



Catering from The Farm Bistro & Lounge

Updated November, 2016

Thank you for your interest in The Farm!

We would love to talk with you about your lunch, dinner or party catering needs.

The Farm Bistro & Lounge is a farm-to-table restaurant in historic downtown Cortez. Chef/farmers Rusty and Laurie Hall opened the bistro in 2009 as an extension of their organic farm in Mancos, and have earned awards and praise from locals and tourists alike for “comfort food with style”. The Farm uses as much local and organic product as possible, and is sensitive to dietary restrictions. You can see photos, video and menus at www.thefarmbistrocortez.com.

On- and off-site catering is available year-round. If you don't see what you're looking for in the dishes listed below, we delight in creating custom menus as well.

The Farm Bistro & Lounge can host your event in our beautiful setting complete with a full bar and seating for up to 70 guests. A 70" TV is available for video presentations as well. Minimum charges may apply for groups of less than 20. Please note that our regular Monday through Friday dinner service may limit on-site availability. Off-site, we cater parties and dinners 24/7 for 20 to 100 guests within 50 miles of Cortez. Buffet, bartending and table service are available, and we are happy to coordinate rentals if needed. The regular lunch menu and lunch platters (on the following pages) can be delivered for 5 or more people in Cortez for \$5.00.

peace,

Laurie Hall, owner

The Farm Bistro & Lounge

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Cortez

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Lunch Take-out & Delivery Menu

We can deliver group lunches (5 or more entrees) in Cortez for an additional \$5.00.

The menu on this page is available Monday through Friday from 11-3.

green salads

large 9.50 small 6.75

garden..... gourmet lettuce mix, tomatoes, cucumbers, carrots, scallions, croutons, radish sprouts, your choice of dressing VEG

greek..... gourmet lettuce mix, tomatoes, cucumbers, roasted red bell peppers, red onions, kalamata olives, feta cheese, croutons and mediterranean dressing VEG

farm..... gourmet lettuce mix with candied walnuts, red onions, sliced apple, feta cheese, crumbled bacon, croutons, your choice of dressing

romaine..... crispy romaine lettuce tossed with creamy garlic dressing, parmesan and croutons VEG

specialty salads

large 10.75 small 8.25

asian salad..... rice noodles, shredded carrots, tofu, scallions, sunflower sprouts, peanuts, cilantro in peanut ginger dressing on a bed of chinese cabbage GF VEG

chicken salad..... shredded chicken, apples, dried cranberries, celery and red onions in a savory dressing on a bed of lettuce topped with radish sprouts, ranch dressing on the side GF

southwest salad..... black bean fritters on chopped romaine with a sweet corn relish, served with cilantro cream GF VEG

the chicken and the egg..... chopped grilled chicken, hard boiled egg and apple with blue cheese and sunflower sprouts on a bed of lettuce with avocado aioli and balsamic vinaigrette GF

soups

large 7.50 medium 4.75 small 3.25

choice of foccacia bread or a gluten free blue corn muffin

french onion..... caramelized onions in a rich beef broth served with swiss cheese and croutons

carrot coconut..... a rich, slightly sweet puree with fresh carrots and coconut milk GF VEG

green chile stew..... zesty vegetarian stew with carrots, corn, potatoes and tomatoes in a rich broth of pureed chiles GF VEG

pita sandwiches

8.75 served with tortilla chips - substitute fries or a side salad for \$1.75 extra
Gluten free bread is available for an extra \$1.00

farm club..... chicken breast, bacon, swiss cheese, red onion, lettuce, herbed aioli

harvest..... cucumbers, herbed feta cheese, carrots, red onions, radish sprouts, lettuce and avocado aioli VEG

spicy tofu..... seasoned tofu, pepper jack cheese, tomato, cucumber, radish sprouts and harissa aioli VEG

turkey..... turkey breast, swiss cheese, red onions, radish sprouts, lettuce and avocado aioli

half & half..... your choice of any half-sandwich with either side garden salad or 4 ounce soup

the hot line

*served with french fries or side salad,
optional extras listed below*

hamburger * 11.50

local grass fed beef grilled to order on a house made bun with lettuce, onion, and pickles

harissa grilled chicken sandwich 10.75

grilled chicken breast with slightly spicy harissa aioli and swiss cheese, on a house made bun with lettuce, onion and pickles

bratwurst 9.75

grilled local pork bratwurst, served on a house made bun with sauteed onion, peppers and mustard aioli.

steak finger basket 9.50

grass fed tenderized beef steak fingers, served with ranch dressing and pickles.

black bean burger 9.25

local black beans blended with oats, zucchini, carrots and southwest spices, served with cilantro cream on house made foccacia. *for a gluten free option, please order without the bun.* VEG

1.00 extras: cheddar, swiss, sauteed onions, sauteed mushrooms, green chile

2.00 extras: bacon, blue cheese

GF gluten free VEG vegetarian

Parties

Appetizers, \$3.00 per person per appetizer

Minimum 20 people, to be served passed, standing or seated.

Fresh fruit skewers
Roasted tomato and herbed goat cheese bruschetta
Chicken salad bruschetta
Deviled ham bruschetta
Olive tapenade and goat cheese crostini with citrus shaved fennel
Curried veggie wontons with mango chutney*
Crispy polenta fries with red pepper dipping sauce*
Zucchini fritter cakes topped with whipped chevre*
Mushroom caps stuffed with brandied pecan filling
Bratwurst slices with French whole grain mustard dipping sauce
Chile beef satay
Chicken satay with peanut ginger dipping sauce
Chicken wonton tacos with sweet and spicy sauce

* not available off-site

Platters

Minimum 10 people.

Fruit platter with honey yogurt dip, \$4.00 per person

Beautifully arranged assortment of fresh fruit with yogurt sweetened with Colorado honey

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Vegetable platter with buttermilk ranch dip, \$3.00 per person

Everyone's favorite fresh veggies with house made buttermilk ranch for dipping

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Antipasto platter, \$7.00 per person

Colorado salami, gourmet cheeses, country olives, artichoke hearts, pepperoncini, crostini and grapes

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Meat and cheese platter with mini sandwich rolls and condiments, \$6.00 per person

Roast beef, turkey breast, cheddar, swiss, mayo, mustard, pickles and onion for build-your-own mini sandwiches

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Mix 'n match pita sandwich platter

Half-sandwiches, \$4.50 per person; Full sandwiches, \$8.75 per person

Choose from The Farm's popular pita sandwiches (descriptions on previous page):

Farm Club, Turkey & Swiss, Harvest Veggie, Spicy Tofu

Comes with house made tortilla chips.

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Green salads, \$4.00 per person

Choose from our classic Farm, Greek and Garden salads.

Served in a party bowl, with your choice of dressing on the side.

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Dessert platter, \$1.50 per person

A platter of bite-size dessert treats, choose from: brownies; oatmeal granola cookies; and/or gluten free peanut butter cookies

Dinner

Minimum 20 people, on- or off-site.

Appetizers

\$5.00 per person per appetizer

Please see the menu on the previous page.

Soups

\$5.00 per person

Please inquire about seasonal availability.

Salad

\$4.00 per person

Side salad portions of our popular green salads.

Choose from Garden, Farm, Greek or Romaine salads. Please see descriptions on the Lunch page.

Salad dressings: Buttermilk ranch; Balsamic vinaigrette; Roasted tomato vinaigrette; Raspberry vinaigrette; Sweet red pepper; Mediterranean; Apple cider vinaigrette; Peanut ginger; Creamy garlic

Breads

Herbed dinner rolls, *50 cents*

Blue corn muffins (gluten free), *\$1.00*

Herbed foccacia, *\$1.00*

Dessert

Oatmeal granola cookies, *\$1.50*

Peanut butter cookies (gluten free), *\$1.50*

Ghiradelli brownies, *\$2.00*

Apple almond tart, *\$3.75*

Dark chocolate and salted caramel cupcakes from The Pie Maker, *\$3.00*

Moose & More ice cream, inquire about flavors, *\$3.50*

Flourless chocolate torte from The Pie Maker, *\$4.00*

Cheesecake from The Pie Maker, *\$4.50*

Dinner

Minimum 20 people, on- or off-site.

Entrees

The entrees below are divided by vegetarian, chicken, lamb, pork, yak and beef. The entree price follows each description. Some entrees come with a side vegetable, please choose from the list below.

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Basil pesto cream in penne pasta with fresh tomato garnish, with toasted foccacia bread, *\$10.50*

Crimini mushrooms in penne pasta with a white wine garlic cream sauce, with toasted foccacia bread, *\$10.50*

Vegetable lasagne with garlic herb dinner rolls, *\$12.00*

Asparagus and mushroom risotto, *\$13.50*

Sweet corn and green chile risotto, *\$13.50*

Relleno pie, a rich cheddar custard and layers of roasted green chiles, topped with feta cheese and tortilla strips with sweet corn relish on the side, *\$14.00*

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Chicken pot pie in a white wine and thyme creamed veloute with a flaky pastry top*, *\$14.50 (max 20 orders)*

Mesa chicken, a grilled chicken breast smothered in a roasted green chile medley and cheddar, with garlic roasted potatoes and a side vegetable, *\$15.75*

Pan seared boneless chicken thigh with fresh herb pan jus, crispy polenta and a side vegetable, *\$17.00*

Chicken Marsala with crimini mushrooms, jasmine rice and a side vegetable, *\$17.00*

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Moroccan style lamb meatballs, roasted potatoes, goat cheese and crispy kale in a curry cream sauce, *\$18.00*

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Berto Farm Italian bratwurst with sauteed onion & bell pepper, mashed potatoes and a side vegetable, *\$12.50*

Italian sausage lasagne with garlic herb dinner rolls, *\$16.00*

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Yak meatballs in marinara over spaghetti, with toasted foccacia bread, *\$15.50*

Mesa View Yak Ranch yak burger served on a house made bun with pickles, lettuce and onion.

Choice of side garden salad or hand-cut french fries.* *\$14.50*

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Grass fed beef burger, char-broiled and served on a house made bun with pickles, lettuce and onion.

Choice of side garden salad or hand-cut french fries.* *\$11.50*

Braised beef short ribs with green chile corn casserole, cole slaw and a side vegetable, *\$19.50*

Grass fed beef baseball sirloin with anise cream, seared in a cast iron skillet and served with mashed potatoes and a side vegetable* *\$22.00*

Side vegetables

Choose from: honey glazed carrots; zucchini & sweet corn; parmesean roasted cauliflower; or winter squash wedges

** not available off-site*

The fine print

You can create your menu from the options listed here, or ask us about custom menus. In our first meeting, we will gather information in order to build a quote that suits your needs. Upon approval of the menu and quote, and no less than one week before your event, we request a 50% deposit. Approvals are often done by email, which will serve as the contract. The balance of the event cost is due upon conclusion of the event.

The on- and off-site service charge is 20% of the food cost, which includes gratuity and incidentals. Mileage for off-site catering will be charged at \$1.00 per mile. Bartenders, wait staff and dishwasher (if needed) will be billed at \$20 per hour. Here's an example:

Food cost	\$1,000.00
Sales tax (.0735%)	73.50
20% Service charge	200.00
Mileage (10 miles)	10.00
One bartender x 3 hours	<u>60.00</u>
Total	\$1,343.50

Discounts are not given for no-show guests. Additional guests will be added to the quoted amount.

The Farm Bistro reserves the right to retain some or all of the deposit in the event of cancellation with less than 48 hours notice.