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**  
  cherry tomato, marinara  
  $40.00 per dozen  
- **Rogue Smokey Bleu Cheese and Date Tartlets**  
  $42.00 per dozen  
- **Lemon Thyme Chicken Skewers**  
  red pepper aioli  
  $44.00 per dozen  
- **Short Rib Polenta Cups**  
  $46.00 per dozen  
- **Bulgogi Beef Skewers**  
  soy sesame sauce  
  $48.00 per dozen  
- **Tandoori Chicken Skewers**  
  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**  
  mint pistou, pomegranate molasses, pinenut dust  
  $48.00 per dozen  
- **Indian Spiced Vegetable Samosas**  
  mango chutney  
  $44.00 per dozen  
- **Kalamata Olive, Artichoke & Goat Cheese Tarts**  
  $42.00 per dozen

### CHILLED HORS D’OEUVRES

- **Tabbouleh Filled Cucumber Cups**  
  $40.00 per dozen  
- **Tuna Poke**  
  crisp cucumber  
  $48.00 per dozen  
- **Shrimp Cocktails**  
  traditional cocktail sauce  
  $48.00 per dozen  
- **Green Gazpacho Shooters**  
  $38.00 per dozen  
  add Dungeness crab  
  $50.00 per dozen  
- **Mozzarella & Tomato Caprese Skewers**  
  balsamic reduction  
  $40.00 per dozen  
- **Antipasto Skewers**  
  salami, mozzarella, Kalamata olive, tomato, basil drizzle  
  $45.00 per dozen  
- **Vegetable Crudité Cups**  
  house-made hummus  
  $38.00 per dozen  
- **Grilled Baguette with Chèvre and Roasted Grapes**  
  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)
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-glaze
$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)

<table>
<thead>
<tr>
<th>Salad</th>
<th>VE/GF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Napa Cabbage &amp; Romaine Salad</td>
<td>spinach carrot, cucumber, tomato, sesame ginger dressing</td>
</tr>
<tr>
<td>Orange &amp; Date Salad</td>
<td>VE GF</td>
</tr>
<tr>
<td></td>
<td>arugula, frisée, citrus vinaigrette</td>
</tr>
<tr>
<td>Spring Greens Salad</td>
<td>VE GF</td>
</tr>
<tr>
<td></td>
<td>spinach beet, carrot, radish, sunflower seeds, sherry vinaigrette</td>
</tr>
<tr>
<td>Kale Caesar Salad</td>
<td></td>
</tr>
<tr>
<td></td>
<td>spinach, pepitas</td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Entrée Selection</th>
<th>VE/GF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Lemongrass Salmon</td>
<td>GF</td>
</tr>
<tr>
<td>Spanish-Style Pacific White Fish</td>
<td></td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td>lemon, caperberries</td>
</tr>
<tr>
<td>Red Curry Chicken Breast</td>
<td>coconut milk &amp; red curry marinade</td>
</tr>
<tr>
<td>Grilled FareStart-Spiced Tri-Tip Steak</td>
<td>secret house-blend seasoning mix, demi-glace</td>
</tr>
<tr>
<td>Blackened Salmon</td>
<td>GF</td>
</tr>
<tr>
<td>Braised Beef Short Ribs</td>
<td>black garlic, Urfa chile</td>
</tr>
<tr>
<td>Polenta Cakes</td>
<td>VE GF</td>
</tr>
<tr>
<td>Tofu Piccata</td>
<td>VE GF</td>
</tr>
<tr>
<td>Potato Gnocchi</td>
<td>V</td>
</tr>
<tr>
<td>Roasted Mushroom Risotto</td>
<td>VE GF</td>
</tr>
<tr>
<td></td>
<td>herb pistou</td>
</tr>
</tbody>
</table>
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 gianuja 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.
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
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

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

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 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