



Tiered Catering Menu Options

Good — Simple, Fresh, Budget-Friendly

Designed for workplace lunches, meetings, and community events needing quality without complexity.

Menu Options (choose 1–2 mains + 2 sides):

- BBQ Pulled Chicken— soft brioche, house slaw
- Herb-Roasted Chicken Salad Cups — fresh greens, seasonal veggies
- Classic Grilled Cheese + Tomato Soup Shooters
- Mini Garden Salads
- Seasonal Fruit Skewers
- Infused Water Station — citrus-mint or berry-basil Pricing:
- \$18 -\$24(minimum 20 guests)
- Includes eco-friendly disposables + setup

Best for: Schools, nonprofits, corporate meetings, casual gatherings.

Better — Elevated Comfort, More Variety

Adds upgraded proteins, better presentation, and more sides for a fuller experience.

Menu Options (choose 2 mains(50/50) + 3 sides):

- Sliced Sirloin
- Sliced Citrus Chicken Breast
- Creamy Tomato Bisque + Gourmet Grilled Cheese Triangles
- Roasted Veggie
- Signature Rice
- Seasonal Fruit & Berry Platter
- Mini Garden Salads
- House-Baked Cookies or Mini Pastries
- Infused Water + Fresh Lemonade

Pricing:



- \$26-\$34 per person
- Includes disposables & buffet styling
- Best for: Staff appreciation lunches, community events, mid-tier corporate catering.

Best — Signature Farm-to-Fork Experience

Premium ingredients, elevated plating, and a more curated guest experience.

Menu Options (choose 2 mains (50/50) + 3–4 sides + dessert):

- Carved Herb-Roasted Chicken
- Sirloin with MK Marinade
- Salmon Filet Citrus-herb
- Heirloom Tomato Soup + Gourmet Grilled Cheese Bites
- Farmhouse Salad Cups
- Seasonal Fruit Board with Honey Yogurt Dip
- Mini Dessert Assortment
- Infused Water + Signature Beverage (Infused lemonade or tea) Pricing:
- \$36–\$48 per person
- Includes disposables or china upgrade & full buffet styling.

Best for: VIP events, board meetings, celebrations, and clients who want a polished, memorable experience.

Custom Menus Available

We can also build a fully customized menu based on your event needs, dietary preferences, and budget.

Service Fee Varies

A \$200-\$500 service fee is added to all catering packages. This covers up to 3 hours of onsite service, including venue rental setup, buffet styling, guest support, and breakdown.



Café Venue Rental – Overview & Pricing

What's Included

- Exclusive use of the café for contracted hours
- Indoor seating + tables arranged to fit event style

951-922-1100

THEFARM2FORKCAFE@GMAIL.COM



- Restroom access
- Onsite venue manager
- Standard pre- and post-event cleaning

Rental Rates

- **Weekday Hourly:** \$95–\$110/hr
- **Weekend Hourly:** \$110–\$150/hr
- **Minimum Rental:** 2 hours
- **Full-Day Buyout (6–8 hrs):** \$650–\$1,200

Add-On Services

Food & Beverage

- Coffee/Tea Service: \$6–\$10 per guest
- Grazing Table: \$18–\$28 per guest • Dessert Display: \$8–\$14 per guest
- Catering Packages:
 - Good: \$18–\$24/guest
 - Better: \$26–\$34/guest
 - Best: \$36–\$48/guest

Equipment & Amenities

- Decor/Centerpieces: \$35–\$95 per table
- Audio Setup (speaker + mic): \$45–\$85
- Outdoor Seating Add-On: \$50–\$150

Fees & Policies

- Cleaning Fee: \$75–\$150
- Security Deposit: \$150–\$300 (refundable)
- Overtime: 1.5× hourly rate (billed in 30-min increments)
- Final guest count + payment due per contract
- Signed contract + 50% deposit required **Capacity**
- Seated: ____
- Standing/Mingling: ____ **Booking Steps**





1. Submit inquiry with date, time, and event type to thefarm2forkcafe@gmail.com
2. Receive proposal + quote
3. Sign contract + pay deposit
4. Finalize layout, menu, and timeline
5. Host your event

Catered Sandwich Trays

Each tray serves 5–7 guests. Priced at \$75 per tray and served with chips.

Harvest Chicken Salad

Shredded smoked chicken breast meat, fresh herbs, seasonal crudites and green apples served on brioche bread.

Tuna Spinach Wrap

Flaky, house-made tuna salad folded with crisp celery and fresh herbs, wrapped in a soft spinach tortilla with leafy greens, ripe tomato, and a light drizzle of house sauce. Fresh, clean, and satisfying with every bite.

Farm Fresh Grill Cheese





Garlic Rosemary bread with melty cheese and our own tomato jam and spinach

Smoked Chicken & Cheddar Sandwich

Tender, house-smoked chicken layered with sharp cheddar, crisp lettuce, and vine-ripe tomatoes, finished with a light smear of herb mayo on toasted artisan bread. A warm, comforting classic with a clean, smoky finish. Sourdough Garden and Crunch Sandwich – garlic rosemary bread feta cheese cucumber slices, mixed greens tomato, sweet peppers red onion basil pesto spread