

Sweet Berry Farm 2014

NIBBLES & FINGER FOOD

Sweet Berry Farm Platter ~Artisanal cheese, salami, fruit, a little bit of this and some of that
(Does not include crackers) Small 16" platter - \$49
Large 18" platter - \$75

Artisanal Cheese Platter ~ Specialty cheeses from our extensive selection with fruit & nut accompaniments
(Does not include crackers) Small 16" platter - \$49
Large 18" platter - \$75

Charcuterie ~ Assorted cured meats, salami, pate, cheese, olives, marinated vegetables & tapenade
(Does not include crackers) Small 16" platter - \$49
Large 18" platter - \$75

Cracker Assortment (includes disposable serving dish)

For Small Platters - \$10

For Large Platters - \$15

Luscious Fruit Platter ~ With seasonal fruits and a tasty, fresh, creamy dip. Small 16" platter - \$49
Large 18" platter - \$75

Vegetable, Hummus & Pita Chip Platter

~ Small platter served with two assorted hummus.
~ Large platter served with three assorted hummus and/or dips. Small 16" platter - \$49
Large 18" platter - \$75

Party Calzones (10 slices)

~Roasted vegetables & cheese \$16
~Savory sausage & cheese medley \$20
~Italian with Salami, Ham, Provolone, Mozzarella, Mozzarella and Roasted Red Peppers \$20

DESSERTS & SWEETS

Mini Cupcakes \$10.00 doz
Home made cookies \$12.00 per dozen
Dessert Platter \$1.5 per piece (More or Less)
Choices may include: Brownies, Cookies, Cupcakes, Whoopie Pies, Raspberry Shortbread, Tea Bread Slices

SPECIALTY SANDWICHES

Menu for Adirondack

Delivery \$30

BAGGED LUNCHES

\$12.95

INCLUDES:

A Hearty Specialty Sandwich or Salad

(Sandwich & Salad Menu Attached)

Potato Chips ~ (Plain or Our Choice of Something Fun)

~ Cole Slaw or Potato Salad Instead of Chips, add \$ 2.00

Fresh Baked Buttery Cookie

Chocolate Chip, Oatmeal Rasin, Oatmeal Chocolate Chip, Toffee Chip, Yin Yang (1/2 chocolate, 1/2 chocolate chip)
~ *Gluten Free Options Available*

Fresh Fruit

Water, Sparkling Water or Fruit Soda

A Little Surprise and a Lotta Love!!

SANDWICH PLATTERS \$ 7.95 per sandwich

CHILDREN'S PLATTERS \$ 5.00 per sandwich

Four selections for a 16-30 sandwich platter

Five selections for a 31-50 sandwich platter

Six selections for a 50+ sandwich

Sandwiches will be cut and artfully arranged. Wraps may be cut into thirds; two wraps can feed 3 people.

SIDE SALADS

(serving utensils and plates will be needed)

Zesty Broccoli Slaw \$12 per quart

Peruvian Quinoa Salad \$13 per quart

With black beans, corn, cilantro in a light vinaigrette

Tomato & Mozzarella \$15 per quart

Cherry tomatoes and mozzarella tossed in basil vinaigrette

Edamame & Black Bean Salad \$ 13 per quart

With a zesty orange vinaigrette

Potato Salad with Egg \$9 per quart

Classic Cole Slaw \$9 per quart

VEGETARIAN OPTIONS

Chicken Salad Wrap ~ With green apples, extra sharp cheddar and greens tossed in a vinaigrette

Curried Chicken Salad ~ On a buttery croissant with lettuce

Roast Beef Gots the Blues ~ With artisanal bleu cheese mayo, tomato, red onions and greens on sourdough bread

Tasty Englishman Wrap ~ Roast beef, extra sharp cheddar, tomato, horseradish mayo and greens tossed in vinaigrette

Meatloaf ~ with God Bless American cheese, BBQ mayo and lettuce on a ciabiatta roll

Big Mama's Bologna Dream ~ REALLY good bologna, Land-O-Lakes American cheese, horseradish mayo and lettuce on sourdough

Sweet Berry Italian ~ Ham, Genoa salami, pepperoni, roasted red peppers, sharp provolone, mozzarella, tad of red onion, pepperoncini, and greens tossed in vinaigrette

Turkey & Black Forest Ham BLT ~ With applewood smoked bacon, lettuce, tomato and basil pesto mayo on rustic bread

Turkey, Bacon & Avocado Wrap ~ With smoked cheddar, lettuce tomato and good ole mayo in an all natural wrap

Ye Olde Thanksgiving Wrap ~ Oven roasted turkey, savory homestyle stuffing, cranberry mayo, cranberry sauce & lettuce

My Bleu Heaven ~ Turkey, apple wood smoked bacon, artisanal bleu cheese mayo & lettuce on cranberry pecan bread

Ham & Smoked Gouda ~ Black Forest ham, naturally smoked gouda, lettuce, tomato and honey mustard on sourdough

Ham, Brie & Caramelized Onion Jam ~ Smoky Black Forest ham, imported French Brie, Stonewall Kitchen's Caramelized Onion and Garlic Jam, dressed greens in a wrap

Ham, Chive Havarti and Chutney Mayo ~ with lettuce and

Chicken Italiano Wrap ~ with roasted red peppers, provolone, mozzarella, a tad of red onion, pesto mayo and baby arugula

Chicken Cordon Bleu ~ sliced chicken breasts with Black Forest ham, Swiss and havarti cheeses, lettuce, tomato and a lemon caper mayo on Tuscan bread

Sweet Beet, Goat Cheese & Spiced Nut Wrap ~ with greens tossed in vinaigrette and a tad of red onion

Smoked Salmon & Herb Cream Cheese Wrap ~ with capers, zucchini & greens tossed in a dijon mustard vinaigrette

Greek Salad Wrap ~ Our own hummus, tangy feta, roasted red peppers, artichoke hearts, Kalamata olives, zucchini, greens lightly tossed in vinaigrette.

Smoky Egg Salad ~ with a tad of spicy chipotle powder, havarti, lettuce & tomato on wheat bread

All American Tuna Fish ~ Tuna salad with Land-O-Lakes American cheese and lettuce on a soft deli roll

CHILDREN'S SANDWICHES

Peanut Butter and Jelly

Tuna Salad with Lettuce

Turkey and American Cheese with Mayo or Mustard

Ham and Swiss Cheese with Mustard

Genoa Salami, Mustard and Lettuce

Bologna and Cheese with lettuce

~ On soft deli roll, white or wheat bread

WOULD YOU PREFER A SALAD?

Greek Salad ~ With tangy feta, cucumbers, tomatoes, olives, pepperoncini, red onion and lemony vinaigrette

Spinach Salad ~ With hard boiled egg, apple wood smoked bacon, cucumbers, cherry tomatoes, and onion

A Chicken in the Garden ~ Traditional or curried chicken salad on a fresh colorful garden salad

Goat Gone Nuts ~ Garden Salad with goat cheese dried cranberries & roasted spiced nuts

~ Served with house made vinaigrettes