CATERING & EVENTS MENU
MEMORABLE & MEANINGFUL

Allow us to shatter your expectations by providing an experience that is both memorable and meaningful. There is no greater proof of the power of FareStart’s model for transformation than the incredible experiences we create.

EXQUISITE FOOD
Superior, fresh, locally sourced ingredients. Prepared with skill, creativity and a commitment to excellence. Overseen by our award-winning Executive Chef Wayne Johnson.

EXCLUSIVE VENUES
View Seattle’s skyline from the Cascades to the Olympics, experience our chic restaurant, or choose your favorite place.

EXCELLENT SERVICE
No detail is too small. No expectation goes unfulfilled. Our team will ensure you have the best experience from planning through the final bite. When you book any event with FareStart, you also support our foodservice training programs and help transform lives one person, one job, one community at a time.

farestart.org/catering • 206.267.7606
## BREAKFAST

### BREAKFAST BUFFETS

For events of 25 guests and above  
(for events with fewer than 25 guests, please add a $150.00 small-group fee or order à la carte)

Breakfast buffets include our signature coffee service, orange juice, and cranberry juice  
Breakfast buffets are set for 1.5 hours of service

### SIMPLY CONTINENTAL

<table>
<thead>
<tr>
<th>Item</th>
<th>VE</th>
<th>GF</th>
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<tbody>
<tr>
<td><strong>Fresh Fruit Display</strong></td>
<td>VE</td>
<td>GF</td>
</tr>
<tr>
<td><strong>Assorted Bagels</strong></td>
<td>V</td>
<td></td>
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<tr>
<td>cream cheese - plain, strawberry</td>
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<tr>
<td><strong>Fresh Macrina Bakery Mini Pastries</strong></td>
<td>V</td>
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<tr>
<td>blueberry cornmeal muffins,</td>
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<tr>
<td>cherry almond scones,</td>
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<tr>
<td>country-style biscuits</td>
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<tr>
<td><strong>Butter &amp; Preserves</strong></td>
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<tr>
<td>$16.00 per person</td>
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### THE HOT ONE

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<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td><strong>Fresh Fruit Display</strong></td>
<td>VE</td>
<td>GF</td>
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<tr>
<td><strong>Scrambled Eggs with Chives</strong></td>
<td>V</td>
<td>GF</td>
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<tr>
<td><strong>Rosemary Roasted Potatoes</strong></td>
<td>VE</td>
<td>GF</td>
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<tr>
<td><strong>Crispy Bacon</strong></td>
<td>GF</td>
<td></td>
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<tr>
<td><strong>Fresh Macrina Bakery Mini Pastries</strong></td>
<td>V</td>
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<tr>
<td>blueberry cornmeal muffins,</td>
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<tr>
<td><strong>Butter &amp; Preserves</strong></td>
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<td>$23.00 per person</td>
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FareStart transforms lives through food  
one person, one job, one community at a  
time providing real solutions to poverty,  
homelessness and hunger.
BREAKFAST

À LA CARTE BREAKFAST & ENHANCEMENTS

Minimum order of 10 per item

Scrambled Eggs  V GF
with chives
$5.00 per person

Scrambled Eggs with Beecher’s Flagship Cheese  V GF
$6.00 per person

Individual Frittatas  GF
egg, bacon, Beecher’s Flagship cheese or
egg, onion, pepper, Swiss cheese  V
$6.00 per person

Slow-Cooked Oatmeal  V
brown sugar, dried fruits, nuts, assorted milk
$5.00 per person

Crispy Bacon  GF
$4.00 per person

Isernio’s Chicken Apple Sausage  GF
$4.00 per person

Field Roast Breakfast Sausage  VE
$3.00 per person

Rosemary Roasted Potatoes  VE GF
$3.00 per person

Muesli  VE
almonds, coconut, dried cherries, soy milk
$5.00 per person

House-Made Hand Pies  V
seasonal fruit filling
$5.00 per person

Breakfast Burritos
served with hot sauce
egg, bacon, cheddar cheese, onion or
egg, goat cheese, spinach  V
$6.00 per person

English Muffin Breakfast Sandwich
served with hot sauce
egg, bacon, Swiss cheese or
egg, tomato, Cheddar cheese  V
$5.00 per person

Greek Yogurt Parfaits  V GF
fresh berries, maple granola
$5.00 per person

Chia Seed Parfaits  V
blackberries, orange zest, toasted almonds
$5.00 per person

Assorted Snack Bars  V
Nature Valley oats ‘n honey,
Kind Bar fruit & nut delight,
Kashi granola honey almond bar
$28.00 per dozen

Seasonal Fruit Cup  VE
$5.00 per person

Assorted Full-Sized Macrina Pastries  V
morning roll, apple pecan bran muffin,
vegan pumpkin scone, butter
$6.00 per person

Make-Your-Own Granola Bowls  V GV
house made granola, mixed nuts, dried fruits, milk
$6.00 per person

Assorted Bagels & Lox Platter (serves 30)
cream cheese, red onions, capers, lettuce, tomato
$210.00 per platter
LUNCH

CUSTOM BUILT HOT LUNCH BUFFET

For events with 25 guests and above
(for events with fewer than 25 guests, please add a $150.00 small-group fee)

Lunch buffets include fresh Macrina Bakery potato rolls, butter, iced tea, assorted cookies
Lunch buffets are set for 2 hours of service

SALADS
Please select 1 salad
(additional salad option $4.00 per person)

Napa Cabbage & Romaine Salad  VE
spun carrot, cucumber, tomato, sesame ginger dressing

Kale Caesar Salad
spiced pepitas

Spring Greens Salad  VE GF
spun beet, carrot, radish, sunflower seeds, sherry vinaigrette

Orange & Date Salad  VE GF
arugula, frisée, citrus vinaigrette

ENTRÉE SELECTIONS
1 entrée selection $16.00 per person
2 entrée selections $26.00 per person

Seared Lemongrass Salmon

Spanish-Style Pacific White Fish  GF
lemon, caper, olive, tomato

Red Curry Chicken Breast
coconut milk & red curry marinade

Chicken Piccata  GF
lemon, caperberries

Miso Glazed Tofu  VE
roasted sweet potato

Tofu Piccata  VE GF
lemon, caperberries

Field Roast Italian Sausage Lasagna  V
Field Roast Italian sausage, ricotta, mozzarella

ACCOMPANIMENTS
Please select 1 accompaniment
(additional accompaniment option $4.00 per person)

Charred Broccolini  VE GF
roasted red pepper, lemon, chile

Warm Farro  VE
pistachios, currants, herbs

Creamy Herbed Red Potato Salad  V GF

Chilled Sichuan-Spiced Haricot Vert  VE
ginger, toasted sesame

Macaroni & Cheese  V
smoked paprika crumb

Yukon Gold Mashed Potatoes  V GF
roasted garlic

Steamed Jasmine Rice  VE GF

Roasted Seasonal Vegetables  VE GF
LUNCH

SPECIALTY LUNCH BUFFETS

Available for 25 guests and above
(for events with fewer than 25 guests, please add a $150.00 small group fee)

All lunch buffets include fresh Macrina Bakery potato rolls, butter, iced tea
Lunch buffets are set for 2 hours of service

SUNBREAK

Orange & Date Salad  VE GF
arugula, frisée, citrus vinaigrette

Chicken Piccata  GF
lemon, caperberries

Seasonal Vegetables  VE GF

Yukon Gold Mashed Potatoes  V GF
roasted garlic

Assorted Cookies  V

$20.00 per person

INTERNATIONAL DISTRICT

Napa Cabbage & Romaine Salad  VE
spun carrot, cucumber, tomato, sesame ginger dressing

Seared Lemongrass Wild Caught Pacific Fish

Korean BBQ-seasoned Mixed Vegetables  VE
broccoli, yam, bok choy, mushrooms

Steamed Brown Rice with Gochujang and Kimchi  VE

Assorted Cookies  V

$22.00 per person

BBQ BUFFET (no Macrina rolls)

Kale Caesar Salad
cheese, spiced pepitas

Smoked Chuck  GF
smokin' sassy classic bbq sauce

Creamy Herbed Red Potato Salad  GF

Sautéed Hearty Greens  VE
smoked onions

Kicked-up Jalapeño Cornbread Muffins  V

Brownies  V

$24.00 per person

VEGGIE DELIGHT  VE

Spring Greens Salad  VE GF
spun beet, carrot, radish, sunflower seeds, sherry vinaigrette

Tofu Piccata  VE GF
lemon, caperberries

Warm Farro  VE
pistachio, currant, herbs

Charred Broccolini  VE GF
roasted red peppers, lemon, chile

Fresh Fruit Display  VE GF
assorted melon and berries

$18.00 per person
LUNCH

SANDWICH SHOP

$18.50 per person. Available for 25 guests and above. Please select up to 3 sandwich varieties

Buffet includes either Kale Caesar salad or Spring Greens salad, individual bags of assorted chips, assorted cookies, iced tea

Turkey Club Wrap
bacon, lettuce, Swiss cheese, tomato chutney, whole wheat wrap

The Italian
salami, prosciutto, hot capicola, provolone cheese, basil aioli, red onion, baguette

Herb Marinated Grilled Chicken Sandwich
roasted red peppers, basil aioli, provolone cheese, wheat baguette

Chicken Banh Mi
spicy aioli, carrot, cucumber, pickled daikon, pickled onion, fresh cilantro, baguette

Smoked Maple Tempeh & Vegetable Wrap  VE
grilled vegetables, lettuce, tomato chutney, spinach wrap

Veggie Banh Mi  VE
tofu, spicy vegan aioli, carrot, cucumber, pickled daikon, pickled onion, fresh cilantro, baguette

CT SALAD BAR

$25.00 per person. Available for 25 guests and above.

Buffet includes fresh Macrina Bakery potato rolls, butter, individual bags of assorted chips, iced tea, assorted cookies

(Add grilled, diced chicken or Field Roast tomato loaf V to a salad for an additional $3.50 per person)

Mediterranean Couscous  V
couscous, romaine lettuce, cherry tomatoes, English cucumber, Kalamata olives, red bell peppers, parsley

Moroccan Salad  VE GF
greens, quinoa, roasted carrot and cauliflower, dried apricot, hazelnut, red onion, lemon cumin vinaigrette

Pipeline  V
arcadian greens, grapes, apples, pineapple, blueberries, blue cheese crumbles, candied walnuts, citrus ginger vinaigrette

Super Foods  V
super greens, baby spinach, English cucumber, broccoli, carrots, red bell pepper, green onion, pepitas, miso crema

Kale Caesar
spiced pepitas

Through FareStart’s restaurants, cafes, catering and community meals program, participants in our programs get practical work experience while giving back to the community.
LUNCH

BOXED LUNCHES

Please select up to 3 sandwiches and/or salad options
Minimum of 10 boxed lunches per order

Sandwich Boxes

Boxed sandwiches include Greek pasta salad, Tim's potato chips, cookie and bottled water. (vegetarian and vegan options are served with a vegan rosemary, lemon olive oil cookie GF)

$18.00 each

Turkey Club Wrap
bacon, lettuce, Swiss cheese, tomato chutney, whole wheat wrap

Smoked Salmon Wrap
house-smoked salmon, chive & dill cream cheese spread, arugula, cucumber, whole wheat wrap

Herb Marinated Grilled Chicken Sandwich
roasted red peppers, basil aioli, provolone cheese, wheat baguette

The Italian
salami, prosciutto, hot capicola, provolone cheese, basil aioli, red onion, baguette

Chicken Banh Mi
spicy aioli, carrot, cucumber, pickled onion, fresh cilantro, baguette

Veggie Banh Mi VE
tofu, spicy vegan aioli, carrot, cucumber, pickled onion, fresh cilantro, baguette

Smoked Maple Tempeh & Vegetable Wrap VE
grilled vegetables, lettuce, tomato chutney, spinach wrap

Salad Boxes

Boxed salads include whole fresh fruit, vegan rosemary, lemon, olive oil cookie GF and bottled water

$18.00 each

(Add grilled, diced chicken or Field Roast tomato loaf V or salmon to a salad for an additional $3.50 each)

Cobb Salad GF
romaine, egg, bacon, Kalamata olives, tomato, blue cheese crumbles, blue cheese dressing

Roasted Beet Salad V GF
spring greens, blue cheese, candied walnuts, balsamic vinaigrette

Spring Greens Salad VE GF
spun carrot, beet, radish, sunflower seeds, sherry vinaigrette

Moroccan Salad VE GF
greens, quinoa, roasted carrot and cauliflower, dried apricot, hazelnut, red onion, lemon cumin vinaigrette
BREAK ITEMS

All items priced by the dozen.
Minimum order of 10 for all items priced per person

**Individual Bags of Erin's Popcorn**  
$2.50 per person

**Individual Bags of Tim's Potato Chips**  
$4.50 per person

**Build-Your-Own Trail Mix**  
$5.00 per person

**Assorted Cookies**  
$2.40 per person

**Movie Night**  
$10.00 per person

**Assorted Snack Bars**  
$28.00 per dozen

**Rosemary Salted Roasted Nuts**  
$3.50 per person

**Crispy Za'atar Seasoned Chickpeas**  
$3.50 per person

BREAK PLATTERS

Each platter serves 30 guests

**Mediterranean**  
herbed hummus, tabbouleh, dolmathes, herbed feta, marinated artichokes, olive tapenade, pickled red onion, pita chips  
$215.00 per platter

**Charcuterie Board featuring Washington Cheeses**  
assorted cured meats, local cheeses, fig mustard, olives, crackers  
$225.00 per platter

**Fresh Fruit Display**  
assorted melons, berries  
$175.00 per platter

**Whole Fresh Assorted Fruit**  
$24.00 per dozen

Every dollar of profit is reinvested in programs to recruit, train and support our students and apprentices.
SWEETS & BEVERAGES

ASSORTED HOUSE-MADE PETITE SWEETS

$36.00 per dozen
Minimum order of 3 dozen per item

Cheesecake
Chocolate Ganache Tartlets
Chocolate Banana Tartlets
Bread Pudding Poppers
Cannoli
Fruit Tarts
Coconut Macaroons GF
Mango Cake
Fudgy Brownies

Since 1992, FareStart has served over 10 million meals to shelters and low-income healthcare and daycare centers through our Community & School Meals kitchens.

BEVERAGES

Classic Sodas
Coca Cola, Diet Coke, Sprite
$3.00 each

Gourmet Sodas
assorted Dry Sparkling varieties
$4.00 each

Sparkling Water
San Pellegrino
$3.00 each

Iced Tea
black tea
$30.00 per gallon

Kombucha
Brew Dr.
$5.00 each

Cold Brew Coffee
$5.00 each

Torrefazione Italian Coffee
regular and decaf
$40.00 per gallon

Hot Tea
assorted Teavana teas
$30.00 per gallon

Italian Soda Bar
San Pellegrino sparkling water, assorted syrups, cream
$6.00 per person

Assorted Juices
fresh squeezed orange juice, fresh squeezed lemonade, apple juice
$30.00 per gallon
**RECEPTION**

Stationed or Passed Hors d'oeuvres  
Minimum order of 3 dozen per item

### WARM HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Description</th>
<th>Itemization</th>
<th>Price</th>
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<tbody>
<tr>
<td>Italian Field Roast Skewers</td>
<td>VE</td>
<td>$40.00 per dozen</td>
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<tr>
<td>cherry tomato, marinara</td>
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<tr>
<td>Rogue Smokey Bleu Cheese and Date Tartlets</td>
<td>V</td>
<td>$42.00 per dozen</td>
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<tr>
<td>$42.00 per dozen</td>
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<tr>
<td>Lemon Thyme Chicken Skewers</td>
<td>GF</td>
<td>$44.00 per dozen</td>
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<td>cherry tomato, marinara</td>
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<tr>
<td>Short Rib Polenta Cups</td>
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<td>red pepper aioli</td>
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<td>Bulgogi Beef Skewers</td>
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<td>$48.00 per dozen</td>
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<td>soy sesame sauce</td>
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<tr>
<td>Tandoori Chicken Skewers</td>
<td>GF</td>
<td>$46.00 per dozen</td>
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<tr>
<td>cucumber raita</td>
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<tr>
<td>Lemongrass Chicken Meatballs</td>
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<td>$46.00 per dozen</td>
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<tr>
<td>peanut sauce</td>
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<tr>
<td>Dungeness Crab Cakes</td>
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<td>$50.00 per dozen</td>
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<td>remoulade</td>
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<tr>
<td>Lamb Koftes</td>
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<tr>
<td>mint pistou, pomegranate molasses, pinenut dust</td>
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<tr>
<td>Indian Spiced Vegetable Samosas</td>
<td>VE</td>
<td>$44.00 per dozen</td>
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<td>mango chutney</td>
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<tr>
<td>Kalamata Olive, Artichoke &amp; Goat Cheese Tarts</td>
<td>V</td>
<td>$42.00 per dozen</td>
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### CHILLED HORS D’OEUVRES

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<th>Description</th>
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<tr>
<td>Tabbouleh Filled Cucumber Cups</td>
<td>VE</td>
<td>$40.00 per dozen</td>
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<td>$40.00 per dozen</td>
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<tr>
<td>Tuna Poke</td>
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<td>$48.00 per dozen</td>
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<tr>
<td>crisp cucumber</td>
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<tr>
<td>Shrimp Cocktails</td>
<td>GF</td>
<td>$48.00 per dozen</td>
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<tr>
<td>traditional cocktail sauce</td>
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<tr>
<td>Green Gazpacho Shooters</td>
<td>VE</td>
<td>$38.00 per dozen</td>
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<td>add Dungeness crab</td>
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<tr>
<td>Mozzarella &amp; Tomato Caprese Skewers</td>
<td>V GF</td>
<td>$40.00 per dozen</td>
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<td>balsamic reduction</td>
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<tr>
<td>Antipasto Skewers</td>
<td>GF</td>
<td>$45.00 per dozen</td>
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<tr>
<td>salami, mozzarella, Kalamata olive, tomato, basil</td>
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<tr>
<td>Grilled Baguette with Chèvre and Roasted Grapes</td>
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<td>$40.00 per dozen</td>
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<tr>
<td>pink peppercorn, thyme, cinnamon infused honey</td>
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RECEPTION DISPLAYS

Each display serves 25 guests

PNW Cheese Board  V
artisan cheeses, fresh grapes, crackers
$225.00 per platter

Charcuterie Board featuring Washington Cheeses
assorted cured meats, local cheeses, fig mustard, olives, crackers
$225.00 per platter

House-Smoked Salmon Display
hot smoked salmon, caper & lemon cream cheese, cornichons, pickled red onions, crackers
$250.00 per platter

Pike Place  GF
chilled shrimp, marinated Puget Sound calamari, Penn Cove mussels, smoked Pacific scallops, house made cocktail dipping sauce
$275.00 per platter

Grilled & Roasted Seasonal Vegetables  VE GF
$175.00 per platter

Mediterranean Plate  V
herbed hummus, tabbouleh, dolmathes, marinated artichokes, olive tapenade, pickled red onion, herbed feta, pita chips
$215.00 per platter

Seasonal Fresh Fruit Display  VE GF
assorted melon, berries
$175.00 per platter

Crostini with Assorted Spreads
red pepper & feta, dill & smoked salmon, olive tapenade, house-made hummus
$190.00 per display

House-Made Taro Chips  VE GF
edamame hummus
$75.00 per bowl

House-Made Vegetables Chips  VE GF
(please select one)
sweet potato with curry spice
lotus with furikake
potato with dill salt
$70.00 per bowl

Smoked Mussel Pâté
crisp baguette
$180.00 per display

Raw & Pickled Vegetable Crudite  GF
assortment of fresh vegetables and crisp pickled vegetables served with ranch
$190.00 per platter

*** add gluten free crackers to any display for $15.00 per bowl (serves 30 guests)***

CARVING STATIONS

For 25 guests and above
A chef fee of $125.00 added to each station

Carving stations are set for 2 hours of service
All selections include Macrina Bakery potato rolls & butter

FareStart-Spiced Beef Tenderloin  GF
pink peppercorn demi-glace
$18.00 per person

Pepper Crusted Prime Rib  GF
horseradish cream, demi-glace
$15.00 per person

Bone-in Ham  GF
honey mustard glaze
$12.00 per person

Service charge and sales tax are not included in the listed prices. A 22% service charge on the total bill will be added to the overall invoice for food and beverage. 50% is paid directly to your serving staff, and the remaining 50% benefits our programs and funds administrative costs. Menu prices and fees are subject to change and service charge is subject to tax.
DINNER

CUSTOM-BUILT HOT DINNER BUFFET

For 25 guests and above  
(for events with fewer than 25 guests please add a $150.00 small group fee)

Dinner buffets include fresh Macrina Bakery potato rolls, butter, coffee & tea station  
Dinner buffets are set out for 2 hours of service

SALADS

Please select 1 salad  
(additional salad option $4.00 per person)

Napa Cabbage & Romaine Salad  VE
spun carrot, cucumber, tomato, sesame ginger dressing

Orange & Date Salad  VE GF
arugula, frisée, citrus vinaigrette

Spring Greens Salad  VE GF
spun beet, carrot, radish, sunflower seeds, sherry vinaigrette

Kale Caesar Salad
spiced pepitas

ENTRÉE SELECTIONS

2 entrée selections $48.00 per person
3 entrée selections $60.00 per person

Seared Lemongrass Salmon
Spanish-Style Pacific White Fish  GF
lemon, caper, olive, tomato

Chicken Piccata  GF
lemon, caperberries

Red Curry Chicken Breast
coconut milk & red curry marinade

Grilled FareStart-Spiced Tri-Tip Steak  GF
secret house-blend seasoning mix, demi-glace

Blackened Salmon  GF
wild caught Pacific fish, pineapple salsa

Braised Beef Short Ribs  GF
black garlic, Urfa chile

Polenta Cakes  VE GF
blistered tomato, vegetables, herb pistou, marinara

Tofu Piccata  VE GF
lemon, caperberries

Potato Gnocchi  V
basil pesto, artichoke

Roasted Mushroom Risotto  VE GF
herb pistou
DINNER
CUSTOM BUILT DINNER BUFFET CONTINUED

ACCOMPANIMENTS
Please select 2 accompaniments
(additional accompaniment option $4.00 per person)

- **Saffron Steamed Jasmine Rice**  VE GF
  toasted hazelnuts

- **Roasted Seasonal Vegetables**  VE GF

- **Soba Noodle Salad**  VE
  miso, crisp vegetables, peanuts

- **Charred Broccolini**  VE GF
  roasted red pepper, lemon, chile

- **Coconut Rice**  VE GF
  green onion

- **Creamy Herbed Red Potato Salad**  V GF

- **Yukon Gold Mashed Potatoes**  V GF
  roasted garlic

- **Warm Farro**  VE
  pistachio, currants, herbs

- **Chilled Sichuan-Spiced Haricot Vert**  VE
  ginger & toasted sesame

- **Sautéed Hearty Greens**  VE GF
  smoked onion

ASSORTED DESSERT DISPLAY
Please select 1 package

- **Tartlets**  V
  raspberry chocolate, coconut, lemon meringue, key lime, apple, pistachio, espresso praline

- **Chocolate Assortment**  V
  Opera cake, passion gianduja tartlets, pistachio eclairs, chocolate eclairs, chocolate raspberry tartlets, salted caramel tartlets, dulce mango square

Ninety-one percent of adults who graduate from FareStart’s Adult Culinary Program gain employment within 90 days of graduation.
# DINNER

## PLATED DINNER

FareStart Catering requires pre-selected choices at least 14 days prior to your event. Entrees include fresh Macrina Bakery potato rolls and butter, tableside coffee and tea service.

$55.00 per person

## FIRST COURSE SELECTIONS

Please select 1

(additional salad option $4.00 per person)

- **Napa Cabbage & Romaine Salad**  VE
  - spin carrot, cucumber, tomato, sesame ginger dressing
- **Orange & Date Salad**  VE GF
  - arugula, frisée, citrus vinaigrette
- **Spring Greens Salad**  VE GF
  - spin beet, carrot, radish, sunflower seeds, sherry vinaigrette
- **Kale Caesar Salad**
  - spiced pepitas

## ENTRÉE COURSE SELECTIONS

Please select 2 entrées

(Please ask about accommodating your vegetarian guests)

- **Grilled Beef Tenderloin**  GF
  - Yukon Gold mashed potatoes, seasonal vegetables, demi-glace
- **Lemongrass Marinated Pacific Salmon**
  - coconut rice, charred broccolini
- **Braised Beef Short Rib**  GF
  - black garlic & Urfa chile, roasted fingerling potatoes, sautéed hearty greens with smoked onions
- **Herb Marinated Chicken Breast**  GF
  - lemon-scented herb jus, Yukon Gold mashed potatoes, seasonal vegetables
- **Tofu Piccata**  VE GF
  - charred broccolini, jasmine rice
- **Roasted Mushroom Risotto**  VE GF
  - herb pistou

## ENTRÉE DUOS

A single, elegant entrée duo may be selected in lieu of the two-entrée dinner option.

Select 1 entrée duo for your entire party

(Please ask about accommodating your vegetarian guests)

- **Grilled Tenderloin & Seared Pacific Salmon**  GF
  - Yukon Gold mashed potatoes, seasonal vegetables, demi-glace
  - $63.00 per person
- **Herb Marinated Chicken Breast & Butter-Poached Shrimp**
  - farro, haricot vert, maître d' butter
  - $61.00 per person
- **Seared Pacific Salmon & Dungeness Crab Cake**
  - charred broccolini, roasted fingerling potatoes, herb pistou
  - $62.00 per person

## PLATED DESSERTS

Please select 1 dessert

(Additional dessert option $4.00 per person)

- **Tiramisu**  V
  - ladyfingers, coffee liqueur, mascarpone mousse
- **Triple Chocolate Mousse**  V
  - chocolate cake, dark, milk, and white chocolate mousses
- **Sacher Torte**  V GF
  - flourless chocolate cake, chocolate ganache
- **Cheesecake Mousse**  V
  - graham cracker crumb, macerated berries
- **Seasonal Fresh Fruit and Berries**  VE GF

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Service charge and sales tax are not included in the listed prices. A 22% service charge on the total bill will be added to the overall invoice for food and beverage. 50% is paid directly to your serving staff, and the remaining 50% benefits our programs and funds administrative costs. Menu prices and fees are subject to change and service charge is subject to tax.
CHILDREN’S DINNER OPTIONS

CHILDREN’S BUFFET

For children 10 years and younger
Available for events with 20 children or above

All buffets include fudge brownies & assorted house made cookies
$18.00 per child

MAIN COURSE

Please select 1

Mashed Potato Bar
Yukon Gold and sweet potato, bacon, sour cream, chives, cheddar cheese, butter

Cheeseburger “Slider” Bar
petite beef patties, cheddar cheese, bacon, lettuce, tomato, pickles, sauces

Chicken Tenders
ketchup, ranch dressing

Turkey Cheese Roll Ups

Macaroni & Cheese

CHILDRENS PLATED MEALS

Available for a minimum of 5 children. $15.00 per child.

Chicken Tenders
french fries, ketchup, ranch dressing

Turkey Cheese Roll Up
vegetable crudité and ranch dressing

Cheeseburger “Slider”
grapes, watermelon, ketchup

ACCOMPANIMENTS

Please select 1

French Fries
ketchup, ranch dressing

Chips & Salsa
house made tortilla chips, mild salsa, guacamole

Fresh Fruit
grape clusters, watermelon

Crudité Cups
ranch dressing
BAR SERVICE

FareStart is the exclusive provider of alcohol for all events taking place in our private venues

Service Notes
22% service charge will be applied to all bar services
Each bar at your event requires a minimum $500.00 beverage spend

Wines are subject to change due to availability
Please confirm wine choices no less than 14 business days prior to your event

On-Consumption Bars
May be hosted or non-hosted, FareStart Catering accepts only debit/credit cards at non-hosted bars

SILVER BAR

Included Wines:
Stimson Red Blend
Stimpson Chardonnay
Zonin Prosecco
$7.00 per glass / $26.00 per bottle

Included Beers & Ciders:
Pike Brewing IPA
Pike Pils
Rainier Tall Boy
Schilling Dry Cider
5.00 each

Included Spirits:
Svedka Vodka
Cruzan Rum
Gordon’s Gin
Ancient Age Bourbon
Altos Tequila
Single drinks $8.00
Martini & Manhattan $12.00

GOLD BAR

Included Wines:
Château St. Michelle Cabernet Sauvignon
Château St. Michelle Sauvignon Blanc
Château St. Michelle Rose
Château St. Michelle Brut “Michelle”
$9.00 per glass / $34.00 per bottle

Included Beers & Ciders:
Pike Brewing IPA
Pike Pils
Rainier Tall Boy
Schilling Dry Cider
5.00 each

Included Spirits:
Grey Goose Vodka
Mount Gay Rum
Hendrick’s Gin
Basil Hayden’s Bourbon
Corralejo Reposado Tequila
Single drinks $10.00
Martini & Manhattan $14.00

FARESTART CRAFTED COCKTAILS

May be added on to on-consumption and package bars
$12.00 per drink ($14.00 for Smoked Manhattan)

The CK
vodka, prosecco, lemon, lime

New Fashioned
bourbon, Dry Sparkling Rainier Cherry, splash of bitters

Smoked Manhattan
Bush Hayden’s Bourbon, Laphroaig Scotch, Sweet Vermouth

The Nor’wester
bourbon, ginger beer, lime

Vanilla Drop
vodka, vanilla simple syrup, fresh lemon juice

French 75
gin, champagne, lemon juice
BAR SERVICE

PACKAGE BARS

The following packages are priced per hour, per guest
All guests of legal drinking age and above will be charged

Packages of three hours or longer will include two rounds of passed wine with dinner
Specialty cocktails may be added and will be charged on consumption

SILVER BEVERAGE PACKAGE

Stimson Red Blend, Stimson Chardonnay, Zonin Prosecco
Pike Brewing IPA, Pike Pils,
Rainier Tall Boy, Schilling Dry Cider
Assorted Sodas and Sparkling Water

Silver Bar Spirits
Svedka Vodka, Cruzan Rum, Gordon’s Gin,
Ancient Age Bourbon, Altos Tequila

2 hours - $20.00 per person
3 hours - $26.00 per person
4 hours - $30.00 per person
5 hours - $35.00 per person

GOLD BEVERAGE PACKAGE

Château St. Michelle Cabernet Sauvignon,
Château St. Michelle Sauvignon Blanc
Château St. Michelle Rose
Château St. Michelle Brut “Michelle”
Pike Brewing IPA, Pike Pils,
Rainier Tall Boy, Schilling Dry Cider
Assorted Sodas and Sparkling Water

Gold Bar Spirits
Grey Goose Vodka, Mount Gay Rum, Hendrick’s Gin,
Basil Hayden’s Bourbon, Corralejo Reposado Tequila

2 hours - $24.00 per person
3 hours - $28.00 per person
4 hours - $32.00 per person
5 hours - $36.00 per person

BEER, WINE, AND NON-ALCOHOLIC BEVERAGE PACKAGE

Stimson Red Blend, Stimson Chardonnay, Zonin Prosecco
Pike Brewing IPA, Pike Pils,
Rainier Tall Boy, Schilling Dry Cider
Assorted Sodas and Sparkling Water

2 hours - $16.00 per person
3 hours - $20.00 per person
4 hours - $24.00 per person
5 hours - $30.00 per person

NON-ALCOHOLIC BEVERAGE PACKAGE

Assorted Sodas and Sparkling Water
Torrefazione Italian Regular & Decaf Coffee & Teavana Teas

2 hours - $5.00 per person
3 hours - $8.00 per person
4 hours - $10.00 per person
5 hours - $12.00 per person