

FROM MN FARMS

FARMERS

KITCHEN + BAR

M P L S M N

CATERING *Menu*

750 SOUTH 2ND AVENUE, MINNEAPOLIS, MN 55401

EVENTS@FARMERSKITCHENANDBAR.COM

FARMERSKITCHENANDBAR.COM

V VEGAN **ve** VEGETARIAN **gf** GLUTEN FREE **df** DAIRY FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

*Farmers Kitchen + Bar charges a 4% processing fee for credit card transactions.
Customers choosing to pay cash for their purchase will not be charged this fee.*

Depending on your catering needs, additional fees may apply for offsite catering.

SANDWICH PLATTERS

16 Pieces

FERN + DALE CLUB \$140

Pesto Aioli, Bacon, Ferndale Turkey, Tomato, Mixed Greens

HAMMICH \$145

Ham, Ring Bologna, Cheddar, Pickled Peppers,
Whole Grain Mustard, Ciabatta

GARDEN MELT **ve** \$135

Marinated Paneer, Arugula, Tomato, Cucumber, Pickled Peppers

BOX LUNCHES

Individually Packaged-Comes with Chips and Cookie

SANDWICHES

All Sandwiches come with
Chips + Buckwheat Cookie

FERN + DALE CLUB \$20

HAMMICH \$20

GARDEN MELT **ve** \$19

SALADS

All Salads come with
Buckwheat Cookie

WALDORF SALAD **gf** **df** \$19

BEET SALAD **ve** **gf** \$20

Add Protein to Salad:
Chicken \$5, Wagyu Beef \$9

SALAD BOWLS

Feeds 6-8 People

BEET SALAD **ve** **gf** \$130

Roasted Golden Beets, Field Greens, Red Onion, Candied Walnuts,
Goat Cheese, Raspberry Vinaigrette

HARVEST SALAD **ve** **gf** \$140

Field Greens, Roasted Seasonal Vegetables, Cherry Tomato, Red Onion,
Toasted Sunflower Seeds, Friesago Cheese, Charred Corn Vinaigrette

Add Protein to Salad: Chicken \$40, Wagyu Beef \$72

PLATTERED APPETIZERS

Serves 6-8 People

FARMERS MEAT & CHEESE \$98

2x Deli Meats, 2x Cheese, Seasonal Pickles, Whole Grain Mustard,
Seasonal Jam, Fried Lefse

BEEF SLIDERS (12 pc) \$55

Special Sauce, Cheddar, Pickles

SCHNITZEL SLIDERS (12 pc) \$55

Caper Garlic Aioli, Swiss Cheese, Arugula, Pickles

PASSED APPETIZERS

Minimum 24 Pieces

BISON MEATBALLS \$3.75 ea

Garlic Cream Sauce, Wild Mushroom

PETITE WALLEYE CAKES \$4.20 ea

Tartar Sauce, Pickled Red Onion

BRAT CRISTINIS \$3.50 ea

Wild Rice Brats, Whole Grain Mustard, Mayo, Pickled Cabbage

IRISH POTATO CAKES **ve** \$3.50 ea

Friesago Cheese, Crème Fraiche, Chives

ENTREES + SIDES

Buffet Style Service Only • Serves 15-20 People

COLA BRAISED SHORT RIB **gf** \$260

Cola Beef Jus, Caramel Onion

HERB ROASTED CHICKEN **gf** \$220

Citrus Butter and Fresh Herbs

SWEET POTATO MAC **ve** \$115

Topped with Herbed Bread Crumbs

PASTA SALAD \$125

Cherry Tomato, Roasted Seasonal Vegetable, Corn Vinaigrette, Fresh Herbs

FARMERS PILAF **ve** \$90

Blend of Wild Rice, Brown Rice, Himalayan Red Rice, Jobs Tears

SEASONAL VEGETABLE **ve** **gf** \$130

Roasted Seasonal Vegetable, Mustard Vinaigrette, Toasted Cashews,
Fresh Herbs