



FARESTART  
CATERING

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**CATERING AND EVENTS**  
**MENU**

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**FESTIVE ENHANCEMENTS**

Available November 1, 2018 through January 31, 2019

*This menu is offered in addition to our current full service catering menu*

## HORS D'OEUVRES

Stationed or Passed Service  
Three (3) dozen minimum required for each item

### **Caramelized Onion Arancini** {Vegetarian}

Roasted red pepper  
\$48.00 per dozen

### **Apricot Goat Cheese Truffle** {GF/Vegetarian}

Pistachio, balsamic glaze  
\$45.00 per dozen

### **Bacon & Cheddar Gougere**

\$46.00 per dozen

### **Roasted Root Vegetable Skewer** {GF/Vegan}

Balsamic reduction  
\$45.00 per dozen

### **Shrimp Toast**

Capers and dill  
\$48.00 per dozen

### **Swedish Meatball**

Cranberry apple relish  
\$48.00 per dozen

## PLATED MEAL FESTIVE ADDITIONS

Available as part of our lunch and dinner packages  
Please consult our full menu for package inclusions and pricing

## SALADS

### **Spinach Salad** {GF/Vegetarian}

Rogue Smokey bleu cheese, hazelnuts, celery,  
Asian pear vinaigrette

### **Hearty Winter Greens** {GF/Vegan}

Quinoa, fennel, cauliflower,  
warm garlic balsamic dressing

## ENTRÉE COURSE SELECTIONS

### **Roasted Turkey Breast**

melted leek mashed potatoes,  
traditional stuffing, rosemary gravy

### **Vegetable Strudel** {Vegetarian}

melted leek mashed potatoes

### **Rosemary and Juniper Braised Short Rib** {GF}

melted leek mashed potatoes,  
roasted mushrooms with fennel, leek and garlic

### **Caramelized Pear and Gorgonzola Ravioli** {Vegetarian}

walnut sage brown butter

### **Smoked Pork Tenderloin** {GF}

melted leek mashed potatoes, braised greens  
with mushrooms, orange balsamic glaze

## FESTIVE BUFFET PACKAGES

Available for events of twenty-five (25) guests or more

For events fewer than twenty-five (25) guests, please add \$150.00 small group fee. No substitutions  
All dinner buffets include fresh Macrina Bakery potato rolls and butter, stationed coffee and tea service  
All buffets set out for two (2) hours of service

### Winter Wonderland

Hearty winter greens, quinoa, fennel, cauliflower,  
warm garlic balsamic dressing {GF/Vegan}

Brussel sprouts with pancetta, pinenuts  
and parmesan cheese {GF}

Traditional stuffing with fried sage

Melted leek mashed potatoes {GF/Vegetarian}

Roasted turkey breast with rosemary gravy {DF/GF}

Assorted mini desserts to include  
Sweet potato coconut tart, creme brulee cookies,  
peppermint brownie bites

\$38.00 Lunch / \$55.00 Dinner

### 'Tis the Season

Spinach salad with Rogue Smokey bleu cheese,  
hazelnuts, celery, Asian pear vinaigrette {GF/Vegetarian}

Cranberry walnut wild rice {GF/Vegan}

Rosemary scented root vegetables {GF/Vegan}

Braised greens with mushrooms  
and balsamic glazed cipollini {GF/Vegan}

Rosemary and juniper short ribs {GF}

Assorted mini desserts to include  
Sweet potato coconut tart, creme brulee cookies,  
peppermint brownie bites

\$38.00 Lunch / \$55.00 Dinner

## BUFFET À LA CARTE FESTIVE ENHANCEMENTS

May be incorporated into our Custom Inspired Dinner Buffet

### SALADS

#### Spinach Salad {GF/Vegetarian}

Rogue Smokey bleu cheese, hazelnuts, celery,  
Asian pear vinaigrette

#### Hearty Winter Greens {Vegan/GF}

quinoa, fennel, cauliflower,  
warm garlic balsamic dressing

### BUFFET SIDES

#### Roasted Mushrooms {GF/Vegan}

fennel, leek and garlic

#### Braised Greens with Mushrooms {GF/Vegan}

balsamic glazed cipollini

#### Rosemary Scented Root Vegetables {GF/Vegan}

parsnip, carrot, butternut squash

#### Melted Leek Mashed Potatoes {GF/Vegetarian}

#### Brussel Sprouts {GF}

pancetta, pine nuts and parmesan cheese

#### Traditional Stuffing

fried sage

## FESTIVE BUFFET MAIN COURSES

#### Caramelized Pear and Gorgonzola Ravioli {Vegetarian}

walnut sage brown butter

#### Rosemary and Juniper Braised Short Rib {DF/GF}

with demiglace

#### Roasted Turkey Breast {DF/GF}

with rosemary gravy

## FESTIVE DESSERT ENHANCEMENTS

### Festive Mini Desserts

three (3) dozen minimum per each  
\$36.00 per dozen

### Peppermint Brownie Bites

### Sweet Potato & Coconut Tart

### Creme Brulee Cookies

## CARVING STATIONS

Requires a Chef fee of \$125.00 per station  
Two (2) hours of service, minimum twenty-five (25) guests  
Includes Macrina Bakery potato rolls and butter

### Smoked Pork Loin

Orange Balsamic glaze {DF/GF}  
\$12.00 per person

### Herb Crusted Prime Rib

Tellicherry pepper and thyme jus {DF/GF}  
\$13.00 per person

## FESTIVE BEVERAGES

Three (3) gallon minimum order  
Serves twelve (12) 10 ounce drinks per gallon

## SPIRITED

### Spiced Cranberry Prosecco Punch

\$135.00 per gallon

### Traditional Eggnog

\$135.00 per gallon

### Hot Mulled Wine

\$135.00 per gallon

## NON SPIRITED

### Spiced Cranberry Non Alcoholic Holiday Punch

\$45.00 per gallon

### Hot Mulled Cider

\$45.00 per gallon

### FareStart Signature Hot Chocolate

With fresh whipped cream, chocolate shavings  
and candy cane pieces  
\$48.00 per gallon