



The Farm Table

TO-Go CATERING

Spring 2019

THE FARM TABLE CATERING

The Farm Table specializes in fresh seasonal dishes featuring local produce and high quality meats and cheeses. We make many of our charcuterie items from scratch, including sausages, pate, ham and bacon.

We make our own pickles, preserves and salad dressings in small batches.

Whether it's a casual party, winery event, corporate lunch or an elegant wedding, you and your guests will be able to notice the care we take in sourcing our ingredients and creating our dishes.

TAKE-OUT CATERING

Please provide us with at least 72-hour notice, more for busy holidays. We will try to accommodate last minute orders, but it is not always possible to do so. Staff is ready to take catering orders Tuesday through Friday 10-3pm or email kara@ourfarmtable.com.

Unless specified otherwise, oven-ready items will be served on disposable aluminum chafing pans and cold items will be on eco-conscience take-out trays to be transferred to your serving platters or served directly off the trays provided. You may drop your own serving dishes off in advance and we will plate directly onto them or rent our serving and chafing equipment for an additional cost.

To-Go Catering Orders over \$200 must be secured with a credit card number at time of order. Payment is due at time of pick-up or delivery. The order is not secured or finalized until we have written confirmation of order, acknowledgement of agreement through email is sufficient.

48-hour cancellation notice required for full refund. Cancellations within 24 hours may be charged up to 30% of order balance on the credit card number given.

Deliveries are available and are calculated by mileage and time.



FULL SERVICE, OFF-SITE & CUSTOM CATERING

In addition to our convenient take-out catering options, The Farm Table provides full catering services for off-site events such as weddings, reunions, winery events, retreats and corporate events. We are happy to develop custom catering menus for you to accommodate special dietary needs and preferences, themes and whims.

Full service, off-site and custom catering requires more notice as quotes must be built from scratch based on your specific circumstances, location and venue specs, and additional staff retained.

We recommend starting the process and securing your date as soon as possible as we may book up.

Here is how the process works:

1) Start by requesting a quote:

Once you have chosen a date, venue and have a rough idea of guest count and your budget, submit your catering request form, which you can access here:

<http://ourfarmtable.com/farm-table-catering/>

2) Secure your date

Once you have reviewed our quote and decided to retain our services, submit a signed service agreement and cost sheet and 30% non-refundable deposit. This secures your date. You may continue to make reasonable changes to menu, guest count, and service options up to 2 weeks prior to your event.

3) 2nd Payment

Due 30 days prior to event.

4) The month prior to event

Our catering director will be available to meet with you and visit your event site to go over layout and plan for any logistical challenges that may arise from the location. This is also a good time to schedule your tasting if you choose to do one. During this time, staff is retained for your event, equipment rented, and ingredients ordered.

5) 2 Weeks Prior to Event - Finalize Guest Count, Menu and Service Changes

6) Final Payment

Due on or before the day of your event. Your invoice does not include gratuity.

TASTING POLICY

We offer several tasting options. Tastings need to be scheduled in advance. Please read through this section before scheduling your tasting.

1) Chef 's Tasting Menu

This is a great way to get a sense of our style and the quality of our products. You may come in and sample dishes selected for your tasting by the catering director. This gives you the opportunity to let your caterer know your preferences, likes and dislikes and allows time to discuss in detail your event and menu. This type of tasting is an economical way to find out whether our style and presentation is right for your event and is often done prior to retaining our services. If you choose to retain our services, this tasting is on us! If you have not retained our services at the time of your tasting, the cost is \$30 per person and is due at the time of your tasting. If you retain our services at a later date, the cost of the tasting will be credited to your catering balance over \$2000.

2) Custom Tasting

You may sample custom dishes from your catering quote. This type of tasting is recommended for those clients having a hard time deciding between a couple of dishes. A custom tasting is *billed by time and materials*. If you would like a custom tasting, it is recommended to schedule it 1-2 months prior to your wedding date. Please bear in mind that it takes nearly as much time to prepare a small tasting for a couple of people as it does to prepare the same number of dishes for a large dinner party and is especially labor intensive if we do not have those ingredients or components on our current restaurant menu. We may not be able to purchase ingredients for small tastings at our regular wholesale rates or from our usual sources. We source ingredients seasonally from local purveyors. Some ingredients may not be available or may be in a different stage of their life cycle from when you have your tasting and when your event is scheduled, so expect seasonal variations and substitutions. Payment for the tasting will be due at the time of tasting or added to your catering balance.

3) Dine at The Restaurant

You are welcome to come into the restaurant anytime to dine and try our food. If you have already received a custom quote from us and there is a dish you would like to try from it that is not on our current restaurant menu, with advanced notice, we can often have that dish available as a special on the night of your reservation. Just be sure to communicate with your catering director when you plan to come in and what you would like to try.

A couple of general notes about tastings:

Tastings are a great opportunity to meet face-to-face with your caterer to discuss your needs and desires for your wedding menu, and to see what your caterer does best while having a chance to offer valuable input about dishes that may be offered at your event. Tastings, however, do not create an accurate preview of your event meal for several reasons:

- Serving a couple of people for a tasting at a restaurant will be a fundamentally different experience than an outdoor buffet, from an outdoor kitchen, for 100 people (for example). There will be no chafing dishes at your tasting, nor will we have access to your wedding decor at this time.
- The staff that serves you during your tasting will most likely not be the same servers that will be present at your event.
- Depending on how far apart your tasting is from your event date, the ingredients will be in a different state and from a different source than the ingredients used in your event and thus difficult to create a fair representation of what your meal will look and taste like.
- Many of our dishes are available for purchase at our restaurant and you are welcome to come in anytime to taste our food.

PARTY CATERING TO-GO

LUNCH BOXES

24-hour notice, 48 for orders over 20 lunch boxes.

Lunch boxes include a side of garden salad, a delicious cookie and your choice of these cold sandwiches:

SPRING 2019 SANDWICH SELECTION

- ~**Prosciutto Sandwich**- Roasted Red Pepper, Goat Cheese, Arugula, balsamic reduction and olive oil
- ~**Italian**: Salami, and ham with yellow mustard and mayo, provolone, roasted red peppers, olive-artichoke tapenade and salad greens.
- ~**Pate Sandwich** - House-made pate, dijonaise, cornichons, sliced onion and greens.
- ~**Turkey-Pesto Sandwich Sandwich** - Diestel Turkey Breast, olive-artichoke tapenade, provolone, roasted red pepper, roasted garlic cloves, arugula.
- ~**Ham and Cheese**- House-cured ham, swiss cheese, cornichons, red onion, salad greens, and dijonaise.
- ~**Vegetarian**- Roasted vegetables, pickled red onion, arugula, red-pepper tahini and provolone.
- ~**The Big Easy** - House-Cured Ham, Smoked Turkey, salami, provolone, Cajun remoulade, olive-artichoke tapenade. Our meatiest sandwich inspired by the Muffuletta.
- ~**Roast Beef**- House-made roast beef with sliced red onion, blue cheese spread, roasted red pepper, salad greens and roasted garlic sauce.

~15 each

SANDWICH PLATTERS

24-hour notice

Assorted Mini Sandwich Platter

Mini bite-sized sandwiches on fresh baked ciabatta.

\$65 sm (30 pieces, recommend 2-4 per person, choice of 2 sandwiches)

\$112 lg (54 pieces, choice of 3 sandwiches)

Assorted 1/4 Sandwich Platter

Small sandwiches on fresh baked ciabatta.

\$60 sm (20 pieces, recommend 1-3 per person, choice of 2 sandwiches)

\$108 lg (36 pieces, choice of 3 sandwiches)

Assorted 1/2 Sandwich Platter

1/2 sandwiches on fresh baked ciabatta.

\$58 sm 10 half sandwiches, choice of 2 sandwich types

\$100 lg 18 half sandwiches, choice of 3 sandwich types



PARTY PLATTERS

24-hour notice

Fresh Vegetable Platter

A beautiful platter of fresh seasonal produce served with:

~ Roasted Red Pepper Tahini

~40 sm serves 8-12

~88 lg serves 20-26

House-Made Sausage Bites (oven ready/ hot)

An assortment of our seasonal, hand-crafted sausages.

~40 sm 50 bites

~80 lg 100 bites

Assorted House Made Sausages (oven ready/hot)

Assorted whole sausages. Perfect for a BBQ party.

~55 sm 14 sausages

~105 lg 28 sausages

Sausage En Croute Bites

Our delicious house-made sausage wrapped with puff pastry. Enjoy with our house made ketchup and mustards sold separately.

~65 sm 50 bites

~125 lg 100 bites

PARTY PLATTERS CONTINUED



Deviled Eggs 3 Ways

With a creamy yolk filling made with mayo, Dijon, and pickle juice. Each one beautifully adorned with one of these garnishes: radish and fresh herbs, chopped cornichons and celery leaves, Spanish chorizo and ancho chili powder.

~36 sm serves 18-24, 24 pieces

~78 lg serves 40-52, 52 pieces

Artisan Bread Platter

French Baguette, Ciabatta.

~14 sm (serves 10-12)

~28 lg (serves 20-26)

Fruit Platter

Hand selected seasonal fruit beautifully arranged.

~34 sm serves 8-12

~78 lg serves 20-26

Shrimp Cocktail

Large shrimp with our zesty house-made cocktail sauce.

~60 small, serves 10-20

~120 lg, serves 30-50

ARTISAN MEAT AND CHEESE PLATTERS

We recommend pairing these platters with the Artisan Bread Platter.

24-hour notice

The Parisian

House-made pate, house-cured ham, house-cured duck ham, Triple Cream Brie, Blue Cheese, cornichons, olives, dried fruit and nuts, Dijon and our own whole-grain mustard.

~56 small (served 10-12)

~110 large (serves 24-28)

The Roman

Salami, House-Cured Ham, Speck, Bresaola, Parmesan, Provolone, Olives, House-made pickled vegetables.

~50 small (serves 8-10)

~100 large (serves 20-24)

The Cajun

House-made pate, house-cured ham, smoked turkey breast, house-made Duck Pastrami, Provolone, House-made pickled things, Red Mustard, Whole Grain Mustard, Cajun Remoulade.

~52 Small (serves 10-12)

~105 Large (serves 24-28)

The All American

Sliced Free-range turkey breast, house-cured ham, salami, provolone, cornichons, pickled vegetables, yellow mustard and whole grain mustard.

~40 small (serves 8-12)

~85 large (serves 20-26)

Cheese and Fruit Platter

Chef's selection of gourmet cheeses with seasonal fresh fruit, dried fruit, nuts and honey.

~54 small (serves 10-12, 3 cheeses)

~110 large (serves 24-28, 5 cheeses)

Baked Brie (hot/oven ready)

A 1 kilogram wheel of brie, wrapped in puff pastry and stuffed with your choice of:

- fig-walnut-olive tapenade

-smoked garlic and herbs

-sautéed mushrooms

~75 (serves 20-40)



CANAPES AND LITTLE BITES

72-hour notice, Minimum order of 2 dozen of each item

Radishes and Butter Bites

Beautiful little radish bites garnished with whipped butter, Maldon sea salt and microgreens. A classic French dish
~12/dozen

Pate Canapes

House-made pate with cornichons, whole grain mustard and microgreens. \$18/dozen

Endive Spoons

~Smoked Blue Cheese, walnuts, honey and microgreens \$18/dozen
~Cajun Shrimp Salad \$24/ dozen
~Classic Shrimp Salad \$24/ dozen

Scallops wrapped in house-made bacon (hot/cooked oven ready/ raw oven ready)

Served on a convenient bamboo skewer. \$42/ dozen

Prosciutto, Fig, and Arugula Canapes

A flavorful bite that features fresh figs during fig season or dried figs the rest of the year. Served on sliced baguette.
\$18/dozen

Sausage Stuffed Mushrooms (hot/oven ready)

Button Mushrooms stuffed with a house-made sausage filling, bread crumbs and parmesan cheese. \$24/dozen

SUBSTANTIAL BITES

48 hours' notice Minimum order of 2 dozen of each item unless otherwise notes

Chicken Skewers (oven ready/ hot)

Mary's Free-Range Chicken seasoned with Herbs de Provence and served with pesto. \$36/dozen

Beef Tenderloin Skewers

Certified black angus skewers served with house-made chimichurri \$40 / dozen

Sausage Empanadas (oven ready/hot at pick-up)

Stuffed with sausage filling. These are large enough to be a meal when served with a side salad. Or cut in half for appetizer portions. \$48/dozen

Vegetarian Empanadas (oven ready/hot at pick-up)

These are large enough to be a meal when served with a side salad. Or cut in half for appetizer portions. \$48/dozen

Deviled Eggs

With a creamy yolk filling made with mayo, Dijon, and pickle juice. Garnished with herbs. \$18/dozen

Baked Brie Bites

Individually portioned puff pastry packets filled with brie and your choice of filling. \$48/dozen

SIDE SALADS

1 quart serves about 6 people as a side salad.

Seasonal Garden Salad

~16/lb. (1 pound serves 6-8 as side salad)

Salmon Salad

Salmon, shaved asparagus, radish, capers, salt cured olives, fingerling potatoes, dill and champagne vinaigrette.

~32/lb (1 pound serves 2-4 as a side salad)

Classic Potato Salad

With chopped eggs, cornichons, and celery in a creamy and tangy mustard sauce.

~15/ quart

Mediterranean Pasta Salad

Pasta with olives, red onion, artichoke hearts, seasonal vegetables, and feta cheese, tossed in a lemon herb vinaigrette.

~12/ quart

Potato and Herb Salad

Marble potatoes tossed with dill, tarragon, and parsley in a lemony vinaigrette. ~12/quart

Seeded Slaw

A colorful coleslaw of carrot, red and green cabbage tossed with a sweet and tangy poppyseed vinaigrette and pumpkin seeds. ~12/quart

Brussel Slaw

Shredded Brussel slaw with dried cranberry and walnuts in a maple-cider vinaigrette.

~12 /quart *seasonally available

Saffron Cous Cous Salad

Vibrant spiced cous cous salad with currants, shredded carrots, and almonds.

~14/ quart

Fruit Salad

An assortment of seasonal diced fruit. Perfect for breakfast and lunch menus.
~\$14/quart

HOT SIDES

Available hot/oven ready. Small size serves 12-15, large size serves 25-35.

Classic Garlic Mashed Potatoes

~36 sm / ~ 75 lg

Seasonal Vegetable Medley

~40 sm / ~ 80 lg

Creamy Polenta

~28 sm / ~ 56 lg

Shredded Brussel Sprouts Sautéed in Duck Fat

~40 sm / ~ 80 lg

~53 sm / ~ 105 lg with shredded duck confit added

Warm Potato and Herb Salad

Marble or new potatoes marinated in a flavorful vinaigrette and coated with chervil, chives, tarragon and watercress. Delicious served hot, warm, room temperature or chilled.

~36 sm / ~ 75 lg

Sautéed Cremini Mushrooms

Seasoned with white wine, lemon and herbs.

~63 sm / ~126 lg

Breakfast Sausage, Bacon and/or Ham

~60 sm/ ~120 lg

Asparagus

Roasted and drizzled with Winterhill Lemon Olive Oil, sea salt and pepper.

~48/ ~96

Heirloom Tarbais Beans

A type of cannellini bean cooked with fennel, carrots and onion.

~48/~96

Nantes Carrots

Locally grown sweet nantes carrots tossed with butter and herbs.

~48/~96

SOUP

We make all our soups from scratch. Served in gallon size hot liquids containers. 1 gallon services 16 8 oz portions. For specific soups give 72-hour notice, for Soup of the Day we recommend 24-hour notice. We may be able to accommodate shorter notice depending on what we have in stock.

Soup of the Day

~43

ELEGANT PUREED SOUPS

Classic Roasted Squash Soup

Vegan and gluten free. Seasoned with sage and thyme.

~50

Curried Squash

Vegan and Gluten Free. Apple Chutney and cilantro garnish on side.

~60

Roasted Squash and Green Chili

Vegan and Gluten Free. Cilantro, pepitas (green pumpkin seeds) and Creme Fraiche garnish on side.

~60

Parsnip Bisque

A creamy sweet savory soup. Bacon bits and chopped herb garnish on side.

~60

Celery Root Soup

A delicious soup that is vegan and gluten free. Garnish with celery remoulade.

~60

Cream of Mushroom Soup

A pureed soup with sautéed mushrooms stirred in. Garnish with creme fraiche and fresh herbs.

~72

Beet Soup

A flavorful and intensely colored pureed borsch that is vegan and gluten free. Garnish with creme fraiche and fresh dill.

~60

HEARTY SOUPS

House-Cured Ham and Lentil

Gluten Free, Dairy Free.

~60

Vegan Lentil

Gluten Free, Dairy Free.

~58

New England Style Clam Chowder

~95

Beef Stew

~65

Chorizo Chili with Hominy and Squash

Gluten Free, Dairy Free.

~60

White Chili with Chicken and Green Chili

Gluten Free, Dairy Free.

~60

Potato Leek Soup with French Herbs

Gluten Free.

~53

Italian Chicken, Bean and Escarole

Gluten free, Dairy Free.

~60

Pozole

Gluten Free, Dairy Free.

~60

TO-GO ENTREES

Priced per person. 72-hour notice.

Beef Bourguignon \$14

Tender, slow braised beef in a rich red wine gravy with seasonal vegetables. Recommended pairing: garlic mashed potatoes/creamy polenta.

Minimum order of 10 portions.

Chicken Piccata \$12

Thin pieces of pan-fried chicken breast with mushrooms, artichoke hearts, garlic and a lemon white wine sauce.

Minimum order of 10 portions.

Chicken Breast in Garlic White Wine Cream Sauce \$12

Free Range Chicken breast served sliced in a delicious creamy sauce.

Minimum order of 10 portions.

Duck Confit \$14

Savory, tender duck legs seasoned with garlic and thyme with crispy duck skin.

Minimum order of 6

Pasta with House-Made Sausage Ragu \$8

Eduardo's Penne tossed with a delicious Tomato Sauce made from scratch with our own house-made sausage and fresh herbs.

*For fresh pappardelle add \$2 per person

Minimum order of 10

Cassoulet with ham, bacon, sausage and duck confit \$14

Slow braised Tarbais beans with our house-made ham, bacon, and sausage. Topped with duck confit pieces and savory bread crumbs.

Minimum order of 10

Braised Lamb Shanks \$20

16-20 oz California raised lamb shanks, served in a savory red wine and tomato sauce with caramelized fennel.

Minimum order of 6

Farro Risotto \$8

With asparagus, pea shoots, peas, mushrooms, and parmesan.

Add hedge hog mushrooms \$4 per person

Minimum order of 10



SWEETS

Mini Fruit Tartlets

~42/ dozen

Assorted cookie platter

~24/doz

Assorted dessert platter

Chef's assortment of cakes, tartlets and cookies.

~4 per person

Seasonal Fruit Crisp (vegan)

~30 sm (serves 12-18) / ~60 lg (20-40)

Assorted Chocolate Mendiants

~42 / dozen

Carrot Beet Cake with Maple Cream Cheese Frosting

~30 half sheet/ ~60 full sheet



LEAFWARE PLATES

7” Square Appetizer/Salad/Salad Plates

~10.20 / dozen

10” Square Dinner Plates

~10.20 / dozen

3-inch condiment bowls

~6 / dozen

14” Platters

~2 each

DRINKS

Mixed Case of 24 assorted gourmet and old fashion sodas ~48

OTHER

Jar of house-made ketchup ~9

Jar of house-made red Mustard ~9

Jar of house-made whole grain mustard ~9

Jar of pickled grapes ~9

Quince Paste ~8

Pretzel Buns ~2 each

Meats and Cheeses Priced Per Pound