



# 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](http://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**  
\$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

**Split Red King Crab Claws** GF (3) pound minimum  
traditional cocktail sauce  
\$30.00 per pound

**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

\*\*\* 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, coffee éclair,  
chocolate duo cake, salted caramel,  
chocolate tartlet, dulce de leche 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

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

## CHILDREN'S BUFFET

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 Brewing Naughty Nellie  
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 Brewing Naughty Nellie  
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 Brewing Naughty Nellie,  
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 Brewing Naughty Nellie,  
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 Brewing Naughty Nellie,  
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  
Starbucks Coffee & Tazo 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