

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!

## Sample Menu-Custom Menus Available

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### **Appetizers: Pricing Varies \$0.75-\$1.75/pc**

- Mini Chicken and Waffles
- Tomato Soup and Grilled Cheese Dippers
- Butternut Squash and Caramelized Onion Mac & Cheese
- Prosciutto-Wrapped Apples
- Bacon-Wrapped Gorgonzola-Stuffed Dates
- Butternut Squash and Apple Crostini
- Fig and Ricotta Crostini
- Chicken Pecorino Skewers
- Caprese Salad Skewers
- Stuffed Mushrooms
- Shrimp and Avocado Bites
- Cucumber and Smoked Salmon Bites
- BBQ Pulled Pork Sliders (\$4/pc)
- Grilled Eggplant and Vidalia Onion Bruschetta
- Spanakopita

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### **Stations: \$5/person each**

- Raw Bar: Oysters, Shrimp, Clam Chowder
- Bruschetta Crostinis
- Vegetable Crudite
- Cheese Display
- Assorted Flatbreads

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### **Entrees: Pricing Varies \$28-\$50/plate (priced for sit-down meal)**

- Pecorino Glazed Salmon
  - Spinach and Feta Stuffed Chicken
  - Gourmet Burgers with Seasonal Slaw
  - BBQ Pulled Pork with Brioche Buns
  - BBQ Chicken Breast
  - Roasted Half Chicken
  - Chicken Pecorino
  - Bruschetta Chicken and Pasta
  - Braised Short Ribs
  - Steak Tips
  - Roasted Beef Tenderloin
  - Pasta Primavera
  - Roasted Tomato and Garlic Pasta
  - Mushroom and Spinach Linguini
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**Sides: Included in entree price**

- Roasted Heirloom Tomatoes
- Parsnip Mashed Potatoes
- Autumn Salad with Sunflower Seeds, Bacon, Tomatoes, Brie
- Summer Salad with Strawberries and Mandarin Oranges
- Cranberry Apple Salad
- Roasted Beets
- Local Hearth Bread and Whipped Butter
- Garlic-Herb Roasted Red Bliss Potatoes
- Roasted Root Vegetables
- Truffle Fries

The above menu is a sample of what we have done in the past, we like to create sample menus for every event depending on your budget and preferences.

Staffing is \$35/hour per staff member, 4 hour minimum