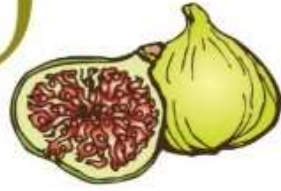


# farmer's table



FRESH • HEALTHY • DELICIOUS

"Duet Style"  
Lunch or Dinner





## 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 Duet Style Plated Lunch or 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

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

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



"Duet Style" Plated Lunch or Dinner Options (select one)

<b>Pork Loin &amp; Salmon</b>	<b>\$48 per person</b>
<b>Chicken &amp; Salmon</b>	<b>\$48 per person</b>
<b>Short Rib &amp; Salmon</b>	<b>\$50 per person</b>
<b>Petite New York Strip Steak &amp; Florida Orange Chicken (Filet Mignon \$12 extra per person)</b>	<b>\$59 per person</b>
<b>Specialty Meats &amp; Fish available upon request</b>	<b>Market price</b>
<b>Mahi Mahi (can be substituted for Salmon-subject to availability)</b>	<b>\$3 per person Additional</b>

Sauces (Beef):

- Chimichurri (v/gf)**
- Mushroom Bordelaise (gf)**
- Creamy Horseradish Sauce (veg/gf)**
- Port Demi Glace (gf)**
- Brandy Peppercorn Au Jus (gf)**
- Truffle Chive Aioli (veg/gf)**

Sauces (Chicken & Fish):

- Provencal (v/gf)**
- Pineapple Salsa (v/gf)**
- Ginger Sesame Sauce (v/gf)**
- Buffalo Sauce (v/gf)**
- Pomodoro (v/gf)**
- Olive & Sun Dried Tomato Tapenade (v/gf)**
- Piccata (v/gf)**
- Mango Salsa (v/gf)**
- Marsala (v/gf)**

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)**
- Roasted Fingerling Potatoes (v/gf)**
- Farmer's Yukon Gold Oven "Fries" (v/gf)**
- Roasted Garlic Mashed Potatoes (v/gf)**

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

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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**

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



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