



FARESTART  
RESTAURANT

**PRIVATE EVENTS**



**TRANSFORMING LIVES  
THROUGH FOOD**

## MORE THAN A MEAL.

**FareStart is a James Beard Award-winning nonprofit that transforms lives through the power of food. Every dish we serve is crafted with care—from housemade recipes and fresh, locally sourced ingredients—to support life-changing job training for individuals working toward a brighter future. When you choose FareStart, you're not just enjoying a meal—you're helping nourish the community and fuel economic mobility.**

Host your next team meeting, boardroom breakfast or family celebration in our inviting semi-private mezzanine—or book out the full restaurant for a private dinner. Our hospitality team blends flavor, expertise, and personal care to craft memorable group dining experiences with our mission at the heart. From curated menus to attentive service, every detail is thoughtfully executed to reflect your vision and exceed expectations, making your event as meaningful as it is delicious.



**FOOD IS THE FOUNDATION  
OF OUR WORK. IT'S THE TOOL  
WE USE TO TRANSFORM  
LIVES, DISRUPT POVERTY  
AND NOURISH COMMUNITIES.**



**FORESTART  
RESTAURANT**

Wine

**Eight Bells Boushey Vineyard Chardonnay 2022**  
Sourced from the esteemed Yakima Valley grape grower  
Dick Boushey, the vineyard, located near Grandview,  
Washington, includes four clones of Chardonnay that have  
been co-fermented together.

**Quarry Butte Red Blend 2021**  
This wine opens up with a  
richly picked blackberry  
and earth, and a slight  
note is full of fresh  
plum, and

**PRIVATE EVENTS &  
GROUP DINING MENUS**

# EVENTS AT FARESTART RESTAURANT

From birthday and anniversary celebrations, to award ceremonies, receptions, meetings, holiday parties and more – the iconic FareStart Restaurant is the perfect stage to host your event. Our urban location with exposed beams, warm hues and floor to ceiling windows sets the tone for any occasion. Hosting your private event at the FareStart Restaurant will not only be a memorable event, but it will also help FareStart fulfill its mission to transform lives, disrupt poverty and nourish communities.

## MEZZANINE

**SEATED:** Up to 36 guests

**RECEPTION-STYLE:** Up to 30 guests

## FULL RESTAURANT

**SEATED:** Up to 110 guests

**RECEPTION-STYLE:** Up to 150 guests

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**PRIVATEEVENTS@FARESTART.ORG**

**206.557.8701**



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# BREAKFAST

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Available anytime on weekends.  
Available on weekdays from 7 a.m. to 11 a.m. on our semiprivate mezzanine for up to 30 guests.

## BREAKFAST BUFFETS

Buffets include regular and decaf drip coffee, a selection of teas, assorted milks, accompaniments  
Minimum of 20 guests

### Simply Continental

Fresh Fruit Display (V)  
Assorted Bagels With  
Cream Cheese, Butter, Jams  
Granola, Yogurts (GF)  
Assorted Breakfast Pastries (GFO)

**\$18 Per Person**

### Warm Wake Up

Fresh Fruit Display (V)  
Scrambled Eggs with Aged Cheddar  
and Fresh Herbs (GF)  
Seasonal Sautéed Vegetables (V, GF)  
Rosemary Roasted Potatoes (GF)  
Applewood Smoked Bacon (GF)  
Maple Sausage Links (GF)  
English Muffins with Jam (V)  
Assorted Breakfast Pastries (GFO)

**\$24 Per Person**

## A LA CARTÉ

**Assorted Breakfast Pastries (GFO)**  
\$42/Dozen, Minimum of 1 Dozen

**Assorted Bagels (GFO)**  
Cream Cheese, Butter, Jams  
\$48/Dozen, Minimum of 1 Dozen

**Fresh Fruit Display (V)**  
\$100, Serves 20 Guests

**Cheese Board (VEG)**  
Curated Cheeses, Dried Fruits, Crackers  
\$140, Serves 20 Guests

**Charcuterie Board**  
Assorted Meats And Cheeses, Stone Fruit  
Mostarda, Olives, Crackers  
\$160, Serves 20 Guests

## BEVERAGES

**Regular Drip Coffee**  
Assorted Milks & Accompaniments  
\$48/Gallon

**Decaffeinated Drip Coffee**  
Assorted Milks & Accompaniments  
\$48/Gallon

**Hot Tea**  
Selection Of Teas, Assorted Milks &  
Accompaniments  
\$35/Gallon

**Fresh Juice**  
Choice Of Apple, Orange, Cranberry &  
Grapefruit  
\$45/Gallon

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# LUNCH

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Available anytime on weekends.  
Available on weekdays 11 a.m. to 2 p.m. on our semi-private mezzanine for up to 30 people.

## COLD LUNCH BUFFET

Minimum of 20 guests  
Variety of sandwiches served on platters. Choose up to (3) sandwiches or salads

**\$19 per person**

### SANDWICHES

+\$2 for gluten-free sandwich bread

#### **Pesto Chicken**

Tomato Confit, Arugula, Provolone, Ciabatta

#### **Rosemary Ham**

Apple, Honey, Goat Cheese, Dijon, Arugula, Baguette

#### **Smokey Chicken Salad Wrap**

Celery, Onion, Smokey Mayo, Iceberg Lettuce

#### **Italian Turkey**

Oven Roasted Turkey Breast, Tomato Confit, Provolone, Arugula, Ciabatta

#### **Roast Beef**

Creamy Horseradish Sauce, Cheddar, Pepperoncini, Ciabatta

#### **Grinder**

Salami, Capicola, Ham, Provolone, Mayo, Pepperoncini, Arugula, Ciabatta

#### **Vegan Bahn Mi (V)**

Smoked Tempeh Bacon, Pickled Carrot And Radish, Cilantro, Jalapeno Aioli, Ciabatta

#### **Caprese (VEG)**

Fresh Mozzarella, Tomato Confit, Arugula, Basil Pesto Aioli, Balsamic Drizzle

#### **Cucumber Wrap (V)**

Hummus, Sweet Peppers, Arugula

### SALADS

#### **Grilled Chicken Caesar**

Marinated Chicken Breast, Baby Kale, FareStart Mighty Croutons, Parmesan

#### **Cobb**

Grilled Chicken, Egg, Bacon, Avocado, Tomatoes, Cucumber, Bleu Cheese Dressing

#### **Sesame Noodle with Tofu (V)**

Edamame, Baby Kale, Cilantro, Sweet Peppers, Red Onion, Tomato, Furikake

#### **Smoked Salmon Quinoa (GF)**

Arugula, Cucumber, Cherry Tomatoes, Feta, Lemon Vinaigrette

### SIDES

**Seasonal Fruit Platter (V, GF)**

**Housemade Chips (VEG, GF)**

### DESSERT

**Assorted Cookies**

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# LUNCH

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Available anytime on weekends.  
Available on weekdays 11 a.m. to 2 p.m. on our semi-private mezzanine for up to 30 people.

## CURATED HOT LUNCH BUFFET

Minimum of 20 guests

### LIGHT LUNCH

Choose 1 soup or salad, 2 mains, 1 side

**\$30 per person**

### TRADITIONAL LUNCH

Choose 2 soups or salads, 3 mains, 2 sides

**\$38 per person**

### SOUPS AND SALADS

#### Caesar Salad

Romaine And Baby Kale, Quinoa, FareStart Mighty Croutons, Parmesan

#### Creamy Tomato Soup (VEG)

Farestart Mighty Croutons

#### Quinoa Arugula Salad (V, GF)

Cucumber, Cherry Tomatoes, Feta, Lemon Vinaigrette

### MAINS

#### Lemongrass Pork And Shrimp Meatballs (DF)

Coconut Curry, Cilantro

#### Blackened Salmon (DF, GF)

Citrus Slaw

#### Vegan Grilled Lemongrass Tofu (V, GF)

Coconut Curry, Toasted Peanuts, Cilantro

#### Grilled NY Strip (GF)

Chimichurri

#### Chicken Piccata

Lemon Caper Sauce

#### Grilled Chicken (GF)

Chimichurri

#### Summer Pasta (VEG)

Asparagus, Peas, Kale, Pecorino, Bread Crumbs

#### Pacific Cod (GF)

Miso Sesame Butter, Grilled Scallions

### SIDES

Additional sides priced per person

#### Charred Broccolini (V)

Roasted Red Pepper, Lemon, Chili

**\$5**

#### Seasonal Roasted Vegetables (V, GF)

**\$5**

#### Medley of Smashed Potatoes (GF)

Roasted Garlic

**\$4**

#### Grilled Asparagus (V, GF)

**\$5**

#### Wild Whole Grain Rice Pilaf (V, GF)

**\$4**

#### Bread Service (VEG)

Rosemary Honey Butter

**\$2**

Family Style Service: additional \$2.50 per person  
Plated Service: additional \$4.50 per person  
Family style and plated lunch service not available weekdays, 11 a.m. to 2 p.m. - buffet service only.  
Minimum of 20 Guests

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# RECEPTIONS

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## APPETIZER BITES

Minimum 2 dozen per selection

### Olive Caponata (V)

Crostini, Toasted Pine Nuts  
\$36 Per Dozen

### Falafel Bites (VEG, GF)

Lemon Tahini Yogurt  
\$48 Per Dozen

### Asparagus Galette (VEG)

Preserved Lemon Ricotta, Everything Spice  
\$48 Per Dozen

### Endive Spears (VEG)

Camembert, Pomegranate, Candied Walnuts  
\$48 Per Dozen

### Vegan Five Spice Sausage Dumpling (V)

Sesame Chili Oil, Pickled Onions  
\$48 Per Dozen

### Ginger And Soy Grilled Chicken Skewers (DF, GF)

Coconut Curry  
\$48 Per Dozen

### Taco Bites (GF)

Lime Grilled Chicken, Pico De Gallo, Chili Crema, Cilantro  
\$62 Per Dozen

### Jamon Palmier

Gruyere, Dijon, Thyme  
\$60 Per Dozen

### Shrimp Cocktail

Pickled Celery, Spicy Cocktail Sauce  
\$65 Per Dozen

### Seattle Dog Bites Smoky Brat

Smoky Brat, Sriracha Cream Cheese, Caramelized Onions  
\$64 Per Dozen

### Lemongrass Pork And Shrimp Meatballs (DF)

Coconut Curry  
\$48 Per Dozen

### Smoked Salmon Cakes

Lemon Caper Aioli  
\$60 Per Dozen

### Wild Caught Pacific Northwest Salmon Poke (GF)

Cucumber, Toasted Sesame  
\$72 Per Dozen

## APPETIZER DISPLAYS

Serves 20 guests

### Grilled Pita and Hummus (V, GF)

\$60

### Fresh Fruit Display (V, GF)

Melon, Pineapple, Berries, Grapes  
\$100

### Charcuterie Board

Assorted Meats And Cheeses, Stone Fruit Mostarda,  
Olives, Crackers  
\$160

### Vegetable Crudité (VEG, GF)

Bleu Cheese or Green Goddess  
\$100

### Cheese Board (VEG)

Curated Cheeses, Dried Fruit, Crackers  
\$140

### Mezze Board (V)

Pickled Vegetables, Olives, Hummus, Dolmas,  
Marinated Feta, Pita  
\$160

## DESSERT DISPLAYS

Serves 20 guests

### Cookies, Wafers, Brownies (VEG)

\$160

### Tartlets, Cake Bites, Bon Bons, Truffles, Berries (VEG)

\$180

### Assorted Petit Fours (VEG)

\$200

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# DINNER

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Available anytime on weekends and weekday evenings. Minimum of 20 guests.

## CURATED DINNER BUFFET

Buffets include regular and decaffeinated drip coffee, selection of teas, accompaniments.

### LIGHT DINNER

1 Soup or Salad, 2 Mains, 1 Side

\$40 per person

### TRADITIONAL DINNER

2 Soups or Salads, 3 Mains, 2 Sides

\$54 per person

## SOUPS AND SALADS

### Caesar Salad

Romaine And Baby Kale, Quinoa,  
FareStart Mighty Croutons, Parmesan

### Quinoa Arugula Salad (V, GF)

Cucumber, Cherry Tomatoes, Feta,  
Lemon Vinaigrette

### Creamy Tomato Soup (VEG)

FareStart Mighty Croutons

### Beet Salad (GF)

Arugula, Radicchio, Frisee, Quinoa, Goat Cheese,  
Candied Walnuts, Citrus Supremes,  
Apple Cider Vinaigrette

## MAINS

### Vegan Grilled Lemongrass Tofu (V, GF)

Coconut Curry, Toasted Peanuts, Cilantro

### Summer Pasta (VEG)

Asparagus, Peas, Kale, Pecorino, Bread Crumbs

### Chicken Piccata

Lemon Caper Sauce

### Grilled Chicken (GF)

Chimichurri

### Pacific Cod (GF)

Miso Sesame Butter, Grilled Scallions

### Blackened Salmon (DF, GF)

Citrus Slaw

### Halibut all' Acqua Pazza (DF, GF)

### Lemongrass Pork And Shrimp Meatballs (DF)

Coconut Curry, Cilantro

### Grilled NY Strip (GF)

Chimichurri

### Tenderloin Medallions (GF)

Demi Glaze, Crispy Shallots

## SIDES

Additional sides priced per person

### Charred Broccolini (V)

Roasted Red Pepper, Lemon, Chili  
\$5

### Medley of Smashed Potatoes (GF)

Roasted Garlic  
\$4

### Wild Whole Grain Rice Pilaf (V, GF)

\$4

### Seasonal Roasted Vegetables (V, GF)

\$5

### Grilled Asparagus (V, GF)

\$5

### Bread Service (VEG)

Rosemary Honey Butter  
\$2

Family Style Service: additional \$2.50 per person

Plated Service: additional \$4.50 per person

Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness



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