



Menu Ideas

Executive Chef – Mike Ferrari

Mike began his culinary career at the Atlanta Country Club in 2002. Most recently, he was Chef De Cuisine at Champion Hills Club. In January 2015, he won the silver medal at an American Culinary Federation mystery-basket competition. Mike graduated from the culinary program at Asheville's AB Tech. He loves to teach and has served as an adjunct instructor at his alma mater.



Menu Ideas

The Farm embraces farm-to-table dining. We have a one-acre garden, and incorporate seasonal produce and edible flowers. We also source meats and cheeses locally. Mike loves creating custom, seasonally driven menus for each event. Here are some of our favorite dishes from recent celebrations:

Hors d' Oeuvres:

- Bacon-Wrapped Shrimp w/BBQ Cocktail Sauce
- Fried Chicken and Waffle Bites w/Bacon-Maple Jam
- Pimento Cheese Hush Puppies w/Buttermilk Ranch
- Smoked Salmon Latkes w/Caviar and Crème Fraîche
- Curried Cauliflower Fritters w/Lemon-Cucumber Yogurt
- Smoked Duck Ham Crostini w/Kabocha Squash and Red Onion Jam
- Ahi Tuna Wontons w/Kimchi, Sesame, and Avocado
- Mini BBQ Chicken Tostadas w/Baja Slaw
- Asian Pork Potstickers w/Sweet Chili-Lime Sauce
- Maple-Cured Tomato and Goat Cheese Crostini w/Basil

Entrees:

- Hoisin-Glazed Salmon w/Chili Pepper Coulis, Sesame, Scallion and Ginger
- Plancha-Seared Sunburst Trout w/Blood Orange Reduction, Thyme, Charred Fennel, and Carrots
- Braised Beef Short Ribs w/Celeriac-Chili Slaw and Natural Jus
- Cider-Braised Chicken Thighs w/Chorizo, Butternut Squash, Pickled Radish and Lime
- Chili-Rubbed Flank Steak w/Chimichurri and Chipotle BBQ
- Fig and Bacon-Stuffed Pork Loin, Fig Pork Jus

- House-Smoked BBQ Pulled Pork
- Shrimp and Grits w/Creamy Tasso Ham Gravy, Tomatoes, and Bell Peppers
- Smoked Brisket
- Carved Slow-Roasted Prime Rib, Horseradish Cream, Au Jus, and Brioche Rolls

Sides:

- Seasonal Vegetables from The Farm garden
- Smoked Gouda Mac n' Cheese
- Roasted Garlic and Goat Cheese Mashed Potatoes
- Plancha-Grilled Broccoli w/Lemon and Parmesan
- Hibachi-Style Vegetable Fried Rice
- Ham Hock-Braised Collard Greens
- Roasted Fingerling Potatoes w/Caramelized Shallots and Herbs
- Heirloom Carrot Salad, Cumin, Greens, Spring Peas, Feta, Honey
- Farm Salad, Buttermilk Dressing, Tomato, Cucumber, Bacon, Croutons
- Cucumber and Dill Salad, Preserved Lemon-Champagne Vinaigrette

Desserts: We don't offer cakes, but can provide alternative desserts like delicious homemade pies, cookies, brownies, crème brulee, pot de crème, and panna cotta.

Service Estimate:

Costs vary from event-to-event based on menu selections and service styles. A buffet-style dinner with appetizers may range from \$45-60 per guest, including service staff. A custom quote and variety of options will be provided after you discuss your menu with Chef Mike, then finalized following a complimentary tasting.