



FARM:TABLE CATERING MENU

House Cereal

*Almonds, coconut, and seeds toasted to perfection, hand mixed with organic cereal and craisins served along side house made yogurt and side of house made Jam and fruit garnish *GF, *Almond milk or Soy sub available. Can be done as a bar or Individual.*

Egg on Croissant

*Local Prather Ranch Ham, Petaluma Cheese, local Farm fresh eggs, market greens, and house made crème fresh all on a buttery croissant. *GF bread available *Veggie option available, individual package or platter avb.*

Steel Cut Oats

Steel Cut oats, topped with house made jam some fresh fruit, or brown sugar, nuts and crasins. Avb. Individual or as an Oatmeal bar.



Daily Toast

*Pain De Mie lightly toasted and topped with house mixed mascarpone, and beautiful local seasonal farm fresh fruit, and nuts. *GF bread available packaged Individual or platter avb.*

Tuna Melt

*Whole Grain Bread, house mixed tuna salad with red onion and apple, topped with fresh local tomato and Petaluma cheddar server open face with side salad. *GF bread available. Individual lunch box and platter avb.*

Also avb as a cold tuna sandwich

Croque Royal

Smoked Turkey, house made Béchamel, jack between two slices of Pan de mie topped with Swiss and served with side salad. Individual lunch box or platter avb.

Savory Tart

*Daily Changing Tarts from Local Vive La Tart served with market greens and our own vinaigrette! Individual box or Full Tarts avb. *GF selection avb*

Super Salad

Kale and Swiss chard, fresh tomato, farm fresh boiled egg, shredded carrots, sweet potatoes, pumpkin seeds, sunflower seeds, served with house vinaigrette. Individual or catering portion avb.



Mixed Greens

Mixed greens, walnuts, shredded carrots, and fresh apple served with house balsamic vinaigrette

Need to add house beets or goat cheese simple add on .

Individual or catering portions avb.

Chicken salad on a croissant

*Starter bakery Croissant filled with Organic roasted chicken, grapes and celery lightly tossed with *Just Mayo and Dijon topped with tomato and greens. Individual package or platter avb.*

**GF bread avb.*

Guacamole Toast or Avocado Toast

House made guacamole on toasted pan de mie, wheat or gluten free bread, topped with fresh jalapeno's and micro greens.

Avocado toast topped with olive oil, cracked black pepper and diced tomato.



Protein Add on's

Add Diced ham, turkey, chicken salad, boiled eggs or avocado to enhance any order.

Local Pastries

Changing seasonally brought in daily

**Starter Bakery and *GF pastries by Flour Chylde*

Coffee Menu:

House Coffee

Or selection of TEA.

**All Tea is local T-WE Tea Company Tea Blenders*

Iced Gurrll Grey Tea

Iced Peppermint Tea

Foggy Morning Breakfast Black Tea

SexPot Green Tea

Grumpy Dinosaur 3 mint tea

House made Hibiscus Lemonade

Cold pressed Orange Juice

Cold pressed Apple Juice