



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

Minimum of 20 guests

Quick Continental

\$22

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

Warm Wake Up

\$33

Seasonal Fruit Platter (V, GF)
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, DF)
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

Seasonal Iced Tea

\$50/Gallon



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

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

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

Sundried tomato, nut-free pesto mayo, arugula, provolone, herbed focaccia

Rosemary Ham

Apple chutney, honey, goat cheese, arugula, ciabatta

Smoky Chicken Salad Wrap

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

Italian Turkey

Oven roasted turkey breast, sundried tomato, nut-free pesto mayo, provolone, arugula, herbed focaccia

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 peppers, 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

Cookies may contain nuts and/or traces of nuts. Baked in a facility that also processes nuts on shared equipment.

BEVERAGES

 Optional add-on

Coke, Diet Coke, Sprite, La Croix,

Open Water Sparkling

\$3 each

Mexican Coke

\$4 each

Seasonal Iced Tea

\$50/Gallon



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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 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, 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



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Appetizers & Appetizer Displays

APPETIZER DISPLAYS

Serves 20 guests

Seasonal Fruit Platter (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, olives, hummus, dolmas, marinated feta, pita chips	\$180
Spinach Artichoke Dip and Housemade Chips (VEG, GF)	\$80

FLATBREADS

Serves 8 guests

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



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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)
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

Minimum 1 dozen per selection
All desserts contain nuts and/or traces of nuts.

Assorted Petit Fours
\$29 per dozen

Macarons
\$30 per dozen

Bon Bons
\$37 per dozen

Venetian Bon Bon Cones
\$32 per dozen

Mini Cheesecakes
\$33 per dozen

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

Chocolate Chunk Cookies
\$36 per dozen

Snickerdoodle Cookies (GF)
\$36 per dozen

Lemon Cooler Cookies
\$36 per dozen

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

Blondies
\$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

1 soup or salad, 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

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SOUP AND SALADS

Caesar Salad

Romaine and baby kale, Grana Padano, FareStart Mighty Croutons

Quinoa Arugula Salad (VEG, GF)

Cucumber, cherry tomato, feta, lemon vinaigrette

FareStart Creamy Tomato Soup (VEG)

FareStart Mighty Croutons

Beet Salad (VEG, GF)

Arugula, radicchio, quinoa, goat cheese, citrus supremes, apple cider 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



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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
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

