

# The Farmer's Daughter Wedding Catering Menu

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**The Farmer's Daughter offers contemporary American comfort food as well as globally influenced cuisine. We have the flexibility to service intimate gatherings for in home catering, office lunches or weddings and grand affairs. Select your favorites from our extensive menu or we'll work with you to create a custom menu.**

## **Service Tailored to Your Needs**

We want to give you complete assurance that our commitments will be carried out on schedule and fulfilled to your satisfaction. Whether you are looking for affordable drop off or pick up catering, buffet service or full service catering with wait staff, equipment rental, flowers and cake, we are happy to enlist the services of our preferred vendors to ensure that you realize your vision for your event.

## **Drop Off Service**

Sometimes you just need food dropped off. No servers, no elaborate set up, just great food! Your food will be delivered in disposable containers and platters with disposable serving utensils to be served as is or can be transferred to your own serving pieces. Disposable warming dishes and sterno are available for an additional charge. Sales tax & delivery charges apply. Gratuities are always appreciated. *(Note: not all menu items are suitable for Drop Off Service, as they require assembly on site. We can advise you on your selection during your consultation.)*

## **Buffet Service**

Prefer to leave the set up details to us? We can do that! Our staff arrives well in advance (usually 90 minutes) to set up your self-serve buffet tables with polished chafing dishes, ceramic platters and regular serving utensils and white buffet table cloths if needed. We can also use any linens you provide to coordinate with your event colors. We stay through your dinner service to replenish the buffet then break it down and leave quietly for you to enjoy your evening. Labor for set up, buffet maintenance and tear down are charged at \$20 per hour per staff member. The number of hours charged and number of staff you will need depends on the size and duration of your event. Minimum is 3 hours and two staff members. Service time and number of staff will be specified on the contract. Any hours exceeding the contracted time will be billed within 14 days of the event at \$20 per hour per staff member and will be due upon receipt. Sales tax & delivery charges apply.



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***The following menu pricing is for the cost of food only. It does not include the cost of delivery, certain disposables, tax, gratuities or labor. Please see our policies for full details and ask for a complimentary consultation for an accurate quote.***



## **Tier One Menu and Pricing** **\$15.00 per person 25 person minimum**

*1 Entrée, 2 Sides, 1 Salad, 1 Bread Selection and 2 Beverage Selections*  
*\*Add a second Tier One entrée for \$5.00 per person*

### **Entrée Selections**

#### **Southwest and BBQ**

Tequila Lime Chicken with Roasted Poblano Cream Sauce **(GF)**

Flame Grilled Chicken Breast topped with Roasted Green Chilies, Monterey Jack cheese and Pico De Gallo **(GF)**

Pulled Pork with Sweet Smoky BBQ Sauce **(GF)**

Raspberry Chipotle Grilled Chicken Breasts or Pork Loin Medallions **(GF)**

Flame Grilled Pork Chops with sweet and smoky BBQ sauce **(GF)**

Beef Barbacoa, with Tomatoes, Peppers, and Southwest Spices served with Corn or Flour Tortillas (Can be served with **(GF)** for .50 per wrap)

Three Cheese Enchiladas with Chipotle Cream Sauce **(V)**

Salsa Verde Cheese and Chicken Enchiladas

Slow Roasted Pork Carnitas with Corn or Flour Tortillas (Can be served with **(GF)** for .50 per wrap)

Slow Roasted BBQ Beef Brisket \* add \$1 per person (Can be served with **(GF)** for .50 per wrap)

\*Condiment bar of shredded cheese, sour cream and choice of pico de gallo, salsa verde or roasted tomato salsa can be added for \$1 per person



## **Tier One Menu Continued**

**\$15.00 per person 25 person minimum**

*1 Entrée, 2 Sides, 1 Salad, 1 Bread Selection and 2 Beverage Selections*

*\*Add a second Tier One entrée for \$5.00 per person*

### **Entrée Selections**

#### **Traditional and Global Influence**

Cheese Tortellini a Creamy Pesto Sauce with Sun Dried Tomatoes (V)

Stuffed Chicken Breasts with Spinach and Feta

Stuffed Chicken Breasts with Dijon, Ham and Swiss Cheese

Main Course Meatloaf with a Sweet and Tangy Glaze

Parmesan and Herb Crusted White Fish with Garlic and Lemon

Pan Seared White Fish with Fresh Mango Pepper Salsa (GF)

Tuscan Chicken Breast topped with Goat Cheese, Sun Dried Tomatoes and Basil (GF)

Chicken Marsala with sautéed Crimini and Button Mushrooms

Sautéed Chicken Breast in a White Wine and Lemon Beurre Blanc Sauce with Artichokes and Capers

Caprese Chicken with Blistered Tomatoes, Buffalo Mozzarella and Fresh Basil (GF)

Linguini with Chipotle Cream and Creole Spiced Grilled chicken

Rigatoni Pasta with Grilled and Sliced Pork Sausage in a Vodka Cream Sauce with Parmesan, Spinach and Roasted Red Peppers (Can be prepared without Sausages for a Vegetarian Option (V))

Mushroom Risotto with Parmesan and White Wine (V) (GF)

Grilled Pesto Pork Tenderloin (GF)

Cuban Mojo Marinated Pork Roast (mint, cilantro, orange, lime, cumin, oregano and garlic) (GF)

Flame Grilled Beef with Chimichurri Sauce - A Colorful Spicy and Flavorful Argentinian Sauce made of Fresh Herbs Olive Oil, Peppers and a dash of Vinegar (GF)

Roasted Zucchini in Marinara Stuffed with Black Beans, Brown Rice, Mushroom, Onion and Cheese (V) (GF)



## **Tier Two Menu and Pricing**

**\$17.00 per person 25 person minimum**

*1 Entrée, 2 Sides, 1 Salad, 1 Bread Selection and 2 Beverage Selections*

*\*Add a second Tier One entrée for \$5.00 per person*

*\*Add a second Tier Two entrée for \$6.00 per person*

### **Entrée Selections**

Lasagna with Sweet Italian Sausage

Vegetable Lasagna - Spinach, Portobello Mushroom, Ricotta, Mozzarella, Marinara and Béchamel Sauce **(V)**

Mediterranean Stuffed Pork Loin with Spinach, Sundried Tomatoes and Pinenuts

Wild Mushroom Ravioli in a Sage and Roasted Garlic Spinach Cream Sauce **(V)**

Stuffed Chicken Breasts with Asparagus, Swiss and Prosciutto

Chicken and Ricotta Ravioli in Garlic and Olive Oil with Roasted Asparagus, Mushrooms and Parmesan

Shrimp Diablo, Flame Grilled Shrimp tossed in a Chipotle Cream Sauce over Linguini

Pork Loin with Bourbon Soaked Fig Glaze **(GF)**

Grilled Salmon with Fresh Mango Pepper Salsa **(GF)**

Steak Roulade Stuffed with Cremini Mushroom, Spinach and Bleu Cheese

Honey and Walnut Crusted Salmon **(GF)**

Dry Rubbed Steak with Grilled Corn and Roasted Tomato Salsa **(GF)**

Classic Red wine and Herb Braised Pot Roast

Grilled and Sliced Sirloin Steak with Garlic Pesto Butter \*add \$1.00 per person **(GF)**

Grilled Baby Lamb Chops with Mint Pesto \*add \$1.00 per person **(GF)**

Marinated Grilled Sirloin with Horseradish Cream Sauce \*add \$1.00 per person **(GF)**



## Side Dishes

**Choose two from the lists of Vegetables, Beans and Grains or Potatoes and Pasta**

*Note: Some premium side selections incur an additional charge for Tier One*

### Vegetables

*All vegetable sides are vegetarian and gluten free unless otherwise noted (V) (GF)*

Colorful Steamed Vegetables with Herbed Butter

Sweet Buttered Corn Nibbles

Mini Corn on the Cobb with Butter or Chili Lime Butter

Chargrilled Corn and Red Peppers with Chipotle Butter

Deviled Glazed Carrots

Baby Peas with Fresh Tarragon and Butter

Fresh Steamed Green Beans with Lemon and Olive Oil or Herbed Butter

Fresh Steamed Broccoli with Lemon and Olive Oil or Herbed Butter

Grannies Slow Cooked Green Beans with Bacon and Onions (Not Vegetarian)

\* Sautéed Kale with Garlic, Lemon, Crushed Red Pepper and Olive Oil

\* Seasonal Grilled Vegetables with a Rosemary Balsamic Reduction

\* Roasted Asparagus with Olive Oil and Garlic

\* Roasted Brussel's Sprouts with Olive Oil and Garlic

\* Sautéed Baby Carrots and Snow Pea Pods with Ginger and Toasted Sesame Oil

\* **Tier 1 pricing add .50 per person**



## Side Dishes Continued

Choose two from the lists of Vegetables, Beans and Grains or Potatoes and Pasta

*Note: Some premium side selections incur an additional charge for Tier One*

### Beans and Grains

*All are gluten free unless otherwise noted (GF)*

Cumin Black Beans with Fire Roasted Tomatoes and Cilantro (V)

Charro Beans with Pork, Onion and Spices

Traditional Refried Beans

BBQ Baked Beans

Seasoned Lentils (V)

Rice Pilaf – Not Gluten Free

Coconut Scented Jasmine Rice with Toasted Coconut Flakes (V)

Steamed White or Brown Rice (V)

Sonoran Rice with Tomatoes, Onion and Southwest Seasoning

Cilantro Lime Rice (V)

Quinoa with Garlic Herbed Butter (V)

### Potatoes and Pasta

Mashed Potatoes (Choose from Traditional, Roasted Garlic, Horseradish or Smoky Chipotle) (V) (GF)

Herb and Garlic Roasted Red Skin Potatoes (V) (GF)

Creamy Old Fashioned Potato Salad (V) (GF)

Roasted Sweet Potatoes (V) (GF)

Brown Sugar Mashed Sweet Potatoes (V) (GF)

\*Creamy Potatoes Au Gratin (V)

Creamy Old Fashioned Macaroni Salad (V)

Herbed Vegetable Couscous (Can be made Vegetarian by Request) (V)

Orzo Pasta with Garlic Oil, Basil and Sundried Tomato (V)

Linguini with Garlic Oil, Parmesan and Fresh Parsley (V)

\*World's Best Mac n' Cheese (Choose from Classic Three Cheese (V), Green Chili (V) or Smoked Gouda with a Bacon Panko Crust)





## Salads (V)

Choose one selection

Classic Caesar – Romaine lettuce, shaved parmesan, croutons and Caesar dressing

Southwest Caesar – Romaine lettuce, cotija cheese, southwest seasoned croutons and jalapeno Caesar dressing

Mexicali Salad – Mixed greens, tomato, cilantro, black beans, sweet corn, tortilla strips and chipotle ranch dressing

Spring Green Salad – Mixed greens, tomato, cucumber, red onions, carrots and choice of Ranch, Blue Cheese, or Balsamic Vinaigrette **(GF)**

Creamy Cole Slaw – Green and purple cabbage, carrot, green onion and classic Cole slaw dressing **(GF)**

Strawberry Spinach Salad - Spinach, strawberries, red onion, feta cheese and poppy seed dressing **(GF)**

## Breads (V)

Choose one selection

Cornbread Muffins and Honey Butter

Dinner Rolls and Whipped Butter

Soft Sandwich Buns

Chips and Salsa

## Beverages

Choose two selections

*\*Beverages not included in Drop Off Service*

Iced Tea

Pink or Regular Lemonade

Fruit Punch

Cucumber or Strawberry Water



## Appetizers

### Platters and Dips – Per Person 25 person minimum

#### **Creamy Shrimp Scampi Dip with Mozzarella and Parmesan**

Served with crostini

3.50 per person

#### **Crudité (V) (GF)**

Tomatoes, cucumbers, cauliflower, broccoli, carrots, celery, cilantro ranch dip

2.00 per person

#### **Chips, Salsa and Guacamole (V)**

Tortilla chips, fire roasted tomato salsa and guacamole

2.50 per person

#### **Bruschetta Duo and Olive Platter (V)**

Garlic crostini, tomato bruschetta, artichoke and red pepper tapenade and olives

3.25 per person

#### **Hummus Trio and Pita Triangles (V)**

Original, basil pesto and roasted red pepper hummus and soft pita bread

3.00 per person

#### **Parmesan Spinach Artichoke Dip (cold) (V)**

Served with crostini and carrot and celery sticks

2.50 per person

#### **Spinach Queso Dip (hot) (V)**

Served with tortilla chips

2.50

#### **Savory Cheese and Fruit Platter**

Swiss, pepper jack, cheddar, brie, grapes, strawberries, walnuts, salami, olives and assorted crackers

3.50 per person (Salami can be omitted or replaced with Bleu Cheese or almonds for a vegetarian option (V))

#### **Meatballs**

Choose from marinara, mushroom cream sauce, raspberry chipotle or smoky sweet BBQ

2.00 per person (3 meatballs per serving)



## Appetizers

### Skewers, Picks and Kabobs – Per Piece 25 piece minimum

#### **Pesto BLT Bites**

Bacon, bib lettuce, tomato and pesto mayo and bread rounds, stacked on a bamboo pick  
2.25 per piece

#### **Tortellini Pesto Pops (V)**

Skewered tri-colored cheese tortellini, black olive, cherry tomato and fresh pesto  
2.00 per piece

#### **Shrimp and Chorizo Bites (GF)**

Spanish style tapas on a bamboo pick  
2.25 per piece

#### **Grilled and Chilled Steak Sate (GF)**

Choose from chimichurri sauce, horseradish aioli or peanut sauce  
2.25 per piece

#### **Chicken Skewers (GF)**

Choose from lemon-herb with roasted garlic aioli, teriyaki honey glazed (not gluten free) with peanut sauce or smokehouse rubbed with smoky sweet BBQ sauce  
2.25 per piece

#### **Fruit Skewers (V) (GF)**

Pineapple, cantaloupe, honeydew, strawberries, grapes and minted honey  
1.50 per piece

#### **Antipasto Salad Kabobs**

Mozzarella ball, olive, salami, grape tomato, roasted red peppers, salad greens and balsamic vinaigrette  
(Can be made vegetarian by replacing salami with marinated artichokes (V))  
2.50 per piece

#### **Caprese Picks (V)**

Mozzarella, basil, grape tomato and a balsamic reduction  
1.50 per piece

#### **Skewered Watermelon & Feta (V) (GF)**

Drizzled with mint vinaigrette  
1.75 per piece



## Cool Appetizers – Per Piece

25 piece minimum

### **Prosciutto, Brie and Cranberry Crostini**

Served with fresh mint and a balsamic glaze

2.50

### **Smoked Salmon and Herbed Cream Cheese Canapes**

Served on pumpernickel with fresh dill

2.25 per piece

### **Prosciutto-Wrapped Focaccia Fingers**

Choose from a mustard-mascarpone or basil aioli dip

2.25 per piece

### **Smoked Almond and Cream Cheese Endive Cups (V) (GF)**

Served with sweet jalapeno jelly

1.75

### **Chilled Stuffed Dates (GF)**

Goat cheese, bacon crumbles and chives

1.75 per piece

### **Chilled Roast Beef Crostini**

Topped with gorgonzola horseradish cream sauce

2.25 per piece

### **Classic Deviled Eggs (V) (GF)**

Chives and parsley

1.75 per piece

### **Premium Shrimp Cocktail (GF)**

Served with fresh made cocktail sauce and lemon or creamy and spicy remoulade sauce

2.00 per piece

### **Tarragon Chicken Salad Bites**

Roasted chicken breast, toasted walnuts, grapes, celery and onion, served on puff pastry rounds

2.25 per piece



## Warm Appetizers – Per Piece

25 piece minimum

### **Bacon Wrapped Stuffed Dates (GF)**

Dates stuffed with blue cheese and wrapped in bacon

2.25 per piece

### **Cajun Shrimp Guacamole Bites**

Tortilla rounds with grilled shrimp, guacamole and Cajun spice

2.25 per piece

### **Cranberry and Brie Puffy Pastry Blossoms (V)**

Flaky puffed pastry bites with a creamy sweet tart filling

2.00 per piece

### **Spanakopita Bites (V)**

Feta cheese, spinach and tzatziki sauce

1.50 per piece

### **Stuffed Mushrooms**

Choose from sweet Italian sausage or \*spinach and artichoke (V)

1.75 per piece

### **Bacon Wrapped Stuffed Jalapenos (GF)**

Smoked Gouda and Cheddar

2.50 per piece

### **Coconut Shrimp**

Served with Sweet Chili Sauce

2.00 per piece

### **Mini Crab Cakes**

Served with creamy lemon dill aioli

2.25 per piece



## Desserts (v)

*All desserts have a 25 person or per piece  
Minimum unless otherwise noted*

### **Assorted Cookie and Brownie Bite Platter with Fresh Strawberries**

2.50 per person

### **Chocolate Chip or Assorted Cookies**

Sold by the Dozen

\$12

### **Chocolate Dipped Rice Crispy Treats**

\$2 per piece

### **Strawberry Cream Puff Kabobs with Chocolate Espresso Drizzle**

\$2 per piece

### **Scottish Short Bread Cookies, Strawberries and Chocolate Espresso Fondue Dip**

\$3.50 per person

### **Chocolate Pudding Bundt Cake with Fresh Strawberries**

\$2 per person

### **Lemon Mini Cakes and Raspberry Cream Coffee Cakes Platter**

\$2.00 per person

### **Three Layer Chocolate Mousse Cake Bites**

\$2.25 per piece

\*24 piece minimum, then ordered in increments of 12

### **Three Layer Vanilla Mousse Cake Bites**

\$2.25 per piece

\*24 piece minimum, then ordered in increments of 12

### **Whole Sliced New York Cheese Cake**

Serves 16 at \$3 a serving

\$48

### **Whole Sliced New York Cheese Cake with Fresh Strawberry Sauce**

Serves 16 at \$4 a serving

\$64