



CATERING MENU

farmersmarketrestaurant.com
eastwood77.com

to order call 239-334-1687 or
email: info@farmersmarketrestaurant.com



MEATS

BRISKET \$24 (per lb.)

Feeds per person 2 - 3

Tender slices of beef brisket perfectly smoked, also available chopped

PULLED PORK or PULLED CHICKEN \$17 (per lb.)

Feeds per person 2 - 3

Smoked pork butts cooked and seasoned to perfection. Juicy & mouthwatering! Perfect for sandwiches or served alone

WHOLE CHICKEN (Bone-In) \$21

Feeds per person 4 - 8

Fresh chicken bbq grilled or fried to perfection. All quarters come mix or match of both white & dark meats

SMOKED JUMBO WINGS \$2 (per wing)

Order 20+ for \$1.50 per wing

Seasoned wings smoked to perfection - can be tossed in one of our sauces (buffalo, honey habanero or garlic teriyaki) Homemade Blue Cheese or Ranch \$8 pint

TURKEY BREAST \$17 (per lb.)

Feeds per person 2 - 3

Sliced smoked or roasted turkey

FULL SLAB OF RIBS \$28

12 Southern style large spare ribs. Juicy and smoked with the best FL oak wood!

MARK'S HOMEMADE MEATLOAF \$40

Fresh Angus beef. Topped with our homemade beef gravy. Serves 8

HOUSE SALAD \$35

Feeds 15-20 people

Mixed greens, cheese, tomato, cucumbers, onions. Served with choice of one of our homemade dressings See our SALAD CATERING menu for lots of other unique salad options!

Ask about our homemade desserts!

Need a food truck for an event? Ask about our Big D's BBQ truck - they come to you!

SIDES

1/3 PAN \$25 feeds 10-12

1/2 PAN \$50 feeds 15-20

FULL PAN \$100 feeds 30-40

BBQ BEANS with Smoked Meat

SOUTHERN GREEN BEANS

MASHED POTATOES W/ GRAVY

HOMEMADE MAC & CHEESE

SOUTHERN STYLE POTATO SALAD

COLE SLAW

COLLARD GREENS

CORNBREAD DRESSING

CORN & BACON CASSEROLE

All sides are made from scratch with the best ingredients!

APPETIZERS

Housemade Pimento Cheese dip w/ crackers \$2

Fried Okra w/ housemade ranch dip \$3

Sweet & Tangy Cocktail meatballs \$2

Pulled Pork & Mac and Cheese Mini Sundae \$3

Fried Chicken/Hamburger Sliders \$3

Prices per person

DRINKS

SWEET TEA \$8 GALLON

UNSWEET TEA \$8 GALLON

FRESH LEMONADE \$12 GALLON

Need event space? Check out our golf course location! Food/Full Bar available catering@eastwood77.com

Don't see something you want, ask about our restaurant menu!





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SALADS

Served in a large clear plastic bowl (feeds 15-20 people)
Available in Individual meal size with protein for \$15

STRAWBERRY BLUE SALAD \$40

Mixed greens, fresh Florida strawberries, blue cheese crumbles & toasted pecan served with house made balsamic vinaigrette dressing

CHEF SALAD \$50

Mixed greens with house cooked turkey and ham, boiled eggs, tomato, cheddar cheese, onion and avocado. Served with your choice of any of our homemade dressings.

SANTE FE SALAD \$40

Mixed of lettuce served with shredded cheddar cheese, black beans, fresh cut corn, onion and chopped tomatoes, Served with BBQ ranch dressing.

COBB SALAD \$45

Mixed of lettuce served with carrots, cabbage, avocado, chopped bacon and tomatoes, boiled eggs and blue cheese crumbles. Served with house made ranch dressing.

FARMERS MARKET SALAD \$40

A fresh mix of lettuce, tomatoes, onion, avocado, chickpeas, chopped green bell pepper, cucumbers and feta cheese. Served with house made balsamic vinaigrette dressing.

CAPRESE SALAD \$45

Fresh sliced tomatoes and mozzarella served with fresh basil and balsamic glaze. Always a crowd favorite! Can also do caprese skewers.

Each salad is listed with our suggested dressing but you can choose from any of our homemade dressing: Buttermilk ranch, Italian, Balsamic, French, Honey Mustard or Blue Cheese

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239.321.7474

