



BANQUET PACKAGE



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La Mesa | 8141 La Mesa Blvd. La Mesa, CA 91942

Bay Park | 3043 Clairemont Drive, San Diego, CA 92117

Little Italy | 550 Date Street, Suite #A, San Diego, CA 92101

ABOUT FARMER'S TABLE



Welcome to Farmer's Table, La Mesa's food-to-fork destination, where we bring locally sourced organic ingredients together to be savored in an inviting atmosphere. Inspired by American cuisine, embracing the idea of simplicity, Farmer's Table takes the concept of "farm-to-table" to a new level. The food is as organic as the vintage reclaimed decor. From custom chandeliers and light fixtures to a 1940 tractor in the bar, our décor presents a tasteful arrangement of rough-hewn, vintage details. Our bar and seating areas are lit with Einstein bulbs for that extra touch, to enhance your experience with the right kind of ambiance as you spend time eating, drinking and relaxing in our roomy, casual space. The owners dedicate their time to finding fresh produce from local farms and cage and hormone free meats. Upon entering, we hope you feel at home.

VENUE CAPACITIES

LA MESA



PRIVATE DINING ROOM

30 seated // 40 standing

MAIN DINING ROOM

50 seated // 60 standing

PATIO

20 seated // 30 standing

LIBRARY & CHEF'S TABLE

12 seated

COCKTAIL LOUNGE

20 seated // 30 standing

BUYOUT

132 seated // 160 standing



BAY PARK



PRIVATE DINING ROOM

120 seated // 150 standing

PATIO

30 seated // 40 standing

CHEF'S TABLE

8 seated

LIBRARY TABLE

16 seated

BUYOUT

174 seated // 190 standing



LITTLE ITALY



WINE ROOM

30 seated // 40 standing

INDIA ROOM

15 seated // 20 standing

CHEF'S TABLE

10 seated

LIBRARY TABLE

16 seated

MAIN DINING ROOM

80 seated // 100 standing

COCKTAIL LOUNGE

40-50 standing

BUYOUT

310 seated // 350 standing



DINNER PACKAGE

PACKAGE 1

1ST COURSE CHOICE OF:

BABY KALE SALAD
oranges + pomegranate seeds +
blueberries + candied walnuts +
citrus vinaigrette

ORGANIC GREENS
cherry tomato + balsamic vinaigrette

SOUP OF THE DAY

2ND COURSE CHOICE OF:

SHORT RIB FLATBREAD
fresh mozzarella + scallions + red
bellpeper + caramelized onions

ROASTED CHICKEN FLATBREAD
broccoli rapini + goat cheese + fresh
mozzarella + roasted garlic pesto
+ roasted cherry tomatoes

RATATOUILLE RISOTTO
seasonal vegetables + herbs de provence +
arborio rice + white wine

BUCATINI
roasted eggplant + roasted garlic + fresh
tomatoes sauce + goat cheese + fresh herbs

WOOD-FIRE ROASTED CHICKEN
brussels sprouts + fingerling potatoes
+ roasted garlic butter sauce

3RD COURSE:

DESSERT OF THE DAY

PACKAGE 2

1ST COURSE SERVED FAMILY STYLE:

GRILLED OCTOPUS
fingerling potato + grilled green onions
+ roasted bell pepper + salsa verde

PORK BELLY
potato risotto + mushrooms + bacon jus

2ND COURSE CHOICE OF:

HEARTS OF ROMAINE
homemade caesar dressing + crostini

SPINACH SALAD
portobello mushroom + red onion + apple
smoked bacon bits + mosto vinaigrette

SOUP OF THE DAY

3RD COURSE CHOICE OF:

ARTICHOKE HEARTS RAVIOLI
roasted tomato + local mint +
Mediterranean olives + manchego

WOOD-FIRE ROASTED CHICKEN
brussel sprouts + fingerling potatoes +
roasted garlic butter sauce

FISH OF THE DAY

4TH COURSE CHOICE OF:

BREAD PUDDING
OF THE DAY

LIMONCELLO CAKE

PACKAGE 3

1ST COURSE CHOICE OF:

HEARTS OF ARTICHOKE
local mint + garlic + white wine +
toasted ciabatta

BISON TARTARE
local avocado + garlic + capers + mango-
pomegranate salsa + quail egg + crostini

PORK BELLY
potato risotto + mushrooms + bacon jus

2ND COURSE CHOICE OF:

SPINACH SALAD
portobello mushroom + red onion + apple
smoked bacon bits + mosto vinaigrette

BEET SALAD
shaved fennel + herbed goat cheese +
pulled cilantro + poppy seed vinaigrette

SOUP OF THE DAY

3RD COURSE CHOICE OF:

FISH OF THE DAY

DUCK GNOCCHI
duck confit + vegetable duck ragu

NATURAL PORK CHOP
garlic mashed potatoes +
braised radicchio + dried apricot +
white balsamic reduction

WOOD-FIRE ROASTED CHICKEN
brussels sprouts + fingerling potatoes
+ roasted garlic butter sauce

4TH COURSE CHOICE OF:

BREAD PUDDING OF THE DAY
PANNACOTTA
LIMONCELLO CAKE

LUNCH PACKAGES

PACKAGE 1

1ST COURSE CHOICE OF:

ORGANIC GREEN SALAD
cherry tomato + balsamic vinaigrette

SOUP OF THE DAY

2ND COURSE CHOICE OF:

HEIRLOOM TOMATO FLATBREAD
fresh mozzarella + fresh basil + roasted garlic

FENNEL SAUSAGE FLATBREAD
roasted cherry tomato + fresh basil + fresh mozzarella

SHAVED TURKEY SANDWICH
rustic sourdough + roasted bell pepper + green onions +
fresh mozzarella

BURGER
100% angus beef + bacon + cheddar cheese + baby kale +
fried egg + brioche bun



PACKAGE 2

1ST COURSE CHOICE OF:

BABY KALE SALAD
oranges + pomegranate seeds + blueberries +
candied walnuts + citrus vinaigrette

SPINACH SALAD
portobello mushroom + red onions + mosto vinaigrette +
apple smoked bacon bits

SOUP OF THE DAY

2ND COURSE CHOICE OF:

SHORT RIB FLATBREAD
fresh mozzarella + scallions + red bell peppers +
caramelized onions

PROSCIUTTO FLATBREAD
fresh mozzarella + wild arugula + shaved parmesan + EVOO

BURGER
100% angus beef + bacon + cheddar cheese + baby kale +
fried egg + brioche bun

PECAN CHICKEN SALAD
mixed organic greens + pears + gorgonzola +
pecan crusted chicken + balsamic vinaigrette

PORTOBELLO GLUTEN FREE SANDWICH
GF bread crumb crusted portobello mushroom + wild aru-
gula + jalapeño hummus + jack cheese + balsamic glaze on
gluten free multi grain

CHEF'S SELECTION OF DESSERT

FAMILY SIZE (+\$5 UPGRADE):

SEASONAL VEGGIES

HOUSE POTATOES

FRESH FRUITS

BREAKFAST PACKAGES

PACKAGE 1

1ST COURSE CHOICE OF:

SEASONAL FRESH FRUIT PLATE

HOUSE MADE GRANOLA

served with fresh fruit, milk, or fresh strawberries and yogurt

2ND COURSE CHOICE OF:

3 EGGS ANY STYLE W/ BACON & HOUSE POTATOES

BUTTERMILK PANCAKES

BRIOCHE FRENCH TOAST

VEGGIE OMELET

seasonal vegetables + fresh mozzarella + baby kale + queso fresco on top

PACKAGE 2

1ST COURSE CHOICE OF:

SEASONAL FRESH FRUIT PLATE

HOUSE MADE GRANOLA

served with fresh fruit, milk, or fresh strawberries and yogurt

2ND COURSE CHOICE OF:

VEGGIE OMELET

seasonal vegetables + fresh mozzarella + baby kale + queso fresco on top

ASIAGO FENNEL SAUSAGE FRITTATA

bell pepper + caramelized onions + jalepeño + fresh mozzarella

TURKEY BENEDICT

sliced turkey + local avocado + hollandaise sauce

STRAWBERRY CREAM FRENCH TOAST

WAFFLE OF THE DAY

CRAB CAKE BENEDICT

sliced tomato + house-made crab cake + cilantro lime hollandaise

EGG SANDWICH

man candy bacon + local avocado + fresh mozzarella + sourdough



APPETIZER RECEPTION



SERVED FAMILY STYLE

CHOICES:

CAPRESE SKEWER

fresh mozzarella + organic cherry tomato + farm fresh basil + pesto sauce

MINI CRABCAKE

mango salsa + chipotle aioli

MEXICAN WILD SHRIMP COCKTAIL

cocktail sauce

STUFFED MUSHROOM

artichoke + organic cherry tomato + onions + parsley + manchego cheese

CHICKEN & VEGGIE SKEWER

ginger soy sauce reduction

GRILLED WILD SHRIMP & VEGGIE SKEWER

fresh herb butter sauce

BEEF & VEGGIE SKEWER

chimichurri sauce

SEASONAL VEGGIE SKEWER

pesto sauce

PEAR RICOTTA BRUSCHETTA

FIGS & BURNT BLUE BRUSCHETTA

BURRATA BRUSCHETTA

ROASTED CHERRY TOMATOES BRUSCHETTA

CRANBERRY WILD BOAR SAUSAGE

soft polenta + julian caramelized bell peppers + onions

MEATBALLS

red wine marinara + crispy oyster mushrooms + scallions

HEARTS OF ARTICHOKE

local mint + garlic + white wine + toasted ciabatta

MEAT & CHEESE BOARD FOR 4 PEOPLE \$24



BANQUET INFO

DRESS CODE/DOOR POLICY:

Dress code is not enforced and guests are welcomed to wear anything they would like. It is a casual restaurant.

STANDING RECEPTIONS:

Unless a section of the restaurant has been contracted, and the express consent of Farmer's Table has been given, groups should expect to be seated immediately upon arrival.

BANQUET MENUS:

In order to provide the best service possible to you and all of your guests, we may require groups larger than 14 persons to order from a 'condensed' menu. We have course selections and sample menus available for you or we can work with you in assembling a custom menu. Farmer's Table will print these custom menus for you at no extra cost.

For anyone bringing in their own cake there will be a \$2 per person cake cutting fee, Farmer's Table will provide small plates and utensils.



BEVERAGES:

All beverages are billed on consumption. We recommend that wines are pre-selected a week in advance of the event to ensure we have sufficient quantities for your party. If a specific type or quantity of wine and/or beverages that are not normally stocked in Farmer's Table is requested, we may require the selection to be pre-purchased.

Corkage fee of \$25 per bottle.

MINIMUM SPEND REQUIREMENTS:

Farmer's Table reserves the right to require minimum spend guarantees for particular events or buyouts before tax and gratuity. These may be stated as a dollar amount and/or guaranteed minimum number of attendees. If on the event the dollar amount of the bill for food and beverages do not reach specified requirement, the difference will be assessed as a room charge.

BILLING/ PAYMENT:

Farmer's Table reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms, nor do we accept company or personal checks. The following credit cards are accepted: Visa, MasterCard, Discover, Diners Club and American Express. A 20% deposit will be collected to finalize the reservation. The 20% deposit will be in a gift card form to eliminate guests getting taxed and the deposit will be used toward the final bill.

Without the CC authorization (last page) form the reservation is not finalized. For large parties we cannot do separate checks, however the bill can be split, up to 8 ways.

