



FARESTART  
RESTAURANT

# Private Events Menu

Spring/Summer 2026



# Breakfast

Available 7 a.m. - 2 p.m. on our semiprivate mezzanine for groups of 20 or more.  
Available anytime on the weekends.

## BREAKFAST BUFFETS

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

### Quick Continental

\$22

Seasonal Fruit Platter (V, GF)  
Assorted Bagels, Cream Cheese, Butter, Jam (VEG)  
Granola, Yogurt, Seasonal Accompaniments (VEG, GF)  
Mini Assorted Breakfast Pastries

### Warm Wake Up

\$33

Seasonal Fruit Platter (V)  
Scrambled Eggs with Cheddar and Fresh Herbs (GF)  
Seasonal Sautéed Vegetables (V, GF)  
Rosemary Roasted Potatoes (V, GF)  
Applewood Smoked Bacon (GF, DF)  
Sausage Links (GF)  
Mini Assorted Breakfast Pastries

## A LA CARTÉ

### Assorted Breakfast Pastries

\$42/dozen, minimum of 2 dozen

### Assorted Bagels (VEG)

Cream cheese, butter, jam  
\$48/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/Gallon

### Decaffeinated Drip Coffee

Assorted milks and accompaniments  
\$48/Gallon

### Hot Tea Selection

Assorted milks and accompaniments  
\$35/Gallon

### Fresh Juice

Choice of apple, orange, cranberry or grapefruit  
\$45/Gallon



# Cold Lunch Buffet

\$22 per person. Please choose up to (3) sandwiches or salads.  
Buffet includes an even mix of sides and desserts. Minimum of 20 guests.  
Available 7 a.m. - 2 p.m. weekdays on our semiprivate mezzanine and anytime on weekends.

## SANDWICHES

All 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 pepper, 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 (V, GF)

## DESSERTS

### Cookie Platter

Chocolate Chunk, Snickerdoodle (GF), Lemon Cooler

## BEVERAGES (available a la carte)

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

**Mexican Coke** \$4 each

**Beneficial Brewing Kombucha** \$6 each



# Custom-Built Hot Lunch Buffet

Minimum of 20 guests.

Available 10 a.m. - 2 p.m. weekdays on our semiprivate mezzanine and anytime on weekends.  
Family Style Service: additional \$2.50 per person. Plated Service: additional \$4.50 per person

## LIGHT LUNCH

Choose 1 soup or salad, 2 mains, 1 side  
\$34 per person

## TRADITIONAL LUNCH

Choose 1 soup or salad, 3 mains, 2 sides  
\$44 per person

## MAINS

### Crispy Eggplant (V)

Beluga lentils, toasted barley, baby spinach, heirloom tomato agrodolce, pine nuts

### Penne Pomodoro (VEG)

Penne, concasse tomato, peas, fresh mozzarella, basil

### Herb Roasted Chicken Thighs (GF)

White beans, baby kale, smoked tomato, roasted garlic, parmesan fluff

### PNW Paella (GF)

Penn Cove mussels, steelhead, Spanish chorizo, saffron rice, sofrito

### Columbia River Steelhead (GF)

Forest mushroom truffle risotto, heirloom tomato, basil

### Miso Cod (DF, GF)

Toasted coconut pesto, roasted garlic spinach

### Achiote Pork Tenderloin (GF)

Garlic mashed plantain, salsa verde

### Slow Braised Short Rib (GF)

Sweet corn grits, shallot demi-glace, grilled pepper

### Beef Roast (DF, GF)

Slow-roasted NY strip, herb crust, fingerling potatoes, grilled baby peppers, sweet onions, chimichurri

## SOUP AND SALADS

### Caesar Salad

Romaine and baby kale, quinoa, Grana Padano, FareStart Mighty Croutons

### FareStart Creamy Tomato Soup (VEG)

FareStart Mighty Croutons

### Quinoa Arugula Salad (VEG, GF)

Cucumber, cherry tomato, feta, lemon vinaigrette

## SIDES

Additional sides priced per person

**Charred Brussels Sprouts (V, GF)** \$5

**Chili Roasted Broccoli (V, GF)** \$5

**Roasted Seasonal Vegetables (V, GF)** \$5

**Whipped Yams (GF)** \$4

**Boursin Mashed Potatoes (GF)** \$6

**Rosemary Fingerling Potatoes (V, GF)** \$4

**Cumin Scented Heirloom Baby Carrots (V, GF)** \$5



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 & Appetizer Displays

## APPETIZER DISPLAYS

Serves 20 guests

|  |       |
|--|-------|
| <b>Seasonal Fruit Platter</b> (V, GF)<br>Melon, pineapple, berries   | \$100 |
| <b>Vegetable Crudité</b> (V, GF)<br>Organic seasonal vegetables, vegan green goddess                             | \$100 |
| <b>Pacific Northwest Cheeses</b> (VEG)<br>Curated regional cheeses, dried fruit, crackers                        | \$180 |
| <b>Charcuterie Board</b><br>Assorted meats and cheeses, apricot mostarda, assorted olives, crackers              | \$180 |
| <b>Mediterranean Mezze Board</b> (VEG)<br>Pickled vegetables, olives, hummus, dolmas, marinated feta, pita chips | \$180 |
| <b>Spinach Artichoke Dip and Housemade Chips</b> (VEG, GF)   | \$80  |

## FLATBREADS

Serves 8 guests

|  |      |
|--|------|
| <b>Grilled Asparagus</b><br>Preserved lemon ricotta, prosciutto ham, Grana Padano                                  | \$26 |
| <b>Mushroom &amp; Olive</b> (VEG)<br>Kalamata olive, garlic confit, roasted mushroom, goat cheese, heirloom tomato | \$26 |
| <b>Yucatan Chicken</b><br>Red onion, mozzarella, Beecher's Flagship, cilantro                                      | \$26 |
| <b>Margherita</b> (VEG)<br>Basil pesto, fresh mozzarella, oven roasted tomato, micro basil                         | \$26 |
| <b>Salami</b><br>Calabrian chili, fresh mozzarella, pomodoro sauce, arugula  | \$26 |



# Appetizers & Desserts

## 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*



**Veggie Spring Roll** (V)  
Sweet and sour, chili crisp  
*\$42 per dozen*

**Rare Beef Tenderloin** (DF)  
Toasted focaccia, shaved tenderloin, cornichon,  
chimichurri aioli  
*\$68 per dozen*

**Five-Spice Pork Belly** (DF, GF)  
Pickled pineapple, Fresno chili, hoisin mayo  
*\$58 per dozen*

**Tamari Ginger Chicken Skewers** (DF)  
Yellow curry, micro cilantro, toasted coconut  
*\$57 per dozen*

**Caprese Brochette** (VEG, GF)  
Pesto olive oil marinated mozzarella,  
heirloom tomato, balsamic honey reduction  
*\$52 per dozen*

**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*

**Rock Shrimp Ceviche\*** (DF, GF)  
Aji Amarillo, lime, cilantro, red onion, diced apple  
*\$66 per dozen*

## 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 (V, GF)  
*\$48 per dozen*

Blondies (contains nuts)  
*\$36 per dozen*

Brownies  
*\$36 per dozen*

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# Custom-Built Hot Dinner Buffet

Minimum of 20 guests.

Family Style Service: additional \$2.50 per person. Plated Service: additional \$4.50 per person

## LIGHT DINNER

1 soup or salad, 2 mains, 1 side  
\$46 per person

## TRADITIONAL DINNER

2 soups or salads, 3 mains, 2 sides  
\$56 per person

### MAINS

#### Crispy Eggplant (V)

Beluga lentils, toasted barley, baby spinach, heirloom tomato agrodolce, pine nuts

#### Penne Pomodoro (VEG)

Penne, concasse tomato, peas, fresh mozzarella, basil

#### Herb Roasted Chicken Thighs (GF)

White beans, baby kale, smoked tomato, roasted garlic, parmesan fluff

#### PNW Paella (GF)

Penn cove mussels, steelhead, Spanish chorizo, saffron rice, sofrito

#### Columbia River Steelhead (GF)

Forest mushroom truffle risotto, heirloom tomato, basil

#### Miso Cod (DF, GF)

Toasted coconut pesto, roasted garlic spinach

#### Achiote Pork Tenderloin (GF)

Garlic mashed plantain, salsa verde

#### Slow Braised Short Rib (GF)

Sweet corn grits, shallot demi-glace, grilled peppers

#### Beef Roast (DF, GF)

Slow-roasted NY strip, herb crust, fingerling potatoes, grilled baby peppers, sweet onions, chimichurri

### SOUP AND SALADS

#### Caesar Salad

Romaine and baby kale, quinoa, Grana Padano, FareStart Mighty Croutons

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

Cucumber, cherry tomato, feta, lemon vinaigrette

#### Creamy Tomato Soup (VEG)

FareStart Mighty Croutons

#### Beet Salad (VEG, GF)

Arugula, radicchio, quinoa, goat cheese, candied walnuts, citrus supremes, apple cider vinaigrette

### SIDES

Additional sides priced per person

**Charred Brussels Sprout (V, GF)** \$5

**Chili Roasted Broccoli (V, GF)** \$5

**Roasted Seasonal Vegetables (V, GF)** \$5

**Whipped Yams (GF)** \$4

**Boursin Mashed Potatoes (GF)** \$6

**Rosemary Fingerling Potatoes (V, GF)** \$4

**Cumin Scented Heirloom Baby Carrots (V, GF)** \$5



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# Events at FareStart Restaurant

From birthday and anniversary celebrations, to award ceremonies, receptions, meetings, holiday parties and more, the 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

[privateevents@farestart.org](mailto:privateevents@farestart.org)

206.557.8701

“ FareStart is a must-visit! Whether you’re looking for a fantastic meal or an opportunity to support an incredible organization, you won’t be disappointed. We’re so grateful for the experience and look forward to coming back again. ”

– Shay, Salesforce

