



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 production facility and market is located at
1101 Powers Run Rd, Pittsburgh PA 15238
412•517•8394

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

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

FARMER + BAKER

BREAKFAST

BREAKFAST BAR

\$140.00

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

BREAKFAST SANDWICHES

\$95

Assorted sandwiches and pastries
Serves 10

BAGEL BAR

\$95.00

Assorted bagels, assorted schmears, jam
Add Lox, capers, house pickles \$4/pp
Serves 10

OHIO PYLE COFFEE

\$40.00

Serves 8-10

LUNCH

LUNCH BOX

\$15

Sandwich of choice, house pickles, chips, & a local apple

10 for \$140

SALAD PLATTER

\$75

Local seasonal greens, vegetables, legumes, cheese
Serves 10

GRAINS

\$65

Cooked grains over a bed of greens with seasonal produce & house vinaigrette
Serves 10

ROAST CHICKEN OR SALMON

\$5/8

Add a filet to any meal

SWEET PLATTER

\$30

Assorted cookies & bars
Serves 12

Sandwiches

-on organic house bagels, baguettes, or whole wheat-

Veggie Beast

vegetable cream cheese, seasonal fresh vegetables & house mixed pickles

Goat Rodeo

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

Veggie BLT

house sweet potato bacon, lettuce, tomato, aioli

Brisket Melt

House brisket, melted cheese, pickled onions, aioli

Turkey

Roasted turkey, greens, pickles, lettuce, tomato

Rosemary Ham and Swiss

Sliced deli ham, swiss cheese, aioli

Chicken Salad or Tuna Salad

Greens



FARMER + BAKER

GRAZING BARS

CHEESE

Locally sourced cheeses,
crackers, & seasonal produce
Serves 10

\$85

CHARCUTERIE

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

\$120.00

MEZZE

House dips and spreads, olives,
seasonal produce, & crackers
Serves 10

\$85

FXB GRAZING STATION

A mix of Cheese, Charcuterie, &
Mezze with local seasonal
produce, olives, crackers, dips
Serves 10

\$140.00

CUSTOM Fx B CATERING

FOOD STATIONS

Custom menu, set up at your
location
Priced per guest

PASSED HORS D'OEUVRES

Custom Menu, staff service, at
your location
Priced per guest

FORMAL DINNER SERVICE

Custom menu, staff service,
seated plated courses
Priced per guest

PASTRIES

Custom desserts



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 veg
- Grilled Grass Fed Beef Crostini w/Chimi
- Tea Sandwich assortment
- Root Vegetable Latkes
- Sauerkraut Fritters
- Chicken or Veggie Handpie
- Sliders - Spicy Fried Chicken, Local Beef or Veggie Burger
- Grilled Duck Bao Buns
- 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/house mustard & pickled fall vegetables
- Fried Cauliflower w/Harissa sauce
- Chicken Liver Pate
- Wild Mushroom Pate
- Baked Oysters
- Sweet Potato Croquettes
- Dates & Roquefort w/ Candy Bacon
- Stuffed Mushrooms
- Tandoori Chicken Bits
- House Spelt Crackers w/ Warm Vegetable Dip
- Taleggio & Apricot Triangles
- Rosemary Ham & Swiss Puffs w/ Dijon
- Spicy Mussels w/ garlic crostini
- Pimento Spread w/ Crackers
- Scotch Eggs
- Classic Lemon Shrimp Cocktail
- Crispy Frito Misto
- Melon & Prosciutto skewers

SIDES AND SALADS

- Salad Niçoise w/ grilled Norwegian Salmon
- Cauliflower & Chard Gratin
- Chopped Kale & Beets Salad
- Roasted Winter 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
- Winter Vegetable Rissotto
- Poached Pear, walnut & chèvre salad
- Cranberry Chutney
- Sweet potato & squash risotto

PASTRIES

- Custom Cakes
- Maple Pie
- Seasonal fruit puff pastry
- Berry Bar (GF, Ve)
- Peacan pie
- Sweet Potato Meringue
- Pumpkin Pie
- Apple pie
- Flourless Chocolate cake
- Pear Upsidedown Cake
- Sugar Cookies (GF, Ve) or Assortment
- Plum Cake
- Flan w/ salted caramel

SAMPLE MENUS

ENTREES

- Winter Ratatouille
- Steak Chimichurri & Cipollini Onions
- Winter Bisque of Seafood & Winter vegetables
- Pan Roasted stuffed Local Pork Chops
Fig & herb balsamic wild rice
- Fried Chicken Dinner
- Crispy Trout in pistachio herb sauce
w/ parsnips & leeks
- Spanakopita w/ Greek Salad
- Shepherd's Pie
- Beef or Vegetarian Wellington
- Bouillabaisse w/ Pastry Crisps
- Lamb or Beef pot roast roasted turnips, winter
squash, agave glaze-toasted sunflower seeds
- Root Beer Short Ribs
- Stuffed Branzino
over black rice w/ roasted winter vegetable
- Grilled Ginger Salmon w/citrus & asparagus
- Whole roasted garlic herb crusted Sunday bird
mushroom & herb stuffing & whipped potatoes
- Boeuf Bourguignon
- Wild Mushroom Lasagna and summer greens
salad
- Cherry & Whiskey BBQ Duck w/ Roasted
cauliflower gratin
- Butternut Squash Gnocchi
- Lamb Chops w/Israeli Couscous
- *Any Meat Dishes can be substituted w/ House
Seitan or Tofu *GF*

CUSTOM CAKES

- Local Honey Poached Pear
- Cannoli Cake
- Polenta Grape Cake
- Apple Crumble
- Lemon and Lavender
- Chamomile Custard
- Rose & Cranberry Pistachio Cream
- Pumpkin Spice
- Carrot Ginger
- Black Chocolate or Golden Sponge
- Mushroom Moss

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