



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

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

Hazlett Farm to Table LLC



farmerinthehive

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Catering and personal chefs for
private & public events

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By appointment only

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Menu

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Hazlett Farm to Table LLC

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 bowls & tacos come with Chef's choice of side...it'll be good...I promise. Ancient grains today = Red&White Quinoa + Farro

bison steak asada

13

bison steak strips marinated in Scuba-Girl's favorite carne asada mix with avocado cilantro crema, chimichurri and organic mixed greens on ancient grains

... or make it 2 tacos wrapped in butter lettuce or white corn tortillas

pork carnitas tacos

10

slow roasted by seriously annoyed farmers, marinated in spices, garlic & peppercorns, topped w pickled red onion and grilled pineapple-tomatillo crema, organic mixed greens

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

12

Our lamb roasted for 2 days, no gamey taste, and finished with demi sauce made from the pan drippings...or the 'fond'! Finished with spicy crunchy bean bits, w scratch-made tzatziki sauce, organic mixed greens in 2 tacos wrapped in butter lettuce or white corn tortillas

Make it a plate...hummus side, ancient grains, pita wedges

our "David" chicken tacos

13

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 grains

... or make it 2 tacos lettuce or white corn tortillas

farmerinthehive.com

The Farmer in the Hive...artisan street cuisine

Check us out on facebook!

Follow us on Instagram
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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 grilled elk sliders on toasted brioche...mixed greens, caramelized onions and bbq sauce. Comes w side salad

roaming buffalo burger

13

Grilled bison topped with caramelized onions, gorgonzola crumbles, greens, tomato and aioli on a toasted potato or brioche bun.

the local cluck

12

Grilled herbed red bird chicken breast, fresh aioli, lettuce, heirloom tomato, red onion on a toasted bun or whole grain toasted bread - add Harissa sauce for extra flavor

farm raised wagyu sliders

16

Local wagyu beef from Loveland (yep, these cows live at a spa) ground into 2 2.5 oz slider, heirloom tomato, garlic aioli on a toasted bun. Cheese on request +1 Bacon +1

Mediterranean inspired lamb koftas

14

Seasoned lamb koftas wrapped in lettuce cups, hummus pate topped with cucumbers, heirloom tomatoes, pickled red onion, harissa and tzatziki sauce with small Greek salad & warm pita bread and hummus side

footloose & fancy free fried egg sandwich

10

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

12

All chicken, lamb, bison, elk and eggs are organic and free range (CO—Rosen's Lamb/Redbird Chickens WY/SD-Bison)

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.

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

10

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' app

Just grains in a bowl w stuff

12

(basically, what's fresh, in season and acts sexy at the market...ugly furtive can still be good!) Organic quinoa, sautéed baby spinach, heirloom tomatoes, red onion, wild mushrooms, roasted beets, root veggies, toasted black walnuts and goat cheese and Chef's choice piece of bruschetta

specials...

the

unsolicited advice...

Be the change you want to see in the world...be kind, be fair, be happy

on the windowsill...

The Eiffel Tower 6 —strawberries on French toast w lemongrass jam, whipped cream and raspberry sauce