



**CATERING**  
*by FareStart*

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

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**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

**Snow Crab Claws** {GF}  
traditional cocktail sauce, lemon  
\$50.00 per dozen

**Smoked Salmon Rilette** {GF}  
Belgian endive  
\$46.00 per dozen

**Herbed Chicken Vol au Vent**  
puff pastry shell  
\$42.00 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

**Vegetable Strudel** {Vegetarian}  
melted leek mashed potatoes

**Rosemary and Juniper Braised Shortrib** {GF}  
melted leek mashed potatoes,  
roasted mushrooms with fennel, leek and garlic

**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