



Farm to Table  
CATERING  
*by Filomena*

## Custom Brunch – Up to 20 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)

**\$750.00 \*Plus Tax and Delivery**

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