



Our Commitment

*To bring you the freshest food that our land has to offer.
In addition, we will provide you with all the necessary
skills and tools to make your event successful.*

Our Products

*We use local growers, vendors and suppliers of fine
foods here in this part of the country to prepare your
special event.*

Luncheons

Dinner Parties

Cocktail Parties

Holidays

Special Events

Wine Dinners

Corporate Events

Gathering of Friends

Wine Tours

Farm Country Kitchen

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www.farmcountrykitchen.net

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Farm Country Kitchen

Vegetarian Entrees and Side Dishes

~ Breaded or Non breaded eggplant parmagian

~Grilled zucchini, eggplant and roasted pepper napoleans with melted fresh mozzarella, ricotta infused basil with a splash of light tomato sauce.

~Pasta with broccoli rabe, grilled asparagus, sautéed in garlic with virgin olive oil and topped with shaved pecorino romano cheese.

~Cavatelli or Farfalle pasta tossed with a basil pesto cream sauce topped with roasted pignoli nuts.(very flavorful)

~Pasta Pulto..crushed tomatoes, garlic, pitless green and black olives, basil, goat cheese, capers and mushrooms.

~Rigatoni Pugliese..eggplant, crushed tomatoes, onions, chopped

~Penne Alpino..pasta tubes, walnuts, zucchini, asparagus and a Gorgonzola cream sauce.

~Pasta Napolentane..tomatoes, basil and fresh mozzarella.

~Pasta Fungi..shiitake mushrooms, green peas and crimini mushrooms, with a basil and roasted garlic cream sauce with a touch of marinara

Staffing

Waitress and bartender 30.00 per hour

Hot food will have complete set up of holding trays and sternos

Farm Country Kitchen

Salads..over spring mix, arugula, romaine hearts or spinach 35.00

Park Bench.. cranberries, almonds, feta cheese, cucumbers, carrots, cabbage, grape tomatoes and basil dressing.

Land Mark.. diced apricots, walnuts, gorgonzola cheese, cucumber, carrots, cabbage, grape tomatoes and balsamic

Sophia.. fresh roasted peppers, fresh mozzarella, chopped basil, olives, grilled eggplant, cabbage, carrots, cucumber and grape tomatoes with red wine vinaigrette.

The Senorita.. sliced mango, feta cheese, chopped walnuts, cilantro, cabbage, carrots, cucumbers, grape tomatoes with a cusabi dressing..

The Mozart Antipasta. grilled asparagus, grilled eggplant, roasted peppers, fresh mozzarella, chopped basil, cabbage, carrots, cucumbers, grape tomatoes & balsamic dressing

The Gulf Salad.. with, endive, chick peas, radicchio, pine nuts, goat cheese, cucumbers, cabbage, carrots, over a spring mix salad with a cusabi dressing..

The Napa Salad.. toasted almonds, chopped endive, apples, grape tomatoes, gorgonzola cheese, endive, chick peas, cucumbers, cabbage, carrots over a spring mix salad with a basil dressing..

Farm Country Kitchen

Pasta Bowls(12 inch bowls, feeds 12-15 as a side)\$35.00

Rustica...broccoli rabe, roasted peppers, fresh mozzarella, red onion, garlic and virgin olive oil with pecorino cheese.

Viola Pasta Salad... grilled chicken, broccoli florettes, fresh mozzarella, chopped spring onions, grilled asparagus and tossed with virgin olive oil

Frisco Pasta Salad... grilled chicken, feta cheese, chopped basil, sundried tomato, and tossed with virgin olive oil

Senora Pasta Salad... grilled shrimp, gorgonzola cheese, fresh mozzarella, roasted peppers, broccoli, pecorino cheese and tossed with olive oil

The Bella Pasta Salad... pasta, grilled shrimp, chick peas, snap peas, spinach, pecorino cheese, and tossed with virgin olive oil.

Pasta Nonna...assorted grilled vegetables, pecorino, mozzarella and feta cheese with virgin olive oil, garlic and basil

Farm Country Kitchen

Veal

Veal Medallions with Wild Mushrooms

Veal Medallions with Prosciutto & Artichokes

Veal with Lemon, Butter, Wine & Spinach

Veal with Caramelized Shallots, Capers & Herbs

Half \$100.00 Full \$180.00

Chicken

Boneless Breast with Artichokes, Roasted Peppers, Prosciutto, Wine & Garlic Sauce

Roasted Peasants 1/2 Chicken with Fingling Potatoes

Rosemary Chicken with a Shallot Chardonnay Wine Sauce & fresh Spinach

Lamb & Beef market price

New Zealand Rack of Lamb with a Dijon Herb Crust

New Zealand Lamb with a Port Wine & Shitake Mushroom Sauce

*Tenderloins of Beef
Sauces & Accouterments*

Pasta

Half \$60.00 Full \$130.00

Chicken del Sol - Chicken, Cream 7 Tomatoes

Rigatoni Gembeli - Tomatoes, Basil, Goat & Fresh Mozzarella Cheese

Penne Belgemi - Grilled Chicken, Mushrooms with Garlic, Herb Balsamic Sauce

Mini Rigatoni Provencal - Assorted Vegetables, Herbs, Garlic and Virgin Olive Oil

Baked Ziti Rustica - Ham, Eggplant & Three Chesses

Side Dishes

(2.00 pp)

Mashed sweet potatoes

Mashed Fingerling potatoes

Roasted New Potatoes

Broccoli Rabe

Haricot Verts

Broccoli and Cauliflower

Grilled Asparagus Oreganata

Additional menus may be prepared and created according to your event. Please ask your catering advisor.

Farm Country Kitchen

Special Catering Trays

Broiled Sea Scallops.. lemon butter, dry wine, breading, thyme, lemon zest
165.00 full tray

*Baked Salmon..fresh herb horseradish crust or broiled with lemon butter
garlic and shallots with fingeling potatoes*
150.00 full tray

Pecorino Cheese and Bacon Wrapped Shrimp..
150.00 full tray

*Chicken Valermo..sauteed with shallots, garlic, basil, mushrooms,
Tarragon, prosciuto, stock and brandy*
130.00 full tray

Seared Tuna Loin... served rare sliced with a wasabi cream and sesame oil
Soy dipping sauce
185.00 full tray

*Chicken Marsala..boneless breast sauteed with garlic, shallots, Marsala
wine and shiitake mushrooms*
130.00 full tray

*Pasta Basilico..pasta tossed with a fresh basil cream pesto with pecorino
cheese and chunks of chicken .*
130.00 full tray

*Stuffed Loin Of Pork..dried cranberries, crushed walnuts, Gorgonzola
cheese and dressed with carrots and potatoes in a hearty gravy*
130.00 full tray

Stuffed Lobsters and Whole Clams..25.00 per person

*Stuffed Chicken Breast..boneless breast with prosciuto, broccoli rabe and
fontina cheese topped with a light gravy*
130.00 full tray

*Pasta Mediterranean..shrimp sauteed with garlic, shallots, spinach,
artichoke hearts, basil, roasted peppers and olive oil..*
135.00 full tray

*Pasta Del Sol..chicken sauteed with garlic, tomatoes, cream, pecorino
cheese and basil tossed with penne pasta..*
110.00 full tray

Farm Country Kitchen

Wrap Platters (choose 4 types per platter total 12-14 per platter)

Cost: 70.00 per platter.

Frenchman..maple turkey, swiss chese, vine ripe tomato, lettuce.

Hunters Wrap...maple ham, munster cheese, honey mustard, vine ripe tomato,
lettuce.

The Southshore..Cajun chicken, salsa, avcado, sour cream, jack cheese and
chopped lettuce.

The Vedura...assorted grilled vegetables, fresh mozzarella, pesto.

The Rustic Wrap...roastbeef, horseradish mayo, havarti cheese, vine ripe tomato,
chopped lettuce and tomato.

The Gondola...roast beef, garlic salt, mozzarella cheese, vine ripe tomato,
chopped lettuce, mayo.

The Orient..grilled chicken, melted munster, basil mayo, vine ripe tomato, lettuce

The Golden Pond..grilled chicken, melted swiss cheese, honey mustard, vine ripe
tomatoes, chopped lettuce.

The Cozumel..blackened chicken, mango salsa, melted jack cheese.

The St. Barts..peppercorn turkey, roasted peppers, chopped lettuce and swiss
cheese.

The Border Wrap...grilled chicken, roasted peppers, jack cheese, vine ripe
tomato, lettuce with cilantro pesto.

The Nemo Wrap..tuna salad, avacado, boiled egg with mayo tomato, chopped
lettuce.

The Chicken Salad...chopped lettuce, vine ripe tomato.

Farm Country Kitchen

Sandwiches and Paninis Platter(12-14 per platter)

Cost: 70.00 per platter

The Gemma Pannini. Grilled chicken, grilled eggplant, roasted peppers, fresh mozzarella, pesto on semolina bread.

The Frenchman Wrap...honey maple turkey, swiss cheese, vine ripe tomato, lettuce, mustard.

The The Amore Panini...grilled seasoned sirloin, sliced vine ripe tomato, olive oil, fresh mozzarella on italian semolina bread with a side salad.

The Palermo Panini...breaded cutlet, sliced tomato, sopressata, melted provolone on italian bread with olive oil and a splash of balsamic with a side salad.

Wantucket Panini..breaded cutlet, prosciutto, melted mozzarella, vine ripe tomato on italian bread with a pasta salad.

Roast Beef..on a roll with choice of cheese, mayo, horseradish mayo, or romalaude with lettuce and tomato.

Farm Country Kitchen

Specialty Hors d'oeuvres

Grilled Vegetables

Tomatoes & Fresh Mozzarella with Lemon Basil Oil

Grilled Marinated Chicken Skewers

Mini Salmon & Crab Cakes

Assorted Cheese and Berry Trays

Prosciutto Wrapped Asparagus

Zucchini and Basil Frittata

Small Tray (15 People) ~ \$55.00

Large Tray (30 People) ~ \$95.00

baby lamb chops 1.95 per piece

crab cakes Half tray 65.00/120

Farm Raised mussels Halftray 65.00/120

Baked clams (whole or chopped) Doz 10.00

Fried shrimp 1.50 per piece

*Fried artichoke hearts with a creamy cucumber horseradish dip
or fried zucchini stix Halftray 75.00/125*

Seared tuna bites with a spicy remolaude Halftray 95.00/255

Grilled marinated shrimp 1.75 per piece

Goat cheese bruscetta 45.00/ 75.00

Mixed Antipasta Platter 45.00/75.00

(Grilled vegetables, meats and cheeses)

Salads 35.00

Pasta....Spring Mix....Arugula....Spinach....

Soups 55.00

New England Chowder, Seafood Chowder, Sweet Potato Bisque

Sweet Corn Chowder, Vegetable, Lentil, Split Pea