

# 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

MOBILE: 424-722-1878

## SOUP

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

## APPETIZER PLATTERS

TRIO OF PINWHEELS	\$75
<i>Grilled Vegetable, 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 &amp; buffalo mozzarella cheese served with crostini</i>	
RUSTIC CHEESE DISPLAY	\$125
<i>Assorted cheeses with Fresh honey, grapes, candied walnuts, olives &amp; crostini</i>	
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
SEASONAL BERRY 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

### SEASONAL QUICHE

### 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 \$125

\$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 \$125

\$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 \$35

### BOX LUNCH \$20/EA

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

\$55 Blackened chicken breast, romaine, cabbage, grilled corn, pico de gallo & ranch dressing

### FARM COBB SALAD \$115

\$45 Chopped grilled chicken breast, apple-wood smoked bacon, blue cheese, romaine lettuce, avocado, tomatoes,  
\$75 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 gravy

### 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 & preserved lemon vinaigrette

### TOASTED FARRO \$75

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