



TO PLACE YOUR ORDER 561.417.1892 catering@farmerstableboca.com

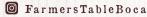
LET US CATER HEALTHY MEALS TO YOU!

Farmers Table Boca.com

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Farmers Table FL



breakfast & brunch packages

Continental \$15 per person | 8 pp minimum order

Assorted Mini Muffins & Breakfast Pastries veg

Greek Yogurt - Oat Nut Granola veg Wildflower Honey, Assorted House Made Preserves

Seasonal Fresh Fruit Bowl v/gf

Eye Opener \$20 per person | 8 pp minimum order

Assorted Mini Muffins & Breakfast Pastries veg

Fresh Baked Bagel Variety veg Whipped Plain Cream Cheese, House Made Preserves, Vegan Earth Balance "Butter"

Greek Yogurt - Oat Nut Granola veg Wildflower Honey, Assorted House Made Preserves

Scrambled Farm Fresh Eggs veg/gf

Nitrate Free Bacon & Chicken Sausage gf

Yukon Gold Potato Hash v/gf

Seasonal Fresh Fruit Display v/gf

Brunch at the Farm \$27 per person | 8 pp minimum order

Farmer's Fresh Bakery Basket

Assorted Bagels, Artisanal Breads, Mini Muffins & Breakfast Pastries veg
Whipped Plain Cream Cheese & House Made Preserves, Vegan Earth Balance "Butter", House Made Organic Apple Butter

Greek Yogurt - Oat Nut Granola veg Wildflower Honey, Assorted House Made Preserves

Smoked Salmon Display gf Sliced Organic Tomatoes, Red Onions & Eggs, Capers, Bibb Lettuce

Baked Garden Vegetable & Cheese Frittata veg/gf Organic Spinach, Tomato, Peppers, Broccoli, Sharp Cheddar

Nitrate Free Bacon & Chicken Sausage gf

Yukon Gold Potato Hash v/gf

Seasonal Fresh Fruit Bowl v/gf

breakfast & brunch enhancements

Almond Brioche French Toast veg \$6 per person

Fresh Macerated Berries, Vermont Maple Syrup

Country Brussels Sprouts & Bacon "Hash" \$4 per person

Caramelized Brussels Sprouts & Onions, Bell Peppers, Bavarian Spaetzle, Nitrate Free Bacon

Vegan Breakfast Delight v/gf \$6 per person

Spice Roasted Adashah*, Organic Spinach & Tomato, Oven Baked Butternut Squash, Ancho Chili Aioli Dip

Sliced Whole Roasted Turkey \$10 per person

Cranberry-Orange Relish, Grain Mustard & Turkey Pan Gravy, Assorted Artisanal Rolls

Miso Glazed FTA Salmon Fillet gf \$13 per person

Slow Roasted Marinated Salmon, Pineapple Yuzu Relish, Sesame Veggie Slaw



displays

serves 8-12 people

Mediterranean Bites v \$42

Classic Hummus, Roasted Pepper Eggplant Dip, Kale Pesto, Lavash Thins, Vegetable Crudité

Seasonal Fruit Display v/gf \$52

Seasonal Melon & Pineapple, Florida Oranges, Apples & Fresh Berries

Farmer's Caprese gf \$60

Organic Tomato, House Made Mozzarella, Arugula, Basil Pesto Balsamic Sauce

Artisanal Cheese Display \$68

Assorted International Cheese & Crackers, Fig Jam, Organic Strawberries, Melon

bites

\$1.75 per piece

Thai Quinoa Collard Green "Spring Roll" v/gf Steak Skewers, Roasted Garlic Fig Jam gf

Curry Chicken Lettuce Cups gf

Buffalo Cauliflower Drumettes.

Vegan Ranch Dip v/gf

Portabella Reuben "Burrito", Black Bean Tortilla veg

Apple, Brie & Fig Jam Grilled Cheese veg

Mini Chicken Meatballs, House Marinara Sauce of

\$2.25 per piece

Philly Cheesesteak Quesadilla, Avocado Crema

Shrimp Salad Lettuce Taco, Cilantro Slaw gf

Cilantro Lime Shrimp Skewer, Ancho Chili Aioli gf

Smoked Salmon Rillette Croustade

Kung Pao Glazed Mini Salmon Cakes gf

Poke Tuna, Cucumber Cup gf

v. vegan veg. vegetarian gf. gluten free

^{*}Your meal may contain traces of flour as we are not a gluten-free facility.

lunch/dinner packages 8 person minimum order

Farmer's Boxed Lunch \$15 per person

1 Handheld Selection, Baked Potato Chips, Piece of Fruit, Cookie of the Day

Working Lunch Buffet \$20 per person 2 Salad Choices & 2 Handheld Selections, Freshly Baked Cookies & Fruit Salad

Farmer's Buffet \$26 per person

Our Buffet Includes Your Choice of One Starter, One Entrée, One Side, Sweet Bites & Fresh Seasonal Fruit

Additional sides or starters: \$5 | Additional Entrée: \$10

select from the following menu items

salads

\$7 per person (a la carte) 8 pp minimum order per salad

Farmer's Salad v/gf

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

Organic Spinach Salad v/gf

Carrots, Peppers, Candied Cashews, Shaved Cremini Mushrooms, Ginger Soy Vinaigrette

Eggless Caesar Salad veg

Romaine Hearts, Shaved Parmesan, Garlic Lavash Crisp

Mediterranean Salad veg/gf

Artisanal Greens, Organic Peppers & Tomatoes, Cucumbers, Red Onion, Olives, Feta Cheese, Oregano Citronette Vinaigrette

Quinoa "Tabbouleh" Salad v/gf

Baby Arugula, Parsley, Organic Tomatoes & Sprouts, Lemon Vinaigrette

Florida 77 Salad v/gf

Field Greens, Avocado, Oranges, Shredded Carrot, Hearts of Palm. Candied Cashews, Mile Marker 77 Vinaigrette

Arugula & Roasted Beet Salad veg/gf

Goat Cheese, Spiced Pistachios, Pickled Red Onions, Sherry Vinaigrette

handhelds

\$8.50 per handheld (a la carte) 8 handhelds minimum order

Roasted Garden Goodness Wrap v

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

Thai Curry Chickpea Wrap veg

Carrots, Celery, Cilantro, Scallion, Apple, Spinach, Gluten Free Tortilla Wrap

Roasted Pesto Chicken "Caprese" Wrap

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 Naan Bread, Organic Spinach & Tomato

Farmer's Non-Tuna Wrap v

Organic Spinach & Tomato, Wheat Tortilla

entrées

\$10 per person 8 person minimum order

Farmer's "Spasta" & Chicken Meatballs or Vegan Falafel "Meatballs" ${ m gf}$

Spaghetti Squash & Organic Spinach, House Made Basil Pomodoro Sauce Add Mozzarella or Daiya Cheese

All Veggie Lasagna v/gf

Stacked Grilled Vegetables with Pomodoro Sauce, Spinach Add Mozzarella or Daiya Cheese

Portabella "Steak" Florentine v/gf

Herb Roasted Portabella Mushroom, Garlic Sautéed Spinach, Roasted Organic Tomato, Cauliflower Sauce

Grilled Koji Chicken "Scaloppini" gf

Pineapple, Miso-Japanese Lime Drizzle

Florida Orange Roasted Chicken gf

Bell Pepper-Citrus Thyme Emulsion

Simply Grilled Salmon gf

Kale Pesto, Lemon Plus \$2 per person

Miso Glazed Salmon of

Mango Pineapple Relish, Yuzu Dressing Plus \$2 per person

Braised Short Rib gf

Wild Mushroom Sauce Plus \$2 per person

Local Grilled Swordfish gf

Organic Tomato Parsley Relish Plus \$3 per person

"FTA" - Farmer's Table Approved

We do our best every day to consciously source the cleanest ingredients for our guests. Wherever you see "Farmer's Table Approved" (FTA) on our menu, it means we carefully sourced that item to be of the highest quality available. We proudly serve grass-fed, grass-finished beef; antibiotic-, hormone- and steroid-free chicken, chemical-free shrimp, and sustainable seafood. We support local farms for fresh produce when available and harvest produce from our own organic garden. We strictly adhere to the Environmental Working Group's Dirty Dozen food philosophy, sourcing only organic products for their recommended fruits and vegetables.

v. vegan veg. vegetarian gf. gluten free



\$5 per person (a la carte) 8 person minimum order

Oven Roasted Brussels Sprouts v/gf

Spaghetti Squash with Organic Spinach & Tomato v/gf

Caramelized Cauliflower and Sweet Onions v/gf

Roasted "Ratatouille" Veggies v/gf

Tuscan White Bean-Vegetable Ragout v/gf

Quinoa & Cauliflower Fried Rice, Peas & Pineapples v/gf

Maple Whipped Sweet Potatoes v/gf

Roasted Fingerling Potatoes v/gf

Farmer's Yukon Gold Oven "Fries" v/gf

add-ons & breaks —

Priced per person 8 person minimum order

AM Breaks veg \$5.00 Assorted Mini Muffins & Pastries

PM Breaks veg \$5.00
Assorted Freshly Baked Cookies
& Pastries

Individually Portioned Chips & Pretzels \$3.00

beverages

Priced per person

Simply Beverage \$5.00

Freshly Brewed Coffee & Fine Tea Selection

Chilled Juices \$3.00

Florida Fresh Orange Juice, Cranberry, Pineapple and Grapefruit Juice

Assorted Chilled Real Sugar Craft Sodas \$3.00



Sustainable | Fresh | Clean

Recreate your favorite Farmer's Table
meals from the comfort of your
own kitchen, or enjoy a simple,
deliciously prepared meal on the go.
Vegan, vegetarian and gluten-free
options are available, and it can all be
found right next door to the restaurant
– take a look and discover how simple
healthy eating can be!

something sweet

Dessert Bar

Custom Designed Miniature Sweets \$10 per person

Selection of 5 delicious Buffet Pastries

Key Lime Parfait, Dulce de Leche Shooter, Chocolate Mousse, Chocolate Coconut Bars, Strawberry Shortcake, Mini Chocolate Ganache Cake, Vanilla Raspberry Petit Fours, Lemon Berry Cheesecake, Chocolate Dipped Strawberries

Buffet & Enhancement Choices

Mini Vegan Blueberry or Chocolate Chip Scones v (Min. order 2 dozen/increase by the dozen) \$48/24 pieces

NY Style Crumb Cake v

(Min. order 2 dozen/increase by the dozen) \$48/24 pieces

Coconut Macaroons & Chocolate Coconut Macaroons gf (Min. order 2 dozen/increase by the dozen) \$48/24 pieces

House Made Cookies

(Min. order 3doz./increase flavors by the dozen) \$45/36 pieces – additional \$15 per dozen Selection of 3 flavors for 5 dozen or more Please select 2 flavors of the following Almond Butter Chocolate Chip gf, Classic Chocolate Chip, Ginger Snap, Snickerdoodle, Peanut Butter

desserts

Platters

Mini Desserts \$80 (serves 8-10 people) \$125 (serves 10-15 people) \$175 (serves 20-25 people)

Cookie Platters \$35-small platter \$75-large platter

Mini Cupcake Platters

Assorted Flavors: Chocolate/Vanilla/Strawberry Hostess-Double Chocolate Filled with Vanilla Buttercream \$50 (serves 12-14 people) \$80 (serves 18-20 people)

Whole Cakes

Double Chocolate Fudge v Carrot Cake Strawberry Shortcake veg Caramel Apple veg Citrus Olive Oil veg Opera Cake

\$70-10 inch (serves 12-14 people) **\$85-12 inch** (serves 15-20 people) **\$125-half sheet** (serves 25-30 people)

v. vegan veg. vegetarian gf. gluten free



FEEL GOOD FOOD

Our Farmer's Table Philosophy

Our commitment to fresh, honest food begins with sourcing exceptionally clean ingredients from the best local purveyors so we know exactly where and how everything is produced. We believe the preparation and creation of a dish is just as important as the taste, which is why our focus is real food: fresh, healthy, delicious, satisfying dishes without excess fat, sodium or preservatives. Our food energizes the spirit and satisfies all the senses, supporting the wellness of people and the planet.

PRIVATE DINING

With a variety of private event spaces to choose from, planning your next meeting or gathering with Farmer's Table is easy! Our team can customize offerings for any occasion to make it a memorable one.

Call 561-417-1892 to start planning your event!

WE PROUDLY SERVE GRASS-FED/GRASS-FINISHED BEEF, FREE-RANGE CHICKEN
AND SUSTAINABLE SEAFOOD AND ADHERE TO THE ENVIRONMENTAL
WORKING GROUPS 'DIRTY DOZEN' CLEAN FOOD PHILOSOPHY