
At Farm to Table Catering by Filomena, we specialize in fresh, seasonal and local ingredients therefore we may modify the ingredients accordingly. We use organic whenever available. We offer full-service catering.

Delivery Charges are additional.

Please inquire about servers and rentals for your special event.

* Consuming raw or undercooked meals, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Due to the nature of how we purchase our food, prices are subject to change.

Delivery-Style Take-Out Catering Menu



Farm to Table
CATERING
by Filomena

127-11 Smithtown Blvd
Nesconset, NY 11767
631-406-6742
Farmtotablecatering.com

Farm to Table Salads and Creations

	1/2 Tray	Full Tray
Kale Salad with Walnuts and Dried Cranberries.....	55.00	90.00
Kale Salad with Feta Cheese, Dried Blueberries and Pinenuts	60.00	95.00
Organic Mesclun Tossed Salad.....	45.00	80.00
Caesar Salad.....	40.00	75.00
with Chicken.....	60.00	95.00
with Shrimp.....	70.00	105.00
Greek Salad.....	40.00	75.00
with Chicken.....	60.00	95.00
with Shrimp.....	70.00	105.00
Grilled Kale Salad & Farro (wheat berry) Grilled Kale, Wheatberry, Sunflower Seeds, Lemon juice, olive oil and Seasoning.....	60.00	95.00
Shaved Fennel & Arugula Salad with Pinenuts & Grapes...	65.00	100.00
Quinoa Salad Organic Quinoa, Edamame, Roasted Corn, Zucchini, Dried Cranberries, Dates and Cashews, Lemon Juice, Olive oil, Seasoning.....	65.00	100.00
Fresh Green Stringbeans and Potato Salad.....	55.00	90.00
Grilled Kale and Roasted Butternut Squash	60.00	95.00
Spinach Salad with Red Onion and Bacon Bits (Fakin Bacon available).....	55.00	90.00
Forbidden Rice with Butternut Squash or Sweet Potato.....	65.00	100.00

1/2 tray Feeds 5-6 people (based on single selection)
 Full Tray Feeds 10-12 people (based on single selection)
 Sandwich/Wrap Counts are indicated.
 Mayonnaise, Mustard, and Oil & Vinegar supplied with Sandwich/Wraps.
 Organic ingredients are used whenever possible, we use all natural, no anti-
 biotic or nitrates or chemicals. We use Seasonal and Local Produce.

Special Sides

	1/2 Tray	Full Tray
Roasted "In Season" Vegetables.....	50.00	90.00
Roasted Root Vegetables.....	50.00	90.00
Root Vegetable Gratin.....	60.00	90.00
Spaghetti Squash with Garlic, Oil and Fresh Basil.....	50.00	90.00
Farm to Table's Haricots Verts and White Beans with Shallot Vinaigrette.....	50.00	90.00
Sauteed Broccoli Rabe with Garlic and Oil.....	50.00	90.00
Sauteed Broccoli With Garlic And Oil.....	50.00	90.00
Farm to Table's Roasted Tuscan Potatoes.....	50.00	90.00
Farm to Table's Sweet Potato Wedges Seasoned with Cumin, Garlic and Extra Virgin Olive Oil.....	50.00	90.00

Soups

	QRT
Butternut Squash Bisque.....	9.95
Lentil Soup.....	9.95
Spicy Red Lentil Soup.....	9.95
Italian Wedding Soup.....	9.95

Desserts

	<u>Small</u>	<u>Large</u>
Farm to Table's House Made Cannoli**.....	39.99	59.99
Farm to Table's House Made Cream Puff**.....	39.99	59.99
Farm to Table's New York Style Cheesecake.....	49.99	-
Farm to Table's House Made VEGAN Carrot Cake.....	64.99	-
Farm to Table's House Made Carrot Cake.....	59.99	-
Farm to Table's Organic Sprouted Chocolate Chip Cookie.	65.00	120.00
Farm to Table's House Made S'mores in a Mason.....	7.95	

Ask about our Farm to Table Customized Desserts for all
 of your occasions.

GLUTEN FREE OP-
 TIONS ARE AVAILA-
 BLE

** \$14.95 per pound 8-12
 per pound



Beef*

	1/2 Tray	Full Tray
Rustic Farm To Table Steak Sliced Sirloin in a Plum tomato Sauce Seasoned With Fresh Garlic, Oregano, Wine and Romano Cheese.....	75.00	140.00
Spicy Teriyaki Beef Skewers.....	85.00	160.00
Rustic Sliced Skirt Steak Served with a House Made Chimichurri Sauce.....	95.00	175.00
Farm to Table Mini Beef Braciolo Thinly Sliced Sirloin Beef Stuffed with Fresh Garlic, Pinenuts, Romano Cheese and Parsley in Freshly made Tomato Sauce.....	95.00	175.00
Sliced Filet Mignon* Served Room temperature with a Creamy Peppercorn Gravy.....	100.00	200.00
Italian Style Meatballs in Tomato Sauce.....	55.00	95.00

Vegetarian

Farm to Table's Lasagna Rolls Lasagna rolled with Ricotta, Mozzarella and Add Spinach (+\$10.00).....	65.00	120.00
Farm to Table's Eggplant Rollatini Breaded Eggplant rolled with Ricotta, Mozzarella House Made Marinara Sauce.....	65.00	120.00
Eggplant Parmigiana Layers of Breaded Eggplant with House Made Sauce and topped with Parmigian.....	65.00	120.00
Brocoli Rabe and Chickpeas Sauteed with Garlic and Oil...	55.00	95.00
Escarole and White Beans Sauteed with Garlic and Oil....	55.00	95.00
Spinach Stuffed Portobello Mushrooms.....	65.00	120.00
Stuffed Zucchini Boats with Quinoa.....	55.00	95.00

Sandwiches/Wraps (Limit 3 Choices per Platter)

	Small	Large
Assorted Mini Focaccia Sandwich Homemade Focaccia with Organic Flour..... Small- approx. 30 Large - approx. 60	75.00	135.00
Assorted Wrap Platter Small - 8 full wraps / Large - 15 full wraps Whole Wheat/Spinach/White Wraps.....	75.00	135.00
Collard Green Wraps (Carb and Gluten Free).....	85.00	145.00
Assorted Panini Sandwich Platter Small - 5 Full Paninis/ Large - 8 Full Paninis.....	75.00	135.00
Assorted Sandwich Platter Small - 8 Sandwich / Large - 15 Sandwich.....	75.00	135.00

Sandwich Choices

Chicken Cutlet Caprese Breaded or Grilled All Natural Chicken, Roasted Red Pepper, Fresh Housemade Mozzarella & Pesto
Grilled Seasonal Vegetable Caprese Seasonal Organic Vegetables, Fresh Housemade Mozzarella & Pesto OR Farmers Delight is Vegan
All Natural Chicken Waldorf OR Turkey Waldorf All Natural Chicken, Granny Smith Apples, Dried Cranberries, Raw Walnuts, Veganaise or Mayo, Seasoning
Just the Caprese Fresh Housemade Mozzarella, Tomato , Roasted Red Peppers, and Pesto
Veggie Burger Supreme Veggie Patty and Lettuce, Tomato and Onion (LTO)
Tru Blu American All Natural Fresh Roasted Turkey Breast, Roast Beef, Cheddar and LTO
Farmers Sandwich Eggplant with Tomato Sauce and Parmesan
Philly Cheese Steak* Black Angus Roast Beef, Cheddar Cheese and Caramelized Onions

Appetizer/Hors D' Oeuvres

	45 pcs	90 pcs
Frittata Bites with Spinach & Feta Cheese.....	50.00	95.00
Crostini w/ Caramelized Onion & Gorgonzola	50.00	95.00
Crostini w/ White Bean, Rosemary & Garlic.....	50.00	95.00
Crostini w/ Wild Mushroom & Goat Cheese.....	50.00	95.00
Crostini w/ Apple, Gorgonzola & Maple Crusted Walnuts..	50.00	95.00
Eggplant Caponato on Crostini.....	50.00	95.00
Prosciutto Wrapped Roasted Butternut Squash.....	50.00	95.00
Portabellini Mushroom Stuffed with Sundried Tomatoes, Focaccia Croutons, Garlic & Parmesan.....	50.00	95.00
Portabellini Mushroom Stuffed with Lump Crabmeat, Panko Breadcrumbs and Seasoning.....	65.00	120.00
Grilled Prosciutto-Wrapped Jumbo Shrimp.....	75.00	140.00
Crab Cakes with Roasted Red Pepper Aioli.....	75.00	140.00
Smoked Salmon with Capers & Chive Cheese Spread on Cucumbers or Crostini.....	50.00	95.00
Mini Organic Meatballs with Fresh Mozzarella Pearls in Tomato Sauce.....	65.00	110.00
Herb Encrusted Baby New Zealand Lamb Chops served with Mint Jelly.....	125.00	225.00
Butternut Squash Arancini.....	50.00	95.00
Mini Organic Turkey Meatballs (Gluten Free).....	65.00	110.00

Appetizer Platters

	Small	Large
Artisan Cheese Platter with Grapes and Crackers.....	65.00	120.00
Seasonal Grilled Vegetable Platter	65.00	105.00
Jumbo Shrimp Cocktail Platter sm(75 pcs) lg(150 pcs).....	95.00	180.00
Vegetable Crudite Platter Accompanied with House Made Ranch Dip.....	55.00	95.00
Fresh Mozzarella and Heirloom Tomato Platter.....	65.00	125.00
Antipasto Platter with Marinated Mushrooms, Roasted Peppers, Artichoke Hearts, Olives and Grilled Vegetables.....	75.00	150.00



Pasta

	1/2 Tray	Full Tray
Farm to Table Orecchiette with Kale and Breadcrumbs Orecchiette tossed with Fresh Kale, Toasted Panko Breadcrumbs seasoned with Garlic and Olive Oil in Aioli and Parmesan.....	55.00	95.00
Penne Pasta with Farm to Table Tomato Sauce.....	55.00	95.00
Farm to Table bow Tie Pasta with Onions, Pancetta in a Tomato Sauce.....	55.00	95.00
Farm to Table's Lasagna Homemade Lasagna with Sauce, Ricotta, Mozzarella, Mini Meatballs or no meat.....	65.00	110.00
Baked Penne or Baked Penne al Vodka.....	60.00	110.00
Baked Stuffed Shells.....	65.00	110.00

Chicken

Farm to Table Mediterranean Chicken Boneless Chicken with Tomatoes, Olives and Artichoke Hearts.....	65.00	110.00
Chicken Parmesan.....	65.00	110.00
Chicken Francese.....	65.00	110.00
Chicken Meatballs (in Tomato Sauce).....	65.00	110.00
Breaded or Grilled Chicken Cutlet topped with Farm to Table Arugula Salad.....	85.00	150.00
Farm to Table Rustic Lemon Chicken Boneless Chicken Sauteed in a White Wine, Lemon, Butter, and Garlic Rosemary Sauce.....	65.00	110.00

Fish

Roasted Wild Caught Halibut (or available white fish) Braised in a Tomato Fennel Sauce.....	85.00	165.00
Dijon Encrusted Wild Alaskan Salmon.....	90.00	175.00
Wild Caught Flounder Florentine with Kale OR Spinach..	90.00	175.00
Wild Caught Flounder Stuffed with Crabmeat.....	90.00	175.00
Shrimp Scampi Style.....	90.00	175.00
Shrimp Parmesan.....	90.00	175.00
Wild Salmon En Croute (Salmon Filet and Spinach wrapped in Puff Pastry)..	150.00	N/A

Pork

Pork Tenderloin Sliced with Sweet Onions, Capers and Vermouth Sauce.....		
Farm to Table Pork Braciola Thinly Sliced Pork Loin Stuffed with Fresh Garlic, Pinenuts, Romano Cheese in a freshly Made Tomato Sauce.....	60.00	110.00
Stuffed Pork Loin with Focaccia Apple Stuffing.....	75.00	130.00