



CATERING WITH A CAUSE

FareStart Catering

Sample Menu

Reception | Plated | Buffet



FARESTART®
Great Food. Better Lives.

Hors d'Oeuvres Reception

Seafood Appetizers

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

blackened salmon skewer, garlic aioli {\$44}

soy seasoned tuna poke in a cucumber cup {\$44}

chilled fennel poached shrimp skewer, citrus vinaigrette {\$42}

smoked salmon mousse, herbed sweet cream, crostini {\$36}

dungeness crab cake, remoulade {\$46}

Meat & Poultry Appetizers

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

tandoori chicken skewers, cucumber raita {\$36}

bulgogi Korean beef skewers, soy & sesame sauce {\$42}

classic beef slider, Beecher's Flagship cheddar, caramelized onions, bacon & fig jam {\$42}

chicken & apple waldorf salad, brie, crostini {\$36}

BBQ pork sliders, braised greens, smoked mustard aioli, housemade pickle {\$44}

lemongrass chicken meatballs, spicy peanut sauce {\$38}

Vegetarian Appetizers

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

creamy brie tartlet, pickled northwest huckleberry {\$36}

taro root chip, edamame hummus {\$15}

polenta cake, herb ricotta, smoked tomato jam {\$36}

black bean slider, cilantro aioli, papaya slaw {\$38}

marinated tofu skewer, sweet chili sauce {\$36}

Reception Displays

(Each display serves 30 guests. | A half display is also available, serving 15 guests.)

House Smoked Salmon Display {\$175/\$95}

house smoked salmon, dill-lemon cream cheese, golden raisin & caper confit, pickled red onions, crackers

Fresh Fruit Display {\$125/\$75}

Grilled & Roasted Vegetable Display {\$135/\$75}

market vegetables perfectly grilled & seasoned

Imported & Domestic Cheese Board {\$185/\$100}

our Chef's selection of 5 imported & local cheeses, complete with classic accoutrements such as dried fruits, grapes, almonds & assorted crackers

Charcuterie Board featuring Washington Cheeses {\$225/\$135}

housemade country style pork pâté, assorted cured meats, fig mustard, olives, three featured Washington cheeses

Mezze Display {\$185/\$100}

herbed hummus, dolmathes, artichoke tomato salad, olives, marinated vegetables, seasoned feta, flat bread chips

Seafood Display {\$245/\$165}

chilled shrimp, marinated Puget Sound calamari, Penn Cove mussels, smoked Pacific scallops, house prepared cocktail dipping sauce

plated Dinner

(All items are priced per person | Entrée choices must be received 10 business days in advance)
please choose one salad and 3 entrees for guests to order in advance

Salads

Roasted Beet Salad {\$7}
field greens, gorgonzola, candied walnuts, balsamic vinaigrette

House Caesar Salad {\$6}
garlic croutons, shaved parmesan

Field Greens Salad {\$6}
fennel, dried cranberries, hazelnuts & sherry vinaigrette

Entrees: Seafood

each offered with tender farro and seasoned vegetables

Seared Salmon {\$27}
cherry & tarragon compound butter

Dungeness Crab Cake {\$30}
apple fennel slaw, dill aioli

Pacific Black Cod {\$28}
roasted, wild mushroom ragu

Entrees: Meat & Poultry

each offered with tender farro and seasoned vegetables

Rosemary Chicken Breast {\$26}
natural jus

Pork Chop {\$28}
cider brined & seared, Wenatchee apple slaw

Grilled Flat Iron Steak {\$28}
red wine demi glace

Entrees: Vegetarian

Parmesan Gnocchi {\$25}
brown butter, golden raisins & cauliflower

Grilled Portobello Steak {\$26} (vegan)
seasonal root pureé, rosemary balsamic reduction, sautéed greens

Grilled Polenta {\$24}
seasoned vegetables, marinara, parmesan tuille

Dinner Buffets

The Puget Sound

{ \$32 per person }

seared sockeye salmon with cherry & tarragon compound butter
grilled chicken breast with locally foraged mushrooms
hearty vegetable napoleon, red bell pepper sauce & herbed chevre
warm farro, bitter greens
roasted seasonal vegetables
field greens salad with fennel, dried cranberries, hazelnuts, sherry vinaigrette

The Fremont

{ \$29 per person }

parmesan gnocchi with cauliflower, brown butter & golden raisins
grilled portobello steak on a bed of root mash & balsamic demi
sweet potato latkes with Wenatchee housemade apple sauce
quinoa pilaf with garlic & almonds
roasted seasonal vegetables
kale caesar salad with pecorino, croutons

The Palouse

{ \$32 per person }

tender beef short rib
glazed northwest cherry BBQ boneless chicken thigh
wild mushroom & vegetable bread pudding
creamy roasted root mash
roasted seasonal vegetables
arugula salad, granny smith slaw, creamy apple cider vinaigrette

The International District

{ \$34 per person }

lemongrass roasted sockeye salmon
Thai red curry seasoned seared chicken breast
chilled soba noodles with tofu, shiitake mushrooms & miso sauce
coconut & scallion jasmine rice
Sichuan green beans
napa cabbage & shredded green papaya salad, mild wasabi dressing

Luncheon Buffets

Build Your Own Sandwich

{ \$22 per person }

field greens salad with fennel, dried cranberries, sherry vinaigrette
quinoa salad with apricots, almonds & arugula
roast beef, roasted turkey breast, portobello mushroom slices
sliced cheddar & swiss cheese
home fried potato chips

Sandwich condiments include: stone ground mustard, pesto mayo, sliced tomatoes, lettuce, red onions, pickle chips, and mayonnaise with sliced rustic breads

Sandwich Buffet

{ \$25 per person | Maximum of 3 selections }

*Choose a maximum of **three** sandwich variations | accompanied by kale caesar salad & quinoa salad with apricots, almonds & arugula*

Roasted Turkey Breast Sandwich

provolone, mango chutney, dijon

Eggplant, Tofu & Portobello Mushroom Sandwich (vegan)

basil pesto & herbed hummus

Roast Beef Sandwich

horseradish aioli, pickled red onion, tomatoes, arugula

Blackened Chicken Sandwich

Jamaican jerk aioli, pepperjack, grilled pineapple, cilantro

The Northwest Afternoon

{ \$28 per person }

seared sockeye salmon with cherry & tarragon compound butter
grilled chicken breast with locally foraged mushrooms
warm farro, bitter greens
roasted seasonal vegetables
field greens salad with fennel, dried cranberries, hazelnuts, sherry vinaigrette

Box Lunch Menu

(we can accommodate up to 4 lunch varieties for your order)

Sandwiches

{ \$13.25 each | served on artisan ciabatta }

roasted turkey breast sandwich provolone, mango chutney, dijon

eggplant, tofu & portobello sandwich with basil pesto, herbed hummus (vegan)

roast beef sandwich with horseradish aioli, pickled red onion, tomatoes, arugula

blackened chicken sandwich Jamaican jerk aioli, pepperjack, grilled pineapple

Included with sandwiches: green salad, freshly baked cookie

Salads

{ \$12.25 each or \$14.25 with chicken }

cobb salad with romaine, egg, bacon, kalamata olives, tomato, blue cheese dressing, blue cheese crumbles

roasted beet salad with field greens, blue cheese, candied walnuts, balsamic vinaigrette

field greens salad with fennel, dried cranberries, sherry vinaigrette

kale caesar salad with pecorino cheese, housemade croutons & lemon wedge

Included with salads: quinoa salad, freshly baked cookie

plated Luncheon package

(\$28 per person | Select 3 items for your guests to choose from | Entrée choices must be received 10 business days in advance)

Appetizer

FARESTART'S TOMATO BASIL SOUP
or
CLASSIC CAESAR SALAD

Entrees

Field Roast reuben
with sauerkraut, russian dressing, swiss cheese (*vegan substitution available*)

Grilled Flat Iron Steak
root puree, seasonal vegetables, red wine demi glace

Seared Sockeye Salmon
tender farro, seasonal vegetables, maple chili glaze

Grilled Polenta
seasonal vegetables, marinara, parmesan tuille

Dessert

OUR DAILY FEATURED ITEM

Desserts

(Available for Lunch or Dinner | Prices are per person, unless otherwise noted | See your catering sales manager for further details & options)

Chocolate Coffee Caramel Torte {\$8}
vanilla chantilly & butterscotch sauce

French Style Seasonal Fruit Tart {\$7}
pastry cream & tender crust topped with sweetened cream

Chocolate Martini Parfait {\$7}
chocolate chiffon, chocolate & hazelnut pastry cream, fresh berries

Bread Pudding {\$6}
poached pears, caramel anglaise

Fruit sorbet {\$5}
puff rice crisp

Buffet Style Desserts

Assorted Mini Sweets {\$32 per dozen}

items regularly offered include:

chocolate truffle tarts
mango upside down bites
bread pudding poppers
mini fresh fruit tart
brownie bites
silver dollarcheesecake
baby lemon meringue pies
lime curd tartlets

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

Items regularly offered include:

snickerdoodle
triple chocolate
chocolate espresso chip
cranberry almond
coconut macaroon (*gluten free*)
tahini peanut butter (*gluten free, vegan*)
Nutella sandwich cookie

Build your Own Breakfast Buffets

The Mains

	price per person
simply scrambled eggs with Tillamook cheddar	\$5.00
3" individual zucchini frittata with mild tabasco crema	\$5.00
classic eggs benedict (<i>try with smoked salmon or a crab cake</i>)	\$7.00/\$9.00/\$11.00
slow cooked oatmeal with fixin's	\$4.50
traditional broccoli & cheddar quiche	\$5.00

The Sides

crispy bacon	\$2.50
breakfast sausage	\$2.50
veggie sausage (<i>vegan</i>)	\$3.00
rosemary roasted potatoes	\$2.75

The Add-Ons

fresh fruit display	\$4.00
Greek yogurt parfaits	\$3.75
Assorted mini pastries (<i>offers 1.5 pastries per guest</i>)	\$2.75
housemade 'great start' breakfast bar (<i>vegan</i>)	\$3.75

Orange Juice \$2 per guest | Apple Juice \$2 per guest | Mimosas \$6 per guest

Coffee & Tea Service

Full Service of Starbucks Freshly Brewed Coffee and Tazo Teas with Cream and Sugar
(see your catering sales manager for pricing)