



Menu Ideas

Executive Chef – Mike Ferrari

Mike began cooking at the Atlanta Country Club twelve years ago and most recently was the Chef De Cuisine at the Champion Hills Club. In January 2015 he won a silver medal at an ACF sanctioned mystery basket competition in Myrtle Beach, SC. Mike graduated from the culinary program at AB Tech in Asheville. He loves to teach and has served as an adjunct instructor at his alma mater.




Menu Ideas




Here at The Farm, we embrace the farm-to-table philosophy. We have a one-acre garden right here on the property and incorporate seasonally available produce and edible flowers whenever possible. We also work with other local farms for local meats and cheese. Mike will work with you to create a custom menu for your event.

The following is a list of menu items that were created for past events here at The Farm. **Note: Pricing is for budgeting purposes only and does not include tax. Actual prices vary based on food availability, season and event size.**

Sample Hors d' Oeuvres

Menu Item	Est. Cost /Person	
Bacon Wrapped Shrimp with BBQ Cocktail Sauce	\$1.80	
Fried Chicken and Waffle Bites with Bacon Maple Jam	\$1.70	
Pimento Cheese Hush Puppies with Buttermilk Ranch Dip	\$1.25	
Smoked Salmon Latkes with Caviar and Crème Fraîche	\$1.80	
Curried Cauliflower Fritters with Lemon-Cucumber Yogurt	\$1.50	
Smoked Duck Ham Crostini with Kabocha Squash and Red Onion Jam	\$1.80	
Ahi Tuna Wontons with Kimchi, Sesame and Avocado	\$1.80	
Mini BBQ Chicken Tostadas with Baja Slaw	\$1.50	
Asian Pork Potstickers with Sweet Chili-Lime sauce	\$1.60	
Maple Cured Tomato and Goat Cheese Crostini with Basil	\$1.60	

Sample Entrees

Menu Item	Est. Cost /Person	
Honey Brined Chicken Breast with Summer Succotash and Lemon-Herb Butter	\$5.50	
Hoisin Glazed Salmon with Chili Pepper Coulis, Sesame, Scallion and Ginger	\$7.50	
Plancha Seared Sunburst Trout with Blood Orange Reduction, Thyme, Charred Fennel and Carrots	\$10.00	

Sample Entrees (continued)

Menu Item	Est. Cost /Person
Braised Beef Short Ribs with Celeriac-Chili Slaw and Natural Jus	\$9.90
Cider Braised Chicken Thighs with Chorizo, Butternut Squash, Pickled Radish and Lime	\$4.00
Chili Rubbed Flank Steak with chimichurri and chipotle BBQ	\$8.50
Fig and Bacon stuffed Pork Loin, fig pork jus	\$6.00
House Smoked BBQ Pulled Pork	\$4.00
Shrimp and Grits, Creamy Tasso Ham Gravy, Tomatoes and Bell Peppers	\$8.00
Chopped Smoked Brisket	\$6.00
Carved Slow Roasted Prime Rib, Horseradish Cream, Au Jus and Brioche Rolls	\$9.00



Sample D'accompagnement

Menu Item	Est. Cost /Person
Seasonal Vegetables (<i>from The Farm garden</i>)	\$2.50
Smoked Gouda Mac n' Cheese	\$3.50
Roasted Garlic and Goat Cheese Mashed Potatoes	\$2.50
Plancha Grilled Broccolini with lemon and parmesan	\$3.00
Hibachi Style Vegetable Fried Rice	\$2.00
Ham Hock Braised Collard Greens	\$2.50
Roasted Fingerling Potatoes with Caramelized Shallots and Herbs	\$2.50
Heirloom Carrot Salad, Cumin, Greens, Spring Peas, Feta, Honey	\$2.50
Farm Salad, Buttermilk Dressing, Tomato, Cucumber, Bacon, Croutons	\$3.00
Cucumber and dill Salad, Preserved Lemon-Champagne Vinaigrette	\$2.00



Sample Desserts

Menu Item	Est. Cost /Person
Assorted Cupcakes	Inquire Today
Assorted Pies	Inquire Today
Cookies/Brownies	Inquire Today



Service Estimate

In addition to food expenses, you should also plan on costs for catering, kitchen and bar staff. These costs vary based on the size of the wedding, length of the reception, service options (buffet vs seated service) as well as your choice on alcohol. The following estimates are based on buffet/station food and a beer/win bar. Use these numbers for rough budgeting purposes only. Tax is not included.

Wedding Size	Total
Up to 50	\$1,000
50-100	\$1,400
100-150	\$1,600
150-200	\$2,000
200-250	\$2,500