



farmer's table
FRESH • HEALTHY • DELICIOUS

plated dinner 1

Minimum of 15 Guests. Three Courses, Naan & Hummus, Coffee, Hot Tea, Iced Tea.

first course Choice of one for entire party.

Farmer's Table 11 Vegetable Soup With Chickpeas and Toasted Orzo

Kale Caesar Lacinato Kale, Lemon, White Anchovy, Shaved Romano, Crushed Flaxseed Crackers

Farmer's House Salad Organic Greens, Cucumber, Sprouts, Fig Vinaigrette

second course Pre-selected choice of two for entire party.

Roasted Chicken Warm Vegetable Quinoa, Apricot Tagine Sauce

Vegetable Lasagna Spinach, Plum Tomatoes, Fresh Mozzarella

Herbed Trout Butternut-Parsnip Puree, Pistachio Kale, Pink Peppercorn Citronette

Organic Salmon Brown Rice Quinoa Pilaf, Sweet Pea Puree, Pomegranate Jus

third course Choice of one for entire party.

Chocolate Layer Cake

Strawberry Shortcake

Carrot Cake

\$45 PER PERSON

We proudly serve grass-fed beef, free-range chicken and sustainable seafood and adhere to the Environmental Working Group's "Dirty Dozen" clean food philosophy.

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.

All pricing is subject to 21% service charge and sales tax.



plated dinner 2

Minimum of 15 Guests. Three Courses, Naan & Hummus, Coffee, Hot Tea, Iced Tea.

first course

Choice of one for entire party.

Farmer's Table 11 Vegetable Soup With Chickpeas and Toasted Orzo

Farmer's House Salad Organic Greens, Cucumber, Sprouts, Fig Vinaigrette

Kale Caesar Lacinato Kale, Lemon, White Anchovy, Shaved Romano, Crushed Flaxseed Crackers

Mediterranean Salad With Organic Romaine, Feta, Cucumbers, Bell Peppers, Onions, Olives, Tomatoes, Oregano Citronette

second course

Pre-selected choice of two for entire party.

Grilled Skirt Steak Maple Whipped Yams, Garlic Kale, Béarnaise Aioli

Seared Scallops Fingerling Potatoes, Caramelized Cauliflower, Bok Choy, Roasted Tomatoes, Raisin-Caper Vinaigrette

Organic Salmon Brown Rice Quinoa Pilaf, Sweet Pea Puree, Pomegranate Jus

Roasted Chicken Warm Vegetable Quinoa, Apricot Tagine Sauce

Braised Short Rib Caramelized Brussels Sprout-Fingerling Hash, Black Skillet Mushroom Sauce

third course

Choice of one for entire party.

Chocolate Layer Cake

Strawberry Shortcake

Carrot Cake

\$55 PER PERSON

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