



FARESTART  
CATERING

**BOX LUNCHES &  
OFFSITE CATERING**



**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.

Planning an off-site event or just need to feed the team? Our catering makes it easy to order scratch-made meals for delivery or pick-up—on your schedule. From breakfast platters and satisfying lunches to snacks and sweet treats, everything is prepared by professional chefs working alongside FareStart students building real-world culinary skills.



## ORDERING DETAILS

\$30 delivery fee for Seattle locations. \$60 delivery fee for east side deliveries.

A minimum of three days' advance notice is required for all delivery or pickup orders under \$1,000.

All items are packaged in disposable wares.

All delivery catering orders are drop-off only. No setup or service provided.

**ORDER TODAY**

**PRIVATEEVENTS@FARESTART.ORG**  
**206.557.8701**



**CATERING THAT MATTERS.  
IMPACT THAT LASTS.**

**BOX LUNCHES &  
OFFSITE CATERING MENUS**

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# BREAKFAST

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## QUICK CONTINENTAL

**\$18 Per Person**

Minimum of 20 portions

### **Fresh Fruit Display (v)**

### **Assorted Bagels (v)**

Cream Cheese, Butter, Jam

### **Granola (GF)**

Yogurts

### **Assorted Breakfast Pastries (GFO)**

## 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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# BOX LUNCHES

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All sandwich and salad box lunches include a choice of one side and one dessert. Beverages are a la carte.

## SANDWICHES

\$15 Per Person

+\$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

\$17 Per Person

### 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

**Whole Fruit** (v, GF)

**Tim's Potato Chips** (VEG, GF)

## DESSERT

**Chocolate Chip Cookie**

**Vegan Oatmeal Raisin** (v, GF)

## BEVERAGES

Optional add-on

**Coke, Diet Coke, Sprite, San Pellegrino** \$3 each

**Mexican Coke** \$4 each

**Beneficial Brewing Kombucha** \$6 each

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# COLD LUNCH BUFFET

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Variety of sandwiches served on platters. Buffet includes an even mix of sides and desserts.  
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

## BEVERAGES

Optional add-on

Coke, Diet Coke, Sprite, San Pellegrino \$3 each

Mexican Coke \$4 each

Beneficial Brewing Kombucha \$6 each

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# RECEPTIONS

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## APPETIZER BITES

Serves 20

### Olive Caponata (V)

Crostini, Toasted Pine Nuts  
\$36 Per Dozen

### Smoked Salmon Bite (GF)

Horseradish Cream Cheese, Dill, Phyllo  
\$48 Per Dozen

### Asparagus Galette (VEG)

Preserved Lemon Ricotta, Everything Spice  
\$48 Per Dozen

### Jamon Palmier

Gruyere, Dijon, Thyme  
\$60 Per Dozen

### Shrimp Cocktail

Pickled Celery, Spicy Cocktail Sauce  
\$65 Per Dozen

### Grilled Chicken Skewers (GF)

Sumac Yogurt, Tomatillo Sauce  
\$48 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

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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# EQUIPMENT

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**COMPOSTABLE BAMBOO PLATES** Small: \$0.50 | Large: \$0.75

**COMPOSTABLE COLD CUPS** \$0.50

**COMPOSTABLE HOT BEVERAGE CUPS** \$0.50

**COMPOSTABLE COCKTAIL NAPKINS (BUNDLES OF 50)** \$4.00

**COMPOSTABLE UTENSIL PACKET (FORK, SPOON, KNIFE, AND NAPKIN)** \$0.50

**DISPOSABLE CHAFING DISH** \$18.00

**DISPOSABLE BEVERAGE CONTAINER** \$10.00



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