



Farm to Table
CATERING
by Filomena

Farm to Table's "PDR" Brunch Menu

Upon Guests Arrival...

Assorted Homemade Crostinis topped with Seasonal Ingredients

Muffin Madness

A Multitude of Delicious Gourmet Muffins
includes Vegan and Gluten-Free Options

Omelette Station

Made To Order with Cage-Free Organic Eggs
offered with Seasonal Ingredients

Salad Creations

Varietal Lettuce Selection
with Local Fresh Farm Picked Ingredients

Pancake Toppers

with Homemade Organic Berry Preserves
or with Nutella

Hot Selections ~ Choose (3)

Applegate Bacon (Turkey or Pork)

Roasted Tuscan Potatoes

Rustic Lemon Chicken

Pesto Pasta Primavera

Eggplant Rollatini

Wild Caught Dijon Encrusted Sockeye Salmon

Roasted In-Season Vegetables

Cold Specialty Salads ~ Choose (3)

Fresh Mozzarella and Heirloom Tomato, Grilled Seasonal Vegetables, Pesto Pasta Primavera,
Quinoa Salad, Lentil Salad, Organic Beet Salad, Crunchy Cabbage,
Vegan Potato Salad, Forbidden Rice, Grilled Kale and Seasonal Vegetable Salad

Dessert

Dessert du Jour

Our Chef's Selection of Seasonal Sweets

Freshly Brewed Organic Coffee (Reg and Decaf) and Herbal Teas

Limitless Mimosas made with Organic Orange Juice

Fruit and Herb Flavored Water Bar

*Inquire About Customizing Your Menu with Enhancements Such As...

Passed Hors D'oeuvres, Beverage Packages, Mason Jar Desserts

127 Smithtown Blvd. Nesconset, NY 11767

631-406-6742 farmtotablecatering.com