



Farm to Table
CATERING
by Filomena

Farm to Table's "PDR" Plated Menu

Upon Guests Arrival...

Assorted Homemade Crostinis topped with White Bean Hummus,
Artichoke Spread and Eggplant Caponato

First Course ~ Salad

Organic Kale Salad with dressed in an Apple Cider Vinaigrette with
Dried Cranberries, Goat Cheese and Walnuts

Second Course ~ Pasta

Your Choice of Pasta topped with Farm to Table Freshly Made Sauces

Main Course ~ Entrée

Rustic Grass Fed Flank Steak with Housemade Chimichurri Sauce

or

Organic Stuffed Chicken Breast with Spinach, Asiago and Sundried Tomato

or

Wild Caught Dijon Encrusted Sockeye Salmon

or

Eggplant Rollatini (VG)

(Gluten-Free Options Available)

All Entrées served with Roasted Seasonal Vegetables and Tuscan Rosemary Potatoes

Artisinal Focaccia Baskets on tables with Organic Herb Infused Olive Oil (V)

Dessert

Dessert du Jour

Our Chef's Selection of Seasonal Sweets

or

Custom Occasion Sheet Cake

Freshly Brewed Organic Coffee and Herbal Teas

Includes Homemade Iced Tea and Flavored Water Bar (Sparkling and Flat)

*Inquire About Customizing Your Menu with Enhancements Such As...
Passed Hors d'oeuvres, Beverage Packages, Mason Jar Desserts