## SOUP

Turkey Chili	\$18/QT
VEGAN CURRY LENTIL SOUP	\$18/QT
APPETIZER PLATTERS	
Trio of pinwheels Grilled Vegetable, smoked salmon & blackened chicken	\$75
CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE	\$75
BEET & GOAT CHEESE SKEWERS	\$65
FARMER'S MARKET PLATTER  Marinated artichokes, assorted olives, chilled asparagus zucchini, eggplant, yellow squash, roasted bell peppers, & buffalo mozzarella cheese served with crostini	0
RUSTIC CHEESE DISPLAY Assorted cheeses with Fresh honey, grapes, candied walk olives & crostini	<b>\$125</b> nuts,
CRUDITE & CURRY HUMMUS	\$85
CARAMELIZED ONION DIP & HOUSEMADE CHIPS	\$65
Sweets	
FARM BROWNIE BITES	\$55
MINI DARK CHOCOLATE SEA SALT COOKIES	\$55
Brownie bites & Cookies	\$65
Lemon bars	\$65

\$65

\$65

SEASONAL BERRY CRUMB BARS

MINI FRUIT TARTS

### 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 confirmation

#### **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

## SERVICEWARE, 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

439 NORTH BEVERLY DRIVE, BEVERLY HILLS, CA 90210
WWW.THEFARMOFBEVERLYHILLS.COM
CATERING@THEFARMOFBEVERLYHILLS.COM
MAIN: 310.273.5578
MOBILE: 424-722-1878

THE FARM

# PICK UP & DELIVERY MENUS

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

Breakfast Platters		Lunch platters	Hot Entrees
ALL PLATTERS SERVE 10		ASSORTED SANDWICHES \$125	TURKEY LASAGNA \$125
FRESHLY BAKED PASTRIES Assorted Muffins & Croissants Made Fresh Daily	\$55	Grilled chicken with tomatoes, jack cheese, lettuce & country mayo on sourdough	BLACKENED CHICKEN PENNE PASTA \$125
Organic Berries Strawberries, Blueberries & Blackberries	65	Roasted tomato blta with roasted tomatoes, avocado, bacon & arugula on	Grilled vegetables & choice of marinara or olive oil & basil  CHEESE RAVIOLI \$95
•		harvest wheat Chicken pesto sandwich with housemade basil pesto, mozzarella cheese &	garlic cream sauce
GRANOLA & YOGURT House Made Granola, Greek Yogurt, Honey & Berries	\$75	arugula on wheat bread	ORGANIC FREE RANGE FRIED CHICKEN BREAST \$115
Stuffed Croissants	\$65	ASSORTED WRAPS \$125	FARM MEATLOAF \$135
Spinach & Feta Or Chocolate		Blackened chicken wrap with bacon, tomatoes, onions, baby greens &	Grass fed beef meatloaf with wild mushroom gravy
Avocado Toast	\$75	cilantro aioli	OVEN ROASTED CHICKEN \$115
Whole Grain Bread, Smashed Avocado, Arugula,		Grilled vegetable wrap with goat cheese and mixed greens Chicken & kale wrap with quinoa, avocado & white balsamic dressing	Lemon chardonnay sauce
Watermelon Radish, Sesame Seeds, Chili Flakes			PAN ROASTED SALMON \$145
BAGELS & CREAM CHEESE	<b>\$60</b>	FARM CHIPS \$35	CAPPELLINI \$85
House Made Everything Bagels With Red Onions, Sliced Cucumbers, Fresh Tomatoes, Fruit Preserves, Butter & Cream Cheese		BOX LUNCH \$20/EA Includes Sandwich, Side Salad & Cookie	Cherry tomatoes, goat cheese, capers, catamata ouves & basit infused ouve
	<b>0125</b>	SALADS	oil Salmon Grain Bowl \$155
Salmon Lox, House Made Everything Bagels, Capers, Shaved Red On	<b>\$135</b> <i>ions.</i>		SALMON GRAIN BOWL \$155 Farro, Quinoa, Wild Rice, Mushrooms, Snap Peas, Asparagus, Herbs,
Fresh Tomatoes & Cream Cheese	,	HARVEST KALE SALAD \$85 Organic kale, arugula, squash, quinoa, avocado & white balsamic vinai-	Cilantro, Arugula & Housemade Kimchi with Lemon Vinaigrette
Mini Breakfast Burritos	\$85	e same name, an against, equinous, quintens, an economic e minus	
CLASSIC – Eggs, Bacon, Tomatoes, Cheddar		SHRIMP & TORTILLA SALAD \$125	GRILLED ASPARAGUS \$65
<b>EGG WHITE</b> – Egg Whites, Spinach, Mushrooms		Shrimp, romaine lettuce, corn, black beans, tomatoes, tortilla strips, gua-	GARLIC MASHED POTATOES \$65
& Goat Cheese		camole, pico de gallo & cilantro dressing	
SEASONAL QUICHE	\$55	BLACKENED CHICKEN SALAD \$115	
SCRAMBLED EGGS	\$55	Blackened chicken breast, romaine, cabbage,	GREEN BEANS & BACON \$65
APPLEWOOD SMOKED BACON	\$65	grilled corn, pico de gallo & ranch dressing	GRILLED CORN ON THE COBB \$65
FARM BREAKFAST POTATOES	\$45	FARM COBB SALAD \$115	ROASTED FINGERLING POTATOES \$65
Turkey Sausage	\$65	Chopped grilled chicken breast, apple-wood smoked bacon, blue cheese,	Brussels sprouts with lemon & parmesan cheese \$65
French Toast	\$75	romaine lettuce, avocado, tomatoes, Hard boiled eggs & sherry vinaigrette	ROASTED CAULIFLOWER WITH CHILI FLAKES & CAPERS \$65
SILVER DOLLAR PANCAKES	\$75	GRILLED CHICKEN MARKET SALAD \$115	FRESH BAKED CORN MUFFINS WITH HONEY BUTTER \$1.50/EA
BOX BREAKFAST \$2	20/EA	Grilled chicken breast, watercress, organic greens, apples, candied walnuts,	Organic grains & arugula \$75
Includes Choice of Granola & Yogurt with Berries, Classic Breakfast	Bur-	cherry tomatoes, grapes & maple honey mustard dressing	farro, quinoa & brown rice with kim chi, snap peas, asparagus & pre-
, and the second			amus d langua via signatta

**ORGANIC BABY GREENS** 

Cherry tomatoes & balsamic dressing

rito or Avocado Toast with Pastry & Orange Juice

\$65 served lemon vinaigrette

TOASTED FARRO

vinagrette

english peas, snap peas, cherry tomatoes, arugula & preserved lemon

\$75