



Menu Ideas

Executive Chef – Mike Ferrari

Chef Mike joined The Farm team in 2015 and built our catering program from the ground up. Our clients rave about his food saying it some of the best they've had – *EVER!* Mike began his culinary career at the Atlanta Country Club and was Chef De Cuisine at Champion Hills Club. He won the silver medal at an American Culinary Federation mystery-basket competition.



Menu Ideas

The Farm embraces seasonally driven farm-to-table dining. We have a one-acre garden, and incorporate our own produce and edible flowers. We also source meats, cheeses and produce locally. Each menu is created specifically based on each couple's tastes. Here are some favorite dishes from recent celebrations:

Hors d' Oeuvres

- Bacon-Wrapped Shrimp, BBQ cocktail sauce
- Rare Beef Crostini, blue cheese, chimichurri
- Fried Chicken and Waffle Bites. bacon-maple jam
- Pimento Cheese Hush Puppies, buttermilk ranch
- Smoked Salmon Latkes, caviar and crème fraîche
- Curried Cauliflower Fritters, lemon-cucumber yogurt
- Smoked Duck "Ham" Crostini, kabocha squash, onion jam
- Ahi Tuna Wontons wasabi, avocado, sesame, scallion
- Maple-Cured Tomato and goat cheese crostini, basil
- House-Rolled Sushi

Entrees

- Beef Short Ribs braising gravy, grilled mushrooms, fried root vegetables, horseradish, micro greens
- Shrimp and Grits w/ Tasso Ham Gravy, Tomato, Peppers
- Smoked Brisket chow-chow, fried onions, steak sauce
- Hoisin-Glazed Salmon napa cabbage salad, peanut dressing, bean sprouts, cilantro
- Cider-Braised Chicken Thighs chorizo, butternut squash, pickled radish, lime

- Chili-Rubbed Flank Steak w/Chimichurri & Chipotle BBQ
- Fig and Bacon-Stuffed Pork Loin, Fig Pork Jus
- Carved Slow-Roasted Prime Rib, Horseradish Cream, Au Jus, and Brioche Rolls
- Local Sunburst Trout, brown butter, capers, lemon, fried shallots, almond gremolata

Sides

- Farm Salad, buttermilk dressing, tomato, cucumber, bacon, croutons
- Arugula, fennel, pecorino toasted hazelnut, vinaigrette
- Smoked Gouda Mac n' Cheese
- Plancha-Grilled Broccolini w/Lemon and Parmesan
- Seasonal Vegetables from The Farm garden
- Roasted Garlic and Goat Cheese Mashed Potatoes
- Ham Hock-Braised Collard Greens
- Roasted Fingerling Potatoes, caramelized shallots, herbs

Desserts

We don't offer cakes, but can provide alternative desserts like pies, cookies, brownies, crème brulee, cobblers and house-made donuts.

Catering Estimate

Costs vary based on selections and service style. Based on 2019 wedding menus, you can expect a range of \$60-\$85 per guest, including food costs and service staff plus bartenders. Of course, costs are impacted by economic forces, so this is only an estimate. A custom quote will be provided when you begin menu planning about 6 months before the big day.

Gratuity for Staff

If there is one thing The Farm is known for, it is our gracious, warm hospitality. You'll see it consistently mentioned in our reviews. Your guests will "feel it" and will talk about it for months to come. Tipping your day-of team at The Farm is optional but greatly appreciated. Clients often offer a tip as a percentage of their catering/bar invoice. Tips are typically distributed based on hours worked.

