Farm to Feast

April Specials

-Breakfast-

Price Per Person

Porridge with Pea Tendrils, Radish, and Soft Cooked Egg $7.50

Vegan Pancakes with Syrup and Strawberries $8.00

Egg, Spring Vegetable, and Sausage Scramble $10.00

-Sandwiches-

Price Per Person

Vegetable Sandwich with Dill Sauce $7.95

Smoked Salmon Salad Sandwich $9.00

-Soup & Stew-

Price Per Person

Thai Pea Soup – may be served hot or cold – $5.50

Spring Vegetable Egg Drop Soup $5.50

Chicken Posole $6.00

Spring Lamb Stew $10.00

Spring Chicken and Citrus Stew $7.00

-Salad-

Price Per Person

Snap Pea Salad with Burrata and Mozzarella $8.00

Honey Grilled Chicken with Citrus Salad $13.00

= Vegan = Vegetarian = Gluten Free

www.farmtofeastcatering.com 202.674.7629 info@farmtofeastcatering.com

48 hr Notice Required

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-Build Your-
-Own Bar-

Price Per Person

Hiyashi Chuka Ramen

Chilled Noodle Salad toppings include Seared Ahi Tuna, Grilled Chicken, Tofu, Pickled Daikon, Shiitake, Cucumber, Sprouts, Watermelon Radish, Sakura Vinaigrette, and Wasabi Aioli $15.00

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-Entrees-

Price Per Perso

Peri-Peri Chicken 🌾 $12.00

Roasted Salmon and Fennel with Pistachio Gremolata 🌾 $13.00

Glazed Pork Tenderloin with Pineapple Slaw 🌾 $13.00

Pan Fried Polenta with Mushroom and Leek Ragu Ⓥ 🌾 $10.00

-Pasta-

Price Per Person

Ricotta Gnocchi With Asparagus, Peas, And Morels 🍃 $15.00

Chicken and Herb Stroganoff $11.00

-Sides-

Price Per Person

Roasted Radish with Radish Greens 🍃 🌾 $6.00

Baby Spinach and Garlic Bread Pudding 🍃 $6.00

Roasted Asparagus, Lemon, and Garlic Ⓥ 🌾 $5.00

Roasted Spring Vegetables Ⓥ 🌾 $4.75

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-Snacks-

Price Per Person

Kimchi Avocado Toast Ⓥ $5.00

Sweet Fennel and Tomato Scones $3.00

Spiced Chickpea Trail Mix Ⓥ GF $4.50

-Hors D'Oeuvres-

Price Per Person

Mortadella Mousse with Pistachios and Crostini $3.75

Bacon Endive Tomato Bites GF $3.00

Sakura Deviled Eggs GF $3.00

Mini Pickled Beets & Goat Cheese on Herb & Flower Bed GF $3.75

-Desserts-

Price Per Person

Roasted Strawberry Trifles with Lemon Cream $7.00

Blood Orange Buttermilk Upside Down Cake $25
(whole cake, serves 8-10)

-Cherry Blossom Dinner-

Price Per Person
Unless Specified

Cherry Braised Short Beef Rib with Cherry Gastrique garnished with Sweet Pea Tendrils on Smashed New Spring Potatoes with Asparagus Spears and Five-Spiced Pickled Cherries $25.00

(Vegan version available with a cauliflower steak)

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