

Farm Feast

SPRING CATERING MENU

FOR CORPORATIONS & ORGANIZATIONS

BREAKFAST

\$15.95

Scrambled Eggs, Bacon, Breakfast Sausage & Breakfast Potatoes
Smoked Salmon Platter, Capers, Red Onions, Fresh Tomato & Cream Cheese with Bagels
Springtime Tofu Scramble with Vegan Sausage & Breakfast Potatoes

\$7.50

Mushroom Asparagus Quiche
Pear-Pecan Sausage Quiche
Strawberry Mascarpone Crepes
Egg & Cheese on Croissant
(add sausage or bacon + \$1)
Pancakes with Maple Syrup & Strawberry-Basil Compote
Sweet Potato Hash with Sausage & Eggs

\$5.95

Sweet Berry Bruschetta
Peanut Butter Breakfast Pudding
Orange Vanilla Breakfast Pudding

\$4.95

Fresh Fruit Salad
Yogurt, Granola & Fruit Parfaits
Scones Served with Butter & House-made Jam
Bagels with Cream Cheese, Butter, & House-made Jam

\$2.95

Strawberry Sour Cream Scones with Brown Sugar Crumble
Blueberry Pound Cake
Biscuits with Butter & House-made Jam
Assorted Mini Muffins & Coffee Cake

\$1.50

Whole Fresh Fruit

SANDWICHES

\$7.95

Herb-Marinated Fresh Mozzarella Wrap & Roasted Red Pepper
Hard Boiled Egg, Seared Asparagus & Pickled Onion
Eggplant & Arugula with Chickpea Spread

\$7.75

Roast Beef & Cheddar
Chicken Pesto Croissant
Cheddar with Quick Pickles & Honey-Mustard Spread
Hummus Vegetable
Roast Beef & Radish
Ham, Brie, & Apple with Chutney
Pressed Salami
Turkey & Swiss with Grapes
Tuna Salad

Retro - \$7.50

Egg Salad
Salami & Cream Cheese
Baloney & Cheese
Olive Loaf & Cheese
Nut Butter, Apple & Honey
Cheese & Pimento
Ham Salad
Liverwurst
Italian Cold Cut Sandwich
(Soppressata, Salami, Prosciutto, & Provolone with Lettuce, Tomato, Onion, Oregano, Oil & Vinegar)

SALADS

\$4.50

Jicama, Radish & Orange
Asparagus & Butter Lettuce
Farro Spring
Fennel Salad with Meyer Lemon
Roasted Beet & Feta
Strawberry Goat Cheese
Orzo & Blue Cheese
Melon, Serrano Ham & Arugula
Grapefruit & Fennel
Spring Potatoes
Asian Cabbage Slaw

SOUPS

\$4.95

Artichoke
Asparagus Chickpea
Carrot Ginger
Chilled Beet (Cold Beet Borscht)
Minted Fresh Green Pea
Corn & Leek Chowder
Spring Vegetable with Pesto
Cucumber - Buttermilk Vichyssoise

STEWES

\$5.95

Beef Chili
Vegetarian Chili
Beef
Waterzooi Creamy
Curried Coconut Pumpkin

SIDES À LA CARTE

\$4.95

Caramelized Brussel Sprouts
Ginger Sesame Bok Choy
Apple Leek & Butternut Squash Gratin
Roasted Broccoli & Cauliflower with Lemon & Garlic
Roasted Root Vegetables with Roasted Garlic
Rice Primavera
Greek Chickpea Salad
Sweet Potato Salad
Coleslaw

MAIN COURSES

\$16.95

Chicken Curry & Rice
Spinach & Mushroom Smothered Chicken
Sautéed Chicken in Mustard-Cream Sauce
Greek Chicken Cutlets
Quinoa & Spring Vegetables
Sautéed Spring Vegetables

SALAD WITH ROLLS

\$14.95

Spring Niçoise
Butter-Lettuce with Poached Salmon & Herbs
Cold Soba-Noodle with Chicken, Peppers & Cucumber
Dijon-Rubbed Pork with Rhubarb Sauce over Greens
Chicken Quinoa
Chicken Club
Panzanella

PASTA + SALAD

CHOICE OF GREEN, GREEK OR SPINACH

\$15.95

Garden Linguine with Ricotta
Lasagna Primavera
Whole-Wheat Penne with Sausage,
Chard & Artichoke Hearts
Orecchiette with Chicken Sausage & Broccoli Rabe

DESSERTS

\$3.25 – Cookies & Bars Platter
\$4.25 – Tarts & Mousse Platter
\$4.50 – Gelato
\$20-40 – Whole Cake
\$20-40 – Whole Fruit Tart

SNACKS

\$4.50

Assorted House-made Pickle Tray (serves 5)
Cheese & Crackers (min 8 people)
Hummus & Crackers

DRINKS

\$1.50

Coffee & Tea
Sodas
Waters
Juices