

Lunches



Buffet Lunches (prices per person, minimum order may apply) **Carlton Farms Sausages** Choice of 2 sausages: bierwurst, bratwurst, frankfurters, cingali (boar sausage), savory pork Fresh rolls House sauerkraut House potato salad or cole slaw Selection of mustards and condiments Pulled BBQ Pork (your choice) Fresh rolls Traditional home-made buttermilk cole slaw or tossed green salad House potato salad **Gourmet Sandwiches** – house combination of the following served on fresh crusty bread: Vegetarian – fresh mozzarella, basil, olive tapenade, tomato, roast red pepper, and olive oil Italian meat – salami, smoked ham, provolone, olive tapenade Traditional – Turkey, Colby jack, lettuce, tomato, and onion Accompanied by your choice of soup or salad: Soups: Traditional chili, split pea, roasted tomato (V), clam chowder (Add \$2 per person) Salads: Caesar salad, traditional garden salad **Create your own Sandwich Buffet** Trays of deli meats, cheeses, breads, pickles, condiments to build your own deli sandwich Accompanied by your choice of soup or salad: Soups: Traditional chili, split pea, roasted tomato (V), clam chowder (Add \$2 per person) Salads: Caesar salad, traditional garden salad Create your own Salad Buffet **Choose one salad with protein:** Traditional Chef Salad (with cubed ham & turkey, cheese) Grilled chicken Caesar Salad

Thai Shrimp Salad (Medium shrimp combined with fresh cucumbers, ripe tomatoes, lemongrass, basil, and lime) (add \$1.00 to per person prices) (Great for summer!)

Choose two from the following:

Mediterranean Style Salad (fresh baby greens with chopped olives, feta, & roasted red peppers) (V)

Pasta Salad (bow-tie pasta salad with broccoli and a light vinaigrette) (V)

House-made Potato Salad (V)

Marinated Italian Salad (Grape tomatoes, fresh basil, and fresh mozzarella in olive oil with cracked black pepper) (V)

Seasonal Fruit Salad (Selection of fresh seasonal fruits, never canned)

Fresh Watermelon Salad (Cubed watermelon with fresh mint) (seasonal item)

Served with fresh baked bread

Baked Potato Bar

Build your own Potato:

Large Russet baked potatoes accompanied by all the toppings: bacon, cheese, sour cream, green onions, & butter Add grilled chicken \$4 per person

Add roasted vegetables \$4 per person

Accompanied by your choice of soup or salad:

Soups: Traditional chili, split pea, roasted tomato (V), clam chowder (Add

\$2 per person)

Salads: Caesar salad, traditional garden salad

Fajita Bar

Seasoned chicken with onions & peppers served with flour tortillas, cheese, sour cream, guacamole, & house salsa, yellow rice, black beans

Add steak or shrimp for a combo, + \$5.00 per person Vegetarian – add roasted vegetables +\$2.00 per person Add chips & house salsa - \$2.00 per person

Traditional Taco Bar

Seasoned ground beef served with flour tortillas & crispy shells, cheese, sour cream, guacamole, & house salsa, rice, refried beans

Add chips & house salsa - + \$2.00 per person Vegetarian Meat Option - + \$2.00 per person

Boxed Lunches (prices per person, minimum order may apply) **Gourmet Sandwiches** – Choose one or a combination of the following (min required per each type) served on fresh crusty bread: Vegetarian – fresh mozzarella, basil, olive relish, tomato, roast red pepper, and olive oil Italian meat – salami, baked ham, provolone, olive relish Traditional – Choose from turkey or ham with lettuce, tomato, and onion Roast Beef – Roast beef, horseradish cheddar, lettuce, tomato Bagged chips or pasta salad Dessert Packaged individually with disposable utensils and condiments on the side. Gluten free available upon request \$2.00 per sandwich **House Salads** (minimum required per each type) Choice of: Grilled Chicken Caesar Traditional Chef's Salad Mediterranea Style Salad (V) Served with crusty roll & butter Dessert cookie Packaged individually with disposable utensils and dressing on the side. **Personal Charcuterie** Selection of cured meats, cheeses, mustard, pickled veggies Served with crackers GF sub gluten free crackers \$1.00 extra **Desserts** (prices per each, minimum order may apply) **Hazelnut Chocolate Brownies** Triple chocolate brownie bite topped with hazelnut spread & hazelnuts Sugar Cookies with Wine Berry Jam Sugar cookies with house wine berry jam (we can use your red wine!) **Peanut Butter Cookies** House baked topped with dry roasted peanuts **Pecan Bars** Shortbread topped with honey, brown sugar, nutty topping

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Cupcakes (min 18 per type)	
Choice of lemon curd, dark chocolate, Better than Sex, carrot, lemon	
blackberry, cream cheese frosting	
Dark chocolate can be made as gluten free (additional \$1.00 each)	
Dark chocolate can be made as gluten free (additional \$1.00 each)	
Pineapple Upside Down Squares	
Choice of traditional or gluten free (additional \$1.00 each)	
Drinks	
(prices per person, minimum order may apply)	
Sparkling Water Selection	
Canned sparkling waters such as LaCroix, Perrier, Spindrift, no sweeteners	
House brewed iced tea	
House brewed unsweetened tea, simple syrup, Stevia, lemons	
Juices & Nectars	
Selection of canned juices and nectars	
San Pellegrino sodas	
Selection of canned Italian sodas	

Odds & Ends

- Order must be placed two weeks in advance. Rush orders may be possible with an additional fee.
- ❖ For buffet options, paper plates, napkins and plastic ware provided upon request.
- Sustainable options such as china plates and silverware available for buffets for an additional charge.
- Orders over \$500 may require a deposit at time of order with balance due on event date.
- Cancellation fees may apply for orders cancelled with less than one week notice.
- ❖ Free delivery to cities of McMinnville, Carlton, Lafayette, Yamhill & Newberg. Delivery outside of those areas will incur additional delivery charges. Delivery made sustainably with EV Leaf wherever possible.
- ❖ Payment due at time of event. Payment may be made by cash, credit or check payable to Farmers' Plate & Pantry. \$50 fee for any returned checks. Invoicing with payment terms may be available to industry and business accounts.