

# THE FARM

— of Beverly Hills —

## PICK UP & DELIVERY MENUS

Thank you for choosing Farm Catering  
Custom orders & full service are available please  
call or email to request a quote

### HOW TO PLACE AN ORDER

*Orders may be placed by phone, online or email*

*We request 48 hours notice for orders*

*Please call in all rush orders & we will do our best to accomidate*

*Orders are confirmed when we receive payment details & email  
a confirmration*

### DELIVERY

*Delivery fees are \$25 in the cities of  
Beverly Hills & Century City*

*Delivery fees outside of Beverly Hills depend on distance,  
please call for quote*

### SERVICWARE, PLATES & PLASTIC

*Prices includ appropriate serving utensils  
Plates & plasticwear are available for \$1/guest  
& include a fork, knife, napkin & plate  
Disposable chafers are available for \$5*

### CHANGES & CANCELLATIONS

*Changes & cancellations are accepted 24 hours prior to your  
pick up or delivery time  
Late cancellations will be charged in full*

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MAIN: 310.273.5578

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## SOUP

TURKEY CHILI	\$18/QT
VEGAN CURRY LENTIL SOUP	\$18/QT

## APPETIZER PLATTERS

TRIO OF PINWHEELS	\$65
<i>Steak, smoked salmon &amp; blackened chicken</i>	
CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE	\$75
BEEF & GOAT CHEESE SKEWERS	\$65
FARMER'S MARKET PLATTER	\$85
<i>Marinated artichokes, assorted olives, chilled asparagus, grilled zucchini, eggplant, yellow squash, roasted bell peppers, tomatoes, buffalo mozzarella cheese, &amp; olive tapenade served with crostini</i>	
RUSTIC CHEESE DISPLAY	\$125
<i>Assorted cheeses with Fresh honey, grapes, candied walnuts, olives &amp; crostini</i>	
CARAMELIZED ONION DIP & HOUSEMADE CHIPS	\$65

## SWEETS

FARM BROWNIE BITES	\$55
MINI DARK CHOCOLATE SEA SALT COOKIES	\$55
BROWNIE BITES & COOKIES	\$65
TRADITIONAL CHEESE CAKE BARS	\$65
LEMON BARS	\$65
RASPBERRY CRUMB BARS	\$65
MINI FRUIT TARTS	\$65

## BREAKFAST PLATTERS

ALL PLATTERS SERVE 10

### FRESHLY BAKED PASTRIES

Assorted Muffins & Croissants Made Fresh Daily

### ORGANIC BERRIES

Strawberries, Blueberries & Blackberries

### GRANOLA & YOGURT

House Made Granola, Greek Yogurt, Honey & Berries

### STUFFED CROISSANTS

Spinach & Feta Or Chocolate

### AVOCADO TOAST

Whole Grain Bread, Smashed Avocado, Arugula, Watermelon Radish, Sesame Seeds, Chili Flakes

### BAGELS & CREAM CHEESE

House Made Everything Bagels With Red Onions, Sliced Cucumbers, Fresh Tomatoes, Fruit Preserves, Butter & Cream Cheese

### HOUSE MADE SALMON LOX & BAGELS

Salmon Lox, House Made Everything Bagels, Capers, Shaved Red Onions, Fresh Tomatoes & Cream Cheese

### MINI BREAKFAST BURRITOS

CLASSIC – Eggs, Bacon, Tomatoes, Cheddar

EGG WHITE – Egg Whites, Spinach, Mushrooms & Goat Cheese

### SCRAMBLED EGGS

### APPLEWOOD SMOKED BACON

### FARM BREAKFAST POTATOES

### TURKEY SAUSAGE

### FRENCH TOAST

### SILVER DOLLAR PANCAKES

### BOX BREAKFAST

Includes Choice of Granola & Yogurt with Berries, Classic Breakfast Burrito or Avocado Toast with Pastry & Orange Juice

## LUNCH PLATTERS

### ASSORTED SANDWICHES

\$55 Grilled chicken with tomatoes, jack cheese, lettuce & country mayo on sourdough

65 Roasted tomato blta with roasted tomatoes, avocado, bacon & arugula on harvest wheat

\$75 Chicken pesto sandwich with housemade basil pesto, mozzarella cheese & arugula on wheat bread

### ASSORTED WRAPS

\$65 Blackened chicken wrap with bacon, tomatoes, onions, baby greens & cilantro aioli

\$75 Grilled vegetable wrap with goat cheese and mixed greens  
Chicken & kale wrap with quinoa, avocado & white balsamic dressing

### FARM CHIPS

\$60 BOX LUNCH \$35  
Includes Sandwich, Side Salad & Cookie

## SALADS

### HARVEST KALE SALAD

\$85 Organic kale, arugula, squash, quinoa, avocado & white balsamic vinaigrette

### SHRIMP & TORTILLA SALAD

\$125 Shrimp, romaine lettuce, corn, black beans, tomatoes, tortilla strips, guacamole, pico de gallo & cilantro dressing

### BLACKENED CHICKEN SALAD

\$115 Blackened chicken breast, romaine, cabbage, grilled corn, pico de gallo & ranch dressing

### FARM COBB SALAD

\$115 Chopped grilled chicken breast, apple-wood smoked bacon, blue cheese, romaine lettuce, avocado, tomatoes, Hard boiled eggs & sherry vinaigrette

### GRILLED CHICKEN MARKET SALAD

\$115 Grilled chicken breast, watercress, organic greens, apples, candied walnuts, cherry tomatoes, grapes & maple honey mustard dressing

### ORGANIC BABY GREENS

\$65 Cherry tomatoes & balsamic dressing

## HOT ENTREES

### TURKEY LASAGNA

\$125 BLACKENED CHICKEN PENNE PASTA \$125  
Grilled vegetables & choice of marinara or olive oil & basil

### CHEESE RAVIOLI

\$95 garlic cream sauce

### ORGANIC FREE RANGE FRIED CHICKEN BREAST

\$115 FARM MEATLOAF \$135

Grass fed beef meatloaf with wild mushroom grav

### OVEN ROASTED CHICKEN

\$115 Lemon chardonnay sauce

### PAN ROASTED SALMON

\$145 CAPPELLINI \$85

Cherry tomatoes, goat cheese, capers, calamata olives & basil infused olive oil

### SALMON GRAIN BOWL

\$155 Farro, Quinoa, Wild Rice, Mushrooms, Snap Peas, Asparagus, Herbs, Cilantro, Arugula & Housemade Kimchi with Lemon Vinaigrette

## SIDES

### GRILLED ASPARAGUS

\$65 GARLIC MASHED POTATOES \$65

### PARMESAN PUREED CAULIFLOWER

\$65 GREEN BEANS & BACON \$65

### GRILLED CORN ON THE COBB

\$65 ROASTED FINGERLING POTATOES \$65

### BRUSSELS SPROUTS WITH LEMON & PARMESAN CHEESE

\$65 ROASTED CAULIFLOWER WITH CHILI FLAKES & CAPERS \$65

### FRESH BAKED CORN MUFFINS WITH HONEY BUTTER

\$1.50/EA ORGANIC GRAINS & ARUGULA \$75

farro, quinoa & brown rice with kim chi, snap peas, asparagus & pre-served lemon vinaigrette

### TOASTED FARRO

\$75 english peas, snap peas, cherry tomatoes, arugula & preserved lemon vinaigrette