



FARESTART
CATERING

Pickup & Delivery

Menu

Spring/Summer 2026

Breakfast

QUICK CONTINENTAL

\$22 per person. Minimum of 20 portions.

Seasonal Fruit Platter (V)

Assorted Bagels, Cream Cheese, Butter, Jam (VEG)

Granola, Yogurt, Seasonal Accoutrements (VEG, GF)

Mini Assorted Breakfast Pastries

A LA CARTÉ

Assorted Breakfast Pastries

\$42 per dozen, minimum of 2 dozen

Assorted Bagels (VEG)

Cream cheese, butter, jam

\$48 per dozen, minimum of 2 dozen

Seasonal Fruit Platter (V, GF)

Melon, pineapple, berries

\$100, serves 20 guests

BEVERAGES

Regular Drip Coffee

Assorted milks and accompaniments

\$48 per gallon

Decaffeinated Drip Coffee

Assorted milks and accompaniments

\$48 per gallon

Hot Tea Selection

Assorted milks and accompaniments

\$35 per gallon

Fresh Juice

Choice of apple, orange, cranberry or grapefruit

\$45 per gallon



Box Lunches

All sandwich and salad box lunches include one side and one dessert.
+\$2 for gluten free sandwich bread. Beverages are a la carte.

SANDWICHES \$15 per person.

Pesto Chicken

Tomato confit, arugula, provolone, ciabatta

Rosemary Ham

Apple chutney, honey, goat cheese, arugula, ciabatta

Smoky Chicken Salad Wrap

Pickled onion, cilantro, smoky mayo, cheddar cheese, romaine lettuce

Italian Turkey

Oven roasted turkey breast, tomato confit, provolone, arugula, ciabatta

Roast Beef

Creamy horseradish sauce, cheddar, pepperoncini, arugula, ciabatta

Grinder

Salami, capicola, ham, provolone, mayo, pepperoncini, arugula, ciabatta

Vegan Bahn Mi (V)

Smoked tempeh bacon, pickled carrot and radish, jalapeño, cilantro, jalapeño aioli, ciabatta

Caprese (VEG)

Fresh mozzarella, tomato confit, arugula, basil pesto aioli, balsamic drizzle, ciabatta

Cucumber Wrap (V)

Hummus, sweet pepper, arugula, pepperoncini

SALADS \$17 per person.

Grilled Chicken Caesar

Marinated chicken breast, baby kale, Grana Padano FareStart Mighty Croutons

Cobb (GF)

Grilled chicken, egg, bacon, avocado, tomato, cucumber, bleu cheese dressing

Sesame Noodle with Tofu (V)

Edamame, baby kale, cilantro, sweet pepper, green onion, tomato, furikake. *Not available gluten free*

Smoked Salmon Quinoa (GF)

Arugula, cucumber, cherry tomato, feta, lemon vinaigrette

SIDES

Whole Fruit (V, GF)

Tim's Potato Chips (V, GF)

DESSERTS

Chocolate Chunk Cookie

Oatmeal Raisin Cookie (V, GF)

BEVERAGES Optional add-on

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

La Croix

Pamplemousse, Lemon, Passion Fruit, Lime \$3 each

Mexican Coke \$4 each

Beneficial Brewing Kombucha \$6 each



Cold Lunch Buffet

\$22 per person. Please choose up to (3) sandwiches or salads.
Buffet includes an even mix of sides and desserts.

SANDWICHES

Sandwiches are cut to sample sizes
and served on platters
+\$2 for gluten free sandwich bread

Pesto Chicken

Tomato confit, arugula, provolone, ciabatta

Rosemary Ham

Apple chutney, honey, goat cheese,
arugula, ciabatta

Smoky Chicken Salad Wrap

Pickled onion, cilantro, smoky mayo,
cheddar cheese, romaine lettuce

Italian Turkey

Oven roasted turkey breast, tomato confit,
provolone, arugula, ciabatta

Roast Beef

Creamy horseradish sauce, cheddar,
pepperoncini, arugula, ciabatta

Grinder

Salami, capicola, ham, provolone, mayo,
pepperoncini, arugula, ciabatta

Vegan Bahn Mi (V)

Smoked tempeh bacon, pickled carrot and
radish, jalapeño, cilantro, jalapeño aioli, ciabatta

Caprese (VEG)

Fresh mozzarella, tomato confit, arugula,
basil pesto aioli, balsamic drizzle, ciabatta

Cucumber Wrap (V)

Hummus, sweet peppers, arugula, pepperoncini

SALADS

Grilled Chicken Caesar

Marinated chicken breast, baby kale, Grana Padano
FareStart Mighty Croutons

Cobb (GF)

Grilled chicken, egg, bacon, avocado, tomato, cucumber,
bleu cheese dressing

Sesame Noodle with Tofu (V)

Edamame, baby kale, cilantro, sweet pepper, green onion,
tomato, furikake. *Not available gluten free*

Smoked Salmon Quinoa (GF)

Arugula, cucumber, cherry tomato, feta, lemon vinaigrette

SIDES

Seasonal Fruit Platter (V, GF)

Housemade Chips (VEG, GF)

DESSERTS

Cookie Platter

Chocolate Chunk, Snickerdoodle (GF), Lemon Cooler

BEVERAGES

 Optional add-on

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

La Croix

Pamplemousse, Lemon, Passion Fruit, Lime \$3 each

Mexican Coke \$4 each

Beneficial Brewing Kombucha \$6 each



Appetizers

APPETIZER BITES

Minimum 2 dozen per selection.

Cardamom Spiced Sweet Potato (V, GF)

Masala bean curd, coconut coriander pesto
\$42 per dozen

Falafel Bite (VEG, GF)

Shawarma yogurt, English cucumber, grape tomato
\$48 per dozen

Forest Mushroom Leek Tart (VEG)

Herbed goat cheese, melted leeks, roasted mushrooms
\$48 per dozen

Veggie Samosa (V)

Jalapeño coriander chutney
\$40 per dozen • requires disposable chafing dish

Veggie Spring Roll (V)

Sweet and sour, chili crisp
\$42 per dozen • requires disposable chafing dish

Caprese Brochette (VEG, GF)

Pesto olive oil marinated mozzarella, heirloom tomato, balsamic honey reduction
\$52 per dozen

Five-Spice Pork Belly (DF, GF)

Pickled pineapple, Fresno chili, hoisin mayo
\$58 per dozen • requires disposable chafing dish

Tamari Ginger Chicken Skewers (DF)

Yellow curry, micro cilantro, toasted coconut
\$57 per dozen • requires disposable chafing dish

Smoked Salmon Mousse

Horseradish cream cheese, dill, phyllo cup
\$50 per dozen

Tuna Tataki Lollipop* (DF, GF)

Saku tuna, togarashi, kaiware, sriracha kewpie
\$66 per dozen

Smoked Salmon Cakes

Preserved lemon caper remoulade, spring onion
\$66 per dozen • requires disposable chafing dish

Rock Shrimp Ceviche* (DF, GF)

Aji amarillo, lime, cilantro, red onion, diced apple
\$66 per dozen



VEG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free

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

Appetizers & Desserts

APPETIZER DISPLAYS

Serves 20 guests

Fresh Fruit Display (V, GF)

Melon, pineapple, berries
\$100

Vegetable Crudité (V, GF)

Organic seasonal vegetables, vegan green goddess
\$100

Pacific Northwest Cheeses (VEG)

Curated regional cheeses, dried fruit, crackers
\$180

Charcuterie Board

Assorted meats and cheeses, apricot mostarda,
assorted olives, crackers
\$180

Mediterranean Mezze Board (VEG)

Pickled vegetables, assorted olives, hummus,
dolmas, marinated feta, pita chips
\$180

Spinach Artichoke Dip and Housemade Chips (VEG, GF)

\$80

DESSERTS

Assorted Petit Fours (VEG, contains nuts)
\$29 per dozen

Macarons (VEG, contains nuts)
\$30 per dozen

Bon Bons (VEG, contains nuts)
\$37 per dozen

Venetian Bon Bon Cones (contains nuts)
\$32 per dozen

Mini Cheesecakes
\$33 per dozen

**Peanut Butter Sesame Date Truffle
with Toasted Coconut** (V, GF)
\$36 per dozen

Cookies - minimum 1 dozen per selection
Chocolate Chunk, Lemon Cooler, Snickerdoodle (GF)
\$36 per dozen

Oatmeal Raisin Cookie (V, GF)
\$48 per dozen

Blondies (contains nuts)
\$36 per dozen

Brownies
\$36 per dozen



FareStart Catering for Offsite Gatherings

Planning an off-site event or need to feed your 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

TABLEWARE & SERVING EQUIPMENT

- 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 \$25.00
- Compostable Platter \$4.00
- Compostable Tongs, Serving Spoons \$3.00
- Disposable Beverage Container: \$10.00



“ The box lunches were great, ordering was easy and delivery was right on time. I do recommend! ”

– Taylor M., Amazon

CONTACT US

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