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.

Delivery Charges are additional

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

127 Smihtown Blvd
Ste 11 & 12
Nesconset, New York 11767

631-406-6742

Visit our Cafe in Nesconset or Stony Brook!

FARMTOTABLECATERING.COM

Consuming raw or processed meats, peans, alge)nd and/ou ized. Loo! conditions vary and may include glattni, fols, soybean, fava, and pottati-free.

Farm to Table CATERING

MENU



Our Philosophy

WE PUT THE CLIENT FIRST

We tailor each menu to your preferences and dietary needs without compromising flavor or quality.

WE NOURISH OUR GUESTS

We believe fresh food should also be nourishing. That's why we use quality ingredients, avoid seed oils, and choose Non-GMO ingredients whenever possible.

WE KEEP CRAFTSMANSHIP ALIVE

We prepare our food by hand, from scratch, using time-honored techniques. Whenever possible, we also source seasonal and organic produce from local farms.

WE SOURCE SUSTAINABLY

We specialize in beautifully prepared, handmade food. Every event begins with a custom menu designed for you and your guests, followed by thoughtful sourcing and careful preparation from our team.

OUR STAFF IS SKILLED AND TREATED FAIRLY

We value our team, pay fairly, and create opportunities for growth. We train our staff well and treat them with respect.

WE REDUCE OUR WASTE

From farm to table and back to the earth, we are committed to sustainability. Whenever possible, we compost food scraps in our community garden and donate excess food to our local food pantry.

Visit our cafes in Nesconset and Stony Brook to experience the quality and care behind the food we create for your next catered event.

OUR SPECIALTY

We specialize in beautifully prepared, handmade food. Every event begins with a custom menu designed for you and your guests, followed by thoughtful sourcing and careful preparation from our team.

Each hors d'œuvre is unique and may be ordered by platter size, tray size, or by the number of pieces, depending on the menu item. Please consult with your catering staff, who can recommend the appropriate quantity for your needs.

½ Tray Feeds 5-6 people
Full Tray Feeds 10-12 people
The number of people a tray feeds depends on the total number of food items you are offering your guests.

Some more information:
Sandwich/Wrap Counts are indicated.
Mayonnaise, Mustard, and Oil & Vinegar supplied with Sandwich/Wraps upon request.
Organic ingredients are used whenever possible, we use all natural, no antibiotic, or nitrates or chemicals. We used NON GMO.
We used Seasonal and Local Produce.



Appetizer Platters

	½ Tray	Full Tray
Artisanal Cheese Platter w/ Grapes and Tuscan Toast	$145.00	$195.00
Seasonal Organic Grilled Vegetable Platter (zucchini, yellow squash and eggplant served with Marinated roasted red peppers)	$115.00.	$165.00
Jumbo Shrimp Cocktail Platter sm (75 pcs) lg (150)	$145.00	$195.00
Organic Vegetable Crudité Platter Accompanied with a vegan dip and a creamy cheese dip	$145.00	$195.00
Fresh Mozzarella and Heirloom Tomato Platter	$145.00	$195.00
Antipasto Platter (Fresh Mozz & Tomato, Grilled Vegetables) served with Marinated Mushrooms, Artichoke Hearts and Olives	$145.00	$195.00
Charcuterie Meat Platter w/ Italian Cheese	$145.00	$195.00

Special Sides

	½ Tray	Full Tray
Roasted Zucchini,Yellow Squash adn Red Onion..	$ 85.00	$ 165.00
Roasted Root Vegetables	$ 85.00	$ 165.00
Root Vegetable Gratin	$ 85.00	$ 165.00
Spaghetti Squash with Garlic, Oil and Fresh Basil	$ 85.00	$ 165.00
Haricots Verts (String Beans)and White Beans with Garlic and Oil	$ 85.00	$ 165.00
Sauteed Broccoli Rabe with Garlic and Oil	$ 85.00	$ 165.00
Sauteed Broconlini With Garlic and Oil	$ 85.00	$ 165.00
Roasted Tuscan Potatoes	$ 85.00	$ 165.00
Sweet Potato Wedges Seasoned with Cumin, Garlic and Extra Virgin Olive Oil	$ 85.00	$ 165.00

Soups

	16 oz	32 oz
Butternut Squash Soup (V & GF)	$ 9.95	$14.95
Lentil Soup (V & GF)	$ 9.95	$14.95
Spicy Red Lentil Soup (V & GF)	$ 9.95	$14.95
Italian Wedding Soup (GF)	$ 9.95	$14.95
Cauliflower and Leek Soup (V & GF)	$ 9.95	$14.95
Hearty Vegetable Soup (V & GF)	$ 9.95	$14.95

Desserts ~ All Homemade

	Small	Large
Cannoli	$ 99.95	$125.00
New York Style Cheesecake. with Whip Cream and Berries or Chocolate Ganache	$ 99.95	
Organic Chocolate Chip Cookie Platter	$ 89.95	$150.00
Organic Vegan Chocolate Cake	$ 99.95	
Black Bean Brownies (GF)	$ 89.99	$150.00
Mini Assorted Muffins (includes V & GF)	$ 89.99	$150.00
Fruit Platter (GF)	$ 99.99	$150.00
Chocolate Covered Strawberries (GF)	$ 150.00	$195.00
Farm to Table's House Made Mason Jar Desserts (jar deposit of $1 is included)	$ 99.95 per dozen	

Appetizer/ Hors D ' Oeuvres-

Crostini (Mostly Vegetarian)

Crostini w/ Gorgonzola, Caramelized onion and Fig	$ 75.00	$125.00
Crostini w/ White Bean, Garlic and Rosemary Spread	$ 75.00	$125.00
Crostini w/ Whipped Feta Drizzled with LI Honey	$ 75.00	$125.00
Crostini w/ Apple, Gorgonzola & Maple Crusted Walnuts	$ 75.00	$125.00
Crostini w/ Artichoke Spread	$ 75.00	$125.00
Crostini with Eggplant Caponata	$ 75.00	$125.00
Crostini w/ Sliced Filet Mignon w/Horseradish mayo or Chimichurri)	$175.00	$300.00
Crostini with Wild Mushroom and Goat Cheese	$ 75.00	$125.00
Crostini with Grilled Peaches and Whipped Burrata	$ 75.00	$125.00
Crostini with Bruschetta (can be with cheese or without)	$ 75.00	$125.00
Crostini with Roasted Cherry Tomatoes and Herbed Ricotta	$ 75.00	$125.00

Beef/Lamb/Turkey

Herb Encrusted Baby New Zealand Lamb Chops served w/ Mint Jelly or Tzatziki Sauce. (GF)	$275.00	$475.00
Mini Wrapped Hot Dog Bites wrapped in Puff Pastry	$ 95.00	$180.00
Grilled Beef Skewers w/ Chimichurri Sauce or BBQ Sauce (GF)	$ 95.00	$180.00
Mini Organic Beef Sliders (homemade focaccia bread) with Cheddar Cheese	$125.00	$250.00
Bunless Cheeseburger Bites	$ 95.00	$180.00
Organic Mini All Beef or Organic Gluten Free Turkey Meatballs w/Fresh Mozzarella Pearls in tomato sauce	$ 95.00	$180.00

Chicken

Grilled Chicken Skewers served with BBQ Sauce (GF)	$ 95.00	$180.00
Buffalo Chicken Bites	$ 95.00	$180.00
Grilled Chicken Fajita Rolls served with Sour Cream	$ 95.00	$180.00

Fish/Shellfish

Mini Portobello Mushrooms Stuff w/ Lump Crabmeat	$125.00	$245.00
Jumbo Shrimp wrapped w/ Prosciutto (GF)	$145.00	$275.00
Coconut Fried Shrimp w/Hot Chili Sauce	$145.00	$275.00
Mini Lump Crab Cakes w/ Creamy Cilantro Sauce	$145.00	$275.00
Shrimp Cocktail served with Cocktail Sauce (GF)	$145.00	$275.00
Mini Lobster Rolls	$275.00	$475.00
Baked Clams or Clams Casion (gf)	$145.00	$275.00
Smoked Salmon w/ Capers & Chive Spread on Sliced English Cucumbers (GF)	$ 85.00	$160.00

Vegetarian/Vegan

Mini Portobello Mushrooms Stuffed w/ Focaccia Bread, Stuffing, Parmesan Cheese	$ 85.00	$160.00
Butternut Squash Arancini or Plain Arancini	$ 85.00	$160.00
Mini Quiche bites with Spinach & Feta Cheese (GF)	$ 85.00	$160.00
Mini Quiche bites with Broccoli and Cheddar (GF)	$ 85.00	$160.00
Mini Black Bean Quinoa Burgers (vegan)	$ 85.00	$160.00
Roasted Butternut Squash wrapped w/ Prosciutto (GF)	$ 85.00	$160.00

Farm to Table Salads and Creations

	Small 5 lbs	Large 10 lbs
Organic Massaged Kale Salad with Dried Cranberries, Walnuts and Feta Cheese	$ 85.00	$165.00
Organic Massaged Kale Salad with Blueberries, Pine Nuts and Feta Cheese	$ 85.00	$165.00
Organic Mesclun Tossed Salad	$ 85.00	$165.00
Caesar Salad	$ 85.00	$165.00
With Chicken	$ 95.00	$185.00
With Shrimp	$130.00	$250.00
Kale Caesar Salad	$ 85.00	$165.00
Vegan Caesar Salad	$ 95.00	$185.00
Grilled Kale Salad & Farro (Wheat Berry)	$ 95.00	$185.00
Shaved Fennel & Arugula Salad w/ Pine nuts & Grapes	$ 95.00	$185.00
Greek Salad	$ 95.00	$185.00
With Chicken	$125.00	$245.00
With Shrimp	$140.00	$275.00
Bowtie Pasta Caprese Salad	$ 95.00	$185.00
Quinoa Salad (V) (GF)	$ 95.00	$185.00
Organic Vegan Potato Salad (V) (GF)	$ 95.00	$185.00
Mediterranean Farro Salad	$ 95.00	$185.00
Lentil Salad (V) (GF)	$ 95.00	$185.00
Pesto Pasta Primavera (nut free pesto)	$ 95.00	$185.00
Organic Crunchy Cabbage Salad (V)..(contains honey)(gf)	$ 95.00	$185.00
Organic Roasted Beet Salad (V) (GF)	$ 95.00	$185.00
Roasted Root Vegetable Salad (V) (GF)	$ 95.00	$185.00
Fresh Green String beans and Potato Salad (V) (GF)	$ 95.00	$185.00
Grilled Kale and Roasted Butternut Squash (V) (GF)	$ 95.00	$185.00
Spinach Salad with Mushroom, Red Onion and Bacon (gf)	$ 95.00	$185.00
Forbidden Rice with Butternut Squash (V) (GF)	$ 95.00	$185.00
Organic Corn Off the Cobb Salad (V) (GF)	$ 95.00	$185.00

PASTA

	½ Tray	Full Tray
Orecchiette with Kale and Breadcrumbs seasoned with Garlic and Olive Oil.(V)	$ 95.00	$185.00
Penne Pasta with Filetto di Pomodoro (tomato sauce (V)	$ 85.00	$165.00
Bow Tie Pasta with Onions, Prosciutto in a Tomato Sauce	$ 95.00	$185.00
Traditional Lasagna		
Vegetarian option (no Beef)	$ 95.00	$185.00
With Organic Beef	$125.00	$245.00
Lasagna Rolls		
Without Meat	$ 95.00	$185.00
With Organic Beef	$125.00	$245.00
Baked Penne or Baked Penne al Vodka	$ 95.00	$185.00
Baked Stuffed Shells	$ 95.00	$185.00
Pasta Primavera with Garlic and Oil(V)	$ 95.00	$185.00

CHICKEN

Mediterranean Chicken with Artichoke Hearts, Gaeta Olives in a Tomato and Garlic sauce	$ 95.00	$185.00
Chicken Parmesan	$ 95.00	$185.00
Chicken Francese	$ 95.00	$185.00
Chicken Piccata	$ 95.00	$185.00
Breaded or Grilled Chicken Tender served with Tomato and Arugula Salad...(half 20- full 40)	$125.00	$245.00
Rustic Lemon Chicken with Garlic and Rosemary	$ 95.00	$185.00
Herbed Chicken Skewers...Half (20) Full (40) (GF)	$ 95.00	$185.00
Organic Chicken Breast with Artichoke, Mozzarella and our Homemade (nutfree) pesto	$125.00	$245.00
Organic Chicken Breast Stuffed Spinach, Asiago and Sundried Tomato	$125.00	$245.00

FISH

Roasted Wild Caught Cod (or available white fish) Braised in a Tomato Fennel Sauce	$125.00	$245.00
Dijon Encrusted Wild Alaskan Salmon	$125.00	$245.00
Grilled Wild Salmon w/ Apple Cider Glaze (GF)	$145.00	$265.00
Wild Caught Flounder Florentine with Spinach and Feta	$125.00	$245.00
Wild Caught Flounder Stuffed with Focaccia Stuffing	$125.00	$245.00
Wild Caught Flounder Stuffed with Crabmeat	$125.00	$245.00
Shrimp Scampi Style (GF)	$145.00	$265.00
Shrimp Parmesan	$145.00	$265.00

Beef*

	½ Tray	Full Tray
Rustic Farm to Table Steak Pizzaiola (GF) Sliced Sirloin in a Plum tomato Sauce seasoned with Garlic, Oregano and Parmigiana	$125.00	$245.00
Herbed Beef Skewers - half(20) full(40) (GF)	$125.00	$245.00
Grilled Flank Steak served with Homemade Chimichurri or Peppercorn Sauce (GF)	$125.00	$245.00
Sliced Roasted Filet Mignon (GF) served with Homemade Chimichurri or Peppercorn Sauce - ½ 5 lbs , full 7 lbs	$225.00	$395.00
Italian Style Meatballs in Tomato Sauce	$125.00	$245.00
Greek Moussaka	$125.00	$245.00
Sliced Steak with Sauteed Fresh Peppers and Onions (GF)	$125.00	$245.00
Shepherd's Pie made with Organic Beef	$125.00	$245.00

Vegan Selections

	½ Tray	Full Tray
Lentil Loaf (Crustless)(V)(GF)		$109.95
Lentil Loaf with Puff Pastry (V)		$119.95
Vegan Lentil Shepherds Pie (V)(GF)	$ 95.00	$175.00
Black Bean Quinoa Burgers (V)(GF)	$ 95.00	$175.00
Broccoli Rabe and Chickpeas Sauteed with Garlic and Oil (V)(GF)	$ 95.00	$175.00
Escarole and White Beans Sauteed with Garlic and Oil (V) (GF)	$ 125.00	$245.00
Stuffed Portobello Mushrooms with Spinach and Quinoa (V) (GF)	$ 95.00	$175.00

Sandwiches/ Wraps

(Limit 3 Choices per Platter)	Small	Large
Assorted Mini Focaccia Sandwiches Homemade Focaccia with Organic Flour Small- 30 sandwiches and Large-60 sandwiches	$125.00.	$245.00
Assorted Wrap Platter (cut into ⅓ or ⅛) Small- 8 full Wraps / Large- 15 full Wraps on Whole Wheat Wraps	$125.00	$245.00
Collard Green Wraps (Carb and Gluten Free)	$130.00	$255.00
Assorted Focaccia Sandwich (REGULAR) Small- 8 Sandwiches/ Large- 15 Sandwiches	$130.00	$255.00.

Sandwich and Wrap Choices

1. Grilled Chicken Caprese: (Grilled Chicken, Fresh Mozzarella, Roasted Red Pepper, Homemade Pesto (nut free)
2. Breaded Chicken Caprese: (Breaded Chicken, Fresh Mozzarella, Roasted Red Pepper, Homemade Pesto (nut free)
3. Just the Caprese (Vegetarian): (Fresh Mozzarella, Tomato, Roasted Red Pepper, Homemade Pesto (nut free)
4. Grilled Seasonal Vegetable Caprese (Vegetarian)
5. Philly Cheese Steak (Black Angus Roast Beef, Cheddar Cheese and Caramelized Onions)
6. Chicken Waldorf: (Chicken Breast, Granny Smith apples, Dried Cranberries, Walnuts, Veganaise, Salt, Pepper) - not recommended for mini sandwiches
7. Turkey Waldorf: (Turkey Breast, Granny Smith apples, Dried Cranberries, Walnuts, Veganaise, Salt, Pepper) - not recommended for mini sandwiches
8. Black Bean Quinoa Burger (additional $10) (Vegan)
9. Farmer's Delight- Grilled Vegetables with White Bean Spread (Vegan)
10. Tru Blu American: All-Natural Fresh Roasted Turkey Breast, Fresh Roasted Black Angus Beef, Cheddar and LTO and Mayo
11. Eggplant Sandwich (Vegetarian): Breaded Eggplant with Tomato Sauce and Parmesan

Focaccia Pizza and Bread

Pesto White Pizza (nut-free)	$ 44.95
Zucchini & Caramelized Onion (V)	$ 44.95
Potato & Red Onion (V)	$ 44.95
Buffalo Chicken	$ 49.95
Chicken Parmesan	$ 49.95
Roasted Cauliflower Pesto (VG)	$ 49.95
Margarita Pizza	$ 44.95
Focaccia Bread.. (with Butter)	$ 39.95

Brunch and Breakfast Items

Quiche

Quiches are made with our Homemade Organic Crusts or can be ordered Crustless (GF)

Broccoli and Cheddar Quiche	$ 69.99
Artichoke, Mozzarella and Pesto Quiche	$ 69.99
Quiche Loraine (with Turkey Bacon)	$ 69.99
Spinach, Feta and Sundried Tomato	$ 69.99

	½ Tray	Full Tray
Organic Scrambled Eggs (GF)	$ 95.00	$185.00
Freshly Baked Bacon (GF)	$125.00	$245.00
Cinnamon French Toast served with Maple Syrup	$ 95.00	$185.00

Organic Greek Yogurt Parfaits with Berries and Granola (GF)..	$ 8.95
Organic Overnight Oats (individual 10 0z cups) (V) (GF)	$ 8.95

Mini Assorted Muffins (GF & V available Includes Peanut Butter & Jelly, Carrot, Apple & Walnut, Banana Chocolate Chip	$ 89.99	$150.00

Pancake Towers-

Organic and served with Maple syrup and whipped fresh cream (Gluten Free Pancakes (Add'l $20)

Nutella Pancake Tower	$ 99.95
Triple Berry Organic Pancake Tower	$ 99.95
Cannoli Pancake Tower	$125.00

Pork

	½ Tray	Full Tray
Pork Tenderloin Sliced with Sweet Onions. Capers and Vermouth Sauce	$125.00	$245.00
Thinly Sliced Pork Loin Stuffed with Fresh Garlic, Pine nuts. Romano Cheese in a freshly made Tomato Sauce	$125.00	$245.00
Stuffed Pork Loin with Focaccia Apple Stuffing	$125.00	$245.00

Vegetarian

Eggplant Rollatini	$ 95.00	$175.00
Eggplant Parmigiana	$ 95.00	$175.00
Broccoli Rabe and Chickpeas Sauteed with Garlic and Oil (GF) (V)	$ 95.00	$175.00
Escarole and White Beans Sauteed with Garlic and Oil (GF) (V)	$125.00	$245.00
Stuffed Portobello Mushrooms with Spinach and Asiago	$ 95.00	$175.00
Stuffed Portobello with Focaccia Bread Stuffing	$ 95.00	$175.00

House Made Dressings

All the dressings that we use in our food are made from scratch.
There are no fillers, sugar, or GMO's.
We use only Extra Virgin Olive Oil or Avocado Oil

	8 oz	16 oz
Creamy Cesar (does NOT contain anchovies or raw eggs)	$ 12.95	$24.95
Balsamic Dressing (V)	$ 12.95	$24.95
Pesto (Does NOT contain Nuts)	$ 12.95	$24.95
Spicy Cumin Lime Vinaigrette (V)	$ 12.95	$24.95
Greek Dressing (does NOT contain dairy)	$ 12.95	$24.95
Vegan Caesar Dressing (V)	$ 12.95	$24.95
Chimichurri (V)	$ 12.95	$24.95
Creamy Vegan Cilantro (V)	$ 12.95	$24.95