



FARESTART
CATERING

CATERING AND EVENTS
MENU

FESTIVE ENHANCEMENTS

Available November 1, 2018 through January 31, 2019

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

BITES

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 {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 {Vegetarian/GF}

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

Hearty Winter Greens {Vegan/GF}

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

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

FESTIVE BUFFET PACKAGES

Available for events of thirty (30) guests or more

For events fewer than thirty (30) guests, please add \$150.00 small group fee. No substitutions

All dinner buffets include fresh Macrina Bakery potato rolls and butter, stationed Starbucks coffee and tea service

All dinner buffets set out for two (2) hours of service

Winter Wonderland

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

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

Traditional stuffing with fried sage

Melted leek mashed potatoes {GF}

Roasted turkey breast with rosemary gravy

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}

Cranberry walnut wild rice {Vegan/GF}

Rosemary scented root vegetables {Vegan/GF}

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

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}

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 {Vegan/GF}

fennel, leek and garlic

Braised Greens with Mushrooms {Vegan/GF}

balsamic glazed cipollini

Rosemary Scented Root Vegetables {Vegan/GF}

parsnip, carrot, butternut squash

Melted Leek Mashed Potatoes {GF}

Brussel Sprouts {GF}
pancetta, pine nuts and parmesan cheese

Traditional Stuffing

fried sage

FESTIVE BUFFET MAIN COURSES

Caramelized Pear and Gorgonzola Ravioli

walnut sage brown butter

Rosemary and Juniper Braised Short Rib

with demiglace

Roasted Turkey Breast

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

Crepe Brulee Cookies

CARVING STATIONS

Requires a Chef fee of \$75.00 per station

Two (2) hours of service, minimum thirty-five (35) guests

Includes Macrina Bakery potato rolls and butter

Smoked Pork Loin

Orange Balsamic glaze {DF}
\$12.00 per person

Herb Crusted Prime Rib

Tellicherry pepper and thyme jus {DF}
\$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