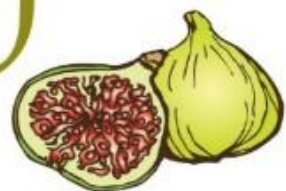


farmer's table

FRESH • HEALTHY • DELICIOUS



Reception Menu



Passed Small Bites (minimum 25 pieces per item)

Cold Items / Price Per Piece

Tomato Caprese Skewer, Pesto Balsamic Dip (veg/gf) \$4

Avocado Feta Bruschetta, Tomato Olive Relish (veg) \$5

Pretzel & Spiced Brie Cheese Croustade,

Pickled Red Onions (veg) \$5

Deviled Egg & Bacon Shooter, Chives & Lavash Crisp \$6

Mushroom Tomato Bruschetta, Focaccia Crostini,

Black Truffle Oil (veg) \$6

House Smoked Salmon "Rollatini", Flour Tortilla,

Chive & Caper Cream Cheese \$6

Baja Shrimp Skewer, Chili Cilantro Aioli, Garlic Crunch \$7

Tuna Tataki "Pop", Sweet Chili Tamari Dip (gf) \$7

Chopped Tuna Tartare, Sesame Lavash Crisp, Kimchi \$7

Maine Lobster Salad Shooter, Brioche Crouton \$10

Hot Items / Price Per Piece

Caprese & Balsamic Onion "Grilled Cheese" (veg) \$5

Truffle Goat Cheese & Candy Shallot "Monte Cristo" (veg) \$6

Apple Brie & Fig Jam Grilled Cheese (veg) \$5

BBQ Short Rib "Philly" Panini \$5

Alsation Grilled "Pizza", Gruyere Cheese,

Crispy Bacon, Onion, Truffle, Pita \$5

Farmer's Franks in the Blanket, Spicy Brown Mustard \$4

Chicken Crunch Bites, Buffalo Ranch Dip \$5

Thai Chicken Meatballs, General Tso Glaze \$4

Vegetable Spring Roll, Sweet Chili Dip \$4

Crispy Shrimp, Bang Bang Sauce \$6

Mini Lump Crab Cake, Chili Cilantro Remoulade \$9

Roasted Steak Skewers, Chimichurri (gf) \$8

Hawaiian Steak Bites, Grilled Pineapple, Sweet Chili Sauce (gf) \$8

Mini Beef Wellington \$7

Lamb Chop "Lolli Pops", Apple Mint Demi Dip (gf) \$10

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

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



Displays

Grilled Brie

Toasted Farmers Table House Made Breads, Honey Garlic Butter,
Fresh Fruit and House Made Preserves

\$210 per platter

serves approximately 30 people

Garden Fresh Vegetable Crudité (veg/gf)

Blue Cheese Dip & Vegan Cashew Ranch Dip

\$180 per platter

serves approximately 30 people

Artisanal Cheese Display (veg)

Assorted International Cheese & Crackers
Fig Jam, Organic Fresh Berries, Melon

\$275 per platter

serves approximately 30 people

Carved Fruit Display (v/gf)

Seasonal Melon, Pineapple, Florida Oranges
Fresh Organic Apples and Berries

\$225 per platter

serves approximately 30 people

Bistro (veg)

Marinated & Grilled Vegetable Display, Roasted Herb Scented Mushrooms,
Assorted Olives in Herbed Extra Virgin Olive Oil
Vine Ripened Tomatoes, Fire Roasted Sweet Red Peppers
Fresh Mozzarella with Basil, Herb Crisps, Grilled Pita Bread

\$360 per platter

serves approximately 30 people

Stations *chef attendant recommended but not required **chef attendant required \$200

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

Pricing based on 90 minutes of service

Flatbread Display

Please select 2 of the following

Mushroom & Goat Cheese Caramelized Onions (veg)

Pulled BBQ Short Rib Aged Cheddar Cheese, Roasted
Peppers, Pickled Red Onions, Arugula

Caprese Organic Tomato, Mozzarella, Basil (veg)

\$16 per person

Chips, Dips & Bites (veg)

Crisp Tortilla Chips, Lavash Crisp, Whole-Wheat Croustades

Garden Fresh Vegetable Bâtonettes

Pico de Gallo, Ancho Chili Aioli Dip, Tzatziki, Roasted Pepper – Basil Pesto Hummus

\$12 per person

Smoked Salmon Display

House Smoked FTA Salmon

Non-Pareil Capers, Fresh Lemon, Red Onion, Horseradish Sour Cream,

\$20 per person

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Stations (continued) **chef attendant required \$200

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

Pricing based on 90 minutes of service

Poke Station

\$26 per person

Sushi Grade Yellowfin Tuna & Salmon Poke
Cabbage & Carrot Kimchi, Rice Noodle Salad, Sesame Crackers

“Triple” Mac & Cheese Station (veg)

\$16 per person

Cauliflower & Sweet Potato Cheese Sauce
Shrimp Fondue with Chives, Herb Crunch, Black Truffle Mushroom Confit

Potato Station (gf)

\$16 per person

Oven Baked Yukon Gold “Fries”, Mashed Potatoes, Crushed Fingerling Potatoes
Spicy Chipotle Cilantro Dip, Vegan Ranch, Sour Cream, Maple Mustard, Ketchup,
Nitrate Free Bacon Crisps, Scallions, Shredded Cheddar Cheese, Black Truffle Mushroom Confit

Taco Station

**\$19 per person
add shrimp for \$10 per person**

Tex Mex Grilled Chicken with Onions & Peppers
Beef Taco Meat, Shredded Romaine Hearts,
Pico de Gallo, Fresh Guacamole, Sour Cream, Cheddar Cheese
Soft Flour Tortillas

Italian Pasta Station Please select 2 Pastas and 2 Sauces

**\$20 per person
add shrimp for \$10 per person**

Pastas: Penne, Farfalle, Orecchiette, Fusilli

Sauces: Garlic & Olive Oil, Vodka Sauce, Alfredo Sauce, Pomodoro

Mix-Ins: Zucchini, Spinach, Mushrooms, Roasted Peppers, Onions, Broccoli, Italian Sausage, Chicken

Asian Stir Fry Station (gf) Please select 2 Proteins

**\$21 per person
add shrimp for \$10 per person**

Beef or Tofu w/Lemon Ginger Sauce and Stir-Fried Vegetables

Chicken or Tofu w/Broccoli & General Tso Sauce

Accompanied with Steamed Scallion Brown Rice & Soy Sauce

Sushi Station (50 person minimum)

\$29 per person

Sushi and Sashimi - Salmon, Ahi Tuna, Shrimp
California Rolls, Spicy Tuna and other Delicatessen
Tamari Soy Sauce, Wasabi, Pickled Ginger

Seafood Bar (30 person minimum)

\$48 per person

Chilled Jumbo Shrimp & Snow Crab Claws, Freshly Shucked Oysters
Red Wine Mignonette, House Cocktail Sauce, Louie Sauce, Tabasco, Lemons
Add: Chilled Half Maine Lobster – (Market Price)

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Carving Stations **chef attendant required \$200

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

Herb Roasted Turkey Breast** **\$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 BBQ Brisket, House BBQ Sauce, Mustard,
Farmer's Table House Cole Slaw, Sliced Pickles, Mini Soft Rolls

Miso Glazed FTA Salmon Fillet** (gf) **\$24 per person**

Slow Roasted Marinated Salmon
Pineapple Yuzu Relish, Sesame Veggie Slaw

Thai Baby Back Ribs** (gf) **\$21 per person**

Baby Back Pork Ribs Marinated and Slow Roasted
Brushed & Glazed with a Ginger Soy BBQ Sauce,
Cabbage – Carrot Kimchi

Maple Pepper Roasted NY Strip** **\$34 per person**

- OR -

Boneless Prime Rib Station** **\$40 per person**

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

Flame Grilled "Filet Mignon" ** **\$47 per person**

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

Dijon Herb Roasted Rack of Lamb** **\$45 per person**

Grass-Fed and Grass Finished
House Apple Mint Jelly, Grain Mustard, Garlic Croustades

Whole Roasted Mojo Pork Loin** **\$22 per person**

Black Bean & Toasted Corn Salsa, Crispy Plantains

Station Sides

Additional \$8 per person, per side

Oven Roasted Brussels Sprouts (v/gf), Roasted Ratatouille Veggies (v/gf),
Garlic Spinach (v/gf), Sesame Garden Vegetable Fried Rice (v/gf),
Roasted Garlic Yukon Mashed Potatoes (gf), Maple Whipped Sweet Potatoes (v/gf)

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