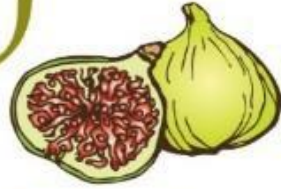
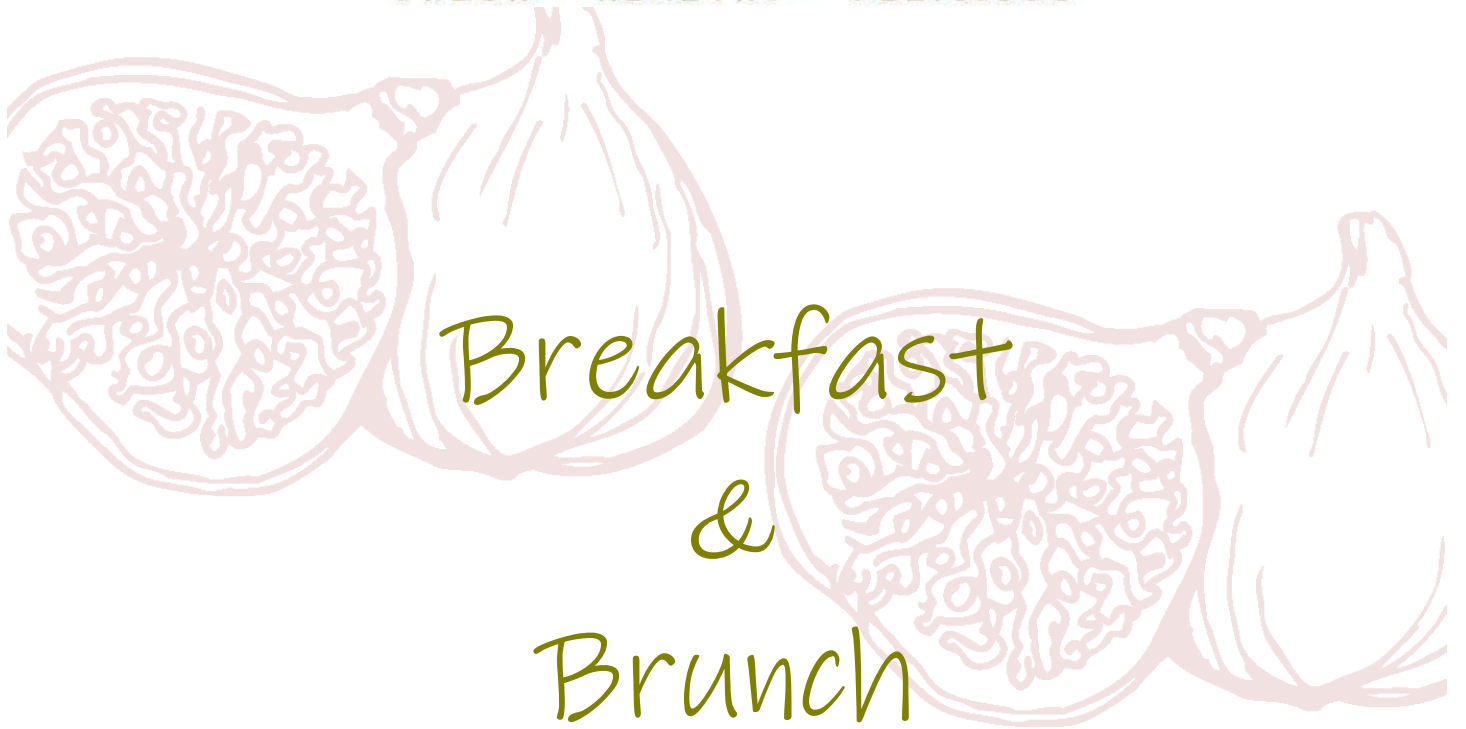


# farmer's table



FRESH • HEALTHY • DELICIOUS





## Beverages

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### **Chilled Juices**

Florida Fresh Orange Juice, Cranberry, Pineapple and Grapefruit Juice

**Filtered Water, Freshly Brewed Coffee, Hot & Iced Tea**

**Assorted Sodas**

**included in all options**

**\$7 per person**

## Continental

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**Assorted Mini Muffins & Breakfast Pastries** (veg)

**Greek Yogurt - Oat Nut Granola** (veg)

Wildflower Honey, House Made Preserves

**Seasonal Fresh Fruit Display** (v/gf)

**\$24 per person**

## Farmer's Continental

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**Assorted Mini Muffins & Breakfast Pastries**

**Fresh Baked Bagel Variety** (veg)

Whipped Plain Cream Cheese & Scallion Cream Cheese

Vegan Earth Balance "Butter"

**Greek Yogurt - Oat Nut Granola** (veg)

Wildflower Honey, House Made Preserves

**Farmer's Vanilla Steel-Cut Oatmeal** (v)

Cinnamon, Organic Sugar, Soaked Raisins, Candied Walnuts

**Seasonal Fresh Fruit Display** (v/gf)

**\$29 per person**

## Eye Opener

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**Assorted Mini Muffins & Breakfast Pastries**

**Fresh Baked Bagel Variety** (veg)

Whipped Plain Cream Cheese & Scallion Cream Cheese

Vegan Earth Balance "Butter"

**Greek Yogurt - Oat Nut Granola** (veg)

Wildflower Honey, House Made Preserves

**Brioche French Toast** (veg)

Warm Maple Syrup

**Scrambled Organic Farm Fresh Eggs** (veg/gf)

**Nitrate Free Bacon & Chicken Sausage** (gf)

**Yukon Gold Potato Hash** (v/gf)

**Seasonal Fresh Fruit Display** (v/gf)

**\$37 per person**



## Brunch on the Farm

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### Assorted Bagels

#### Mini Muffins & Breakfast Pastries (veg)

Whipped Plain Cream Cheese & Scallion Cream Cheese

Vegan Earth Balance "Butter", Preserves

#### Greek Yogurt - Oat Nut Granola (veg)

Wildflower Honey, House Made Preserves

#### Smoked Salmon Display (gf)

Sliced Organic Tomatoes, Red Onions & Organic Farm Fresh Eggs, Capers, Lettuce

#### Baked Garden Vegetable ~ Cheese Frittata (veg/gf)

Organic Spinach, Tomato, Peppers, Broccoli and Sharp Cheddar

#### Nitrate Free Bacon & Chicken Sausage (gf)

#### Yukon Gold Potato Hash (v/gf)

#### Seasonal Fresh Fruit Display (v/gf)

**\$46 per person**

## Buffet Enhancements

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#### Brioche French Toast (veg)

Fresh Macerated Berries, Vermont Maple Syrup

**\$11 per person**

#### Belgium Waffle (veg)

Fresh Berry Compote, Vermont Maple Syrup, Vegan Earth Balance "Butter"

**\$12 per person**

#### Whole Wheat Pancakes\*\* (veg)

Choice of Plain, Blueberry or Chocolate Chip

Vermont Maple Syrup, Vegan Earth Balance "Butter"

**\$11 per person**

#### House Smoked Salmon Display (gf)

Assorted Bagels & Whipped Cream Cheese

Sliced Organic Tomatoes, Red Onions & Organic Farm Fresh Eggs, Capers, Lettuce

**\$21 per person**

#### Country Brussels Sprouts & Bacon "Hash"

Caramelized Brussels Sprouts & Onions, Bell Peppers,

Bavarian Spaetzle, Nitrate Free Bacon

**\$8 per person**



## Buffet Enhancements...Continued

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### Create Your Salad

**\$21 per person**

Artisanal Mixed Greens & Romaine Hearts  
Chickpeas, Cucumbers, Tomatoes, Bell Peppers, Corn,  
Red Onions, Olives, Sliced Chicken Breast, Feta Cheese,  
Parmesan, Croutons, Lemon-Oregano Vinaigrette,  
Fig Vinaigrette, Eggless Caesar Dressing

### Breakfast Sandwiches (*select 2*)

**\$12 per person**

- 1) Nitrate Free Bacon, Organic Farm Fresh Eggs & Cheese Croissant,
- 2) Quesadilla with Organic Farm Fresh Eggs, Cheese, Salsa Roja & Cilantro
- 3) Scrambled Organic Farm Fresh Egg Whites with Spinach & Feta on a Whole Wheat Wrap

### Sweet Potato Casserole (gf)

**\$8 per person**

Herb Roasted Sweet Potato Hash with Peppers, Organic Spinach, Chicken Sausage,  
Nitrate Free Bacon & Cheddar Cheese

### Tofu Breakfast Bowl (v/gf)

**\$13 per person**

Spice Roasted Tofu, Seasoned Jasmine Rice, Avocado, Mango, Cucumber,  
Shaved Cabbage & Carrots, Tamari Soy & Sesame Sauce (served room temperature)

### Farmer's Breakfast Burrito (veg)

**\$10 per person**

Whole Wheat Tortilla, Organic Farm Fresh Scrambled Eggs, Potatoes, Peppers,  
Black Beans, Cotija Cheese and served with House Made Salsa Roja

### Avocado Toast (veg)

**\$14 per person**

Make your Own (*toaster provided*)

House Made Organic Bread, Guacamole, Organic Tomato,  
Arugula and Lemon Dressing

Add On Organic Farm Fresh Scrambled Eggs *\$4.00 per person*

Add On Smoked Salmon *\$12.00 per person*



## Stations *\*\*Please note, a chef attendant is required with an additional fee of \$200.00*

(Minimum of 20 guests, less than 20 guests will result in a \$200.00 additional charge)

Pricing based on 90 minutes of service

### **Farmer's European Crepe Station\*\***

**\$16 per person**

*(Made to Order)*

Bourbon Caramelized Cinnamon Apples  
Orange Macerated Organic Strawberries  
Chocolate Sauce, Caramel Sauce, Nutella, Whipped Cream

### **Create Your Own Omelet\*\*** (veg/gf)

**\$19 per person**

Organic Farm Fresh Eggs & Egg Whites  
Mushrooms, Spinach, Peppers, Onions, Tomatoes, Broccoli  
Smoked Salmon, Ham, Cheddar Cheese, Mozzarella

### **Herb Roasted Turkey Breast\*\*** (veg /gf)

**\$22 per person**

Slow Roasted Turkey Breast with Shallots and Fresh Herbs  
Cranberry Orange Relish, Whole Grained Mustard,  
Turkey Pan Gravy, Assorted Artisan Rolls

### **House Smoked BBQ Brisket Carving\*\***

**\$26 per person**

Grass-Fed Whole Brisket, House BBQ Sauce, Mustard,  
Farmer's Table House Cole Slaw, Sliced Pickles, Mini Soft Rolls

### **Maple Pepper Roasted NY Strip\*\***

**\$34 per person**

-OR-

### **Boneless Prime Rib Station\*\***

**\$40 per person**

Grass-Fed Maple & Pepper Glazed with Assorted Artisanal Rolls House  
Made Steak Sauce, Au Jus, Horseradish Sauce

### **Flame Grilled "Filet Mignon"\*\*\***

**\$47 per person**

Grass-Fed Herb Mustard Marinated, Grilled and  
Whole Roasted Beef Tenderloin  
Assorted Artisanal Rolls,  
House Made Steak Sauce, Au Jus, Horseradish Sauce

### **Miso Glazed FTA Salmon Fillet\*\*** (gf)

**\$24 per person**

Slow Roasted Marinated Salmon  
Pineapple Yuzu Relish, Sesame Veggie Slaw



## Plated Breakfast

### Family Style

**Bagels, Mini Muffins & Breakfast Pastries** (veg)

**\$32 per person**

### Entrées:

Guest choice of 1 Entree

Guests may select one breakfast entrée. If you would like to offer two entrée options, please provide a final count one week prior. A personalized menu will be prepared for selections taken during the event for an additional \$15.00 per person fee.

### **Classic Rise & Shine** (gf)

Organic Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Yukon Gold Potato Hash

### **Crushed Avocado Toast** (veg)

House Made Organic Bread, Sunny Side-Up Organic Farm Fresh Eggs, Avocado, Organic Tomatoes, Cucumbers, Sunflower Sprouts, Yukon Gold Potato

### **Farmer's Table Palooza**

Blueberry Multigrain Pancakes, Organic Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Chicken Sausage, Yukon Gold Potato Hash

### **Farmer's Omelet Florentine** (veg/gf)

Organic Tomatoes & Spinach, Cheddar Cheese, Yukon Gold Potato Hash

### **Farmer's Smoked Salmon Plate** +4 per person

Cream Cheese, Capers, Organic Farm Fresh Eggs & Red Onion, Lettuce, Organic Tomato

### **Whole Wheat Pancakes\*\*** (veg)

Choice of Plain, Blueberry or Chocolate Chip  
Vermont Maple Syrup, Vegan Earth Balance "Butter"

### **Brioche French Toast** (veg)

Fresh Macerated Berries, Vermont Maple Syrup

### **Belgium Waffle** (veg)

Fresh Berry Compote, Vermont Maple Syrup, Vegan Earth Balance "Butter"

### **Tofu Breakfast Bowl** (v/gf)

Spice Roasted Tofu, Seasoned Jasmine Rice, Avocado, Mango, Cucumber, Shaved Cabbage & Carrots, Tamari Soy & Sesame Sauce (served room temperature)

### **Farmer's Breakfast Burrito** (veg)

Whole Wheat Tortilla, Organic Farm Fresh Scrambled Eggs, Potatoes, Peppers, Black Beans, Cotija Cheese and served with House Made Salsa Roja