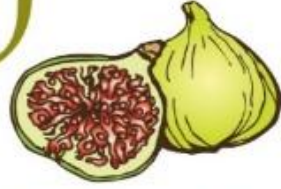


farmer's table



FRESH • HEALTHY • DELICIOUS



Lunch
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 Lunch

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

Classic Plated Lunch Entrées *Choice of (1)*

\$34 per person

Roasted Garden Goodness Wrap (v)

Roasted Garden Vegetables, Mushrooms, Kale Pesto Hummus, Arugula, Spinach Tortilla Wrap

Roasted Pesto Chicken "Caprese" Wrap

Marinated Organic Baked Tomato, Basil Pesto, House Made Mozzarella, Baby Arugula, Whole Wheat Tortilla

Turkey Club Wrap

Fresh Roasted Turkey, Nitrate Free Bacon, Organic Tomato, Lettuce, Pepper Chili Aioli, House Pickles, Flour Tortilla

Turkey & Brie Wrap

Baby Spinach, Honey Mustard, Shaved Apples, Whole Wheat Tortilla

Farmer's Tuna Salad Sandwich

Toasted Za'atar Naan, Organic Spinach & Tomato

Smoked Salmon Croissant

House Smoked Faroe Island Salmon, Chive Cream Cheese, Organic Tomato & Romaine Hearts, Pickled Red Onions, Sunflower Sprouts

Chicken Caesar Wrap

Crisp Romaine Lettuce, Parmesan Cheese, Grilled Chicken, Eggless Caesar Dressing, Flour Tortilla

Sides *Choice of (1)*

Farmer's Table House Cole Slaw (veg/gf)

Roasted "Ratatouille" Veggie Salad (v/gf)

Balsamic Cannellini Bean & Pasta Salad

Fresh Fruit & Berries (v/gf)

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

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



Premium Plated Lunch Entrées**

\$48 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 Sautéed 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 lunch 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.

Plated Dessert *Choice of (1)*

included in all plated meal options

Chocolate Layer Cake

Chocolate Ganache Sauce & Fresh Organic Berries

Strawberry Shortcake

Shortbread Cookie & Vanilla Scented Whipped Cream, Strawberry Sauce

Carrot Cake

Walnut & Raisin Cake, Cream Cheese Frosting & Caramel Sauce

Key Lime Pie

Gingersnap Crust & Berry Coulis

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Farmer's Hot Lunch Buffet

\$50 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 Bread, Lavash Thins, Carrot & Celery Sticks

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)**

Entrees *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

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

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Farmer's Cold Lunch Buffet

\$34 per person

Salads: choice of (2)

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

Sides Choice of (1)

Farmer's Table House Cole Slaw (veg/gf)

Roasted "Ratatouille" Veggie Salad (v/gf)

Balsamic Cannellini Bean & Pasta Salad

Fresh Fruit & Berries (v/gf)

Wraps: choice of (2)

Roasted Garden Goodness Wrap (v)

Roasted Garden Vegetables, Mushroom, Kale Pesto Hummus, Arugula, Spinach Tortilla Wrap

Roasted Pesto Chicken "Caprese" Wrap

Marinated Organic Baked Tomato, Basil Pesto, House Made Mozzarella, Baby Arugula, Whole Wheat Tortilla

Turkey Club Wrap

Fresh Roasted Turkey, Nitrate Free Bacon, Organic Tomato, Lettuce, Pepper Chili Aioli, House Pickles, Flour Tortilla

Turkey & Brie Wrap

Baby Spinach, Honey Mustard, Shaved Apples, Whole Wheat Tortilla

Farmer's Tuna Salad Sandwich

Toasted Za'atar Naan Bread, Organic Spinach & Tomato

Smoked Salmon Croissant

House Smoked Faroe Island Salmon, Chive Cream Cheese, Organic Tomato & Romaine Hearts, Pickled Red Onions, Sunflower Sprouts

Chicken Caesar Wrap

Crisp Romaine Lettuce, Parmesan Cheese, Grilled Chicken, Eggless Caesar Dressing, Flour Tortilla

Dessert Choice of (3)

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

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

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