

# 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

Chula Vista | 330 F St. Chula Vista, C 91910

# 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

## 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

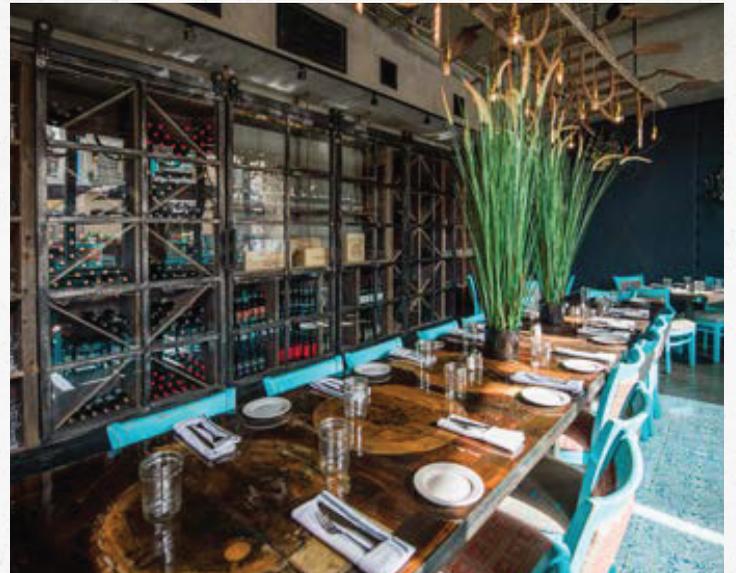
80 seated // 100 standing

### COCKTAIL LOUNGE

40-50 standing

### BUYOUT

310 seated // 350 standing



## LITTLE ITALY

550 Date Street, Suite #A,  
San Diego, CA 92101  
(619) 255-0958



## **BRUNCH PACKAGE 1**

(20 PEOPLE MINIMUM) \*\*

\$25 person plus tax and gratuity

### **FOR THE TABLE**

in the middle family style:

**MAN CANDY BACON**

paprika + brown sugar

**HOUSE POTATOES**

**FRUIT PLATTER**

*guests choose one:*

**VEGGIE OMELETTE**

spinach + organic cherry tomato + yellow squash + zucchini +  
crimini mushroom + fresh mozzarella + baby kale + queso fresco

**AMERICAN**

3 eggs any style + bacon or andouille sausage

**CLASSIC BENDICT**

canadian bacon + hollandaise sauce

**BUTTERMILK PANCAKES**

add chocolate chips, strawberries, banana,  
mixed berries, and / or mascarpone cream

***Regular Coffee and Sodas included.***

***ADD MIMOSA BOTTLES \$27***





## **BRUNCH PACKAGE 2**

(20 PEOPLE MINIMUM) \*\*

\$29 person plus tax and gratuity

### **FOR THE TABLE**

in the middle family style:

MAN CANDY BACON paprika + brown sugar

TRUFFLE ARUGULA PARMESAN POTATOES

SELECTION OF CHEESES AND COLD CUTS

### *guests choose one:*

CHILE RELLENO OMELET

shrimp + poblano + queso fresco + roasted corn + chipotle oaxaca cream

SHORT RIB BENEDICT

lemon Grass soft polenta + fresh herb hollandaise sauce

EGG SANDWICH

man candy bacon + local avocado + fresh

mozzarella + sourdough

JAMBALAYA

3 eggs any style + andouille sausage + shrimp + spanish rice

+ scallion + bell pepper + onion

BUTTERMILK PANCAKES

add chocolate chips, strawberries, banana,  
mixed berries, and / or mascarpone cream

***Regular Coffee and Sodas included.***

**ADD MIMOSA BOTTLES \$27**





## **BRUNCH PACKAGE 3**

(20 PEOPLE MINIMUM) \*\*

\$35 person plus tax and gratuity

### **FOR THE TABLE**

in the middle family style:

MAN CANDY BACON paprika + brown sugar

TRUFFLE ARUGULA PARMESAN POTATOES

BUTTERMILK PANCAKES

add chocolate chips, strawberries, banana,  
mixed berries, and / or mascarpone cream

### ***guests choose one:***

CHILE RELLENO OMELET

shrimp + poblano + queso fresco + roasted corn + chipotle oaxaca cream

SHORT RIB BENEDICT

lemon Grass soft polenta + fresh herb hollandaise sauce

AMERICAN

3 eggs any style + bacon or andouille sausage

JAMBALAYA

3 eggs any style + andouille sausage + shrimp + spanish rice  
+ scallion + bell pepper + onion

CORNED BEEF SKILLET

3 eggs any style + bell pepper + caramelized  
onion + potatoes

***Fresh Juices, Regular Coffee and Sodas included.***

***ADD SANGRIA PITCHERS \$27***





## **LUNCH MENU**

(15 PEOPLE MINIMUM) \*\*

\$28.95 per person  
plus tax and gratuity

### **FIRST COURSE:**

for each guest:

CESAR SALAD

little gems + parmesan tuiles + caesar dressing

### **MAIN COURSE:**

CHOICE OF:

SALMON

Pan seared + creamy ginger yukon potato + broccolini + chili glaze

SPAGHETTI MEATBALLS

Spaghetti meatballs

CHICKEN FLORENTINE

Topped with spinach + prosciutto + mozzarella  
+ white wine sauce



## **FAMILY STYLE LUNCH MENU**

(15 PEOPLE MINIMUM) \*\*

\$35 per person  
plus tax and gratuity

### **FIRST COURSE:**

served family style:

#### **TOMATO BRUSCHETTA**

organic tomatoes + garlic + capers + fresh basil + shaved parmesan

#### **MEAT & CHEESE BOARD**

chef's selection of cold cuts and cheeses

#### **CAESAR SALAD**

little gems + parmesan tuiles + caesar dressing

### **MAIN COURSE:**

FAMILY STYLE:

#### **ASSORTED FLAT BREADS**

**Margherita:** tomato sauce + mozzarella + basil

**Vegetarian:** fresh mozzarella + roasted eggplant + seasonal zucchini + bell pepper + portobello + mushroom + roasted tomato + fresh basil

**Roasted Chicken Pesto:** fresh mozzarella + goat cheese  
+ roasted garlic + broccoli + roasted cherry tomato

#### **PASTA**

**Vegetarian Penne:** seasonal veggies + light marinara sauce

**Penne Bolognese:** Braised beef ragu



## **DINNER MENU 1**

(15 PEOPLE MINIMUM) \*\*

\$39.95 person plus tax and gratuity

### **FIRST COURSE:**

in the middle family style:

DUCK WINGS

with jalapeño tamarindo sauce

CESAR SALAD

little gems + parmesan tuiles + caesar dressing

TOMATO BRUSCHETTA

organic tomatoes + garlic + capers + fresh basil + shaved parmesan + E.V.V.O

### **MAIN COURSE:**

in the middle family style:

FARMER'S PIZZA

fresh mozzarella + tomato sauce + natural ham +  
artichokes heart + mushroom + olive

PENNE ITALIAN FENNEL SAUSAGE

roasted eggplant + fresh tomato sauce + pecorino + fresh basil

ORGANIC CHICKEN

Organic chicken breast + wild mushroom sauce

### **DESSERT**

LIMONCELLO CAKE





## **DINNER MENU 2**

(15 PEOPLE MINIMUM) \*\*

\$48.95 per person  
plus tax and gratuity

### **FIRST COURSE:**

in the middle family style:

GRILLED ARTICHOKE

local mint + white wine sauce

CESAR SALAD

little gems + parmesan tuiles + caesar dressing

CAPRESE

Fresh mozzarella + organic heirloom tomatoes +  
organic basil + evoo + balsamic glaze

### **MAIN COURSE:**

PESTO ROASTED CHICKEN PIZZA

fresh mozzarella + goat cheese + roasted garlic + broccoli + roasted cherry tomato

VEGETERIAN PENNE PASTA

seasonal veggies + light tomato sauce + parmesan

ORGANIC CHICKEN

Organic chicken breast + wild mushroom sauce

### **DESSERT**

LIMONCELLO CAKE





## **DINNER MENU 3**

(15 PEOPLE MINIMUM) \*\*

\$54.95 per person  
plus tax and gratuity

### **FIRST COURSE:**

for each guest:

CESAR SALAD

little gems + parmesan tuiles + caesar dressing

### *in the middle of the table*

FRIED CALAMARI

spicy tomato sauce + chipotle aioli

BRUSCHETTA PEAR RICOTTA

drizzled honey |

### **MAIN COURSE:**

SALMON

Pan seared + creamy ginger yukon potato + broccolini + chili glaze

PENNE BOLOGNESE

braised beef and pork + tomato sauce

ORGANIC CHICKEN

Organic chicken breast + wild mushroom sauce

### **DESSERT**

TIRAMISU

OR

CHEESE CAKE





## **DINNER MENU 4**

(15 PEOPLE MINIMUM) \*\*

\$64.95 per person plus tax and gratuity

### **FIRST COURSE:**

for each guest:

**CESAR SALAD**

little gems + parmesan tuiles + caesar dressing

### *in the middle of the table*

**MEAT AND CHEESE BOARD**

daily selection + wood fired artisan bread. Gluten free option available

**CRAB CAKE**

organic mixed greens + mango pomegranate salsa + tarragon jalapeno aioli

### **MAIN COURSE:**

Choose one:

**SALMON**

Pan seared + creamy ginger yukon potato + broccolini + chili glaze

**LOBSTER RAVIOLI**

pink vodka sauce

**FILET MIGNON**

8 oz + mashed potatoes + broccolini + cabernet reduction wine

### **SIDES**

served in the middle of the table.

**HOUSE FRIES & MASHED POTATO**

### **DESSERT**

served in the middle of the table.

**CHEF'S COMBINATION OF DESSERTS**

