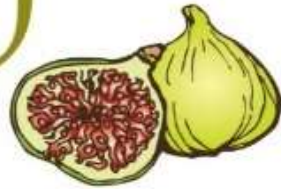


# farmer's table



FRESH • HEALTHY • DELICIOUS



## Reception Menu



## Passed Small Bites

Caprese & Balsamic Onion "Spedini" (Grilled Cheese) (veg)

Truffle Goat, "Candy" Shallots Grilled Cheese (veg)

Apple Brie & Fig Jam Grilled Cheese (veg)

BBQ Short Rib "Philly" Grilled Cheese

Grilled Truffle Naan "Pizza", Reggiano Cheese, Chives (veg)

Mozzarella & Organic Tomato Skewers, Caprese Dip (veg/gf)

Franks in a Blanket, Spicy Brown Mustard

Vegetable Spring Rolls, Sweet Chili Dip

Chicken Dumpling, Chili Soy Dip

Mini Chicken Meatballs, Pesto Marinara Sauce (gf)

Thai Chicken Meatballs, Cilantro Soy Glaze (gf)

Buffalo Chicken on a Stick, Ranch Dip (gf)

Mini Beef Wellington

Steak Skewers, Roasted Garlic Fig Jam (gf)

Sesame Pineapple Steak Bite, Sweet Chili Sauce (gf)

BBQ Shrimp Skewer, Ancho Pepper Aioli (gf)

Shrimp Guacamole, Corn Tortilla Chip

Crispy Shrimp, Bang Bang Sauce

Tuna Tartare, Sesame Lavash Crisp

Tuna Tataki "Pop", Citrus Soy Dip (gf)

Sesame Crusted Tuna, Sweet Chili Tamari Dip (gf)

Scallops Wrapped in Bacon (+\$3)

Mini Lump Crab Cake, Ancho Aioli (+\$6)

Lamb Chop "Lolli Pops", House Apple Mint "Jelly" (+\$8) (gf)

three selections \$23 per person

four selections \$27 per person

five selections \$31 per person

(reception style passed for one hour)

(buffet style set for one and a half hours)

(add \$4 per person for each additional 15 minute period)

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

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



## Displays

### **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 Strawberries, Melon

**\$250 per platter**  
*serves approximately 30 people*

### **Carved Fruit Display** (v/gf)

Carved Melon & Pineapple, Florida Oranges  
Organic Apples & Fresh Berries

**\$210 per platter**  
*serves approximately 30 people*

### **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)

**\$15 per person**

### **Chips, Dips & Bites** (veg)

Crispy 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**

### **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

**\$16 per person**

### **Smoked Salmon Display**

House Smoked FTA Salmon

Non-Pareil Capers, Fresh Lemon, Red Onion, Cashew "Crème Fraiche"

Assorted Cocktail Breads

**\$20 per person**

### **Shrimp Cocktail** (gf)

Chilled Shrimp Cocktail (4 Pc) per person

Classic Cocktail Sauce, Horseradish, Lemon, Organic Hot Sauce

**\$26 per person**

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**Stations** \*chef attendant recommended but not required \*\*chef attendant required \$150

**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**

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

Chili Roasted Chicken & Chopped Taco Beef  
Charred Onions & Peppers, Shredded Romaine Hearts  
Pico de Gallo, Fresh Guacamole, Sour Cream, Cheddar Cheese  
Soft Flour Tortilla & Corn Tortilla Chips

**Italian Pasta Station** *Please select 2 Pastas, 2 Sauces and choice of 6 available mix-ins*

**\$19 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 of the following*

**\$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

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## Carving Stations \*\*chef attendant required \$150

### Herb Roasted Turkey Breast\*\*

\$21 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\*\*

\$24 per person

Grass-Fed Whole BBQ Brisket, House BBQ Sauce, Mustard,  
Honey Wildflower Slaw, Sliced Pickles, Mini Soft Rolls

### Miso Glazed FTA Salmon Fillet\*\* (gf)

\$23 per person

Slow Roasted Marinated Salmon  
Pineapple Yuzu Relish, Sesame Veggie Slaw

### Thai Baby Back Ribs\*\* (gf)

\$21 per person

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

### Maple Pepper Roasted NY Strip\*\*

\$32 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"\*\*

\$45 per person

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

### Dijon Herb Roasted Rack of Lamb\*\*

\$45 per person

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

## Stations Sides

Oven Roasted Brussel Sprouts (v/gf)  
Sesame Garden Vegetable Fried Rice (v/gf)  
Yukon Mashed Potatoes (v/gf)  
Maple Whipped Sweet Potato (v/gf)  
Garlic Spinach (v/gf)

Additional  
\$8 per person/per side

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**Dessert Enhancement** \*chef attendant recommended but not required \*\*chef attendant required \$150

**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*

**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**

**\$12 per person**

**Farmer's European Crepes\***

**Classic Thin Baked Austrian Crepes**

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

**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**

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