



Dinner Buffet



Dinner Buffet Essentials

Minimum of 15 Guests

Our Dinner Buffet Display includes Your Choice of

Two First Course Items, Two Entrees, Two Sides

Freshly Brewed Coffee, Hot & Iced Tea

\$49 per person

First Course Options

Choice of Two

Farmer's Table 11 Vegetable Soup

Butternut Squash Soup

Farmer's Salad

Mixed Garden Greens, Organic Tomato, Cucumbers,
Sundried Cranberries, Candied Walnuts, Fig Vinaigrette

Florida 77

Field Greens, Avocado, Oranges, Carrots,
Hearts of Palm, Candied Cashews, Mile Marker 77 Vinaigrette

Organic Spinach Salad

Carrots, Peppers, Caramelized Cashews,
Shaved Cremini Mushrooms, Ginger Soy Vinaigrette

Eggless Caesar Salad

Romaine Hearts, Shaved Parmesan, Garlic Lavash Crisp

Mediterranean Salad

Artisanal Greens, Organic Peppers & Tomatoes, Cucumbers,
Red Onion, Feta Cheese, Oregano Citronette Vinaigrette

Quinoa "Tabbouleh" Salad

Baby Arugula, Parsley, Organic Tomatoes & Sprouts, Lemon Vinaigrette

Farmer's Caprese

Organic Tomato, Fresh Mozzarella, Arugula, Basil Pesto Drizzle & Balsamic Concentrate

Mediterranean Bites

Classic Hummus, Roasted Pepper Eggplant Dip, Kale Pesto
Grilled Naan Bread, Lavash Thins, Carrot & Celery Sticks



Entrées

Choice of Two

Farmer's "Spasta" & Chicken Meatballs
Or

Vegan Falafel "Meatballs"

Spaghetti Squash & Organic Spinach
House Made Basil Pomodoro Sauce
Add Mozzarella or Daiya Cheese

Grilled Koji Chicken "Scaloppini"

Pineapple, Miso - Japanese Lime Drizzle

Florida Orange Roasted Chicken

Bell Pepper - Citrus Thyme Emulsion

Simply Grilled FTA Salmon

Organic Spinach, Kale Pesto, Lemon

Miso Glazed Salmon

Mango Pineapple Relish, Yuzu Dressing

Braised Short Rib

Wild Mushroom Sauce

All Veggie Lasagna

Stacked Grilled Vegetables with Pomodoro Sauce
Sautéed Organic Spinach
Add Mozzarella or Daiya Cheese

Portabella "Steak" Florentine

Herb Roasted Portabella Mushroom, Garlic Sautéed Spinach
Roasted Organic Tomato, Cauliflower Sauce

Grilled Mahi

Organic Tomato Cucumber Relish

Plus \$3 per person



Sides

Choice of Two

Oven Roasted Brussels Sprouts

Spaghetti Squash with Organic Spinach & Tomato

Caramelized Cauliflower and Sweet Onions

Roasted "Ratatouille" Veggies

Tuscan White Bean - Vegetable Ragout

Quinoa & Cauliflower Fried Rice, Peas & Pineapples

Maple Whipped Sweet Potatoes

Roasted Fingerling Potatoes

Farmer's Yukon Gold Oven "Fries"

Dessert

Miniature Sweet Bites

&

Fresh Seasonal Fruit

Dessert Bar Enhancement

~~~Enhance your Dessert Bites~~~

Custom designed ~ Guest Selection of 5 Pastries

**\$7 per person additional to base Menu cost**

Key Lime Parfait  
Dulce de Leche Shooter  
Chocolate Mousse  
Chocolate Coconut Bars  
Strawberry Short Cake  
Mini Chocolate Ganache Cake  
Vanilla Raspberry Petit Fours  
Lemon Berry Cheese Cake  
Chocolate Dipped Strawberries

## Buffet & Enhancement Choices

**Mini Vegan Blueberry or Chocolate Chip Scones (v)**

(Min. order 2 dozen/increase by the dozen)

**\$48/24 pieces**

**NY Style Crumb Cake (v)**

(Min. order 2 dozen/increase by the dozen)

**\$48/24 pieces**

**Coconut Macaroons & Chocolate Coconut Macaroons (gf)**

(Min. order 2 dozen/increase by the dozen)

**\$48/24 pieces**

**House-Made Cookies**

Please select 2 flavors of the following

Selection of 3 flavors for 5 dozen or more

Almond Butter Chocolate Chip (gf)

Classic Chocolate Chip

Ginger Snap, Snickerdoodle, Peanut Butter

(Min. order 3doz./increase flavors by the dozen)

**\$45/36 pieces - additional \$15 per dozen**