



Farm to Table
CATERING
by Filomena

Farm to Table's "PDR" Brunch Menu

Upon Guests Arrival...

Assorted Homemade Crostinis topped with Seasonal Ingredients

Muffin Madness

A Multitude of Delicious Gourmet Muffins
includes Vegan and Gluten-Free Options

Salad Creations

Tuscan Salad, Caesar Salad, Greek Salad
or Organic Kale Salad served with Dried Cranberries, Feta Cheese and Toasted Walnuts

Omelette Station

Made To Order with Cage-Free Organic Eggs
offered with Seasonal Ingredients

Pancake Toppers

with Homemade Organic Berry Preserves
and one with Nutella

Freshly made Bagels served with Butter and Cream Cheese

Hot Selections ~ Choose (3)

Grass Fed Grilled Flank Steak served with Chimichurri Sauce
Chicken Parmesan/Chicken Francese
Rustic Lemon Chicken
Pesto Pasta Primavera with Garlic and Oil
Eggplant Rollatini
Wild Caught Dijon Encrusted Sockeye Salmon
Roasted In-Season Vegetables
Roasted Tuscan Potatoes

Cold Specialty Salads ~ Choose (3)

Fresh Mozzarella and Heirloom Tomato, Grilled Seasonal Vegetable Platter, Pesto Pasta Primavera,
Quinoa Salad, Lentil Salad, Organic Beet Salad, Crunchy Cabbage, Vegan Potato Salad,
Forbidden Rice and Butternut Squash Salad, Mediterranean Farro Salad

Dessert

Choice of Occasion Cake or Chef's Choice of Assorted Mason Jar Desserts
Freshly Brewed Organic Coffee (Reg and Decaf) and Herbal Teas

*Limitless Mimosas made with Organic Orange Juice,
Organic Iced Tea, Fruit and Herb Flavored Water Bar and Soft Beverages*

*Inquire About Customizing Your Menu with Enhancements Such As...
Passed Hors D'oeuvres, Beverage Packages

127 Smithtown Blvd. Nesconset, NY 11767

631-406-6742 farmtotablecatering.com