

# Function Catering Menu

cocktail hour, lunch and dinner  
for catered events with onsite staff

## Hors D'Oeuvres

### Only for events with cooking onsite

For a cocktail hour followed by dinner, 3-5 pieces per person are suggested.  
For an event with only Hors d'Oeuvres, 15 pieces per person plus dessert is suggested.

## Small Bites

Mini Chicken and Waffles  
Tomato Soup and Grilled Cheese Dippers  
Butternut Squash and Caramelized Onion Mac & Cheese  
Rare Ribeye with Gorgonzola Crema and Pancetta  
Bacon-Wrapped Gorgonzola-Stuffed Dates  
Fig and Ricotta Crostini  
Chicken Pecorino Skewers  
Caprese Salad Skewers  
Stuffed Mushrooms  
Shrimp and Avocado Bites  
Cucumber and Smoked Salmon Bites  
Grilled Eggplant and Vidalia Onion Bruschetta  
Spanakopita  
Garlic & Butter Roasted Radishes  
Braised Short Rib with Polenta Cake

## Stations and Heavier Appetizers

### Flatbreads

Alsatian Flatbread with Sun-dried Tomato Pesto, Montrachet and Fresh Mozzarella  
Greek Herb Flatbread with Fresh Greens  
Fig, Gorgonzola and Prosciutto Flatbread with Fresh Arugula  
Custom Flatbreads Available

### Crostini Station

*Pre-Assembled Crostini*

Housemade Mozzarella with Roma Salsa  
Spanish Tomato Bread with Manchego  
Spring Pea and Ricotta  
Avocado and Red Pepper  
Custom Crostini Available

## **Sliders and Snacks**

*Pre-Assembled, custom options available*

Burger Sliders with Special Sauce and Housemade Bread and Butter Pickles  
Barbecue Pork and Carrot Celery Seed Slaw and Cornichon  
Miniature Empanadas with Chipotle Aioli  
Grilled Cheese on Sourdough  
Black and White Sesame Crusted Tuna with Spicy Seaweed  
Italian Meatballs in Mom's Marinara

## **Soup and Salad**

Stations of soup and salad available, for this we suggest two options of each

Creamy Tomato  
New England Clam Chowder  
Hot Honey Butternut  
Chicken Noodle  
Traditional Caesar Salad  
Greek Salad with Mixed Baby Greens  
Fresh Garden Salad with Seasonal Vegetables  
CousCous Salad  
Quinoa Salad  
Fig and Burrata Salad  
Beet, Blue Cheese and Orange Salad  
Mediterranean Watermelon Salad  
Shaved Fennel, Arugula, Avocado and Orange Salad  
Summer Salad with Strawberries and Mandarin  
Cranberry Apple Blue Cheese Salad  
Autumn Salad with Bacon and Brie  
More soup and salad options available

## **Buffet and Plated Meals**

With buffet we encourage providing guests one serving per person of each item, including entrees.

### **Meat, Poultry and Seafood**

Boneless Braised Short Ribs  
Honey-Lacquered Ribs  
Steak Tips  
Filet Mignon  
Beef Tenderloin with Peppercorn Crust  
Pecorino and Herb Crusted Chicken  
Sweet Italian Sausage and Peppers  
Lemon-Dill Crusted Salmon  
Buttery Herb Halibut  
Spinach and Feta Stuffed Chicken  
Gourmet Burgers with Seasonal Slaw  
BBQ Pulled Pork with Brioche Buns

BBQ Chicken Breast  
Roasted Half Chicken  
Bruschetta Chicken and Pasta  
Beyond Burgers and Tacos  
Custom options available

### **Starches**

Fettuccine Marsala (with chicken available)  
Butternut and Caramelized Onion Macaroni and Cheese  
Seasonal Ravioli in Accompanying Sauce  
Caprese Pasta  
Pasta Primavera  
Rigatoni al Forno  
Saffron Risotto with Toasted Pistachios  
Garlic and Herb Red Bliss Potatoes  
Parsnip Mashed Potatoes  
Sweet Butternut Squash Mash  
Corn Bread, Whipped Honey Butter and Spicy Jam  
Custom items available

### **Vegetables**

Ask for seasonal options that would complement your main dish  
Seasonal Roasted Vegetables  
Marinated Roasted pepper and Haricots Verts (cold)  
Fresh Shaved or Warm Roasted Beets  
Charred Brussels Sprouts with Grapes and Pancetta  
Custom items available

At The Farmers Table, we know that every event is unique and we want to help reflect your individuality. The best first step is to meet in person or have a one-on-one phone call so we can better create a menu that fits you and your budget. We also can provide staffing and rentals and can connect you with vendors to meet all of your needs.  
Please call 774-454-9937 to speak with Olivia about your special event!