



THE FARM EXPERIENCE

Catering Options



Casual Elegance

Charcuterie Tray (including meats and cheeses, fruit, veggies, dips, humus)
Caprese Skewers,
Fried Raviolis,
Marinated and grilled shrimp
Artisan Bread on the side
Salad of Choice

West at its Best

Marinated and Grilled Tri-Tip
Marinated and Grilled Chicken Breast
Roasted Potatoes
Herb Roasted Green Beans
Crusty Bread with Butter

Comfortably Delicious

Makes you want to Holler Meatloaf
Creamy Mashed Potatoes
Seasonal Green Veggie
Rolls and Butter

BBQ Dinner

Pulled Pork Sliders Marinated and then slow cooked for 12 hours for amazing flavor and tenderness. We then place it on slider rolls with Coleslaw and extra BBQ sauce
Chicken Legs and thighs cooked to perfection with our BBQ Rub and BBQ sauce on the side.
Baked Beans
Cornfetti - tender corn and chopped peppers for the most colorful side of corn you have seen

Gone Fish'in

Grilled Salmon
Marinated and Grilled Shrimp
Coconut Lime Rice
Seasonal Green Veggie
Garden Salad



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Taco 'bout Delicious!

- Grilled Carne Asada
- Grilled Chicken
- Rice and Beans
- Tortillas, onions, tomatoes, cheese Chips and salsa

Dolce far niente (The Sweet Art of Doing Nothing....enjoy yourself!)

Choose 1 Entree or 2 from Our Italian Specialties...

The Most delicious Meatballs with Marinara

Sausage, Peppers and Onions with Penne pasta (marinara or oil and garlic)

Stuffed Shells - Shells stuffed with 4 cheeses and topped with Marinara Sauce

Lasagna

Chicken Parmesan

Pasta In Basil Cream Sauce

Rigatonis Cherubini (Alfredo sauce cooked with mushrooms)

Chicken Alfredo

Baked Ziti (a specialty)

Chicken Bolognese with capers and angel hair pasta

Lemon Chicken with Capers and Angel Hair Pasta

Caesar Salad

Garlic Bread

Make up your own Meal!

Package #1

- 1 Appetizer
- 1 Salad of Choice
- 1 Entrée
- Artisan Bread with Butter

Package #2

- 2 Appetizers
- 1 Salad of Choice
- 1 Entrée
- Artisan Bread with Butter

Package #3

- 2 Appetizers
- 1 Salad of Choice
- 2 Entrees
- Artisan Bread with Butter

Appetizers

Fruit Platter - fruit of the season to present a beautiful platter

Caprese Skewers - Marinated mozzarella skewered with cherry tomatoes and basil leaves then a drizzle of balsamic vinegar

Rayboli - Our Favorite! Sausage, pepperoni, and prosciutto on top of homemade dough, sprinkled with 4 different cheeses, rolled up and baked...then sliced for serving. A most unique and delicious food that will have all your guests talking!!

3 Imported Cheeses with Grapes and crackers - we love smoked Gouda, Dubliner and a sharp cheddar but we will tailor the choices for you.



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Appetizers cont'd

Bruschetta with Artisan Bread or crackers - Fresh tomatoes, fresh basil, choice olives and some garlic make for the best appetizer around, both healthy and beautiful your guests will love it paired with amazing Artisan bread

Fruit and Cheese Platter: Cheese and Fruit of the Season

Salads

Beets with Goat Cheese and candied nuts over spring mix with special house dressing

Garden Salad - vegetables of the season over spring mix with special house dressing

Caesar Salad - Romaine Lettuce with freshly grated parmesan cheese and delicious Caesar Dressing with homemade croutons

Sliced pears or apples over spring mix with feta cheese, candied nuts and special house Dressing

Special House Dressing is unique to so many of our salads, it isn't a vinaigrette, it isn't Ranch..it is our creation over years of seeing what people really like on their salads

Entrees

Lemon Chicken with Capers over Angel Hair Pasta - Marinated chicken breast sauteed in olive oil and butter then adds freshly squeezed lemon juice to make the most amazing sauce to pour over the angel hair and chicken...then topped by capers and grated parmesan...

Marinated and Grilled Chicken Sliced Chicken Breast - Marinated chicken breast is all the best things from the herb garden with Rosemary being our favorite herb. The chicken breasts are grilled and then sliced to place over your choice of.....

Rice Pilaf - Basmati Rice with Roasted vegetables of the season Roasted Potatoes - Roasted potatoes with garlic and olive oil

Garlic Mashed Potatoes - Potatoes cooked in chicken broth and then mashed with garlic

Sausage, Peppers and Onions over Penne Pasta (Marinara Sauce or Olive oil and garlic) The best Italian Sausage with delicious tri color peppers and sweet onions served over penne pasta with homemade marinara sauce...

Four Cheese Stuffed Shells in Marinara Sauce - We combine 4 different cheeses, spinach and Italian sausage to stuff beautiful pasta shells and then bake them to perfection in homemade marinara sauce..the best!

Special House Lasagna - It always tastes better when your mother makes it so the chef uses his mother's recipe to make the best lasagna you have had.

Tri Tip in Hawaiian Teriyaki over Rice Pilaf - Marinated the best Tri Tip in Hawaiian Teriyaki and then grills it to perfection then slices it to serve it over Rice Pilaf, amazing.

If you don't see what you are looking for just ask!! We can customize your package...no problem!