

**Lunch**  
**(Available Tuesday - Friday)**

**Package 1 (\$20 per/person):**

**Appetizers:**

Soup of the Season

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

FARMiCaesar Salad {romaine, egg free dressing (not vegan), croutons, parmesan}

**Sandwiches & Entrees:**

Grilled Chicken Breast {red onion, tomato, lettuce, pesto, brioche roll, French fries}

Pan Crisped St. Peter's Fish Filet {lemon butter, roasted potatoes, Swiss chard}

Chicken Enchiladas {with chipotle crema & mild salsa verde, queso fresco tomato-avocado salsa}

The Chef's Frittata {mesclun salad, walnuts, apples, creamy balsamic dressing}

Nova Salmon & Egg Salad {multi-grain bread, tomatoes, lettuce, aside cucumber & fennel}

Soy Sausage on Grilled Pita (not vegan) {roasted tomatoes, peppers & onions, melted cheese w/ garden salad}

Mexican Hoagie {smoked turkey, citrus roasted peppers/onions, goat cheese, chipotle spread, lettuces in a tortilla}

Grilled Tuna {spinach, tomatoes, cucumber, tapenade, Caesar dressing}

**Dessert:**

Rich Bittersweet Flourless Chocolate Torte {chocolate ice cream and whipped vanilla cream}

Classic Vanilla Bean Crème Brûlée {citrus flecked sugar cookies}

**Package 2 (\$25 per/person):**

**Appetizers:**

Soup of the Season

Trio of Spreads w/ Baguette {artichoke pesto, Tuscan white bean & olive tapenade}

Roasted Beets & Shaved Fennel Salad {citrus dressing, greens, feta cheese}

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

FARMiCaesar Salad {romaine, egg free dressing (not vegan), croutons, parmesan}

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

**Sandwiches & Entrees:**

Crab Cake on Brioche {sandwich fixings, herb mayo, fruit salad}

Grilled Chicken Breast {red onion, tomato, lettuce, pesto, brioche roll, French fries}

Pan Crisped St. Peter's Fish Filet {lemon butter, roasted potatoes, Swiss chard}

Chicken Enchiladas {with chipotle crema & mild salsa verde, queso fresco tomato-avocado salsa}

The Chef's Frittata {mesclun salad, walnuts, apples, creamy balsamic dressing}

Nova Salmon & Egg Salad {multi-grain bread, tomatoes, lettuce, aside cucumber & fennel}

Soy Sausage on Grilled Pita (not vegan) {roasted tomatoes, peppers & onions, melted cheese w/ garden salad}

Mexican Hoagie {smoked turkey, citrus roasted peppers/onions, goat cheese, chipotle spread, lettuces in a tortilla}

Grilled Tuna {spinach, tomatoes, cucumber, tapenade, Caesar dressing}

**Desserts:**

Key Lime Tart {graham cracker crust, mango sauce & whipped vanilla cream}

Local Orchard Fruit Crisp {local apples & pears w/sun-dried cherries, baked under brown sugar streusel}

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

Classic Vanilla Bean Crème Brûlée {citrus flecked sugar cookies}