



Farmhouse Greens Catering Menu



Available for Pick-up and In-House Parties (18% Gratuity for Full Staff Catering). Minimum catering order - 10 people
Call or email for additional details 443-251-5926 / Steve@FarmhouseGreens.com

All Catering Menu Items come "Ready-to-Serve" with serving utensils, plates, cups, cutlery, and napkins. Disposable Chafing racks, pans and sterno's - \$13 per set. Delivery and Setup Available with 10 mile radius - \$25 (.50 per mile, thereafter)

salads and warm bowls

GF **V** Choice of ANY Salad or Warm Bowl from our Menu
\$59.95 Serves 18-20 sides / 10-12 full size. Add Choice of Two Proteins for \$19.95

appetizers

GF **V** Steamed Shrimp
Old Bay and Sweet Onion. Served with lemon garlic Aioli dipping sauce
\$19.95 - 1 lb

GF **V** Homemade Soups by The Gallon
Choose from the Chef's Recommendation, Cream of Crab, Black Bean Chili or Maryland Crab (16 Cups)
\$39.95 - \$89.95

★ **GF** Lump Crab, Spinach and Artichoke Dip
Served with Crusty French Bread
\$64.95 - Serves 10-15

V **GF** Chips and Dips
House-made Guacamole, Pico de Gallo and Tortilla Chips
\$19.95 - Serves 10-15

wings and things

GF Wings
Choice of Asian, Buffalo, BBQ, Honey Old Bay, Cajun, Caribbean Jerk
-Served with Vegetable Sticks and Our Homemade Buttermilk Ranch
50 - \$69.95
100 - \$129.95

V **GF** Cauliflower "Wings"
Roasted Crispy Cauliflower with Buffalo Agave Sauce
25 - \$19.95
50 - \$34.95

V Beer-battered Onion Rings with Chipotle Aioli Dipping Sauce (Vegan Available upon Request)
\$29.95 - Serves 10 -12 sides

V Assorted Slider Platter
Choice of Three (3) Hickory Ham with Champagne Mustard and Swiss Cheese, The Santa Monica Wrap with Hummus, Raw Corn, Pico de Gallo and Chipotle Aioli (V), Apple Jack Pulled Pork, or Roasted Turkey with Apple Sage Stuffing and Cranberry Relish
\$59.95 per 24 Sliders

sides

(serves between 10-12 people)

VG **GF** Roasted Vegetable Caesar Penne Pasta Salad
Roasted Vegetables with Penne Pasta in a Garlic Parmesan Butter (available Vegan)
\$29.95

V **GF** Roasted Vegetables
Assorted Seasonal Vegetables in garlic herb butter sauce
\$24.95

V **GF** Carolina Coleslaw with Shaved White Cabbage, Red Onion, Gala Apples, Organic Craisins in a Creamy Apple Cider Vinegar Mix
\$19.95

V **GF** Roasted Brussel Sprouts
With a balsamic vinaigrette reduction and tossed with craisins and toasted pecans
\$29.95

desserts

(serves between 10-12 people)

V **GF** Fruit Bowl
Seasonal Fruit with Bola Granola and Organic Greek Yogurt
\$39.95
Homemade Baked Goods
Gluten-free triple chocolate brownies or homemade blueberry bread pudding
\$34.95

house-made drinks

(gallon)
Fresh-Squeezed Lemonade or Coconut Tea \$19.95
Fresh Orange Squeezed or Grapefruit Juice \$29.95

Farmhouse Greens Burger and Sausage Company Food Truck Catering

Prices start at \$15 per person with a minimum of 100 people



V - Vegan **GF** - Gluten Free **VG** - Vegetarian ★ - A Farmhouse Favorite