

Dinner

(Available Tuesday - Sunday)

Package 1 (\$38 per/person):

Appetizers to be offered to your guests:

Soup {seasonal selection}

FARMiCiA Salad {lettuces & garden vegetables, croutons, herb vinaigrette on the side}

FARMiCaesar Salad {romaine, egg-free dressing, croutons, Parmigiano Reggiano}

Beet & Fennel Salad {fresh orange-rosemary citronette, young greens, feta}

French Lentil Salad {baked goat cheese, greens, sherry dressing}

Entrees to be offered to your guests:

Boneless Pork Chop {honey-garlic grilled, buttermilk mashed potatoes, broccoli, Dijon sauce}

Meadow Run Farm Chicken Breast { herb-roasted, sweet corn polenta, farm green beans, basil salsa verde }

Duck Breast {crisped skin, sun-dried cherry glaze, native grains pilaf, sautéed sugar peas w/sage}

St. Peter's Fish {classic sauté, lemon thyme butter, roasted potatoes, sautéed spinach}

Vegetarian & Vegan

Roasted Eggplant Cannelloni {Italian grain & home-made ricotta filling, roasted tomato sauce, greens}

Mexican Hot Pot {tofu, summer squash, black beans, peppers, cilantro, jalapeños, coconut, pickled cactus}

Dessert to be offered to your guests:

Harvest Fruit Crisp {local fruits, baked under brown sugar streusel topping, vanilla ice cream}

Classic Vanilla Bean Crème Brûlée {citrus flecked shortbread cookie}

Package 2 (\$45 per/person):

Appetizers to be offered to your guests:

Capellini & Sautéed Tofu {roasted butternut squash, spinach, olive oil, pumpkin seeds}

FARMiCiA Salad (vegan) {lettuces & garden vegetables, croutons, herb vinaigrette on the side}

Tuscan Grain Salad (vegan) {organic spelt, chopped garden vegetables, lemon-basil vinaigrette, arugula}

Crabmeat & Asian Pear Salad {almonds, lemon/mint dressing, lettuces, creamed avocado}

FARMiCaesar Salad {romaine, egg-free dressing, croutons, Parmigiano Reggiano}

Beet & Fennel Salad {fresh orange-rosemary citronette, young greens, feta}

French Lentil Salad {baked goat cheese, greens, sherry dressing}

Entrees to be offered to your guests:

Rib-Eye {flame grilled, chive mashed potatoes, sautéed greens & blue cheese butter}

Boneless Pork Chop {honey-garlic grilled, buttermilk mashed potatoes, broccoli, Dijon sauce}

Duck Breast {crisped skin, sun-dried cherry glaze, native grains pilaf, sautéed sugar peas w/sage}

Meadow Run Farm Chicken Breast { herb-roasted, sweet corn polenta, farm green beans, basil salsa verde }

Wild Alaskan Salmon {pan crisped, roasted beets, lentils, Swiss chard, creamy herb sauce}

St. Peter's Fish {classic sauté, lemon thyme butter, roasted potatoes, sautéed spinach}

Vegetarian & Vegan

Roasted Eggplant Cannelloni {Italian grain & home-made ricotta filling, roasted tomato sauce, greens}

Mexican Hot Pot {tofu, summer squash, black beans, peppers, cilantro, jalapeños, coconut, pickled cactus}

Desserts to be offered to your guests:

Rich Bittersweet Flourless Chocolate Torte {chocolate ice cream & chocolate fudge sauce}

Classic Vanilla Bean Crème Brûlée {citrus flecked short bread cookie}

Local Orchard Fruit Crisp {local fruits, baked under brown sugar streusel topping, vanilla ice cream}

Seasonal Fruit Sorbet