



Catering from The Farm Bistro & Lounge

Updated April 2026

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 longtime 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, 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 60 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 restaurant 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

The Farm Bistro & Lounge

34 West Main Avenue Cortez

(970) 565-3834

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Parties

Prices for each item are per person, minimum 20 people.

Some items may not be available off site.

Appetizers

- Fresh fruit skewers \$5.00
- Sundried tomato and fresh mozzarella bruschetta \$4.50
- Chicken salad bruschetta \$5.00
- Olive tapenade and goat cheese crostini \$4.50
- Southwest eggrolls with spicy dipping sauce \$6.00
- Curried veggie wontons with mango chutney \$5.00
- Crispy polenta fries with red pepper dipping sauce \$5.00
- Zucchini fritter cakes topped with whipped chevre \$5.00
- Mushroom caps stuffed with cream cheese and local chorizo \$8.00
- Bratwurst slices with mustard-beer dipping sauce \$5.00
- Chicken satay with peanut ginger dipping sauce \$6.50
- Spicy black bean dip with house made tortilla chips \$5.00
- Phyllo wrapped baked brie \$12.00

Platters

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

Fruit platter with honey yogurt dip, \$7 per person

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

Vegetable platter with buttermilk ranch dip, \$6 per person

Everyone’s favorite fresh veggies with house made veggie dip or buttermilk ranch

Antipasto platter, \$15 per person

Colorado salami, gourmet cheeses, olives, artichoke hearts, pepperoncini, fresh veggies, House made crostini.

Mix ‘n match pita sandwich platter Half-sandwiches, \$7.50 per person; Full sandwiches, \$15 per person

Choose from The Farm’s popular pita sandwiches: Farm Club, Turkey & Swiss, Harvest veggie, & Spicy Tofu. Comes with house made tortilla chips.

Green salads, \$6.00 per person

Choose from our classic Farm, Greek and Garden salads.

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

Dessert platter, \$5 per person

A platter of bite-size dessert treats, brownies; oatmeal granola cookies; and 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

Please see the menu on the previous page, or the dinner menu, will be served family style.

Soups

\$6 per 6oz cup or, \$8 per 10oz bowl Carrot coconut, French onion, Green chile

stew, Tomato- basil, Butternut squash.

Salad

\$6 per person

Side salad portions of our popular salads.

Choose from Garden, Farm, Greek or Romaine salads. Please see descriptions on the lunch menu.

Salad dressings: Buttermilk ranch, Balsamic vinaigrette, Roasted tomato vinaigrette; Raspberry vinaigrette. Mediterranean, Apple cider vinaigrette, Peanut ginger, Creamy garlic

Breads

Herbed dinner rolls, *\$1.50*

Blue corn muffins (gluten free), *\$2.50*

Herbed focaccia, *\$1.50*

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.

Basil pesto cream in penne pasta with fresh tomato garnish, with toasted focaccia bread, *\$18*

Cremini mushrooms in penne pasta with a white wine garlic cream sauce, with toasted focaccia bread, *\$18*

Vegetarian lasagna with garlic herb dinner rolls, *\$18*

Asparagus and mushroom risotto, *\$22*

Sweet corn and green chile risotto, *\$21*

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, *\$20*

Chicken pot pie in a white wine and thyme creamed velouté with a flaky pastry top, *\$22.00 (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, *\$22*

Chicken Marsala with cremini mushrooms, jasmine rice and a side vegetable, *\$25*

Colorado striped bass, creamy polenta and sautéed greens, *\$30*

Moroccan style lamb meatballs, roasted potatoes, goat cheese and crispy kale in a curry cream sauce, \$25.00

Lamb kabobs, basmati rice with cashews, roasted veggies, mango chutney and tzatziki sauce, \$30

Berto Farm Italian bratwurst with house-made apple kraut and warm German potato salad, \$20

Italian sausage lasagna with garlic herb dinner rolls, \$22

Yak meatballs in marinara over spaghetti, with toasted focaccia bread, \$24

Cross Canyon Ranch yak burger served on a pretzel bun with pickles, lettuce and onion. Choice of side garden salad or hand-cut french fries, \$20

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

Choice of side garden salad or hand-cut french fries, 1/3# \$16, 1/2# \$20

Braised beef short ribs with green chile corn casserole, cole slaw and a side vegetable, \$30

Grass fed beef baseball sirloin with anise cream, seared in a cast iron skillet and served with mashed potatoes and a side vegetable, \$36

Dessert

Oatmeal granola cookies, \$2.50

Peanut butter cookies (gluten free), \$2.50

Ghirardelli brownies, \$4.50

Ghirardelli brownie Sundae \$10

Apple almond tart w/ vanilla ice cream \$10

Ice cream, inquire about flavors, \$4

Flourless chocolate torte, \$10

Cheesecake, \$10

Carrot cake \$10

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 \$6

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

Salad \$6

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

Vegetarian entrees

Basil pesto cream in penne pasta with fresh tomato garnish, \$16

Cremini mushrooms in penne pasta with a white wine garlic cream sauce, \$16

Vegetable lasagna, \$16

Relleno pie, a rich cheddar custard and layers of roasted green chiles, topped with feta cheese \$18

Meat entrees

Mesa chicken, a grilled chicken breast smothered in a roasted green chile medley and cheddar, \$18

Chicken Marsala with cremini mushrooms, \$20

Chicken curry with basmati rice, \$16

Moroccan style lamb meatballs with curry cream, \$22

Lamb kabobs with tzatziki sauce, \$25

Berto Farm Italian bratwurst, \$17

Italian sausage lasagna, \$22

Yak meatballs in marinara over spaghetti, \$20

Braised beef short ribs, \$26

Brisket sliders with toppings, \$26

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, \$4

Breads

Herbed dinner rolls, \$1.5

Blue corn muffins (gluten free), \$2.50

Herbed focaccia, \$1.50

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 \$20 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	60.00
Gratuity	<u>180.00</u>
Total	\$1,323.50

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.