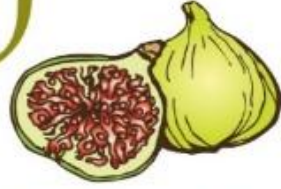
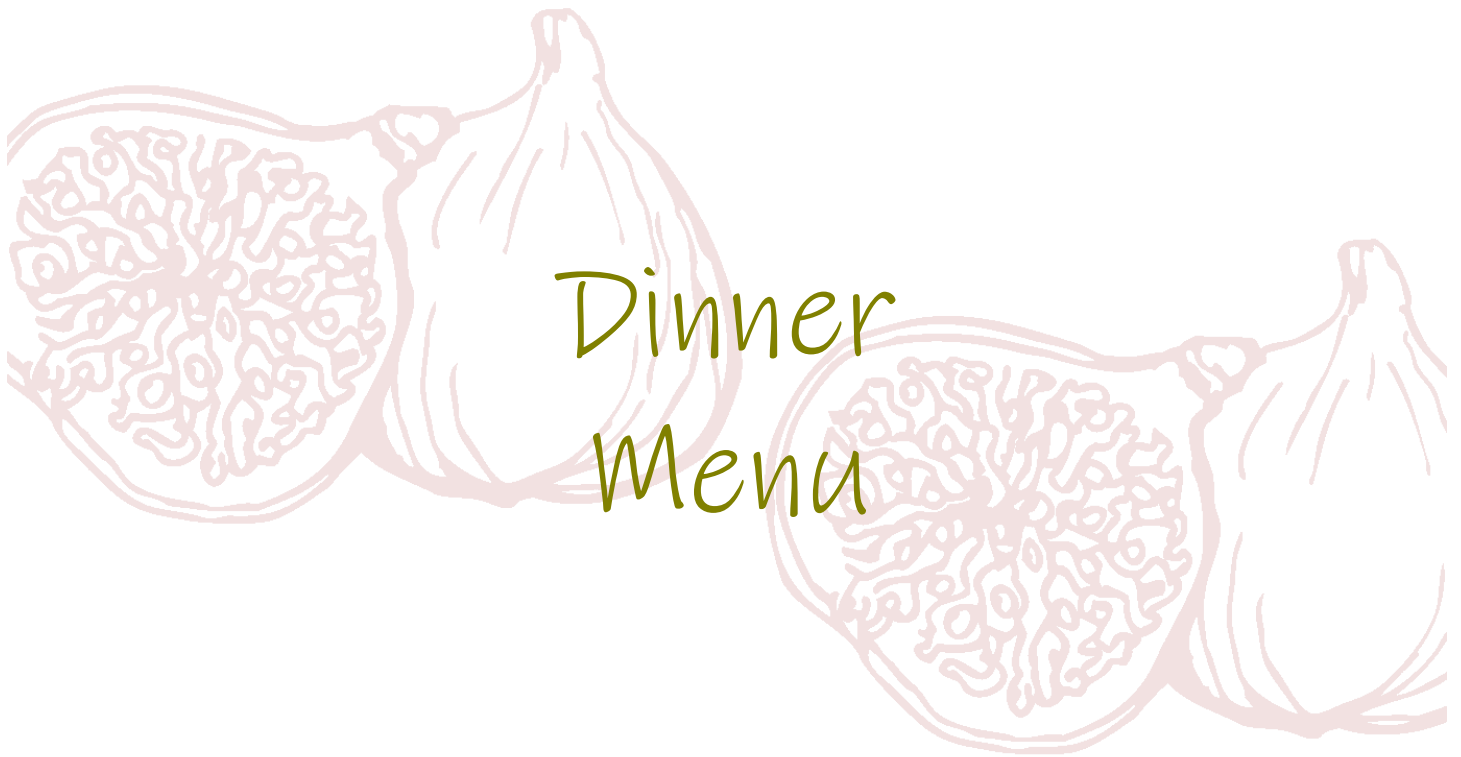


farmer's table



FRESH • HEALTHY • DELICIOUS



Dinner Menu



Beverages

Filtered Water, Freshly Brewed Coffee, Hot Tea, Iced Tea and Lemonade

included in all options

Assorted Sodas

\$7 per person

Chilled Juices

\$7 per person

Florida Fresh Orange, Cranberry, Pineapple & Grapefruit Juice

Farmer's Plated Dinner

includes grilled naan bread & Farmer's Table hummus

Starters *Choice of (1)*

included in all plated options

Farmer's Table Vegetable Soup (v/gf)

Butternut Squash Soup (v/gf)

Farmer's Salad (v/gf)

Mixed Garden Greens, Organic Tomatoes, Cucumbers, Sundried Cranberries, Candied Walnuts, Fig Vinaigrette

Florida 77 (veg/gf)

Field Greens, Oranges, Carrots, Hearts of Palm, Candied Cashews, Mile Marker 77 Vinaigrette

Arugula & Beet Salad (v/gf)

Arugula Salad, Beets, Goat Cheese, Toasted Pistachios, Pickled Red Onions and White Balsamic Vinaigrette

Eggless Caesar Salad (veg)

Romaine Hearts, Shaved Parmesan, Garlic Lavash Crisp

Mediterranean Salad (veg/gf)

Artisanal Greens, Peppers, Tomatoes, Cucumbers, Red Onion, Olives, Feta Cheese, Oregano Citronette Vinaigrette

Farmer's Caprese (veg/gf)

Organic Tomato, Fresh Mozzarella, Arugula, Basil Pesto Drizzle & Balsamic Concentrate

Starters Enhancements *Choice of (1)*

Crab & Shrimp Cake *additional \$8 per person*

Ginger Chili Aioli, Scallion Lime Slaw

Jumbo Shrimp Cocktail *additional \$12 per person*

Gin Scented Cocktail Sauce, Shaved Celery

Short Rib & Truffle Risotto *additional \$6 per person*

Slow Braised Pulled Short Rib and Mushrooms, Black Truffle Tomato Relish

(v): Vegan (veg): Vegetarian (gf): Gluten Free

all pricing is subject to a 24% service charge and 6.5% state sales tax



Classic Plated Dinner Entrées**

\$70 per person

Farmer's "Spasta" & Chicken Meatballs (gf) *Add Mozzarella or Vegan Cheese*
Spaghetti Squash & Organic Spinach, House Made Basil Pomodoro Sauce

Grilled Koji Chicken "Scaloppini" (gf)
Sesame Garden Fried Rice, Peas & Pineapples, Miso – Japanese Lime Drizzle

Florida Orange Braised Chicken (gf)
Brussels Sprouts & Pee Wee Potato Hash, Bell Pepper – Citrus Thyme Emulsion

Parmesan Encrusted Chicken
Organic Sautéed Spinach & Crushed Potatoes, Tomato Basil Compote

Simply Grilled FTA Salmon (gf)
Herbed Jasmine Rice, Organic Spinach, Kale Pesto

Miso Glazed Salmon (gf)
Wok Fired Vegetables, Mango Pineapple Relish, Yuzu Dressing

Lemon Herb Crusted Mahi (gf) *additional \$5 per person*
Crushed Fingerling Potatoes, Asparagus, Brown Butter Sauce

Roasted Eggplant-Zucchini Lasagna (gf) *Add Mozzarella or Vegan Cheese*
Cashew Ricotta, Garlic Sauteed Spinach, Tomato Sauce

Portabella "Steak" Florentine (gf)
Herb Roasted Portabella Mushroom, Garlic Sautéed Spinach, Roasted Organic Tomato, Cauliflower Sauce

Braised Short Rib
Maple Sweet Potato Mash, Garlic Roasted Broccoli, Mushroom Bordelaise Sauce

Penne Pasta a La Vodka with Shrimp
House Pomodoro Sauce with a touch of Cream & Vodka

Butternut Squash Ravioli
Garlic Parmesan Sauce, Toasted Pecans & Sage

Rigatoni Bolognese
Slow Cooked Grass-Fed Beef & Tomato Gravy, Aged Parmesan Cheese

Guests may select one dinner 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.

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Premium Plated Dinner Entrées **

\$85 per person

Grilled Grass-Fed Ribeye Steak *additional \$5 per person*

Caramelized Onion & Brussels Sprouts, Honey Baked Sweet Potato, Bordelaise Sauce

Herb Seared Chicken (gf)

Truffle Chive Whipped Potatoes, Grilled Asparagus, Tomato Confit, Sherry Demi-Glace

Grilled Grass-Fed Strip Steak (gf)

Caramelized Onion & Brussels Sprouts, Honey Baked Sweet Potato, Bordelaise Sauce

Filet Mignon (gf) *additional \$14 per person*

Truffle Chive Whipped Potatoes, Grilled Asparagus, Tomato Confit, Sherry Demi-Glace

Basil Lemon Baked Faroe Island Salmon (gf)

Sesame Garden Vegetable Fried Rice, Arugula, Roasted Red Pepper Coulis

Pan Seared Mahi "Nicoise" (gf)

Sautéed Green Beans with Fingerling Potatoes & Organic Spinach, Sundried Tomato Olive Tapenade

Lemon Herb Crusted Mahi (gf)

Crushed Fingerling Potatoes, Asparagus, Brown Butter Sauce

Land & Sea *additional \$14 per person*

Filet Mignon & Butter Poached Maine Lobster Tail, Potato & Cauliflower Fondue, Roasted Organic Tomato, Port Wine Demi Glace

Guests may select one dinner 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.

*Additional fish and meat selections are available upon request and subject to seasonality and market availability
Options may include: Swordfish, Black Sea Bass, Red Snapper, Striped Bass, Halibut 14oz. Veal Chop, 14oz. Rack of Lamb
A per person supplemental charge will apply according to market price*

Classic Plated Dessert *Choice of (1)*

included in all plated meal options

Chocolate Layer Cake

Chocolate Ganache Sauce Topped with Fresh Organic Berries

Strawberry Shortcake

Shortbread Cookie and Vanilla Scented Whipped Cream,
Strawberry Sauce

Carrot Cake (v)

Walnut and Raisin Cake, Cream Cheese Frosting and
Caramel Sauce

Key Lime Pie

Gingersnap Crust and Berry Coulis

Premium Plated Dessert

(Additional \$6 per person upcharge with classic plated entrees)

Banana Zuppa

Pineapple Banana Cake, Dulce De Leche, Peanut Brittle

Lemon Meringue Tart

Berry Coulis, Lemon Zested Meringue

Chocolate Pavlova

Organic Fresh Berries and Pistachio Crème Anglaise

Strawberry Napoleon

Pastry Cream, Fresh Strawberry

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Farmer's Dinner Buffet

\$70 per person

(Minimum of 20 guests, less than 20 guests will result in a \$200.00 additional charge)
Pricing based on 90 minutes of service

Starters *Choice of (2)*

Farmer's Table Vegetable Soup (v/gf)

Butternut Squash Soup (v/gf)

Farmer's Salad (v/gf)

Mixed Garden Greens, Organic Tomatoes, Cucumbers, Sundried Cranberries, Candied Walnuts, Fig Vinaigrette

Florida 77 (v/gf)

Field Greens, Oranges, Carrots, Hearts of Palm, Candied Cashews, Mile Marker 77 Vinaigrette

Arugula & Beet Salad (v/gf)

Arugula Salad, Beets, Goat Cheese, Toasted Pistachios, Pickled Red Onions and White Balsamic Vinaigrette

Eggless Caesar Salad (veg)

Romaine Hearts, Shaved Parmesan, Garlic Lavash Crisp

Mediterranean Salad (veg/gf)

Artisanal Greens, Peppers, Tomatoes, Cucumbers, Red Onion, Olives, Feta Cheese, Oregano Citronette Vinaigrette

Farmer's Caprese (veg/gf)

Organic Tomato, Fresh Mozzarella, Arugula, Basil Pesto Drizzle & Balsamic Concentrate

Mediterranean Bites (v)

Classic Hummus, Roasted Pepper Eggplant Dip, Spinach Pesto Grilled Naan, Lavash Thins, Carrot & Celery

Sides *Choice of (2)*

Oven Roasted Brussels Sprouts (v/gf)

Spaghetti Squash, Organic Spinach & Tomato (v/gf)

Roasted "Ratatouille" Veggies (v/gf)

Sesame Garden Vegetable Fried Rice (v/gf)

Maple Whipped Sweet Potatoes (v/gf)

Roasted Fingerling Potatoes (v/gf)

Farmer's Yukon Gold Oven "Fries" (v/gf)

Roasted Garlic Mashed Potatoes (gf)

Dessert *Choice of (3)*

Miniature Sweet Bites (please base your selection on our dessert bar menu)

Entrées *Choice of (2)*

Farmer's "Spasta" & Chicken Meatballs (gf)

Add Mozzarella or Vegan Cheese

Spaghetti Squash & Organic Spinach

House Made Basil Pomodoro Sauce

Grilled Koji Chicken "Scaloppini" (gf)

Pineapple, Miso – Japanese Lime Drizzle

Florida Orange Roasted Chicken (gf)

Bell Pepper – Citrus Thyme Emulsion

Parmesan Encrusted Chicken

Tomato Basil Compote

Simply Grilled FTA Salmon (gf)

Organic Spinach, Kale Pesto, Lemon

Miso Glazed Salmon (gf)

Mango Pineapple Relish, Yuzu Dressing

Roasted Eggplant-Zucchini Lasagna (v/gf)

Add Mozzarella or Vegan Cheese

Cashew Ricotta, Garlic Sautéed Spinach, Tomato Sauce

Portabella "Steak" Florentine (v/gf)

Herb Roasted Portabella Mushroom, Garlic Sautéed Spinach

Roasted Organic Tomato, Cauliflower Sauce

Lemon Herb Crusted Mahi (gf) *additional \$5 per person*

Brown Butter Sauce

Braised Short Rib

Mushroom Bordelaise Sauce

Penne Pasta a La Vodka with Shrimp

House Pomodoro Sauce with a touch of Cream & Vodka

Rigatoni Bolognese

Slow Cooked Grass-Fed Beef & Tomato Gravy, Aged Parmesan Cheese

Butternut Squash Ravioli

Garlic Parmesan Sauce, Toasted Pecans & Sage

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