



# 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](http://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

**Fresh Fruit Display** VE GF

**Assorted Bagels** V  
cream cheese - plain, strawberry

**Fresh Macrina Bakery Mini Pastries** V  
blueberry cornmeal muffins,  
cherry almond scones,  
country-style biscuits

**Butter & Preserves**

\$16.00 per person

## THE HOT ONE

**Fresh Fruit Display** VE GF

**Scrambled Eggs with Chives** V GF

**Rosemary Roasted Potatoes** VE GF

**Crispy Bacon** GF

**Fresh Macrina Bakery Mini Pastries** V  
blueberry cornmeal muffins,  
cherry almond scones,  
country-style biscuits

**Butter & Preserves**

\$23.00 per person

**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

## 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

**Sauteed Hearty Greens** VE  
smoked onions

**Kicked-up Jalapeño Cornbread Muffins** V

**Brownies** V

\$24.00 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

## 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 VE  
to a salad for an additional \$3.50 per person)

### Mediterranean Couscous VE

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 VE

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

### Super Foods VE

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** ∨

house made hummus, herbed ranch dressing  
\$4.50 per person

## **Build-Your-Own Trail Mix** ∨

house made granola, mixed nuts, M&M's, dried cranberries,  
chocolate chips, yogurt covered raisins  
\$5.00 per person

## **Assorted Cookies**

chocolate chip, triple chocolate, oatmeal raisin,  
rosemary lemon olive oil cookie VE GF  
\$24.00 per dozen

## **Movie Night** ∨

Erin's popcorn, assorted chocolate, gummies, licorice,  
assorted Dry sodas  
\$10.00 per person

## **Assorted Snack Bars** ∨

Nature Valley oats 'n honey, Kind Bar fruit & nut delight  
Kashi granola honey almond bar  
\$28.00 per dozen

## **Rosemary Salted Roasted Nuts** VE GF

\$3.50 per person

## **Crispy Za'atar Seasoned Chickpeas** VE GF

\$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** VE GF

assorted melons, berries  
\$175.00 per platter

## **Whole Fresh Assorted Fruit** VE GF

\$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

**Italian Field Roast Skewers** VE  
cherry tomato, marinara  
\$40.00 per dozen

**Rogue Smokey Bleu Cheese and Date Tartlets** V  
\$42.00 per dozen

**Lemon Thyme Chicken Skewers** GF  
red pepper aioli  
\$44.00 per dozen

**Short Rib Polenta Cups** GF  
\$46.00 per dozen

**Bulgogi Beef Skewers**  
soy sesame sauce  
\$48.00 per dozen

**Tandoori Chicken Skewers** GF  
cucumber raita  
\$46.00 per dozen

**Lemongrass Chicken Meatballs**  
peanut sauce  
\$46.00 per dozen

**Dungeness Crab Cakes**  
remoulade  
\$50.00 per dozen

**Lamb Koftes** GF  
mint pistou, pomegranate molasses, pinenut dust  
\$48.00 per dozen

**Indian Spiced Vegetable Samosas** VE  
mango chutney  
\$44.00 per dozen

**Kalamata Olive, Artichoke & Goat Cheese Tarts** V  
\$42.00 per dozen

## CHILLED HORS D'OEUVRES

**Tabbouleh Filled Cucumber Cups** VE  
\$40.00 per dozen

**Tuna Poke**  
crisp cucumber  
\$48.00 per dozen

**Shrimp Cocktails** GF  
traditional cocktail sauce  
\$48.00 per dozen

**Green Gazpacho Shooters** VE  
\$38.00 per dozen

add Dungeness crab  
\$50.00 per dozen

**Mozzarella & Tomato Caprese Skewers** V GF  
balsamic reduction  
\$40.00 per dozen

**Antipasto Skewers** GF  
salami, mozzarella, Kalamata olive, tomato, basil drizzle  
\$45.00 per dozen

**Vegetable Crudit  Cups** VE GF  
house-made hummus  
\$38.00 per dozen

**Grilled Baguette with Ch vre and Roasted Grapes** V  
pink peppercorn, thyme, cinnamon infused honey  
\$40.00 per dozen

# 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 1)  
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

# 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-glaze

**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  
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 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

# 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

## 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

## 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

# 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

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## 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

### Smoked Manhattan

Bush Hayden's Bourbon, Laphroaig Scotch, Sweet Vermouth

### Vanilla Drop

vodka, vanilla simple syrup, fresh lemon juice

### New Fashioned

bourbon, Dry Sparkling Rainier Cherry, splash of bitters

### The Nor'wester

bourbon, ginger beer, lime

### 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

## 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

## 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

## NON-ALCOHOLIC BEVERAGE PACKAGE

Assorted Sodas and Sparkling Water  
Torrefazione Italian Reguar & 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