

SPECIALTY BURGERS/ SLIDERS

PRICE PER PERSON\$8.00

BBQ FIG BURGER:

A tangy, sweet and savory combination of sweet figs and barbeque sauce make a wonderful flavor experience.

TZATZIKI BURGER:

Jerk rubbed 1/3 lb. meat of your choice served on a sesame seeded potato bun. Topped with homemade tzatziki sauce using local yogurt from Sweet & Salty Farms, garlic, dill, onion, olive oil and pepper to make a refreshing and flavorful offering you are sure to enjoy.

JERK SPICED MUSTARD BURGER:

Sweet and hot peppers and relishes combine with our jerk seasoning and mustard to compliment the rich and sweet burger flavors.

TURKEY BURGER:

Jerk rubbed and served on a sesame seeded potato bun with our special homemade tzatziki sauce and a side of roasted corn salsa. A sweet hot and cold ticket to flavor town!

PORK TENDERLOIN SLIDERS:

6+ hour smoked, herb-rubbed pork tenderloin, sliced thin and topped with kale and tzatziki sauce.

MIX AND MATCH:

Choose your favorite meat and sauce combo to create a burger or slider platter of your choice.

Beef – This grass fed, hormone free incredible tasting beef is sourced from Weatherlow Farms in Westport, MA.

Turkey – Hormone and antibiotic free ground turkey.

SAUCES:

Jerk Spiced Mustard, Homemade Tzatziki Sauce, BBQ Fig Sauce

*Add \$.50 additional for bacon or cheese
Lettuce, Tomatoes, Onions, Pickles complimentary

DESSERTS

PRICE PER PERSON\$3.00

FRUIT PIZZA (\$25 PER PIZZA)

Crust = Par Baked Sugar Cookie Dough
Sauce = Whipped Sour and Sweet Creams
Cheese = Fresh Fruits: Sliced Peaches, Kiwis, Cherries, Strawberries with Berries

GERMAN CHOCOLATE BROWNIE

Dark, robust chocolate, moist rich brownie

PEANUTBUTTER CLUSTERS

FUDGE BROWNIES

WHITE CHOCOLATE CASHEW CLUSTERS

Farms to Forks is focused on bringing the Farm to Table concept of truly vibrant flavors, enhanced nutritional benefits and grower awareness to locavores, working adults, families and those passionate pursuers of bold flavors.

SERVICES INCLUDE

Lunch, dinner, late-evening, prepared meals and catering. We also do Lobster Bakes, BBQ's, Special Events. Delivery or on-site culinary services available. Contact us for details.

CONTACT

Quinn Perkson

Quinn@FarmstoForks.net

Orders@FarmstoForks.net | 617.710.0908

www.FarmstoForks.net



Like us on Facebook and see where we'll be cooking next! Find our Food and hear from our Fans @FarmstoForkspage

Farms to Forks believes in supporting local farms and businesses. We thoughtfully source our ingredients from area organic and local farms and vendors whenever possible. Because seasons change, our menu is subject to change and rotation. When we can't source ingredients locally, we select the best that we can from providers we believe in. Our ingredients are selected based on sustainable farming best practices and availability of hormone and antibiotic free meats. We prefer grass-fed beef and free range chicken and turkeys.



www.FarmstoForks.net
617.710.0908 | orders@FarmstoForks.net

CATERING MENU

Farm to Forks is a food truck and catering business dedicated to serving bold and flavorful meals that are healthy and sourced from organic and local Plymouth area farms.

May the Fork be with You!

HORS D'ŒUVRES

PRICE PER PERSON\$8.95

OSSO BUCCO SLIDER

Slow roasted beef, pork or lamb, set upon a starch of your choice (sweet mashed potatoes, risotto, grits, polenta) on a crisp or bun.

MEATBALLS

Weatherlow Farms grassfed ground beef with garlic, herbs and shallots and your choice of sauces: pesto, sweet marsala, Swedish, sweet fig or tzatziki.

BIRD AND WAFFLES

Your choice of turkey or chicken, roasted or fried, set upon an allspice and sage waffle with Vermont maple syrup.

SEAFOODS

PRICE PER PERSON MARKET PRICE

SCALLOP AND ANDOUILLE SAUSAGE

Pan roasted slices, skewered and served warm with your choice of sauces - honey mustard, horseradish and cocktail.

SHRIMP COCKTAIL/SNOW CRAB CLAWS

The classic presentation served with a variety of cocktail sauces, ranging from mild to wild.

SHRIMP AND GRITS

Warm cheese grits, bacon, green onions, garlic, herbs and shrimp. A Southern comfort food classic! Available as an appetizer.

VERRINES

PRICE PER PERSON\$11.00
(MINIMUM ORDER 50 VERRINES)

A flavor journey through layers of varied ingredients offered in a 10 oz clear cup.

TURKEY

A teriyaki and honey glazed mini turkey kabob served over a bed of purple kale, on a layer of tzatziki sauce, covering ratatouille resting in a spiced peach and pineapple salsa.

STEAK

A mini steak kabob served over a first layer of roasted leeks, second layer of tzatziki infused mashed potatoes and a blanket of roasted fresh corn with pepper and sage.



SALADS

PRICE PER PERSON\$7.00

THE ROCKET SALAD

A formidable nest of lettuces: Arugula, red and Romaine supported by endive, tomatoes, cucumbers, roasted and raw root vegetables including beets, carrots and goat cheese. Served with scallions, bacon bites, corn and herbs, combined with spiced croutons and seasoned pecans.

ORZO

Served chilled or warmed, orzo and virgin olive oil, sun dried tomatoes, kale rabe and fresh herbs.

ROASTED CORN

Warm corn salad with hints of jalapeno, basil and shallots.

SEASONAL RISOTTO

Rich and creamy arborio rice combined with white wine, homemade chicken broth and seasonal vegetables and fresh herbs.

SALADS AND WRAPS*

PRICE PER PERSON\$6.00

BREAKFAST BURRITO

Scrambled eggs, Monterey Jack cheese, parsley, green onion, home fries and bacon crumbles in your choice of wrap.

GREEK 🌿

Romaine and arugula greens with red peppers, onions, tomato, parsley, cucumber, feta cheese, Kalamata olives and homemade tzatziki sauce in your choice of wrap. Supplying Farm: Skinny Dip Farm.

APPLE COUNTRY 🌿

Romaine lettuce, sliced red apples, onion, parsley, shredded cheddar and Monterey Jack cheeses with chunks of grilled turkey and ranch dressing in your choice burrito skin. Supplying Farm: Skinny Dip Farm.

CAESAR 🌿

Romaine lettuce, Monterey Jack cheese, parsley and green onion.

FIZZ, FIG AND APPLE 🌿

Romaine and frisée lettuces, peach fizz cheese, figs and apples.

*Add hormone free, antibiotic-free turkey breast, or grass fed steak to any salad or wrap.

🌿 ALSO AVAILABLE AS A SALAD

PLATTERS

PRICE PER PERSON\$8.95

TURKEY TIP

Your choice of marinade (pesto, honey mustard, jerk mustard, jerk, Greek, BBQ, etc.), finished with sea-salt and thyme.

PORK TENDERLOIN

Herb rubbed pork tenderloin smoked from 4 to 6 hours is presented in a concentric circle around a hot and sweet mango salsa and drizzled with pesto aioli.

BEEF TENDERLOIN

Pan seared and herb coated, our tenderloin is cooked to 111 degrees and allowed to rest. Freshly ground peppercorns and sea-salt provide the perfect finish. Served with a complement of sauces.

SMOKED JERK CHICKEN BREAST AND SWEET FRUIT

This chicken is marinated in our spicy jerk sauce, served in slices on a bed of lettuce with fresh fruits and tomatoes, finished with a spicy remoulade sriracha drizzle and bay leaves. Served cold with tzatziki sauce.

ROASTED VEGETABLES

A combination of seasonal vegetables tossed in an herbed vinaigrette and roasted.

SOUPS

PRICE PER PERSON\$5.00

**BUTTERNUT SQUASH
TURKEY NOODLE
CHICKEN NOODLE
PORTUGUESE CHICKEN
AND KALE
WHITE BEAN CHICKEN CHILI
CORN CHOWDER**

**ROASTED TOMATO
BEEF STEW
VEGETABLE STEW
SEAFOOD CHOWDER***

*Market Price

Farming Partners



Weatherlow Farms,
Westport, MA



Sweet & Salty,
Little Compton, RI



Skinny Dip Farm, Westport, MA



Plato's Harvest,
Middleboro, MA