

WHAT IS SPROUT?

Sprout is a catering company dedicated to serving the freshest food possible. Located at the Port LaBelle Inn, we are blessed to call 48 acres of beautiful land in LaBelle home, giving us space to grow our own food right here on property.

This year we had fresh vision for where our catering company was headed. Our goal is to reach as many people as possible in our area with fresh food, deliciously prepared by our Head Chef, Jason Boyer.

Stop by and take a tour of our charming property! We would love to show you around and serve you a free meal. Call and make an appointment today.
(863) 675-4611

At least there is hope for a tree: If it is cut down, it will sprout again, and its new shoots will not fail.
-Job 14:7

Sample Menu

STARTERS

FRIED GREEN TOMATOES WITH AIOLI
battered with basil aioli

SALAD

FARMERS

butter lettuce with bell peppers, green beans, onions, almonds, chevre and dijon vinaigrette

MAIN

PULLED PORK SLIDERS

roasted pork butt with house made barbeque on sweet roll

SIDES

TRUFFLE MAC AND CHEESE

pasta drenched in cream, white cheddar, fontina and white truffles

COLLARD GREENS

fresh from our garden with a little heat

DESSERT

PEACH CHEESECAKE SHOT

fresh peaches with house made cheesecake and whipped cream

Our menus are created using a farm-fresh, seasonal approach. Each menu will be reflective of the season's best picks grown right here at Port LaBelle Inn.