



Lunch Menu



Plated Lunch

Minimum of 15 Guests, Three Course Menu

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

~~~included in all options~~~

## Plated Lunch

### First Course Options

Choice of One

**Farmer's Table 11 Vegetable Soup**

**Farmer's Salad**

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



## Plated Entrées 1

Choice of Two

### **Roasted Garden Goodness Wrap**

Roasted Garden Vegetables, Sweet Potato & Mushroom  
Kale Pesto Hummus, Arugula, Spinach Tortilla Wrap

### **Roasted Pesto Chicken "Caprese"**

Marinated Organic Baked Tomato, Basil Pesto Crema  
House Made Mozzarella, Baby Arugula

### **Grilled Chicken - Roasted Pepper Wrap**

Fire Grilled Peppers & Crushed Black Beans, Cilantro  
Shredded Greens, Ancho Chili Aioli, Wheat Tortilla

### **Turkey & Brie Wrap**

Baby Spinach, Honey Mustard, Shaved Apples  
Whole Wheat Flour Tortilla Wrap

### **Farmer's Tuna Salad Sandwich**

Toasted Za'atar Nan Bread, Organic Spinach & Tomato

### **Flash Seared Salmon "Paillard"**

Grilled Multigrain Bread, Roasted Organic Tomato  
Sunflower Sprouts, Lemon Dijon Aioli

### **Choose Your Side**

**(to be chosen 72hours prior to event)**

Wildflower Honey Cole Slaw

Roasted "Ratatouille" Veggie Salad

Balsamic Cannellini Bean & Pasta Salad

Farmer's House Organic Potato Salad

Fresh Fruit & Berries

Gluten Free Wraps or Collard Greens available

**(72 hours notice required)**

**\$29 per person**



## Plated Entrée's 2

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

**Pan Seared Scallops "Nicoise"**

Sautéed Green Beans with Fingerling Potatoes & Organic Spinach

Sundried Tomato Olive Tapenade

**+ \$5 per person**

**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

**\$39 per person**



## Individual Desserts

~~~Included in the Plated Lunch 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