



Farm to Table
CATERING
by Flanigan

Farm to Table's "PDR" Buffet Menu

Upon Guests Arrival...

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

Create Your Own Salad

with an Assortment of Toppings and Dressing

Hot Chafing Dishes ~ Choose (5)

Farm to Table Grass Fed Steak Pizzaiola or Rustic Grass Fed Flank Steak with Chimichurri Sauce
or Farm to Table Grass Fed Steak with Wild Mushroom Sauce

Rustic Lemon Chicken or Chicken Parmigiana or Chicken Francese or Chicken Piccata

Wild Caught Flounder stuffed with Panko or Dijon Encrusted Salmon

Roasted Tuscan Potatoes or Penne Pasta with Farm to Table Homemade Tomato Sauce

Farm Fresh Vegetable Medley or Roasted Root 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

Artisinal Focaccia Basket with Organic Herb Infused Olive Oil

Dessert

Dessert du Jour

Our Chef's Selection of Seasonal Sweets

or

Custom Occasion Sheet Cake

Freshly Brewed Organic Coffee and Herbal Teas

Includes Homemade Iced Tea and Flavored Water (Sparkling and Flat)

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

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