



FARMER x BAKER CATERING

THE FXB EXPERIENCE

We produce one-of-a-kind catered events and unparalleled dining experiences in a variety of cultural, corporate, public and private venues throughout Pittsburgh and beyond, distinguished by culinary excellence and exceptional hospitality.

We showcase local and seasonal dishes with custom baked goods. Thank you for considering the FxB team, we are excited to work with you.

FARMER X BAKER

Our seasonal restaurant is in Allegheny Rivertrail Park
285 River Ave, Pittsburgh PA 15215
724 612 2136

Please fill out our catering inquiry form at
FarmerxBaker.com
or email us at
cateringfarmerxbaker@gmail.com



BREAKFAST BAR

\$175

Assorted bagels, pastries,
frittata, schmears & pickles
Serves 10

BAGEL BAR

\$125

Assorted bagels, schmears, lox,
capers, house pickles and jam
Serves 10

BREAKFAST SANDWICHES

\$140

Assorted sandwiches and pastries
Serves 10

COFFEE BAR

\$45

Ohiopyle Coffee Roasters
Includes creamers, sugar, stirrers & cups
Serves 10

TEA SANDWICHES

\$11

Assorted signature sandwiches

per guest

SEASONAL SALAD

\$8

Roasted & Fresh Veggies,
seasonal vinaigrette, organic greens

per guest

VEGGIE PLATE

\$8

Assorted Seasonal Veg with dip

per guest

FRUIT PLATE

\$7

per guest

SIGNATURE PLATE

\$12

Assorted seasonal Veg, cheeses
fruits w/ dip & crackers

per guest

Sandwiches 11.00 Each
on organic house bagels, baguette, or croissant

Veggie Beast

Vegetable cream cheese, seasonal fresh vegetables & house mixed pickles

Goat Rodeo

Goat Rodeo Chèvre, seasonal jam, greens, egg & house vegan sausage

Pastrami Melt

House brisket, melted cheese, pickled onions & house aioli

Turkey Club

Roasted turkey, bacon, greens, pickles, lettuce, tomato & house aioli

Rosemary Ham and Swiss

Sliced deli ham, Swiss cheese & house aioli

House Chicken Salad

Smoked Nova Lox

with cucumber, pickled onions & herbs

GRAZING BARS

CHEESE

\$85

Locally sourced cheeses,
crackers & seasonal produce
Serves 10

CHARCUTERIE

\$120

Selection of charcuteries, locally
sourced cheeses, crackers, olives
& seasonal produce
Serves 10

MEZZE

\$85

House dips and spreads, olives,
seasonal produce, crackers,
house pita
Serves 10

FXB GRAZING STATION **\$145**

Cheese, Charcuterie, & Mezze
Bars with local seasonal produce,
olives, crackers & dips
Serves 10

CUSTOM Fx B CATERING

BOARDS, STATIONS, PASSED APPS

3 items start at \$19.50 per guest
5 items start at \$32.50 per guest

PIZZA OVEN SERVICE

Starts at \$ 20.00 per guest
3 Pizza options
Salad
Staffed service at your location

PLATED COURSES SERVICE

Starts at \$65 per guest
Appetizer Course
Main Course
Dessert Course

BUFFET SERVICE

Starts at \$35 per guest
Two Proteins
Two Sides
Seasonal Salad
Bread Service

PASTRIES

Custom desserts
*Set up at your location or pickup
at our market location*
Priced per guest



SAMPLE MENUS

SMALL PLATES

- Artichoke Cakes w/Garlic Aioli
- Classic Crab Cakes
- Smoked Salmon on Cucumber or Potato Crisp
- Deviled Eggs w/Local Bacon or Pickled Veggies
- Grilled Grass Fed Beef Crostini w/Chimi
- Tea Sandwich Assortment
- Root Vegetable Latkes
- Sauerkraut Cakes
- Chicken or Veggie Handpies
- Sliders - Spicy Fried Chicken, Local Beef or Veggie Burger
- Grilled Duck Bao Buns w/Kimchi
- Seasonal Pierogies
- Korean Sesame Meatballs
- Petit Wurst or Roasted Carrot in Puff Pastry
- Vegetable Tarts in Puff Pastry
- Quiche
- Olive & Rosemary Salt Bread
- Corn & Squash Fritters
- Celery Root Reuben
- Brisket & Horseradish Crostini
- Escargot w/Toasts & Garlic Butter
- Turkey Devonshire Bits
- Roasted Onion & Wild Mushroom Tart
- Mushroom Lobster Rolls
- Savory Winter Vegetarian Puff Pastry
- Sweet Potato Chips w/Onion Dip
- Sesame Kale Chips
- Smoked Fish Dip & Toast Points
- Stuffed Baby Eggplants
- Grilled Petite Local Sausages w/Cornichons
- Fried Cauliflower w/Harissa Sauce
- Chicken Liver Pate
- Wild Mushroom Pate
- Baked Stuffed Oysters
- Sweet Potato Croquettes
- Dates & Roquefort w/Candy Bacon
- Stuffed Mushrooms
- Tandoori Chicken or Tofu Bites
- House Spelt Crackers w/Warm Vegetable Dip
- Taleggio, Roasted Onion & Apricot Triangles
- Rosemary Ham & Swiss Puffs w/Dijon
- Andouille Sausage & Mussels w/Garlic Crostini
- Pimento Spread w/Crackers
- Scotch Eggs
- Moroccan Spice Shrimp Cocktail
- Crispy Frito Misto
- Apple & Prosciutto Skewers
- Blini ,Whipped Chèvre & Caviar
- Pumpernickel House Pretzels & Honey Grain Mustard
- DanDan Noodle Cups

SIDES AND SALADS

- Salad Niçoise w/Grilled Norwegian Salmon
- Cauliflower & Chard Gratin
- Chopped Kale & Beets Salad
- Roasted Roots w/Maple Glaze & Pumpkin Seeds
- Praline Pecan Sweet Potatoes
- Balsamic Brussels w/Crispy Rosemary Ham
- Whipped Golden Yukons & Herb Gravy
- Baby Spinach w/Bacon, Blue Cheese & Cranberry Vinaigrette
- Rainbow Roots & Fingerlings w/Herb Butter
- Roasted Wild Mushroom & Grains
- Cassoulet Beans & Greens
- Honey Poached Whole Carrots w/Thyme
- Baked Parmesan Polenta
- Spring Vegetable Risotto
- Poached Pear, Walnut & Chèvre Salad
- Berry Chutney
- Sweet Pea & Squash Risotto

PASTRIES

- Sugar Cookies (GF, Ve)
- Berry Crumble Bar (GF, Ve)
- Seasonal Fruit Cake
- Seasonal Fruit Puff Pastry
- Flan w/Salted Caramel

PIES

- Maple Pie
- Pecan Pie
- Sweet Potato Meringue
- Pumpkin Pie
- Apple Pie

CUSTOM CAKES

Selection may vary based on seasons & availability

- Caramel Apple
- Carrot
- Ginger Spice
- Lemon Lavender
- Concord Grape
- Pear Bourbon
- Flourless Chocolate Cake


**Vegan & gluten-free options available. We can accommodate dietary restrictions and allergies.*

**Pricing based on size and quantity*

SAMPLE MENUS

ENTREES

- Seasonal Vegetable Ratatouille
- Steak Chimichurri & Cipollini Onions
- Spring Bisque of Vegetables
- Pan Roasted Stuffed Local Pork Chops
Blueberry & Herb Balsamic Wild Rice
- Fried Chicken Dinner
- Crispy Trout in Pistachio Herb Sauce
w/Parsnips, Peas & Leeks
- Spanakopita w/Greek Salad
- Shepherd's Pie
- Beef or Vegetarian Wellington
- Bouillabaisse w/Pastry Crisps
- Lamb or Beef Pot Roast w/Roasted turnips,
Spring greens & Agave Glazed-Toasted
Sunflower Seeds
- Braised Short Ribs w/Creamy Polenta
- Stuffed Branzino
over Black Rice w/Grilled Veggies
- Grilled Ginger Salmon w/Citrus & Asparagus
- Whole Roasted Garlic Herb-Crusted Sunday Bird
w/Mushroom & Herb Stuffing
& Whipped Potatoes
- Boeuf Bourguignon
- Wild Mushroom Lasagna w/Summer
Greens Salad
- Cherry & Whiskey Glazed Duck w/Roasted
Cauliflower Gratin
- Wild ramp & mushroom Gnocchi
- Lamb Chops w/Israeli Couscous
- **Any Meat Dishes can be substituted w/ House
Seitan or Tofu *GF**



Fees for extra supplies, delivery, staffing
3% processing fee
7% tax on goods
Please allow 72 hours for large orders