



Dinner Menu



Plated Dinner

Minimum of 15 Guests, Three Course Menu

Grilled Naan Bread & Farmer's Table Hummus
Coffee, Hot Tea & Ice Tea

~~~included in all options~~~

## First Course Options

Choice of One

**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

**Cucumber "Tartare"**

Avocado & Cucumber with Ginger-Chili Lime Dressing, Crisp Lavash Crackers



## Premium First Course Options

Choice of One

### **Earth Bound Salad**

Roasted Zucchini & Marinated Red Beets, Arugula, Organic Tomato,  
Goat Cheese, Truffle Scented Sherry Vinaigrette

**+ \$2 per person**

### **Mediterranean Shrimp Salad**

Sweet Onion & Capsicum, Butter Lettuce  
Lemon - Parsley Marinade

**+ \$4 per person**

### **Yellowfin Tuna Sashimi**

Cabbage & Carrot Kimchi, Toasted Sesame Seeds  
Tamari Ginger Sauce

**+ \$4 per person**

### **Salmon Ceviche**

Grapefruit Lime Vinaigrette, Cucumber  
Grilled Tandoori Naan Bread

**+ \$3 per person**

### **Jumbo Lump Crab Meat Salad**

Grilled Corn, Avocado, Organic Tomato  
Cilantro Lime Aioli, Corn Tortilla Crisp

**+ \$7 per person**



## Plated Entrée's 1

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"**

Quinoa & Cauliflower Fried Rice, Peas & Pineapples

Miso - Japanese Lime Drizzle

**Florida Orange Roasted Chicken**

Brussels Sprouts & Pee Wee Potato Hash

Bell Pepper - Citrus Thyme Emulsion

**Simply Grilled FTA Salmon**

Tuscan White Bean - Vegetable Ragout

Organic Spinach, Kale Pesto

**Miso Glazed Salmon**

Wok Vegetables, Mango Pineapple Relish, Yuzu Dressing

**All Veggie Lasagna**

Stacked Grilled Vegetables with Pomodoro Sauce

Sautéed Organic Spinach

*Add Mozzarella or Daiya Cheese*

**\$46 per person**



## Plated Entrée's 2

Choice of Two

### **Grilled Grass-Fed Strip Steak**

Caramelized Onion & Brussels Sprouts  
Honey Baked Sweet Potato, Bordelaise Sauce

### **Herb Seared Chicken**

Truffle Chive Whipped Potatoes, Grilled Asparagus  
Tomato Confit, Sherry Demi Glace

### **Braised Short Rib**

Maple Sweet Potato Mash, Garlic Roasted Broccoli  
Wild Mushroom Sauce

### **Roasted Duroc Pork Tenderloin**

Lemon Pepper Roasted Butternut Squash Puree  
Brussels Sprouts & Bacon Hash, Black Mission Fig Demi

### **Beef Tenderloin**

Truffle Chive Whipped Potatoes, Grilled Asparagus  
Tomato Confit, Sherry Demi Glace  
+\$10 per person

### **Pan Seared Scallops "Nicoise"**

Sautéed Green Beans with Fingerling Potatoes & Organic Spinach  
Sundried Tomato Olive Tapenade

### **Basil Lemon Baked Salmon**

Quinoa & Cauliflower "Risotto", Petit Peas, Arugula  
Roasted Red Pepper Coulis

### **Florida Local Mahi**

Braised Vegetable & Three Bean Fondue  
Pesto Aioli, Tomato Parsley Salad

### **Portabella "Steak" Florentine**

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

**\$58 per person**



## Individual Desserts

~~~Included in the Plated Dinner Options~~~

Choice of One

Chocolate Layer Cake

Chocolate Ganache Sauce & Raspberries

Strawberry Shortcake

Vanilla Scented Whipped Cream, Strawberry Sauce

Classic Carrot Cake

Caramel Sauce

Key Lime Pie

Gingersnap Crust & Berry Coulis

Individual Dessert Enhancements

~~~Enhanced Dessert Selection for Plated Lunch Options~~~

**\$2 per person additional to base Menu cost**

**Choice of One**

**Seasonal Cheesecake**

Please select one of the following Options

Classic NY Style Cheesecake with Fresh Berries

Lemon Strawberry, Sour Cream Blueberry,

White Chocolate and Raspberry,

Pumpkin Cheesecake

**Strawberry Panna Cotta**

**Pavlova**

Macerated Berries & Vanilla Scented Whipped Cream

**Chocolate Tart**

Espresso Whipped Cream

**Citrus Olive Oil Bundt Cake**

Lemon Crème Anglaise