



FARM bloomington

RESTAURANT & CATERING



www.farm-bloomington.com
events@farm-bloomington.com

HORS D' OEUVRES

GOAT CHEESE DIP

Served with crudité.

HUMMUS

Served with pita crisps.

CORN CHIPS & SALSA

Roasted corn, tomatoes, black beans, cilantro,

DRIED APRICOT TART

Peach-lavender preserves, almonds, cream cheese, flaky pastry dough.

BAKED BRIE

Served with dried fruit, nuts, honey.

CREAM CHEESE & MUSHROOM DIP

Served with crudité.

GARLIC CHILI FRENCH FRIES

Farmfamous French fries with aioli
On Site Only upcharge

SAVORY TART

Curried cauliflower, sweet peas, flaky pastry dough.

CHICKEN SATAY

Sweet chili sauce.

MEATBALLS

Swedish style - sour cream, sherry.

BACON WRAPPED APRICOTS

Stuffed with fresh rosemary, local Capriole Farm goat cheese.

CAJUN SHRIMP

Cucumber cup, avocado.

SUN DRIED TOMATO & FETA PUFFS

Savory pinwheels with pastry crust

RISOTTO ARANCINI BALLS

Crispy bite size risotto with marinara
On Site Only upcharge

STARTERS

FARM CAESAR

Romaine hearts, Romano curls, sour dough croutons, classic dressing.

TUSCAN GREENS

Good Life Farms mixed greens, red pepper, black olives, bleu cheese dressing.

SPRING BERRY SALAD

Good Life Farms mixed greens, Goat Cheese, Pecans, Strawberries, Berry Vinaigrette

ORCHARD GREENS

Good Life Farms mixed greens, apples, nuts, dried fruit, goat cheese, apple butter vinaigrette.

Add bread, +\$4 per guest

BREAD

BAGUETTE

Whipped butter.

BISCUITS

Whipped butter, jams.

CORNBREAD

Whipped butter.



MAINS

These selections are complete meals and as such do not come with sides.

EGGPLANT BAKE

Parmesan, basil, mozzarella, tomato sauce.

PASTA

Garlic cream sauce, fresh vegetables, parmesan.

BEEF BOURGUIGNON

Julia Child's recipe, mushrooms, bacon lardons, red wine reduction, egg noodles.

RISOTTO

Fresh vegetables, pesto, parmesan.

SALMON

Miso glaze, cilantro mint chutney.

CHICKEN BREAST

Lemon, rosemary.

COD

Kalamata olives, tomatoes.

PORKLOIN

Bourbon-honey glaze.

CHICKEN THIGH

African peanut-tomato gravy.

STUFFED PORTOBELLO

Barley, roasted squash, spinach, shallots, local Capriole Farm goat cheese.

PORK MEDALLIONS

Bay leaves, caraway seeds, juniper butter.

Premium Entrees with per person upcharge

BEEF TENDERLOIN

Espresso crusted.

HOT

SIDES

COLD

BROCCOLI

Roasted, garlic, red pepper flakes.

CARIBBEAN COLESLAW

Curry vinaigrette.

KALE

Sautéed, white wine, garlic.

COUS-COUS

Artichoke hearts, tomato, feta, parsley.

RED POTATOES & GREEN BEANS

Roasted, butter, fresh garlic.

RED POTATO SALAD

Fresh herbs, red onion, olive oil.

SWEET POTATOES

Pureed, molasses.

PASTA SALAD

House made vinaigrette, fresh vegetables.

WHITE RICE

Jasmine, fresh herbs.

TABBOULEH

Quinoa, carrots, bell peppers.



DESSERTS

BREAD PUDDING

Blueberry, caramel, Hartzell's local ice cream.

FUDGE BROWNIES

Dark chocolate sauce, fresh whipped cream.

SORBET

Hartzell's local treat, fresh fruit.

CUSTARD

Coconut rice pudding, rum raisin sauce.

CAKE

Chocolate espresso, chocolate frosting.

WARM COBBLER

Fresh whipped cream.

BEVERAGES

Onsite Beverage Options:

Your room fee includes water and coffee service for all your guests.

You can add wine, beer, and / or liquor services to your event.

Please speak to the event manager for options regarding alcohol packages

Offsite Beverage Options:

We can add Water / Coffee / Iced Tea options for your guests for \$5 per person

FARM has a full offsite liquor license and as such You can add wine, beer, and / or liquor services to your event.

Please speak to the event manager for options regarding alcohol packages

FARM PACKAGES

FARM MIX & MINGLE EVENT

includes choice of four hors d'oeuvres and fudge brownies.

FARM BUFFET EVENT

includes choice of two hors d'oeuvres, salad, two mains, two sides, 1 dessert

FARM PLATED EVENT

includes choice of two hors d'oeuvres, salad, two mains, two sides. 1 dessert

+ Gold plate charger for an elevated appearance,

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