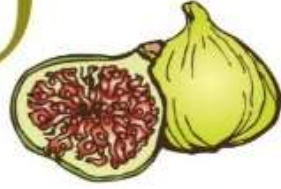
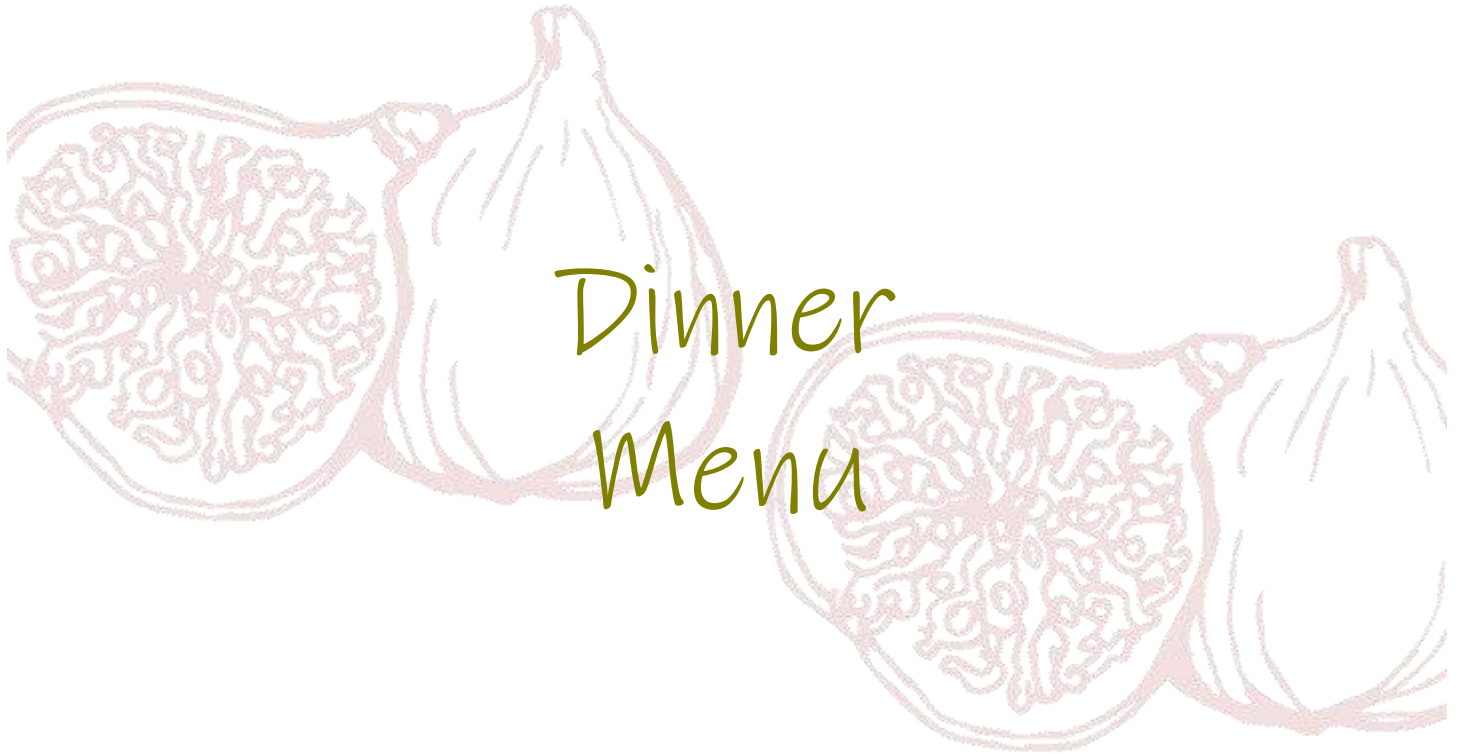


farmer's table



FRESH • HEALTHY • DELICIOUS



Dinner Menu



Beverages

Filtered Water, Freshly Brewed Coffee, Hot & Iced Tea	included in all options
Assorted Sodas	\$6 per person
Chilled Juices	\$6 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 Tomato, Cucumbers, Sundried Cranberries, Candied Walnuts, Fig Vinaigrette

Florida 77 (veg/gf)

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

Organic Spinach Salad (v/gf)

Carrots, Peppers, Caramelized Cashews, Shaved Cremini Mushrooms, Ginger Soy Vinaigrette

Eggless Caesar Salad (veg)

Romaine Hearts, Shaved Parmesan, Garlic Lavash Crisp

Mediterranean Salad (veg/gf)

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

Starters Enhancements *Choice of (1)*

Earth Bound Salad (veg/gf) additional \$4 per person

Roasted Zucchini & Marinated Red Beets, Arugula, Organic Tomato, Goat Cheese, Truffle Scented Sherry Vinaigrette

Yellowfin Tuna Sashimi additional \$8 per person

Cabbage & Carrot Kimchi, Tamari Ginger Sauce, Sesame Togarashi Crisp

Salmon Ceviche additional \$6 per person

Aji Amarillo Dressing, Cucumber, Chilled Sweet Potato, Grilled Tandoori Naan Bread

Jumbo Lump Shrimp Salad additional \$12 per person

Grilled Corn, Avocado, Organic Tomato, Cilantro Lime Aioli, Corn Tortilla Crisp

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

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



Classic Plated Dinner Entrees**

\$56 per person

Farmer's "Spasta" & Chicken Meatballs – OR – Vegan "Meatballs" (gf) Add Mozzarella or Vegan Cheese

Spaghetti Squash & Organic Spinach, House Made Basil Pomodoro Sauce

Grilled Koji Chicken "Scaloppini" (gf)

Quinoa & Cauliflower 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)

Tuscan White Bean - Vegetable Ragout, Organic Spinach, Kale Pesto

Miso Glazed Salmon (gf)

Wok Vegetables, Mango Pineapple Relish, Yuzu Dressing

Roasted Eggplant-Zucchini Lasagna (v/gf) Add Mozzarella or Vegan Cheese

Cashew Ricotta, Garlic Sauteed Spinach, Tomato Sauce

Premium Plated Dinner Entrees**

\$69 per person

Braised Short Rib (gf)

Maple Sweet Potato Mash, Garlic Roasted Broccoli, Wild Mushroom Sauce

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 14oz. Duroc Pork Chop (gf)

Lemon Pepper Roasted Butternut Squash Puree, Brussels Sprouts & Bacon Hash, Black Mission Fig Demi

Grilled Grass-Fed Strip Steak (gf)

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

Beef Tenderloin additional \$10 per person (gf)

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

Basil Lemon Baked 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

Florida Local Mahi (gf)

Braised Vegetable & Three Bean Fondue, Pesto Aioli, Tomato Parsley Salad

Portabella Mushroom Florentine (v/gf)

Herb Roasted Portabella Mushroom, Garlic Sautéed Spinach, Roasted Organic Tomato, Cauliflower Sauce

***Choice of 1 Dinner Entrée, if offering a selection of 2 entrees a breakdown of your selections must be provided one week prior to your event** For selections taken on the day of your event, we will provide you with a personalized menu and there will be an additional \$15 per person upcharge.*

Additional cuts of Fish and Meat are available upon request and seasonality

A supplementary charge will apply per person depending on market price

Swordfish, Black Sea Bass, Red Snapper, Striped Bass, Halibut 14oz. Veal Chop, 14oz. Rack of Lamb

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



Plated Dessert *Choice of (1)*

included in all options

Chocolate Layer Cake

Chocolate Ganache Sauce & Raspberries

Strawberry Shortcake

Shortbread Cookie & Vanilla Scented Whipped Cream, Strawberry Sauce

Carrot Cake (v)

Walnut & Raisin Cake, Cream Cheese Frosting & Caramel Sauce

Key Lime Pie

Gingersnap Crust & Berry Coulis

Plated Dessert Enhancement

Opera Cake (v) additional \$6 per person

Chocolate Sauce & Raspberries

Chocolate Pavlova (gf) additional \$6 per person

Raspberries & Pistachio Crème Anglaise

Crème Caramel additional \$6 per person

Candied Sugar Chocolate Wafer

Blackberry Cheesecake additional \$6 per person

Passion Fruit Sauce

Alternative Dessert Enhancements

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

Classic Chocolate Chip

Ginger Snap

Snickerdoodle

Peanut Butter

Dessert Bar *(Please select five choices)*

Mini Key Lime Tart

Dulce de Leche Shooter

Key Lime Parfait

Strawberry Shortcake

Chocolate Cupcakes

Mini Chocolate Ganache Cake

Lemon Berry Cheesecake Bites

Brownie Cheesecake Bites

Chocolate Dipped Strawberries

Opera Cake Bites

Chocolate Dipped Coconut Macaroons

Chocolate Ganache Truffles

Mini Vanilla Cupcakes

Double Chocolate Brownie Bites



\$55/36 pieces

additional \$15 per dozen

Min. order 3 dozen/increase flavors by the dozen

\$16 per person

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

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Farmer's Dinner Buffet minimum of 15 guests

\$59 per person

Starters Choice of (2)

Split Pea Soup (v/gf)

Butternut Squash Soup (v/gf)

Farmer's Salad (v/gf)

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

Florida 77 (v/gf)

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

Organic Spinach Salad (veg/gf)

Carrots, Peppers, Caramelized Cashews, Shaved Cremini
Mushrooms, Ginger Soy Vinaigrette

Eggless Caesar Salad (veg)

Romaine Hearts, Shaved Parmesan, Garlic Lavash Crisp

Mediterranean Salad (veg/gf)

Artisanal Greens, Organic Peppers & Tomatoes, Cucumbers,
Red Onion, 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, Kale Pesto
Grilled Naan Bread, Lavash Thins, Carrot & Celery Sticks

Entrees Choice of (2)

Farmer's "Spasta" & Chicken Meatballs (gf) – OR –
Vegan "Meatballs" (v/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

Simply Grilled FTA Salmon (gf)

Organic Spinach, Kale Pesto, Lemon

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)

Cashew Ricotta, Garlic Sautéed Spinach, Tomato Sauce

Braised Short Rib (gf)

Wild Mushroom Sauce

Portabella "Steak" Florentine (v/gf)

Herb Roasted Portabella Mushroom, Garlic Sautéed Spinach
Roasted Organic Tomato, Cauliflower Sauce

Florida Local Mahi (gf) *additional \$10 per person*

Organic Tomato Cucumber Relish

Catch Of The Day (MKT Price)

Sides Choice of (2)

Oven Roasted Brussels Sprouts (v/gf)

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

Roasted "Ratatouille" Veggies (v/gf)

Tuscan White Bean - Vegetable Ragout (v/gf)

Sesame Garden Vegetable Fried Rice (v/gf)

Maple Whipped Sweet Potatoes (v/gf)

Fingerling Potato Hash with Peppers & Beans (v/gf)

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

Roasted Garlic Mashed Potatoes (v/gf)

Dessert

Miniature Sweet Bites

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

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