



# BANQUET PACKAGE



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monday - thursday: 8:00am - 3:00pm | 4:00pm - 10:00pm

friday - saturday: 8:00am - 3:00pm | 4:00pm - 10:30pm

sunday: 8:00am - 3:00pm | 4:00pm - 9:30pm

[farmerstablelamesa.com](http://farmerstablelamesa.com) |  /farmerstablesd |  @farmerstablesd



# ABOUT FARMER'S TABLE



Welcome to Farmer's Table, La Mesa's food-to-fork destination, where we bring locally sourced organic ingredients together to be savored in an inviting atmosphere. Inspired by American cuisine, embracing the idea of simplicity, Farmer's Table takes the concept of "farm-to-table" to a new level. The food is as organic as the vintage reclaimed decor. From custom chandeliers and light fixtures to a 1940 tractor in the bar, our décor presents a tasteful arrangement of rough-hewn, vintage details. Our bar and seating areas are lit with Einstein bulbs for that extra touch, to enhance your experience with the right kind of ambiance as you spend time eating, drinking and relaxing in our roomy, casual space. The owners dedicate their time to finding fresh produce from local farms and cage and hormone free meats. Upon entering, we hope you feel at home.



# VENUE

Farmer's Table has a total seating capacity of 132 guests. The restaurant and each of its different seating sections are available for either private or semi-private events. (Semi-private events involve the non-exclusive use of the restaurant or one of its sections). Farmer's Table's is wheelchair accessible.

## LOUNGE



Semi-excluded area of the restaurant that holds up to 20 guests

## MAIN DINING



This would be the entire dining table area of the restaurant and can accommodate up to 70 guests

## PATIO



The outside patio area will fit up to 40 guests

## PRIVATE DINING ROOM



Seats up to 30 guests



# DINNER PACKAGE

## PACKAGE 1

\$30 PER PERSON  
NOT INCLUDING TAX  
& GRATUITY

### 1ST COURSE CHOICE OF:

BABY KALE SALAD  
butternut squash + smoked bacon + spicy  
caramelized pecans + manchego + citrus  
vinaigrette

ORGANIC GREENS  
cherry tomato + balsamic vinaigrette

SOUP OF THE DAY

### 2ND COURSE CHOICE OF:

SHORT RIB FLATBREAD  
mozzarella + scallions + horse radish  
cream

RATATOUILLE RISOTTO  
seasonal vegetables + herbs de provence  
+ arborio rice + white wine

STRACCI NORMA  
eggplant + roasted tomatoes + roasted  
garlic + goat cheese

WOOD FIRE ROASTED

CHICKEN  
brussel sprouts + fingerling potatoes +  
roasted garlic butter sauce

## PACKAGE 2

\$40 PER PERSON  
NOT INCLUDING TAX  
& GRATUITY

### 1ST COURSE CHOICE OF:

HEART OF ROMAINE  
homemade caesar dressing + crostini

SPINACH SALAD  
portobello mushroom + red onion  
+ bacon mustard vinaigrette + crostini

SOUP OF THE DAY

### 2ND COURSE CHOICE OF:

DUCK GNOCCHI  
duck confit + vegetable + duck ragu

SHORT RIB  
creamy polenta + braised greens + au jus

WOOD FIRED ROASTED

CHICKEN  
brussel sprouts + fingerling potatoes +  
roasted garlic butter sauce

STRACCI NORMA  
eggplant + roasted tomatoes +  
roasted garlic + goat cheese

### 3RD COURSE CHOICE OF:

BREAD PUDDING  
OF THE DAY

LEMONCELLO CAKE

PANNACOTTA

ALL SERVED WITH COFFEE

## PACKAGE 3

\$50 PER PERSON  
NOT INCLUDING TAX  
& GRATUITY

### 1ST COURSE CHOICE OF:

HEARTS OF ARTICHOKES  
olive oil + mint + white wine + manchego  
rosemary focaccia

CLAMS/ MUSSELS  
garlic + parsley + butter + white wine

PORK BELLY  
potato risotto + mushrooms + bacon jus

### 2ND COURSE CHOICE OF:

SPINACH SALAD  
portobello mushroom + red onion  
+ bacon mustard vinaigrette + crostini

SOUP OF THE DAY

### 3RD COURSE CHOICE OF:

FISH OF THE DAY

ANGUS RIBEYE  
peppercorn + garlic herb butter

BLACK AND WHITE  
TAGLIOLINI  
bouillabaisse style + clam + mussels +  
shrimp + fish of the day

KUROBUTA PORK CHOP  
roasted corn mashed potato + dried apri-  
cot + white balsamic reduction

### 4TH COURSE CHOICE OF:

BREAD PUDDING  
OF THE DAY

PANNACOTTA

MOLTEN CAKE

ALL SERVED WITH COFFEE



# LUNCH PACKAGES

## PACKAGE 1

\$18 PER PERSON  
NOT INCLUDING TAX & GRATUITY

### 1ST COURSE CHOICE OF:

ORGANIC GREEN SALAD  
cherry tomato + balsamic vinaigrette

### SOUP OF THE DAY

### 2ND COURSE CHOICE OF:

HEIRLOOM TOMATO FLATBREAD  
broccolini + roasted porto + sun dried tomatoes + roasted garlic

FENNEL SAUSAGE FLATBREAD  
roasted cherry tomatoes + fresh milk mozzarella  
+ farm basil + EVOO

TURKEY PANINI  
rustic sourdough + bacon + organic greens + cheddar cheese  
+ mozzarella cheese + tomato + avocado + garlic aioli

BURGER  
100% angus beef + bacon + mushrooms + gruyere  
+ heirloom tomato + egg + brioche bun



## PACKAGE 2

\$22 PER PERSON  
NOT INCLUDING TAX & GRATUITY

### 1ST COURSE CHOICE OF:

BABY KALE SALAD  
butternut squash + smoked bacon  
+ spicy caramelized pecans + manchego + citrus vinaigrette

SPINACH SALAD  
portobello mushroom + red onion +  
bacon mustard vinaigrette + crostini

### SOUP OF THE DAY

### 2ND COURSE CHOICE OF:

SHORT RIB FLATBREAD  
mozzarella + scallions + horse radish cream

PROSCIUTTO FLATBREAD  
fresh milk mozzarella + parma prosciutto  
+ wild arugula + shaved parmesan + EVOO

BURGER  
100% angus beef + bacon + mushrooms  
+ gruyere + heirloom tomato + egg + brioche bun

PECAN CHICKEN SALAD  
mixed greens + pears + gorgonzola  
+ pecan crusted chicken + balsamic vinaigrette

PORTOBELLO GLUTEN FREE SANDWICH  
GF bread crumb crusted portobello mushroom + wild arugula + jalapeño hummus + jack cheese + balsamic glaze

### FAMILY SIZE CHOICE OF:

SEASONAL VEGGIES

HOUSE POTATOES

CHEF'S SELECTION OF DESSERT

CHOICE OF COFFEE OR SOFT DRINK



# BREAKFAST PACKAGES

## PACKAGE 1

\$15 PER PERSON  
NOT INCLUDING TAX & GRATUITY

### 1ST COURSE CHOICE OF:

VEGGIE SCRAMBLE

AMERICAN BREAKFAST

BUTTERMILK PANCAKE

ALL CHOICES COME WITH  
COFFEE OR SOFT DRINK



## PACKAGE 2

\$18 PER PERSON  
NOT INCLUDING TAX & GRATUITY

### 1ST COURSE CHOICE OF:

SEASONAL FRESH FRUIT PLATE

HOUSE MADE GRANOLA

Served with fresh fruit, milk, or fresh strawberries and yogurt

### 2ND COURSE CHOICE OF:

VEGGIE OMELET

seasonal vegetables + baby kale + queso fresco

PROSCIUTTO FLATBREAD

fresh milk mozzarella + wild arugula + shaved parmesan + EVOO

SHORT RIB BENEDICT

creamy lemongrass polenta + chipotle hollandaise

STRAWBERRY CREAM FRENCH TOAST

WAFFLE OF THE DAY

ALL CHOICES COME WITH COFFEE OR SOFT DRINK

## PACKAGE 3

\$20 PER PERSON  
NOT INCLUDING TAX & GRATUITY

### 1ST COURSE CHOICE OF:

SEASONAL FRESH FRUIT PLATE

HOUSE MADE GRANOLA

served with fresh fruit, milk, or fresh strawberries and yogurt

### 2ND COURSE CHOICE OF:

3 EGGS ANY STYLE W/ BACON & HOUSE POTATOES

BUTTERMILK PANCAKES

BRIOCHE FRENCH TOAST

ALL CHOICES COME WITH COFFEE OR SOFT DRINK





# APPETIZER RECEPTION



SERVED INDIVIDUALLY OR FAMILY SIZE

UP TO 3 SELECTIONS \$15 + + PER PERSON

UP TO 4 SELECTIONS \$20 + + PER PERSON

UP TO 5 SELECTIONS \$25 + + PER PERSON

## CHOICES:

PEAR RICOTTA BRUSCHETTA

FIGS & BURNT BLUE BRUSCHETTA

BURRATA BRUSCHETTA

ROASTED CHERRY TOMATOES BRUSCHETTA

MEATBALLS

red wine marinara + parmesan fresh basil + scallions

GRILLED OCTOPUS

red watercress + watermelon radish + fingerling potato + leeks

PORK BELLY

potato risotto + mushrooms + bacon jus

HEIRLOOM TOMATO BURRATA

aged balsamic + basil

HEARTS OF ARTICHOKE

olive oil + mint + white wine + manchego rosemary focaccia

ORGANIC GREENS

cherry tomato + cucumber + balsamic vinaigrette

HEARTS OF ROMAINE

homemade caesar dressing + crostini





# BANQUET INFO

## **DRESS CODE/DOOR POLICY:**

Dress code is not enforced and guests are welcomed to wear anything they would like. It is a casual restaurant.

## **STANDING RECEPTIONS:**

Unless a section of the restaurant has been contracted, and the express consent of Farmer's Table has been given, groups should expect to be seated immediately upon arrival.

## **BANQUET MENUS:**

In order to provide the best service possible to you and all of your guests, we may require groups larger than 14 persons to order from a 'condensed' menu. We have course selections and sample menus available for you or we can work with you in assembling a custom menu. Farmer's Table will print these custom menus for you at no extra cost.



## **BEVERAGES:**

All beverages are billed on consumption. We recommend that wines are pre-selected a week in advance of the event to ensure we have sufficient quantities for your party. If a specific type or quantity of wine and/or beverages that are not normally stocked in Farmer's Table is requested, we may require the selection to be pre-purchased.

## **MINIMUM SPEND REQUIREMENTS:**

Farmer's Table reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or guaranteed minimum number of attendees. If on the event the dollar amount of the bill for food and beverages do not reach specified requirement, the difference will be assessed as a room charge.

## **BILLING/ PAYMENT:**

Farmer's Table reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms, nor do we accept company or personal checks. The following credit cards are accepted: Visa, MasterCard, Discover, Diners Club and American Express. A 20% deposit will be collected to finalize the reservation. The 20% deposit will be in a gift card form to eliminate guests getting taxed and the deposit will be used toward the final bill.





# BUYOUT PRICING

## MAIN DINING

(CAPACITY UP TO 70 PEOPLE)

BRUNCH MONDAY - FRIDAY | \$5,000

DINNER SUNDAY - THURSDAY | \$8,000

FRIDAY & SATURDAY EVENINGS | \$10,000

## PRIVATE DINING ROOM

(CAPACITY UP TO 30 PEOPLE)

BRUNCH MONDAY - FRIDAY | \$600

DINNER SUNDAY - THURSDAY | \$1,000

FRIDAY & SATURDAY EVENINGS | \$1,500

## LOUNGE AREA

(CAPACITY UP TO 40 PEOPLE STANDING OR 20 PEOPLE SITTING)

BRUNCH MONDAY - FRIDAY | \$1,000

DINNER SUNDAY - THURSDAY | \$2,000

FRIDAY & SATURDAY EVENINGS | \$3,000

## PATIO

(CAPACITY UP TO 35 PEOPLE)

BRUNCH MONDAY - FRIDAY | \$2,500

DINNER SUNDAY - THURSDAY | \$3,500

FRIDAY & SATURDAY EVENINGS | \$4,000

