



# Lunch Buffet



## Lunch 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

**\$39 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

**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

**Florida Local 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**