

MENU OFFERINGS

Breakfast

Breakfast buffet: Buffet service featuring quiche, mini pastries, potatoes, coffee + orange juice.

Starting at \$16 per person. Add-ons available. Minimum of 20.

Two Course Menu: Mini pastries upon arrival + choice of 4 entrees from restaurant menu.

*Parties of less than 12 may order from our full restaurant menu.

Lunch + Dinner

Lunch buffet: Sandwich Platter, assortment of salads, chips + salsa and cookies.

Starting at \$15 per person. Minimum of 20.

Burger Bar: Peterson Craft Beef or Ferndale Turkey or Black Bean Quinoa Burgers, 2 sides, and toppings.

Starting at \$18 per person. Minimum of 20.

Dinner by Birchwood: Buffet-style with birdseed rolls, mixed greens, 1 entree from our catering menu (Roasted Chicken, BBQ Pork, Roast Beef or Veggies + Rice) and 1 side. Starting at \$20 per person. Minimum of 20.

Three Course Menu: Choose 2 appetizers, 4 entrees and 2 desserts from restaurant menu.

*Parties of less than 12 may order from our full restaurant menu.

Platters + Bites

Choose an assortment of appetizers and small bites from our Platters + Bites catering menu. Ideal for cocktail receptions, open houses + film screenings.

Desserts

Custom cakes, cupcakes (mini and full-size), pies and assorted mini sweets (including our gluten-free, vegan donuts). Prepared in house with local, organic ingredients. Prices vary.

Drinks

Choose from our selection of beer + wine, full coffee bar, locally-sourced tea, and housemade drinks.

THREE COURSE MENU SAMPLE

dinner menu

Crostini + Cracker Plate

Baguette crostini, Kernza® crackers, pickled vegetables, sunflower seed pesto, jalapeno hummus **(V)**

Organic French Fries

Housemade ketchup + sauce du jour **GF**

Birchwood Burger

Onion, pickled cucumbers, lettuce, birdseed bun
Peterson Craft Beef
Ferndale Turkey
Black Bean Quinoa

Birchwood Salad

Mixed greens, Shepherd's Way Hope cheese, sprouted lentils, carrot, onion, radish, spicy pepitas, lemon rosemary vinaigrette **GF**

Pumpkin Hand Pie

Roasted pumpkin, caramelized onion, root veggies + fontina in cream cheese pastry, berry gastrique, sweet + spicy beets, little lettuces

Savory Waffle

Kale, quinoa + feta waffle, Mette's sweet carrot relish, lemon rosemary butter, sunflower seeds, sunny side egg*, bacon lardoons, maple syrup, powdered sugar – GF Upon Request

Dessert

Peace Coffee Chocolate Donuts **GF (V)** | Pear Allspice Donuts **GF (V)**

(V) = Vegan // **(VR)** = Vegan on request

GF = Made without glutenous ingredients // **GFR** = Gluten-free on request

(note: our facility not gluten-free)

