gin:** Tanqueray 10 **Single Malt:** Glenfiddich

Cognac: Hennessy Vs **Tequila:** Los Arango Reposado **Bourbon:** Bulleit Bourbon

BAR & DINNER WINES:

RED WINE (Please select one): Cabernet Merlot Blend Château Des Charmes, Canada

Chianti Castello Di Querceto, Italy Crianza, Rioja, Bodegas Lan, Spain

WHITE WINE (Please select one): Riesling Sprucewood Shores, Canada Pinot Grigio Concilio, Italy Chardonnay Château Des Charmes, Canada

SPARKLING WINE: Cremant Brut Reserve, Maison Pierre Sparr, Alsace, Nv

BEER: Alexander Keith's IPA Mill St. Organic Mill St. Tankhouse Corona Stella Artois

LIQUEURS: Crème De Cacao, Amaretto, Baileys, Martini & Rossi Red, Martini & Rossi White, Sambuca, Triple Sec, Kahlua, Grappa, Amaro Nonino, Grand Marnier

Soft Drinks, Juices, Bottled Water, Espresso, Cappuccino