

Farm Country Catering Tour Menu

Platter Pricing for 12 guests.

Goat Cheese Bruscetta..lavender flavored with black berries, strawberries, blue berries drizzed with light balsamic on garlic crostinis	95
Hummis: sundried tomato, black bean or roasted garlic and basil served with grilled sliced flatbreads or sour dough crostinis	75
Domestic Cheese Platter with berries, water crackers or garlic crostinis	95
Imported Cheese Platter with Charcuterie and condiments of roasted peppers, berries, olives, crostinis and honey for (10)	145
Shrimp Cocktail or Cajun Shrimp served Chilled, 36 pieces	145
Mini Vegetable Wraps	75
Fried Artichoke Hearts with horseradish dip	85
Miami Crudite Platter..radish, asparagus, mini purple and orange carrots, English cucumbers, organic celery with a lime dill yogurt dip	85
Tacos. shrimp, chorizo and cucumber with cilantro pesto	95
Assorted Paninis cut in half or quarters	75
Assorted Wraps cut in thirds	75
Spring Mix Salad Bowl with all the trimmings	40
Baby Arugula with cherry tomatoes, shaved romano, croutons, endive and radicchio with house made balsamic vinaigrette	40
Classic Caesar with croutons and cherry tomatoes	40
Baby Spinach with grilled pineapple, feta cheese, cherry tomatoes, diced cucumbers, toasted almonds with a sesame teriyaki dressing	40