





CATERING FARM TO TABLE CATERING







BREAKFAST

MOUNT BAKER BOARD

Assorted muffins, croissants and scones served with compound butter. Medium \$125 (Serves 10-15 people) Large \$185 (Serves 20-25 people)

MARKET QUICHE

5" individual size

- Ham & Cheese
- Double Smoked Bacon
- Back Bacon with Cheddar & Provolone
- Farmer Sausage with Caramelized Onions
- Bell Pepper & Cheddar
- Sundried Tomato with Spinach, Bell Peppers & Feta
 \$7.50 per person

SALADS

SPINACH SALAD

Fresh spinach, toasted almond slivers, dried cranberries, sliced strawberries with Farmhouse dressing. \$10 per person

CHICKEN CAESAR SALAD

Lepp's greenhouse grown romaine lettuce, roasted chicken, rosemary focaccia croutons, Parmigiano-Reggiano cheese, housemade caesar dressing. \$12.50 per person

COBB SALAD

lceberg lettuce, cheddar, cucumber, tomato, diced
peppers, Lepp's farm ham, Lepp's oven roasted
turkey, chopped egg, and housemade ranch dressing.
\$14.50 per person

SIDE SALADS

\$6 per person

LEPP'S POTATO SALAD

Red nugget potatoes, shredded carrots, pickles, red onion and fresh dill in a housemade dressing.

TRADITIONAL GREEK SALAD

Fresh peppers, red onions, feta, olives, tomatoes and cucumbers in our housemade Greek dressing.

CREAMY COLESLAW Fresh shredded cabbage, shredded carrots and green onions in a housemade dressing.

BROCCOLI SALAD Fresh hand cut broccoli, red onion, raisins and

sunflower seeds in a housemade dressing.

LEPP'S HOUSE SALAD

Spring greens, local micro green, romaine, soft herb cheese and pine nuts in our farmhouse dressing.

SANDWICHES

Avoiding gluten? Let us know! We can make our sandwiches with gluten-free bread.

SUMAS MOUNTAIN SANDWICH BOARD

Hand crafted deli sandwiches made with Lepp's raised meats. Medium \$150 (Serves 10-15 people) Large \$250 (Serves 20 - 25 people)

FARMER'S BOXED LUNCH

Turkey, Ham, Roast Beef, Salami, Chicken & Veggie Choice of sandwich served with a dessert square or fresh baked cookie, plus a Phillips soda. \$22 per person

SOUPS & CHILI

HOUSEMADE SEASONAL SOUPS

Small \$5.50 per person Large \$7.75 per person 1L \$12.75

CHILI - JUST LIKE HOMEMADE!

Lepp Farm raised beef, tomatoes, mixed beans, onions, celery, cilantro and seasoning. Small \$8 per person Large \$9.75 per person

LUNCH ENTREES

Minium order of 6

LEPP'S BUTTER CHICKEN Served on basmati rice, cilantro & naan bread \$20 per person

PEROGIES & FARMER SAUSAGES

Cheese filled perogies topped with bacon & fried onions, Lepp's farmer sausage, served with sour cream. \$18 per person

LEPP'S BBQ ROASTED CHICKEN

Quarter chicken, seasonal veggies, roasted potatoes and side salad. **\$24 per person**

TO PLACE AN ORDER BY E-MAIL: kitchen@leppfarmmarket.com **TO PLACE AN ORDER BY PHONE:** (604) 851 5377 ext. 115

Better when shared. leppfarmmarket.com



DINNER ENTREES

DINNER ENTREES INCLUDE

- Mashed or Roasted Potatoes
- Side Salad
- Seasoned Vegetable Medley
- Fresh Dinner Roll & Butter

6 Person Minimum Order Applies

LEPP'S ROASTED HALF CHICKEN

BBQ, Cajun, Peri Peri, Honey Dijon, Greek Souvlaki. **\$32 per person**

LEPP'S GLAZED HAM Whole ham thinly sliced topped with housemade glaze.

\$25 per person

MARINATED SOCKEYE SALMON Grilled or Poached Fillet with Mango Salsa. \$40 per person

LEPP RAISED ROAST BEEF Slow roasted & carved with Au jus, yorkshire pudding & horseradish. \$40 per person

ROASTED STUFFED SQUASH

Wheat berries, quinoa, chickpeas, squash, cherry tomatoes & feta. \$35 per person

FAMILY GATHERING PANS

Medium serves 10 - 15 | Large serves 20 - 25

LEPP'S SIGNATURE MEAT LASAGNA

Housemade bolognese sauce layered with spinach, riccota, mornay sauce and tomatoes. Medium \$125 Large \$225

LEPP'S SIGNATURE PULLED PORK

Made with Lepp Farm raised pork. Medium \$105 Large \$190

LEPP'S SIGNATURE PULLED PORK MAC AND CHEESE Macaroni smothered in creamy cheese sauce, BBQ sauce and Lepp's pulled pork. Medium \$125 Large \$225

LEPP'S HOUSEMADE CABBAGE ROLLS

Cabbage filled with Lepp's beef, seasoning, rice & our signature sweet tomato sauce. Medium \$110 Large \$185

OVEN ROASTED POTATOES

Yukon potatoes, seasoned and buttered. Medium \$70 Large \$125

CREAMY MASHED POTATOES

Yukon potatoes, cream & butter. Medium \$75 Large \$130

SEASONED VEGETABLE MEDLEY

A medley of our finest market vegetables. Medium \$80 Large \$130

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MARKET BOARDS Medium serves 10-15 Large 20-25

THE BUTCHER'S BOARD

Our signature hand crafted, smoked, oven roasted, dry cured meats including duck breast, salamis, ham, roast beef and turkey breast accompanied by a housemade dijon mustard.

Medium \$120 Large \$200

CHARCUTERIE BOARD

Handcrafted with Lepp's smoked, dry cured, oven roasted meats, local cheeses, pickled vegetables, a medley of olives, seasoned nuts, dried fruits, crostinis and local crackers accompanied by chocolate dipped strawberries. \$300 (Serves 20 - 25 people)

HANDCRAFTED CHEESE BOARD

A selection of local and imported soft and hard cheeses accompanied by house baked crostinis, local crackers, sugared grapes and chocolate dipped strawberries. Medium \$130 Large \$200

GARDEN BOARDS

Medium serves 10-15 Large 20-25

CRUDITÉS BOARD

Seasonal vegetables including a medley of heirloom tomatoes, carrots, broccoli, cauliflower, celery, radishes & sweet peppers with housemade buttermilk ranch sauce. Medium \$95 Large \$130

SEASONAL FRUITS

Seasonal selection of fruits. Medium \$95 Large \$130

THE PICKLE PANTRY

An assortment of house pickled vegetables, including pickled beans, asparagus, carrots, onions and dill pickles accompanied by olive skewers. \$145 (Serves 20 - 25)

INSPIRED BY REGIONS

WEST COAST BOARD

An assortment of smoked, candied and maple glazed salmon accompanied by grilled Sriracha salmon, pickled red onion, whipped cream cheese & toasted crostinis. \$275 (Serves 20 - 25)

MEDITERRANEAN BOARD

Local hummus, tzatziki sauce, marinated and grilled vegetables, olives and artichoke hearts accompanied by grilled pita bread brushed with garlic butter. \$150 (Serves 10 - 15)

SOUTHWEST BOARD

Housemade corn chips and mazina chips accompanied by fresh guacamole, pico da gallo and sour cream. \$145 (Serves 10 - 15)

Our boards are served on a recyclable plastic tray.

Wooden boards are available upon request, a \$50 deposit per board is required upon booking. Availability is limited.

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HOT HORS D'OUVRES

*minimum order one dozen/prices are per dozen

LEPP'S PULLED PORK SLIDERS \$38

LEPP'S CHORIZO SAUSAGE STUFFED MUSHROOM CAPS \$26

LEPP'S BUTTER CHICKEN TARTS \$26

HOUSEMADE GOURMET MINI QUICHES \$26

LEPP'S MEATBALLS \$26 Cajun, BBQ, Teriyaki or Sweet Chili.

LEPP'S BABY BACK RIBS \$31

LEPP'S CHICKEN WINGS \$14 Cajun, BBQ, Teriyaki or Sweet Chili.

LEPP'S KABOBS (CHICKEN OR BEEF) \$42 Peri Peri, Honey BBQ, Teriyaki, Greek or Cajun.

COLD HORS D'OUVRES

*minimum order one dozen/prices are per dozen

JUMBO CHILI LIME PRAWNS CANAPE \$45

LEPP'S SPINACH AND CHEESE MUSHROOM CAPS \$30

CAPRESE SKEWERS \$30 Watermelon, feta and basil with balsamic reduction.

LEPP'S BACON & CHEDDAR DEVILLED EGGS \$30

LEPP'S CROSTINIS BAR \$30 Choose from the following for your crostini bar: Bruschetta, Prosciutto & Melon, Steak & Mushroom, Candied Salmon or Smoked Chicken and Mango.

DESSERT

MIXED DESSERT BOARD

An assortment of housemade cookies, brownies, dessert bars garnished with seasonal fruit. Medium \$75 Large \$130

Please note, special requests may be subject to a 25% surcharge.

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