



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

\$65

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

BREAKFAST SANDWICHES

\$95

Assorted sandwiches and pastries
Serves 10

BAGEL BAR

\$45

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

OHIO PYLE COFFEE

\$20

Serves 8-10

LUNCH

LUNCH BOX

\$15

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

10 for \$140

SALAD PLATTER

\$65

Local seasonal greens, vegetables, legumes, cheese
Serves 10

GRAINS

\$45

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

ROAST CHICKEN OR SALMON

\$9

Add a filet to any meal

COOKIE PLATTER

\$25

Assorted cookies and bars
Serves 10

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



FARMER + BAKER

GRAZING BARS

CHEESE \$65

Locally sourced cheeses, crackers, & seasonal produce
Serves 10

MEZZE \$85

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

CHARCUTERIE \$95

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

FXB GRAZING STATION \$110

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

CUSTOM Fx B CATERING

FOOD STATIONS

Custom menu, set up at your location
Priced per guest

FORMAL DINNER SERVICE

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

PASSED HORS D'OEUVRES

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

PASTRIES

Custom desserts



SAMPLE MENUS

SMALL PLATES

- Artichokes Cakes w/garlic aioli
- Classic Crab Cakes
- Smoked Salmon on Cucumber or Potato Crisp
- Deviled Eggs w/local bacon or pickled veg
- Fresh Spring Rolls w/seasonal veggies & ponzu dip (GF,V)
- Grilled Grass Fed Beef Crostini w/Chimi
- Chicken or Jackfruit Salad w/cucumbers & cherry tomatoes (GF)
- Tea Sandwiches
- Tostada w/Roasted Vegetables
- Tostada with Local Duck w/seasonal salsas
- Sumac Grilled Chicken or Tofu Veggie Kabobs w/Schug
- Falafels on House Pitas
- Sliders - Spicy Fried Chicken, Local Beef or Veggie Burger
- Grilled Duck Bao Buns
- Seasonal Pierogies
- Empanadas - Beef, Chicken or Vegetarian
- Petit Wurst or Roasted Carrot in Puff Pastry
- Vegetable Tarts in Puff Pastry
- Quiche
- Roman Pizza Slices
- Summer Corn & Zucchini Fritters
- Turkey, Beef or Vegetarian Meatballs w/miso, roasted onion & sesame glaze
- Individual Caramelized Onion, Seasonal Fruit & Camembert Cheese Baked in Phyllo
- Mushroom Lobster Rolls
- Tempura Seasonal Veggies w/spicy pepper dip
- Sweet Potato Chips w/onion dip
- House Veggie Chips & Dill Dip
- Smoked Fish Dip & Toast Points
- Summer Ceviche
- Stuffed Baby Eggplants
- Grilled Petite Local Sausages w/house mustards & pickled veggies
- Fried Chicken or Cauliflower w/Harissa sauce
- Endive Boat w/whipped local herb chèvre, honey & walnut
- Wild Mushroom Pate

SIDES AND SALADS

- Watermelon & sheep's milk feta salad olives & greens
- Summer Slaw
- Heirloom Tomato Caprese
- Salad Niçoise
- Carrot & Potato Gratin
- Summer Succotash
- Cucumber Salad w/mint & borage
- Grilled Squash & Zucchini
- Peach & Kale Salad
- Gazpacho
- Summer mixed greens salad
- Roasted fingerlings, corn & sausage
- Butter bean & veggie cassoulet
- Grilled Beans & Greens

PASTRIES

- Custom Cakes
- Maple Pie
- Seasonal fruit puff pastry
- Berry Bar (GF, Ve)
- Lemon Meringue Tart
- Layer Cake
- Brownies
- Chocolate Chip Cookies
- Strawberry Rhubarb Trifle
- Sugar Cookies (GF, Ve)
- Fruity Coffee Cake

SAMPLE MENUS

ENTREES

- Summer Parmigiana Terrine
Layers of summer vegetables in savory custard, greens, salad
- Steak Chimichurri
Roasted corn & fingerling potatoes & cipolini onions, peppers
- Heirloom Tomato Gazpacho
- Pan Seared Local Pork Chops
Local blueberry balsamic wine reduction
- Summer Succotash & Corn Bread
- Stuffed Roasted Peppers
Israeli couscous, local sausage or mushrooms, heirloom tomato caprese salad
- Fried Chicken Dinner
Butter Bean cassoulet, summer greens salad
- Crispy Trout in pistachio herb sauce
Carrot & Potato Gratin, Summer Berry walnut salad w/local chèvre
- Fried Catfish
Corn & sausage boil, summer slaw, house dinner rolls & whipped local honey butter
- Grilled Salmon
Summer squash, watermelon & basil salad
- Local cheese flight
- Whole roasted garlic herb crusted Sunday bird
Local free range chicken stuffed with summer panzanella, grilled beans & greens and cucumber salad
- Summer Stew of heirloom tomato gravy with vegetables, braised local mushrooms or lamb over aromatic grains, cantaloupe & Burrata w/ fresh basil
- Wild Mushroom Lasagna and summer greens salad
- Grilled Whiskey BBQ Duck
Fresh peach & kale salad
Herb & Aged Cheddar Biscuits

CUSTOM CAKES

- Summer Berry Balsamic
- Local Honey Poached Peaches and Chantilly Cream
- Lemon Verbena and Lavender Cloud
- Stone Fruit and Chamomile
- Blackberry Wild Rose
- Elderberry and Cream
- Carrot Ginger
- Black Chocolate or Golden Cake

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