



Farm to Table
CATERING
by Filomena

Farm to Table's Pharmaceutical Dinner

Upon Guests Arrival...

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

Salad

Organic Field Green Salad Topped with Strawberries or Blueberries
Goat Cheese and Walnuts dressed in a Champagne Vinaigrette

Pasta

Penne Filetto Di Pomodoro

Main Course

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

Our Chef's Selection of Seasonal Sweets
Freshly Brewed Organic Coffee and Herbal Teas

Includes Five Glasses of Wine and all Soft Beverages
\$ 125.00 Plus Tax per Person

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