

Farm Feast

WINTER CATERING MENU FOR CORPORATIONS AND ORGANIZATIONS

BREAKFAST

\$15.95

Scrambled Eggs, Bacon, Breakfast Sausage &
Breakfast Potatoes

Smoked Salmon Platter, Capers, Red Onions, Fresh
Tomato & Cream Cheese with Bagels

\$7.50

Denver Omelette Cups
*All of the goodness of a Denver omelette baked in
individual cups!*

Bacon, Tomato & Cheddar Breakfast Bake with Eggs
Prosciutto-Mozzarella Frittata

Indian Tofu Scramble with Spinach - *vegan*

Egg & Cheese on Croissant - *Add sausage or bacon for \$1 each*

Breakfast Burritos

\$5.95

Vanilla Maple Breakfast Bread Pudding
Buttermilk Pancakes with Orange-Maple Syrup
& Fruit Compote

\$4.95

Fresh Fruit Salad

Yogurt, Granola & Fruit Parfaits

Scones Served with Butter & Housemade Jam

Baked Currant Doughnuts

Bagels with Cream Cheese, Butter, & House-made Jam

\$2.95

Seasonal Pound Cake

Biscuits with Butter & House-made Jam

Assorted Mini Muffins & Coffee Cake

\$1.50

Whole Fresh Fruit

SANDWICHES

\$7.95

Beef Tenderloin with Herb Mayonnaise

Traditional or Smoked Turkey Muffuletta

Tuna Nicoise Sandwich

Meatloaf

Turkey with Herbed Farmer Cheese & Tomato

(SANDWICHES CONTINUED)

\$7.95

Balsamic-Glazed Pork

Fig, Goat Cheese, & Caramelized Onion

Antipasti Sandwich

Asian Chicken Sandwich

Roasted Beet & Hummus

Artichoke & White Bean - *vegan*

Buffalo Chicken

Egg, Bacon Jam & Watercress

\$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 Sandwich

Bologna & Cheese

Olive Loaf & Cheese

Nut Butter, Apple & Honey

Cheese & Pimento

Ham Salad

Liverwurst

Italian Cold Cut Sandwich

SALADS

\$4.50

Green Salad

Spinach Salad with Apples, Dried Fruit & Nuts

Classic Caesar Salad

Greek Salad

Italian Salad

Penne Pasta Salad

Winter Greens with Roasted Tomatoes, Walnuts & Pecorino Cheese

(SALADS CONTINUED)

\$4.50

- Tuscan Kale Salad with Lemon, Pine Nuts, & Parmesan
- Herbed Quinoa Salad with Roasted Vegetables
- Composed Winter Vegetable Salad
- Fresh Fruit Salad

SOUP

\$4.95

- Classic Chicken Noodle Soup
- Black Bean Soup - *vegan*
- Cream-less Cream of Tomato Soup - *vegan*
- Sausage & Kale Soup
- Minestrone
- Curried Carrot Soup
- Caramelized Onion Soup with Cream
- New England Clam Chowder
- Butternut Bisque
- Sweet Potato & Chipotle Soup

STEWES

\$5.95

- Beef Chili
- Vegetarian Chili
- Beef Stew
- Waterzooi Creamy
- Curried Coconut Pumpkin Stew

SIDES À LA CARTE

\$4.95

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

MAIN COURSES

\$16.95

- Roast Beef with Shallots with Potatos
- Braised Short Ribs with Cabernet Sauce with Potatoes
- Slow Cooked Brisket in Onion Gravy with Potatoes
- New England Pot Roast with Potatoes
- Chicken Mirabella with Rice

(MAIN COURSES CONTINUED)

- Chicken Marsala with Salad
- Chicken Pot Pie with Salad
- Turkey Tenderloin with Cranberry-Shallot Sauce & Rice
- Bourbon Pork Tenderloin with Rice
- Barcelona Style Salmon with Rice
- Acorn Squash Stuffed with Chard, White Beans, & Rice
- Sweet Potato, Red Onion & Fontina Tart with Salad

PASTA WITH SALAD

\$15.95

- Sautéed Spaetzle with Pumpkin, Mushrooms, Ricotta, & Sage
- Braised Winter Vegetable Pasta
- Pasta alla Norma
- Macaroni and Cheese
- Amatriciana
- Papardelle Bolognese
- Spaghetti Marinara
- Lasagna Rolls

DESSERTS

\$3.25

- Assorted Cookies & Bars

\$4.25

- Assorted Pastry & Tarts

\$20-40

- Whole Cakes & Pies - *email for availability*

SNACKS

\$4.50

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

\$1.50

- Potato Chips (individual bags)
- Rolls & Butter