



## Catering from The Farm Bistro & Lounge

*Updated December 2019*

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. The restaurant was sold to long-time local Chef Gene Powell in 2019. We 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](http://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 for 20 to 100 guests. 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 \$20.00.

Thank you for considering us,

Gene & Tonya Powell

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# Lunch Take-out & Delivery Menu

*We can deliver appetizer and sandwich trays in Cortez for an additional \$20.00.*

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

## greensalads

**large 11.00 small 8.50** 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 12.00 small 10.00** 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 7.75 medium 5.00 small 3.50** 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

**10.25** served with tortilla chips - substitute fries or a side salad for \$1.50 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 \* **13.00**

local grass fed beef grilled to order on a house made bun with lettuce, onion, and pickles harissa grilled chicken sandwich **12.00** grilled chicken breast with slightly spicy harissa aioli and swiss cheese, on a house made bun with lettuce, onion and pickles bratwurst **11.00**

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

steak finger basket **10.00** grass fed tenderized beef steak fingers, served with ranch dressing and pickles. black

bean burger **10.50** 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

*Prices by each item are per person, minimum 20 people.*

*Some items may not be available off site.*

### **Appetizers, \$2.50 per person per appetizer**

Fresh fruit skewers  
Sundried tomato and fresh mozzarella bruschetta  
Chicken salad bruschetta  
Olive tapenade and goat cheese crostini  
Southwest eggrolls with spicy dipping sauce  
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 cream cheese and local chorizo  
Bratwurst slices with mustard-beer dipping sauce  
Chicken satay with peanut ginger dipping sauce  
Spicy black bean dip with house made tortilla chips  
Phyllo wrapped baked brie (\$5.00 per person)

### **Platters**

Minimum 10 people. These items and prices also apply to “Buffet Dinner” on following pages.

#### **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, olives, artichoke hearts, pepperoncini, fresh veggies, crostini

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#### **Meat and cheese platter with mini sandwich rolls and condiments, \$7.50 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, \$5.25 per person; Full sandwiches, \$10.25 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, \$2 per person**

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

## Table Service Dinner

*Prices by each item are per person, minimum 20 people.*

Some items may not be available off site.

### **Appetizers**

*\$2.50 per person per appetizer*

Please see the menu on the previous page.

### **Soups**

*\$5.00 per person, 8-ounce serving*

Carrot coconut, French onion, Green chile stew, Tomato bisque, Butternut squash

### **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, *75 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, \$3.00  
Apple almond tart, \$4.75  
Ice cream, inquire about flavors, \$3.50  
Flourless chocolate torte, \$6.00  
Cheesecake, \$6.00  
Carrot cake \$7.00

## Table Service Dinner

*Prices by each item are per person, minimum 20 people.*

Some items may not be available 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 focaccia bread, \$14.00

**Cremini mushrooms in penne pasta** with a white wine garlic cream sauce, with toasted focaccia bread, \$14.00

**Vegetable lasagna** with garlic herb dinner rolls, \$16.00

**Asparagus and mushroom risotto**, \$15.00

**Sweet corn and green chile risotto**, \$14.50

**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, \$15.00

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**Chicken pot pie** in a white wine and thyme creamed velouté with a flaky pastry top, \$16.50 (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, \$17.50

**Chicken Marsala** with cremini mushrooms, jasmine rice and a side vegetable, \$17.50

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**Colorado striped bass**, creamy polenta and sautéed greens, \$20.00

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**Moroccan style lamb meatballs**, roasted potatoes, goat cheese and crispy kale in a curry cream sauce, \$19.00

**Lamb kabobs**, basmati rice with cashews, roasted veggies, mango chutney and tzatziki sauce, \$18.00

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**Berto Farm Italian bratwurst** with house-made apple kraut and warm German potato salad, \$16.50

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

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**Yak meatballs in marinara over spaghetti**, with toasted focaccia bread, \$16.50

**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, \$16.00

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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, 6 oz \$12.50, 8 oz \$14.00

**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, \$26.00

# Buffet Dinner

*Items for a buffet dinner are a la carte so that you can build your dinner to suit your taste! Prices by each item are per person, minimum 20 people.*

## Soups

Choose from Carrot Coconut, French Onion, Green Chile Stew, Tomato Bisque, or Butternut Squash, \$4.00

## Salads

Choose from Garden, Greek, Farm, Quinoa & Black Bean, or Pasta Salad, \$4.00

## Vegetarian entrees

**Basil pesto cream in penne pasta** with fresh tomato garnish, \$11.00

**Cremini mushrooms in penne pasta** with a white wine garlic cream sauce, \$11.00

**Vegetable lasagna**, \$10.00

**Relleno pie**, a rich cheddar custard and layers of roasted green chiles, topped with feta cheese

## Meat entrees

**Mesa chicken**, a grilled chicken breast smothered in a roasted green chile medley and cheddar, \$14.50

**Pan seared boneless chicken thigh** with fresh herb pan jus, \$14.00

**Chicken Marsala** with cremini mushrooms, \$13.50

**Chicken curry** with basmati rice, \$15.50

**Moroccan style lamb meatballs** with curry cream, \$14.00

**Lamb kabobs** with tzatziki sauce, \$12.00

**Berto Farm Italian bratwurst**, \$9.50

**Italian sausage lasagna**, \$13.00

**Yak meatballs in marinara over spaghetti**, \$12.50

**Braised beef short ribs**, \$15.50

**Brisket sliders** with toppings, \$10.00

## Sides

Choose from Honey glazed carrots, Maple brussels sprouts, Zucchini & corn, Garlic roasted potatoes, Mashed potatoes, Au gratin potatoes, Jasmine rice, Sweet corn relish, Green chile corn casserole, Cole slaw, Creamy parmesan polenta, Ratatouille, or Honey roasted winter squash, \$2.50

## Breads

Herbed dinner rolls, 75 cents

Blue corn muffins (gluten free), \$1.00

Herbed foccacia, \$1.00

*Please see the "Parties" page for appetizers and desserts.*

## 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.

Mileage for off-site catering will be charged at \$1.00 per mile. Bartenders, wait staff and dishwasher (if needed) will be billed at \$10 per hour plus 18% gratuity. Here's an example:

Food cost	\$1,000.00
Sales tax (.0735%)	73.50
Mileage (10 miles)	10.00
One bartender x 3 hours	30.00
Gratuity	<u>180.00</u>

Total                    \$1,293.50

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.