



CATERING
by FareStart

CATERING AND EVENTS
MENU

FESTIVE ENHANCEMENTS

Available November 1, 2017 through January 31, 2018

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

BITES

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

Split Red King Crab Claws {GF}

traditional cocktail sauce
\$30.00 per pound
(3) pound minimum

Herbed Chicken Vol au Vent

puff pastry shell
\$42.00 per dozen

Smoked Salmon Rilette {GF}

Belgian endive
\$46.00 per dozen

Roasted Root Vegetable Skewer {Vegan}

balsamic reduction
\$40.00 per dozen

Grilled Baguette {Vegetarian}

topped with Chevre, roasted grapes,
pink peppercorn, thyme and cinnamon infused honey
\$40.00 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}

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

Rosemary and Juniper Braised Shortrib {GF}

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

Vegetable Strudel {Vegetarian}

melted leek mashed potatoes

Caramelized Pear and Gorgonzola Ravioli {Vegetarian}

walnut sage brown butter

Beef Tenderloin

brussel sprouts with pancetta, pinenuts and parmesan,
fingerling potatoes, smoked garlic demi-glace,
crispy shallots

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

Ginger pear tart with cinnamon streusel,
Eggnog cheesecake, peppermint brownies

\$35.00 Lunch / \$42.00 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
Ginger pear tart with cinnamon streusel,
Eggnog cheesecake, peppermint brownies

\$35.00 Lunch / \$42.00 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 Shortrib

Roasted Turkey Breast

with rosemary gravy

FESTIVE DESSERT ENHANCEMENTS

Festive Mini Desserts

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

Ginger pear tart
with cinnamon streusel

Eggnog Cheesecake

Peppermint Brownies

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

Whole Roasted Turkey

rosemary gravy and cranberry relish {DF}
\$10.00 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