



Farm to Table
CATERING
by Filomena

Custom Brunch – Up to 25 People

Trio of Organic Quiches to include:

Broccoli and Cheddar
Quiche Lorraine with Turkey Bacon
Artichoke, Mozzarella and Pesto

Pancake Towers (Choose one)

Buttermilk Pancakes layered with Chocolate Nutella or
Buttermilk Pancakes layered with Homemade Organic Berry Preserves

Assorted Mini Focaccia Sandwiches

OR

Half tray of Eggplant Rollatini and Half tray of Rustic Lemon Chicken

Yogurt Parfaits

Organic Greek Yogurt, Fresh Fruit toppings, Organic Granola,
Slivered Almonds and Honey

Assorted Cold Salads

Organic Kale Salad served with Dried Cranberries, Walnuts and Feta Cheese
Quinoa Salad
Pasta Pesto Primavera Salad

Assorted Mini Avocado Toasts

Assorted Muffins and Black Bean Brownies (Gluten Free & Vegan options)

\$950.00 *Plus Tax and Delivery

*Please note we choose Organic and Sustainable food when it is available.