

FAT BEET FARM

Catering Menu

ALL PLATTERS SERVE 8-10

BREAKFAST AND BRUNCH

Assorted Pastry Platter	\$47
Biscuits & Co. little biscuits, butter, FB honey, seasonal jam	\$39
Biscuit Breakfast Sandwich choice of bacon, sausage, or tomato	\$59
Fresh Fruit Platter	\$39
Mediterranean Frittata zucchini, bell pepper, spinach, fresh eggs, feta	\$28
Quiche choice of bacon spinach or seasonal vegetable	\$33

SANDWICH PLATTERS

Power Green Turkey FB multigrain, roast turkey, microgreens, tomato, cheddar, honey dijon	\$79
Tuna White Bean Wrap tuna, kalamata olives, capers, white beans, lettuce	\$79
Caprese Sandwich tomatoes, fresh mozzarella, basil oil	\$79

AQUAPONIC SALADS

Add Sliced Basil Chicken \$26

FB Farm Salad aquaponic lettuce, microgreens, shaved radish, shaved carrot, cucumber, + tomato	\$63
FB Greek Salad aquaponic lettuce, feta, pepperoncini, cucumber, olive, tomato, potato salad	\$83
Baby Bleu Salad aquaponic lettuce, bleu cheese, green beans, boiled egg, tomato, onion, shaved carrot	\$79

MAINS

Cauliflower Steaks citrus herb gremolata	\$63
Vegan Veggie Stuffed Peppers asparagus, butternut squash, leek, chickpea, vegan cheese, roasted red pepper sauce	\$63
Lemon Chicken basil oil & capers	\$72
Teriyaki Ginger Grilled Salmon herbs, citrus, ginger	\$135
BBQ Ribs kansas city bbq sauce	\$109
BBQ Chicken carolina gold barbecue sauce	\$72
Braised Beef rosemary mushroom gravy	\$81
Peruvian Pork fire roasted pork, tomatillo poblano salsa	\$81

SIDES

Rosemary Root Vegetables	\$38
Mashed Butternut Squash	\$32
Garlic Almond Green Beans	\$32
Maple Dijon Roasted Carrots	\$45
Cilantro Lime Rice	\$28
Garlic Yukon Mashed Potato	\$32
Moroccan Couscous	\$28
Gruyere Mac & Cheese	\$38

