

FARESTART
RESTAURANT

Private Events

Menu

Fall 2026-Winter 2027





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*

Fruit Platter (VEGAN, GF)

Assorted Bagels (VEGAN) with

Cream Cheese, Butter, Jam (VEG)

Granola, Yogurt, Seasonal

Accoutrements (VEG, GF)

Mini Assorted Breakfast Pastries

Warm Wake Up $33

Fruit Platter (VEGAN, GF)

Scrambled Eggs with

Cheddar and Fresh Herbs (GF)

Seasonal Sautéed Vegetables (VEGAN, GF)

Rosemary Roasted Potatoes (VEGAN, GF)

Applewood Smoked Bacon (GF, DF)

Sausage Links (GF, DF)

Mini Assorted Breakfast Pastries

À LA CARTE

Assorted Breakfast Pastries
$42/dozen, minimum of 2 dozen

Assorted Bagels (VEGAN)
Cream cheese, butter, jam (VEG)
$48/dozen, minimum of 2 dozen

Fruit Platter (VEGAN, 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 | VEGAN - 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 (VEGAN)
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 (VEGAN)
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 (VEGAN)
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

Fruit Platter (VEGAN, GF)
Housemade Chips (VEGAN, GF)

DESSERTS

Cookie Platter
Chocolate Chunk (VEG), Snickerdoodle (GF), Lemon Cooler (VEG)

Cookies may contain soy, eggs, 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*

Seasonal Iced Tea *$50/Gallon*





VEG - Vegetarian | VEGAN - Vegan | GF - Gluten Free | DF - Dairy Free
*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness

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 (VEGAN)
Beluga lentils, toasted barley, roasted garlic, pumpkin seed spinach pesto

Wild Mushroom Ravioli (VEG)
Caramelized leeks, goat cheese, cream, roasted mushrooms

Columbia River Steelhead
Cranberry pine nut relish, toasted couscous

Pacific Northwest Cioppino (GF Option)
Penn Cove mussels, rock shrimp, cod, smoked paprika tomato broth, winter squash, marble potatoes

Miso Cod (GF)
Miso chili crisp glaze, yuzu butter, edamame quinoa fried rice, crispy kale

Slow Braised Short Rib (GF)
Sweet corn polenta, fennel leek demi-glace, potato crisps

Roasted Chicken Cassoulet (GF)
Herb-roasted chicken thighs, white beans, baby kale, smoked tomato, roasted garlic, Grana Padano

SOUP AND SALADS

Caesar Salad
Romaine, baby kale, quinoa, Grana Padano

FareStart Creamy Tomato Soup (VEG)
FareStart Mighty Croutons

Quinoa Arugula Salad (VEG, GF)
Cucumber, feta, cherry tomatoes, lemon vinaigrette

SIDES

Additional sides priced +$5 per person

Charred Brussels Sprouts	(VEGAN, GF)
Chili Roasted Broccoli	(VEGAN, GF)
Roasted Seasonal Vegetables	(VEGAN, GF)
Whipped Yams	(VEG, GF)
Boursin Mashed Potatoes	(VEG, GF)
Rosemary Fingerling Potatoes	(VEGAN, GF)
Cumin Scented Heirloom Baby Carrots	(VEGAN, GF)





VEG - Vegetarian | VEGAN - 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

Fruit Platter (VEGAN, GF) *$100*

Melon, pineapple, berries

Vegetable Crudité (VEGAN, GF) *$100*

Organic seasonal vegetables, vegan green goddess

Pacific Northwest Cheeses (VEG, GF Option) *$180*

Curated regional cheeses, dried fruit, crackers

Charcuterie Board (GF Option) *$180*

Assorted meats and cheeses, apricot mostarda, assorted olives, crackers

Mediterranean Mezze Board (VEG) *$180*

Pickled vegetables, olives, hummus, dolmas, marinated feta, pita chips



FLATBREADS

$26 each, serves 8 guests

Potato Leek (VEG)

Kalamata olives, braised leeks, Rogue River Bleu

Funghi (VEG)

Roasted mushrooms, truffle cheese, arugula

Yucatan Chicken

Achiote chicken, Beecher's Flagship, Mama Lil's

Margherita (VEG)

Fresh mozzarella, pesto, roasted tomatoes, micro basil

Salumi

Olympia Provisions salami, Calabrian chile, arugula



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

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

Appetizers & Desserts

APPETIZER BITES

Minimum 2 dozen per selection

Mini Rainbow Potato (GF)

Wasabi crème fraîche, tobiko
$40 per dozen

Peruvian Shrimp Chicharrón (GF)

Pickled chile, endive
$66 per dozen

Falafel Bite (VEG, GF)

Shawarma yogurt, cucumber, grape tomato
$48 per dozen

Lamb or Impossible Kofta (VEG Option)

Cucumber mint yogurt
$58 per dozen

BBQ Pork Bao

Pickled carrots and daikon, jalapeño
$65 per dozen

Smoked Salmon Cakes

Preserved lemon caper remoulade
$66 per dozen

Veggie Spring Rolls (VEGAN)

Sweet & sour sauce, chili crisp
$42 per dozen

Veggie Samosas (VEGAN)

Jalapeño coriander chutney
$40 per dozen

Caprese Brochette (VEG, GF)

Pesto-marinated mozzarella, heirloom tomato, balsamic honey reduction
$52 per dozen

Tuna Tataki Lollipop (DF, GF)

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

Five-Spice Pork Belly (DF)

Pickled pineapple, Fresno chile, hoisin mayo
$58 per dozen

Smoked Salmon Mousse

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

Rock Shrimp Ceviche (DF, GF)

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

Forest Mushroom Leek Tart (VEG)

Herbed goat cheese, roasted mushrooms
$48 per dozen

Thai Chicken Skewers (DF)

Nam Pla Prik, lemongrass
$66 per dozen

DESSERTS

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

Assorted Petit Fours (VEG)
$29 per dozen

Macarons (VEG)
$30 per dozen

Bon Bons (VEG)
$37 per dozen

Venetian Bon Bon Cones (VEG)
$32 per dozen

Mini Cheesecakes (VEG)
$33 per dozen

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

Chocolate Chunk Cookies (VEG)
$36 per dozen

Snickerdoodle Cookies (VEG, GF)
$36 per dozen

Lemon Cooler Cookies (VEG)
$36 per dozen

Oatmeal Raisin Cookies (VEGAN, GF)
$48 per dozen

Blondies (VEG)
$36 per dozen

Brownies (VEG)
$36 per dozen

VEG - Vegetarian | VEGAN - Vegan | GF - Gluten Free | DF - Dairy Free
*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness

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

TRADITIONAL DINNER
Choose 1 soup or salad, 3 mains, 2 sides
$56 per person

MAINS

Crispy Eggplant (VEGAN)
Beluga lentils, toasted barley, roasted garlic, pumpkin seed spinach pesto

Wild Mushroom Ravioli (VEG)
Caramelized leeks, goat cheese, cream, roasted mushrooms

Columbia River Steelhead
Cranberry pine nut relish, toasted couscous

Pacific Northwest Cioppino (GF Option)
Penn Cove mussels, rock shrimp, cod, smoked paprika tomato broth, winter squash, marble potatoes

Miso Cod (GF)
Miso chili crisp glaze, yuzu butter, edamame quinoa fried rice, crispy kale

Slow Braised Short Rib (GF)
Sweet corn polenta, fennel leek demi-glace, potato crisps

Roasted Chicken Cassoulet (GF)
Herb-roasted chicken thighs, white beans, baby kale, smoked tomato, roasted garlic, Grana Padano

SOUP AND SALADS

Caesar Salad
Romaine, baby kale, quinoa, Grana Padano

FareStart Creamy Tomato Soup (VEG)
FareStart Mighty Croutons

Quinoa Arugula Salad (VEG, GF)
Cucumber, feta, cherry tomatoes, lemon vinaigrette

SIDES

Additional sides priced +$5 per person

Charred Brussels Sprouts (VEGAN)
Chili Roasted Broccoli (VEGAN)
Roasted Seasonal Vegetables (VEGAN)
Whipped Yams (VEG)
Boursin Mashed Potatoes (VEG)
Rosemary Fingerling Potatoes (VEGAN)
Cumin Scented Heirloom Baby Carrots (VEGAN)



VEG - Vegetarian | VEGAN - Vegan | GF - Gluten Free | DF - Dairy Free
*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness

Holiday Specials

Minimum of 20 guests.
Available for all service styles.
Family Style Service: additional $2.50 per person. Plated Service: additional $4.50 per person

MAINS

Cider Brined Turkey Roulade *+$7* (GF)
Herb whipped potatoes, tarragon velouté

Stuffed Delicata Squash *+$7* (VEGAN)
Quinoa, dates, roasted carrot coconut cream

Mushroom Leek Wellington *+$8* (VEG)
Mushroom duxelles, goat cheese

Maple Glazed Salmon *+$10* (GF)
Sweet potatoes, Brussels sprouts, mandarin vinaigrette

Porchetta *+$15*
Mushroom farrotto, rapini

Roast Beef *+$16*
Potato pavé, horseradish Bordelaise

Beef Tenderloin Medallions *+$17* (GF)
Baby potatoes, kale, Béarnaise

SIDES

Charred Brussels Sprouts with truffle honey *+$3* (VEGAN, GF)
Maple Glazed Rainbow Carrots *+$3* (VEG, GF)
Roasted Beets with champagne vinaigrette *+$4* (VEGAN, GF)
Butternut Squash Mash with pumpkin seeds, rosemary honey *+$4* (VEG, GF)
Sage Corn Pudding *+$4* (VEG)
Forest Mushroom Bread Pudding *+$5* (VEG)
Potato Leek Pavé with crème fraîche, salmon roe *+$7* (GF)



VEG - Vegetarian | VEGAN - Vegan | GF - Gluten Free | DF - Dairy Free
*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness

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





Photo credits: cover top left, Tim Aguero; page 6 top, Catie Berman Photography; page 8, John Curry