



A CANAPÉ WITH A CAUSE.



FareStart Catering

2012 Menu

Reception | Plated | Buffet



FARESTART®
Great Food. Better Lives.

Hors d'Oeuvres Reception

Seafood Appetizers

(3 dozen minimum order | Items are priced per dozen)

Corn custard tartlettes with smoked salmon and cumin lime crema {\$48}

Crab, quinoa and cucumber "Niçoise" salad bites {\$48}

Grilled shrimp and tofu skewers with Thai spicy caramel sauce {\$36}

Scallops "Rockefeller" in a phyllo cup with roasted pepper confit {\$48}

Salmon and rock shrimp Asian style ceviche {\$36}

Tuna poke marinated in sesame oil and island seasonings on a wonton crisp {\$48}

Oysters on the half shell, served raw with a trio of "mignonettes" {MP}

Meat & Poultry Appetizers

(3 dozen minimum order | Items are priced per dozen)

Tandoori chicken skewers served with cucumber raita {\$36}

Pork spring rolls with nuoc cham dipping sauce {\$36}

Painted Hills grilled beef, tofu and tomato skewers with sweet garlic soy glaze {\$48}

Painted Hills cardamom beef carpaccio, sweet spicy roasted pepper jam {\$36}

Fried Carlton Farms pork short ribs with Thai spicy caramel {\$48}

House smoked chicken sliders on foccacia with cilantro pesto and pickled vegetables {\$48}

Vegetarian Appetizers

(3 dozen minimum order | Items are priced per dozen)

Sweet potato and edamame samosas with minted yogurt {\$36}

Spanish tortilla with potato, sweet onions and garlic aioli {\$36}

Organic deviled eggs with roasted jalapenos, chives and smoked salt {\$36}

Roasted vegetable frittata with saffron chive cream and black olive tapenade {\$36}

Corn and tofu Madelines, chipotle crème fraîche {\$36}

Marinated vegetable, pickled ginger and tofu purse "inari" sushi {\$36}

Almond crusted mushroom and parsnip risotto croquettes with dill and cilantro pesto {\$36}

Reception Displays

(Each display serves 30 guests)

Smoked Salmon Display {\$175}

Cold Smoked Salmon with cream cheese, golden raisin and caper confit, adorned with lemon zest and served with grilled pita and crackers

Seasonal Fruit Display {\$125}

Sliced fresh seasonal fruits and berries

Grilled Vegetable Display {\$135}

An array of market vegetables marinated in herbed olive oil

Imported & Domestic Cheese Board {\$185}

Selection of cheeses, including: Brie, Smoked Gouda, Boursin, Dilled Havarti, and Danish Bleu served with dried fruits, grapes, salted almonds, and assorted crackers

Mezze Display {\$185}

Baba ganoush, hummus and tyrosalata, tabbouleh, cured meats, house marinated and imported vegetables, served with flatbread

Chilled Seasonal Northwest Fruits de Mer Platter {MP}

Reception Half Displays

(Each display serves 15 guests)

Smoked Salmon Display {\$95}

Cold Smoked Salmon with cream cheese, golden raisin and caper confit, adorned with lemon zest and served with grilled pita and crackers

Seasonal Fruit Display {\$75}

Sliced fresh seasonal fruits and berries

Grilled Vegetable Display {\$75}

An array of market vegetables marinated in herbed olive oil

Imported & Domestic Cheese Board {\$100}

Selection of cheeses, including: Brie, Smoked Gouda, Boursin, Dilled Havarti, and Danish Bleu served with dried fruits, grapes, salted almonds, and assorted crackers

Mezze Display {\$100}

Baba ganoush, hummus and tyrosalata, tabbouleh, cured meats, house marinated and imported vegetables, served with flatbread

Plated Dinner

(All items are priced per person)

Salads

Roasted Beet and Endive Salad {\$8}

Orange vinaigrette, cumin seeds and candied hazelnuts

House Caesar Salad {\$7}

Garlic croutons and shaved parmesan

Field Greens {\$7}

Thyme balsamic dressing, fried shallots, chèvre and granny smith apples

Entrees: Seafood

Cumin Braised Halibut {MP}

Served with crispy polenta, olive tapenade, oven dried tomato and frisee salad

Honey Brined Salmon {\$27}

Served with farro, bitter greens, roasted pepper and zucchini, pomegranate brown butter

Almond Crusted Halibut (MP)

Served with cracked fingerlings, seasonal vegetable and sauce romesco

Seared Scallops {\$30}

Served over sweet pea, ham and pecorino risotto and seasonal vegetables

Entrees: Meat & Poultry

Rosemary Brined, Slow Roasted Breast of Chicken {\$26}

Served with caper olive oil potato puree, balsamic grilled onions and peppers

Cider and Herb Smoked Chicken {\$27}

Served with quinoa and black lentil cakes, pickled vegetable relish

Grilled Painted Hills Flat Iron Steak {\$27}

Served with seasonal greens, gorgonzola velouté and onion rings

Provolone stuffed Carlton Farms Pork Loin {\$27}

Served over pecorino soft polenta with rustic peperonata

Grilled Painted Hills Beef Tenderloin {\$27}

Served with red wine/black currant jus, seasonal vegetables and gorgonzola walnut rustic mash

Entrees: Vegetarian

Vegan Tamalé {\$25}

Filled with Latin seasoned field roast, cumin lime soy crema, pico de gallo

Ricotta Gnudi {\$25}

Served with parmesan dust, seasonal vegetables and thyme brown butter

Parmesan Polenta {\$25}

Served with seasonal roasted vegetables, roasted tomato marinara and poached egg



Dinner Buffets

Nightfall Buffet (\$30 per person)

House Caesar Salad with Garlic Croutons

Moroccan Style Tabbouleh Salad

Cumin Braised Halibut

Grilled Painted Hills Flank Steak with Pesto

Carmelized Shallot and Pine Nut Pilaf

Vegetarian Penne Puttanesca

Spice Roasted Carrots “Agrodulce”

Eventide Buffet (\$29 per person)

Field Greens with Thyme Balsamic Dressing, Fried Shallots, Chèvre and Granny Smith Apples

Curried Couscous and Crisp Vegetable Salad

Rosemary Roasted Breast of Chicken with Preserved Lemon

Grilled Salmon with Sauce Romesco

Caper and Olive Oil Potato Puree

Farro, Bitter Greens, Roasted Peppers

Roasted Seasonal Vegetables

Luncheon Buffets

Traditional Delicatessen

(\$24 per person)

Field Greens with Thyme Balsamic Dressing, Fried Shallots, Chèvre and Granny Smith Apples
Gemelli Pasta Salad with Grilled Seasonal Vegetables and Piquillo Pepper Tarragon Dressing

Prosciutto Cotto Ham, Roasted Turkey Breast, Pastrami Beef

Sliced Cheddar & Jarlsberg

Condiments include: stone ground mustard, beef steak sliced tomatoes, leaves of lettuce, red onions, dill pickles, and mayonnaise with sliced rustic breads

Home Fried Potato Chips

Toasted Sandwich Buffet

(\$26 per person | Maximum of 3 selections)

Choose a maximum of **three** sandwich variations accompanied by house Caesar salad with garlic croutons and shaved parmesan and hosts choice of vegetarian penne puttanesca or Tuscan white bean salad.

Jerk Spiced Turkey Breast

with Provolone Cheese, Mango Cilantro Salsa on 8-Grain Bread

Roasted Vegetarian Sandwich

with Chermoula Spread, Provolone, Eggplant, Roasted Peppers and Zucchini on Potato Bread

Steak Sandwich

with Caramelized Onion, Red Wine Demi-Glace, Gorgonzola on Sourdough Bread

Sliced Vegetarian Smoked Tomato Field Roast

served Reuben Style with Sauerkraut, Caraway Seared Tofu and Russian Dressing on Marbled Rye

The Virginia Buffet

(\$28 per person)

Roasted Beet and Curly Endive Salad with Cumin-Orange Vinaigrette and Candied Walnuts

Fennel Gremolata Braised Halibut

Grilled Painted Hills Flank Steak brushed with Chermoula

Toasted Pine Nut and Scallion Rice Pilaf

Brown Butter and Roasted Caper Potato Puree

Seasonal Grilled Vegetables with Parmesan

Desserts

(Available for Lunch or Dinner | Prices are per person, unless otherwise noted)

Seasonal Fruit and Almond Frangipane Tartlette {\$7}
with Chantilly Cream

Chocolate Espresso Perugina {\$7}
with Cardamom Chantilly Cream, Fresh Raspberry

Pistachio Olive Oil Cake {\$7}
with Apricot Compote

Individual Seasonal Fruit and Rosemary Crumble {\$7}
with Vanilla Ice Cream

Assorted Cookies {\$22 per dozen + 3 dozen minimum}

Dessert Bars {\$35 per dozen + 3 dozen minimum}
Fruit and chocolate varieties

Petites Fours

(\$42 per dozen | Minimum of 2 dozen per type)

Ask for our Chef's Current Favorite Selections

Plated Luncheon Package

(\$35 per person | Includes host's choice of 1 appetizer, 1 entrée and 1 dessert for all guests)

Appetizers

Apple, Horseradish and Fennel Panna Cotta
with Fava Bean, Tomato and Arugula Salad

Piment Fort Panko Seared Salmon
Coconut Mint Sauce and Tomato Rice Cake

Entrees

Sage Flavored Socca Crepe
Filled with Sautéed Mushrooms and Spinach all Glazed with Piquillo Hollandaise

Seared Trout
On Grilled Cheese Potato Bread with Dill-Bacon Jam and Porcini Shallot Vinaigrette

Beef Short Ribs
Braised with Jalapenos and Coffee, Served with Ancient Farro Grain Hash and Fig Compote

Desserts

Cranberry Financier
with Merlot Caramel and Orange Cream

White Chocolate Roasted Pumpkin Mille Feuille
with Apple Crudo Salad

Dark Chocolate Tarte
with Kirsch Compote and Whipped Ganache

Breakfast Buffets

Continental Breakfast

(\$18 per person)

Assorted Breakfast Pastries and Muffins with Butter and Preserves

Sliced Bagels with Flavored Whipped Cream Cheese

Fresh Seasonal Fruit Display

Housemade Granola and Yogurt

Assorted Fruit Juices

First Light Buffet

(\$22 per person)

Scramble with Spinach, Cheddar Cheese and Mushrooms

Breakfast Sausage and Bacon

Rosemary Roasted Potatoes

Fresh Seasonal Fruit Display

Housemade Granola

Assorted Fruit Juices