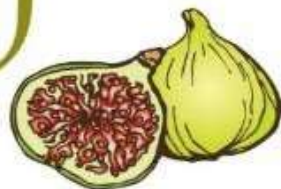
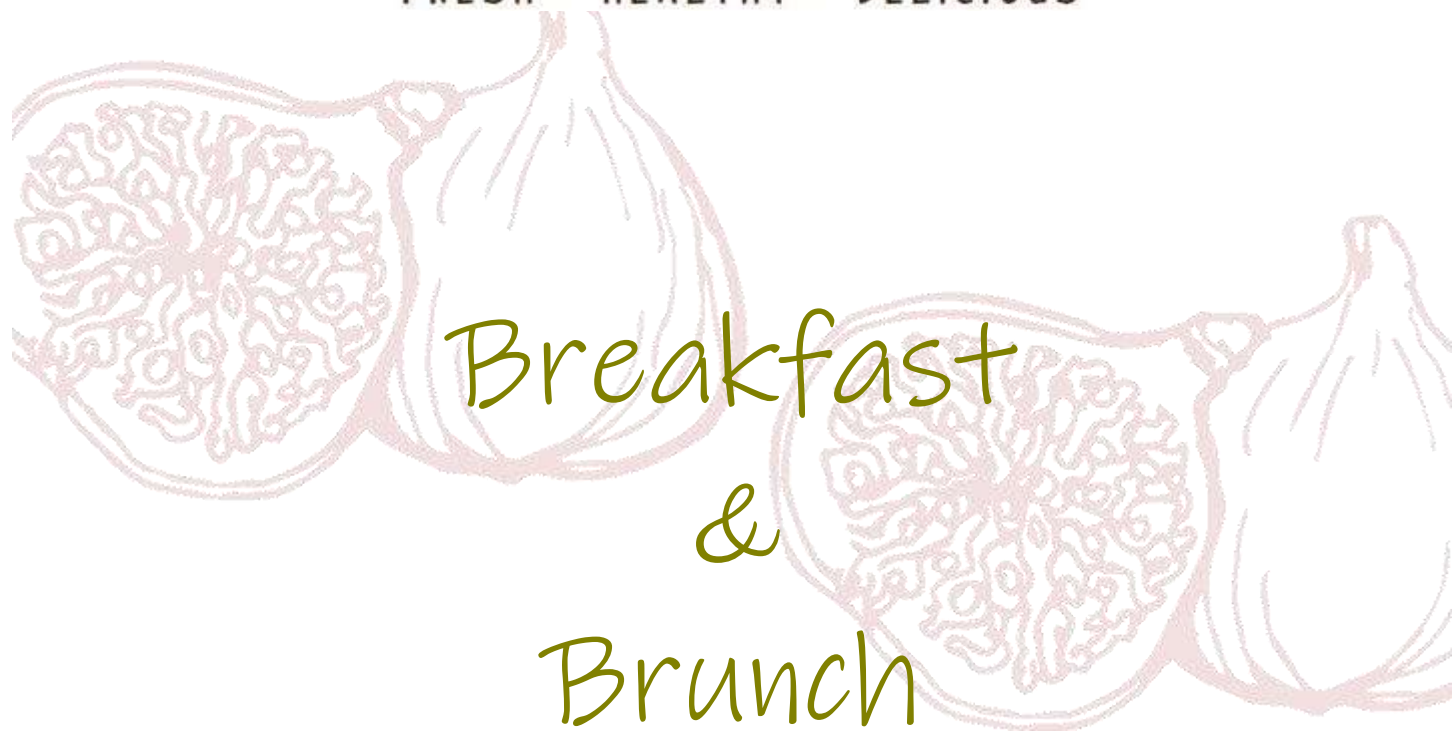


farmer's table



FRESH • HEALTHY • DELICIOUS



Breakfast
&
Brunch



Beverages

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

\$6 per person

Continental

Assorted Mini Muffins & Breakfast Pastries (veg)

Greek Yogurt - Oat Nut Granola (veg)

Wildflower Honey, Assorted House Made Preserves

Seasonal Fresh Fruit Display (v/gf)

\$21 per person

Farmer's Continental

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, Assorted House Made Preserves

Farmer's Vanilla Steel-Cut Oatmeal (v)

Cinnamon, Organic Sugar, Soaked Raisins, Candied Walnuts

Seasonal Fresh Fruit Display (v/gf)

\$26 per person

Eye Opener

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, Assorted House Made Preserves

Almond Brioche French Toast (veg)

Warm Maple Syrup

Scrambled Farm Fresh Eggs (veg/gf)

Nitrate Free Bacon & Chicken Sausage (gf)

Yukon Gold Potato Hash (v/gf)

Seasonal Fresh Fruit Display (v/gf)

\$34 per person

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

all pricing is subject to a 22% service charge and 7% state sales tax



Brunch on the Farm

Assorted Bagels, Artisanal Breads

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, Assorted House Made Preserves

Smoked Salmon Display (gf)

Sliced Organic Tomatoes, Red Onions & Eggs, Capers, Bibb 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)

\$42 per person

Plated Breakfast

Family Style

Bagels, Mini Muffins & Breakfast Pastries (veg)

Entrees

Guest choice of (2) preselected entrees

Classic Rise & Shine (gf)

Scrambled Eggs, Applewood Smoked Bacon, Yukon Gold Potato Hash

Crushed Avocado Toast (veg)

Multigrain Bread, Sunny Side-Up Eggs,

Guacamole, Organic Tomato, Arugula, Lemon Dressing, Yukon Gold Potato Hash

Farmer's Table Palooza

Blueberry Multigrain Pancakes, 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, Eggs & Red Onion, Lettuce, and Organic Tomato

\$29 per person

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Enhancements

Farmer's Vanilla Steel-Cut Oatmeal (veg)

Cinnamon, Organic Sugar, Soaked Raisins, Bananas, Candied Walnuts

\$9 per person

Brioche French Toast (veg)

Fresh Macerated Berries, Vermont Maple Syrup

\$10 per person

Belgium Waffle (veg)

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

\$11 per person

Whole Wheat Pancakes** (veg)

Choice of Plain, Blueberry or Chocolate Chip

Vermont Maple Syrup, Vegan Earth Balance "Butter"

\$10 per person

House Smoked Salmon Display (gf)

Assorted Bagels & Whipped Cream Cheese

Sliced Organic Tomatoes, Red Onions & Eggs, Capers, Bibb Lettuce

\$19 per person

Country Brussels Sprouts & Bacon "Hash"

Caramelized Brussels Sprouts & Onions, Bell Peppers

Bavarian Spaetzle, Nitrate Free Bacon

\$9 per person

Create Your Salad

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

\$20 per person

Vegan Breakfast Delight (v/gf)

Spice Roasted Tofu, Organic Spinach & Tomato Cauliflower, Chickpea Tikka Masala

\$13 per person

Avocado Toast Station (veg)

Make your own to include House made Bread, Scrambled Eggs,

Guacamole, Organic Tomato, Arugula and Lemon Dressing

\$15 per person

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Stations ***chef attendant fee required \$150*

Create Your Own Omelet** (veg/gf)

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

\$18 per person

Herb Roasted Turkey Breast**

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

\$20 per person

Maple Pepper Roasted NY Strip**

-OR-

Boneless Prime Rib Station**

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

\$32 per person

\$40 per person

Flame Grilled "Filet Mignon"**

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

\$45 per person

Dessert Enhancements **chef attendant recommended but not required **chef attendant required fee \$150*

Mini Vegan Blueberry or Chocolate Chip Scones (v)

\$48/24 pieces
additional \$24 per dozen

NY Style Crumb Cake (v)

\$48/24 pieces
additional \$24 per dozen

House-Made Cookies *Please select 2 flavors of the following*

Classic Chocolate Chip
Ginger Snap
Snickerdoodle
Peanut Butter

\$55/36 pieces
additional \$15 per dozen
Min. order 3 dozen/increase flavors by the dozen

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Farmer's European Crepes*

Classic Thin Baked Austrian Crepes

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

\$12 per person

Ice Cream Sundae Bar**

Vanilla, Chocolate & Strawberry Ice Cream

Assorted Ice Cream Toppings, Caramel & Chocolate Sauce, Ice Cream Cones

\$12 per person

Bananas Foster**

Brandy Caramelized Bananas

Coconut Caramel Sauce, Vanilla Ice Cream

\$12 per person

Dessert Bar

Mini Key Lime Tart

Dulce de Leche Shooter

Key Lime Parfait

Strawberry Short Cake

Mini Chocolate Ganache Cake

Vanilla Raspberry Petit Fours

Lemon Berry Cheese Cake

Brownie Cheesecake Bites

Chocolate Dipped Strawberries

Chocolate Dipped Coconut Macaroons

Chocolate Ganache Truffles

Vanilla Cupcakes

Double Chocolate Brownie Bites

Chocolate Cupcakes

Mini Vanilla Panna Cotta

Double Chocolate Fleur de Sel Cookies

Opera Cake Bites

Blackberry Cheesecake Bites

Chocolate Dipped Coconut Bars

three selections \$12 per person

five selections \$16 per person

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