



hmm, my story....well...in a nutshell...from burnt out old finance girl to happily, newly, classically, french trained chef that...for lack of better words...successfully re-grouped. life is short. figure it out.

my passion...food and travel and bees...so...i built a boutique food truck to feed some people, travel, create some jobs, scuba dive and help educate the masses on the plight of honey bees, earth's uber urban farmer.

i promise to buy local and seasonal but in colorado that is not always reality year round. I do support local hydroponic indoor gardening and when I buy outside CO...I only shop from farms and growers that follow exceptional food, safety & sustainable farm management practices.

let our artisan chefs and culinary masters design and execute your next event or allow us to meal prep all or some of your family meals. Free local delivery.

a corporate event, party, wedding reception, birthday, anniversary or family reunion...any location...private mountain site, campground, park, national park...or in your drive way...the Farmer in the Hive will make it happen.

We cater all events.

farmerinthehive.com

[Email questions or inquiries:](mailto:Chef@farmerinthehive.com)

Chef Stacia Hazlett

303.916.3470

Chef@farmerinthehive.com

The Farmer in the Hive accepts AMEX, Visa, MC & Discover with the security of square.com

Hazlett Farm to Table LLC



farmerinthehive

303.916.3470

www.farmerinthehive.com

Catering and personal chefs for
private & public events

PURE ProKitchens—Lakewood

By appointment only

Chef@farmerinthehive.com



Menu

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from the street...

Grain bowls and street tacos inspired by ScubaGirl's (no, it's not lost on me!!!) travels around the globe

All street tacos come with Chef's choice of side...it'll be good...I promise.

bison steak asada 13

bison steak strips marinated in ScubaGirl's favorite carne asada mix with avocado cilantro pate, chimichurri w organic mixed greens , 2 tacos in butter lettuce or white corn tort

pork carnitas tacos 12

slow roasted by seriously annoyed farmers, marinated in spices, garlic & peppercorns, topped w pickled red onion

our "David" chicken 12

locally raised chicken marinated in evoo, spices and fresh herbs, char grilled, garlic tahini crema, sambal drizzle, heirloom tomato salsa, organic mixed greens on ancient

it puts the lotion on its skin..just kidding... 14

Our lamb koftas, topped w harissa and spicy crunchy beans, w scratch-made tzatziki sauce, organic mixed greens in 2 tacos wrapped in butter lettuce served w...hummus side, pita wedges

Check us out at
www.farmerinthehive.com

The Farmer in the Hive...artisan street cuisine

Check us out on facebook!

Follow us on Instagram
[farmerrinthehive](https://www.instagram.com/farmerrinthehive)

off the range...

this Colorado native loves her local protein options! When I can better cost ostrich and pheasant...both are on the menu...when I can figure out where to store 500 quail on the truck...on the menu!

Enjoy some of our favorites.

elk sliders 14

... 2—3oz sliders on toasted brioche...mixed greens, caramelized onions, gorgonzola crumbles and bbq sauce.

farm raised waygu burger 16

Local waygu beef from Loveland (yep, these cows live at a spa) ground into grilled to order, heirloom tomato, garlic aioli on a toasted brioche bun. Bacon +2

OR

Make it a **farm raised angus burger**...same great locally raised angus beef grilled, with cheese, lettuce, tomato, red onion

Ooohhhh...braised ham-hocks+beans....hearty soup or stew? 10

Organic beans soaked overnight and braised w smoked hamhocks served over our buttered cornbread...can you say...comfort food.

footloose & fancy free fried egg sandwich 12

two farm fresh eggs cooked over medium laid on lettuce, heirloom tomato, avocado, euro-mayo and dijon on toasted multi-grain seeded bread. Comes w side salad

Add bacon +2

All chicken, lamb, bison, elk and eggs are organic and free range (CO—Rosen'sLamb/RedBirdChickens WY/SD-Elk/Bison, Beef-CO)

All our hamburgers are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked hamburgers may increase your risk of foodborne illness.

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hire our Chefs for your Holiday party or we can prepare you a feast and deliver it or ready it for pick up at our kitchen!

out of the dirt...

be your own farmer in the hive...eggplant, tomato, bell peppers, chilis, squash...all do well in planted boxes or pots here in Colorado. Urban gardens! Children eat food they help grow and tend.

green farmer hummus bowl 12

green farmer hummus salad with pita wedges and raw veggies -- blend of chickpeas and avocado drizzled with chili oil and toasted pine nuts. Served with seasonal raw veggies and warm pita wedges great as a share appetizer
Extra pita +2

grilled tomato, artichoke, & goat cheese flatbread w cup of soup du jour... 13

grilled herbed heirloom tomato & goat cheese, artichoke hearts, red onion arugula & mixed greens on whole grain naan.

Add (1) bison, chicken, or fried egg +2

OR

Grilled flatbread—italian
with our red sauce, buffalo mozz, fresh basil drizzled with eeov

sidz...

TOTs....7 ORings...8

Hummus...6

on the windowsill...

Cannolis (3)...8

Colossal Cheesecake...8