



CATERING & WEDDING 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 a wedding 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



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 VE GF
balsamic reduction
\$40.00 per dozen

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

Vegetable Crudité Cups VE GF
house-made hummus
\$38.00 per dozen

Grilled Baguette with Chèvre 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

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

ENTRÉE SELECTIONS

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

Seared Lemongrass Salmon
wild caught Pacific fish

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, chocolate éclair, pistachio éclair,
salted caramel tartlet, passion ganuja tartlets,
chocolate raspberry tartlet, dulce mango square

**FareStart transforms lives through food
one person, one job, one community at a
time providing real solutions to poverty,
homelessness and hunger.**

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-glacé

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-glacé
\$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
Chloe Prosecco
\$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

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
Chloe Prosecco

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 Regular and 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