

ABOUT FARMER'S BOTTEGA



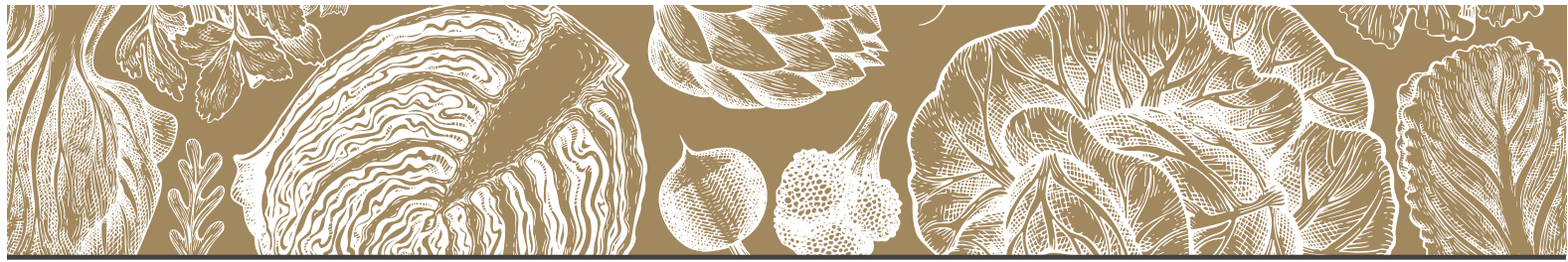
Embracing the beauty of simplicity, an eatery in Mission Hills is taking the “farm-to-fork” culinary trend and transforming it into a necessity that’s here to stay. Located on Washington Street, guests relish in carefully crafted fare at Farmer’s Bottega, where the food is as organic as the retro-industrial style, reclaimed décor.

Chef-Owner Alberto Morreale and Executive Chef Francisco Estrada blend old-world European recipes combined with authentic Mexican techniques to create modern-Californian cuisine. Morreale has maintained his passion for fresh and locally sourced ingredients that allow the dishes to speak for themselves. Through all his restaurant concepts, he’s brought a level of authenticity and simplicity to every plate that is not often seen in restaurants.

By only supporting local, Morreale is a leader of change in the restaurant industry’s sustainability movement where quality surpasses quantity. With the power of Chef Morreale’s vision, and Executive Chef Estrada’s excellent background from the Napa Valley Culinary Institute, Farmer’s Bottega is taking the “farm-to-fork” culinary trend and transforming it into a necessity that’s here to stay.

Farmer’s Bottega delivers unique flavor combinations with honest ingredients. Their vast selection of dishes is irresistible and results in one-of-a-kind culinary creations. From vegetarian to gluten-free alternatives, the options are limitless.

Upon entering the intimate eatery, the vintage décor creates a rustic ambiance and warm details radiate Farmer’s Bottega’s authenticity. The Edison bulbs dimly glowing from iron chandeliers, and the hollowed wine barrels, produce a warm and welcoming atmosphere.



BANQUET INFO



DRESS CODE/DOOR POLICY: Farmer's Bottega has a casual dress code allowing for our guests to feel 'at-home'.

STANDING RECEPTIONS: Unless a section of the restaurant has been contracted, and the express consent of Farmer's Bottega has been given, groups should expect to be seated immediately upon arrival.

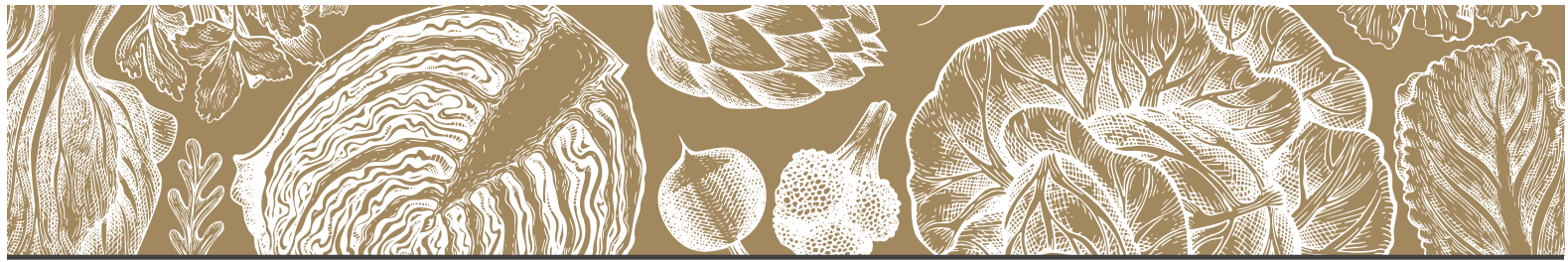
BANQUET MENUS: In order to provide the best service possible to you and all of your guests, we may require groups larger than 14 persons to order from a 'condensed' menu. We have course selections and sample menus available for you or we can work with you in assembling a custom menu. Farmer's Bottega will print these custom menus for you at no extra cost. Menu selections must be consumed on premises.

BEVERAGES: All beverages are billed on consumption. We recommend that wines are pre-selected a week in advance of the event to ensure we have sufficient quantities for your party. If a specific type or quantity of wine and/or beverages that are not normally stocked at Farmer's Bottega is requested, we may require the selection to be pre-purchased. All beverages must be consumed on premises.

MINIMUM SPEND REQUIREMENTS: Farmer's Bottega

reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or guaranteed minimum number of attendees. If on the event the dollar amount of the bill for food and beverages do not reach specified requirement, the difference will be assessed as a room charge. Please request a quote to learn more!

BILLING/PAYMENT: Farmer's Bottega reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms, nor do we accept company or personal checks. The following credit cards are accepted: Visa, MasterCard, Discover, Diners Club and American Express.



RENTAL PACKAGES

Rental packages for the main dining room and patio are indicated below with food and beverage minimums

MAIN DINING ROOM SEATS UP TO 60 PEOPLE

MORNINGS:

Monday – Friday \$3K Saturday – Sunday \$6K

EVENINGS:

Sunday – Thursday \$5K Friday – Saturday \$8K

PATIO SEATS UP TO 35 PEOPLE

MORNINGS:

Monday – Friday \$2K Saturday – Sunday \$4K

EVENINGS:

Sunday – Thursday \$5K Friday – Saturday \$5K



Rental Package Pricing Is For Buyout Events.
Large Party Reservations Need to Meet Food & Beverage Minimums.
For More Information, Please Contact:
REYNA GUEVARA 619-7550250



BREAKFAST

PACKAGES

OPTION 1 | \$26 PER PERSON

FIRST COURSE:

Seasonal fresh fruit plate

SECOND COURSE: PLEASE CHOOSE ONE

All american

3 eggs any style + bacon + house potatoes + toast

Huevos rancheros

3 eggs any style + con tortillas + black beans + ranchero salsa + queso fresco

Brioche french toast

OPTION 2 | \$32 PER PERSON

FIRST COURSE:

Seasonal fresh fruit plate

SECOND COURSE: PLEASE CHOOSE ONE

Classic benedict

Canadian bacon + hollandaise sauce + choice of english muffin or focaccia bread

Chilaquiles

3 eggs + fried corn tortilla + tomatillo salsa + queso fresco + crema Oaxaqueña + black beans

Mexican Scramble

Organic soy chorizo + sauted onions + jalapeños + black beans + corn tortilla + guacamole

Frech toast

Topped with organic strawberries & cream

OPTION 3 | \$36 PER PERSON

FIRST COURSE:

Seasonal fresh fruit plate

SECOND COURSE: PLEASE CHOOSE ONE

All natural ham omelette

Organic bell peppers + sauteed onions + aged cheddar served with house potatoes

California benedict

Sliced turkey + avocado + hollandaise sauce + choice of english muffin or focaccia bread served with house potatoes

Farmwich

Fried eggs + bacon + sauted spinach + mushroom + onions + cheddar + rustic sourdough + served with house potatoes

Frech toast

Topped with organic strawberries & cream





LUNCH PACKAGES

OPTION 1 \$35 PER PERSON

FIRST COURSE:

Green mix salad

SECOND COURSE: PLEASE CHOOSE ONE

Portobello gluten-free sandwich

GF bread crumb crusted portobello mushroom + wild arugula + cilantro hummus + jack cheese + balsamic glaze on GF multi grain bread

Grilled turkey sandwich

All natural roasted turkey + aged cheddar & mozzarella + bacon + tomato + avocado + roasted garlic aioli + sour-dough bread

Fish tacos

Mahi- Mahi + corn tortillas + shredded cabbage + pico de gallo + chipotle remoulade

OPTION 2 \$40 PER PERSON

FIRST COURSE: PLEASE CHOOSE ONE

Seasonal melon salad

Feta + wild arugula + spicy caramelized pecans + lemon poppyseed vinaigrette

Green mix salad

SECOND COURSE: PLEASE CHOOSE ONE

Portobello gluten-free sandwich

GF bread crumb crusted portobello mushroom + wild arugula + cilantro hummus + jack cheese + balsamic glaze on GF multi grain bread

Fennel sausage flat bread

Roasted cherry tomato, fresh mozzarella, farm basil, E.V.V.O.

Fish tacos

Mahi- Mahi + corn tortillas + shredded cabbage + pico de gallo + chipotle remoulade

Mahi-Mahi sandwich

Lettuce + tomato + avocado + red onion + chipotle aioli + on gourmet bun

OPTION 3 \$50 PER PERSON

FIRST COURSE: PLEASE CHOOSE ONE

Seasonal melon salad

Feta + wild arugula + spicy caramelized pecans + lemon poppyseed vinaigrette

Baby kale salad

Butternut squash + smoked bacon + spiced caramelized pecans + manchego + citrus vinaigrette

Green mix salad

SECOND COURSE: PLEASE CHOOSE ONE

Fish tacos

Mahi- Mahi + corn tortillas + shredded cabbage + pico de gallo + chipotle remoulade

Pecan crusted chicken

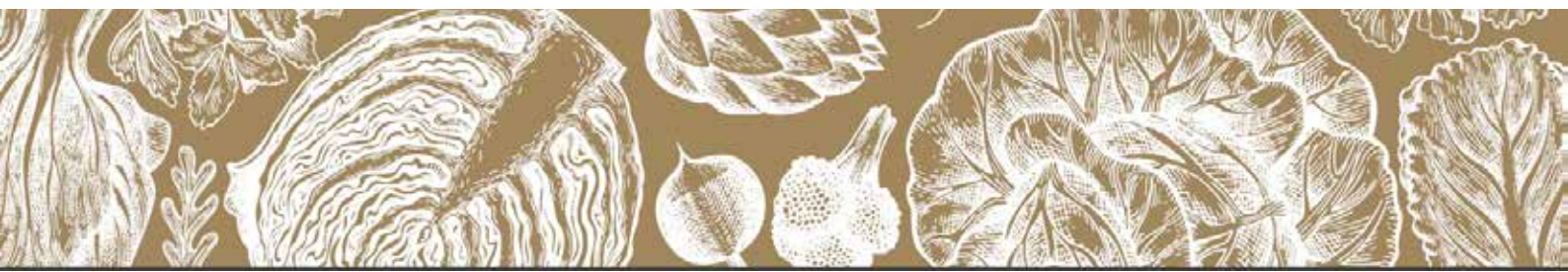
Crusted chicken breast + arugula + gorgonzola + bacon + chipotle aioli + ciabatta bread + fries

Portobello gluten-free sandwich

GF bread crumb crusted portobello mushroom + wild arugula + cilantro hummus + jack cheese + balsamic glaze on GF multi grain bread

Grilled turkey sandwich

Roasted fingerling potatoes + wilted baby kale + lemon grass beurre blanc



SMALL BITES PRICING



OPTIONS

(1 PERSON)

pricing is à la carte

Red & yellow organic grape tomato bruschetta | 4

Farm basil + shaved grana padano cheese + E.V.O.O + on toasted ciabatta

Pear and ricotta bruschetta | 5

Organic asian pear + creamy ricotta cheese + chives drizzled with honey on toasted ciabatta

Stuffed mushroom | 4

Baked white mushroom filled with housemade Italian fennel sausage + panko + parmesan cheese

Bite-size potato cake and lox | 8

Housemade potato cake topped with salmon lox + red onion + capers + lemon mousse

Mini crab cake | 8

Housemade dungeness crab cake + lemon caper remoulade

Prosciutto wrapped seasonal melon | 4

Served chilled

Grilled jumbo shrimp | 6

Topped with lemongrass butter sauce

Fried green tomato | 4

Panko crusted fried green tomato + chipotle aioli + arugula

California beef wellington | 10

Seared tenderloin wrapped in buttery pastry

Housemade meatballs | 5

Angus housemade meatballs with spicy marinara herbs sauce and shaved parmesan

DINNER PACKAGES

OPTION 1 \$65 PER PERSON

FIRST COURSE: PLEASE CHOOSE ONE

Seasonal melon salad

Feta + wild arugula + spicy caramelized pecans + lemon poppy-seed vinaigrette

Organic mixed green

SECOND COURSE: PLEASE CHOOSE ONE

Housemade artichoke ravioli

Mediterranean olives, grape tomato, fresh mint, white wine sauce

Duck gnocchi

Duck confit ragu

Mary's farm free range chicken

Airline, brussel sprouts, fingerling potatoes, chicken au jus

CHEF'S SELECTION OF DESSERT



OPTION 2 \$ 75 PER PERSON

FAMILY STYLE APPETIZERS: PLEASE CHOOSE ONE

Housemade meatballs

Spicy tomato sauce, herbs, shaved parmesan, cannelloni beans, mint

Fried green tomato

Panko crusted organic green tomatoes, arugula, chipotle remoulade

FIRST COURSE: PLEASE CHOOSE ONE

Soup of the day

Ask your server for details

Seasonal melon salad

Feta + wild arugula + spicy caramelized pecans + lemon poppy-seed vinaigrette

Green mix salad

SECOND COURSE: PLEASE CHOOSE ONE

Housemade artichoke ravioli

Mediterranean olives, grape tomato, fresh mint, white wine sauce

Short rib

Slow braised prime short rib, creamy soft polenta, vegetables, tobacco onions, red wine reduction sauce

Duck gnocchi

Duck confit ragu

Fennel sausage cavatelli

Roasted cherry tomato, fresh mozzarella, farm basil, e.v.o.o

Mary's farm free range chicken

Airline, brussel sprouts, fingerling potatoes, chicken au jus

CHEF'S SELECTION OF DESSERT

OPTION 3 \$85 PER PERSON

FAMILY STYLE APPETIZERS (ALL 3 SERVED)

Housemade meatballs

Spicy tomato sauce, herbs, shaved parmesan, cannelloni beans, mint

Fried green tomato

Panko crusted organic green tomatoes, arugula, chipotle remoulade

P.E.I mussels

Roasted cherry tomato, dried chorizo, capers, mediterranean olives, garlic

FIRST COURSE: PLEASE CHOOSE ONE

Soup of the day

Ask your server for details

Seasonal melon salad

Feta + wild arugula + spicy caramelized pecans + lemon poppy-seed vinaigrette

Green mix salad

SECOND COURSE: PLEASE CHOOSE ONE

Fish special of the day

Ask your server

Short rib

Slow braised prime short rib, creamy soft polenta, vegetables, tobacco onions, red wine reduction sauce

Portobello napoleon

Tomato, artichoke, eggplant, bell pepper, au jus

Housemade artichoke ravioli

Mediterranean olives, grape tomato, fresh mint, white wine sauce

Mary's farm free range chicken

Airline, brussel sprouts, fingerling potatoes, chicken au jus

CHEF'S SELECTION OF DESSERT