



dinner buffet

Minimum of 15 Guests, Includes Choice Of Two First Course Items, Two Sides, Two Entrees and Dessert Served With Coffee, Hot Tea, Iced Tea.

salads

Farmer's Table 11 Vegetable Soup With Chickpeas and Toasted Orzo

Farmer's House Salad Organic Greens, Cucumber, Sprouts, Fig Vinaigrette

Kale Caesar Lacinato Kale, Lemon, White Anchovy, Shaved Romano, Crushed Flaxseed Crackers

Mediterranean Salad Organic Romaine, Feta, Cucumbers, Bell Peppers, Onions, Olives, Tomatoes, Lemon-Oregano Citronette

Farmers Cheese Board Fresh Fruit, Dulce Crackers

entrees

Butterflied Trout

Roasted Chicken Apricot Tagine Sauce

Braised Boneless Short Rib Of Beef Mushroom Jus

Grilled Organic Salmon

"Spasta" And Meatballs Spaghetti Squash, Chicken Meatballs

Vegetable Lasagna San Marzano Tomatoes

side dishes

Maple Whipped Yams

Brussels Sprouts

Lemon Bok Choy

Roasted Spaghetti Squash

Caramelized Cauliflower

Hearth Roasted Mushrooms

Steamed Broccoli Florettes

Roasted Fingerling Potatoes

Brown Rice Quinoa Pilaf

dessert

Assorted Mini Finger Desserts

Seasonal Fruit Platter

\$48 PER PERSON

We proudly serve grass-fed beef, free-range chicken and sustainable seafood and adhere to the Environmental Working Group's "Dirty Dozen" clean food philosophy.

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.

All pricing is subject to 21% service charge and sales tax.