SALADS

Tossed Green Salad VV, GF \$5.50

Spring Farro Salad with Creamy Lemon Tahini Dressing $\lor\lor$ \$5.75 Spring Salad: Arugula, Asparagus, Green Bean, Radish,

& Parmesan V, GF \$5.50

Seasonal Salad (visit our website for options)

SOUPS & STEWS

Cream of Asparagus Soup VV, GF \$6.00 Spring Vegetable Soup with Pesto VV, GF \$6.00Italian Wedding Soup with Beef \$6.00 Chicken with Herbed Dumpling Stew \$7.00 Seasonal Soup (visit our website for options)

SANDWICHES

Chicken Pesto Croissant \$7.85

Turkey & Swiss Sandwich with Grapes \$7.85

Roast Beef & Cheddar Sandwich with Mango Chutney \$7.85

Ham & Swiss Sandwich with Dill Pickle Aioli & Arugula \$7.85

Warm Braised Short Rib Sandwich with Caramelized Onions & Arugula \$8.50

Tuna Salad Sandwich \$7.85

Grilled Spring Vegetable Sandwich with Goat Cheese $\lor 7.85

Artichoke & White Bean Sandwich VV \$7.85

Seasonal Sandwich (visit our website for options)

(Gluten Free Bread available by request for additional cost)

Spring Menu





Add Ons

Fruit Salad VV, GF \$5.00

Whole Fruit VV, GF \$2.00

Chips & Dips (ask for options for dietary preferences) \$4.75 Bread/Rolls/Biscuits with Butter ∨ \$3.50

Trail Mix VV, GF \$4.75

Pickled Vegetables, Cheese, & Charcuterie Tray GF \$6.50



V - Vegetarian, VV - Vegan, GF - Gluten Free

ENTREES

Meat

Chicken Sauté with Asparagus, Cherry Tomatoes, & Lemon Sauce GF \$12.50

Mushroom, Pea, & Artichoke Smothered Chicken GF \$12.50

Roasted Chicken with Cilantro, Mint, & Chiles GF \$12.00

Chicken with Rhubarb Butter GF \$12.00

Orecchiette with Chicken Sausage & Broccoli Rabe \$11.00

Hoisin Glazed Meatloaf \$11.50

Beef Braised with Champagne & Pears GF \$13.50

Fennel Brined Pork Loin GF \$13.00

Fish

Citrus Roasted Salmon with Spring Pea Sauce GF \$13.00

Vegetable

Vegetarian Enchiladas ∨ \$11.00

Pesto Polenta with Thyme Roasted Mushrooms, Chickpeas, & Burrata V, GF (Vegan option available) \$12.00

Pappardelle with Spring Vegetables V (Vegan option available) \$12.00

Lemon Roasted Eggplant Tagine VV, GF \$11.00

Seasonal

Seasonal Entree (visit our website for options)

SIDES

Quinoa with Preserved Lemon, Shaved Brussels, Toasted Walnuts, & Goat Cheese V, GF (Vegan option available) \$6.00

Herb & Lemon Orzo Salad VV \$5.00

Grilled Spring Vegetables VV, GF \$5.50

Roasted Asparagus with Lemon & Garlic VV, GF \$6.00

Ginger Sesame Bok Choy VV, GF \$5.50

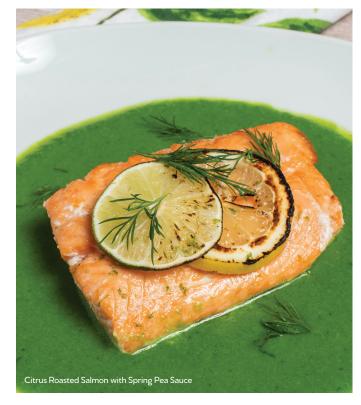
Minted Spring Peas VV, GF \$5.00

Herb Roasted Potatoes VV, GF \$4.50

Rice VV, GF \$4.50

Spring Menu







V - Vegetarian, VV - Vegan, GF - Gluten Free

DESSERTS

Mini Desserts V \$5.00

Cookies & Bars V \$4.00

Meskouta - Moroccan Lemon Cake - Whole Cake,

Serves 10-12 V \$40.00

Vegan Chocolate Mousse with Spring Fruit VV, GF \$4.00

Cut Fresh Fruit Platter VV, GF \$5.00

Seasonal Dessert (visit our website for options)

(Vegan & Gluten Free dessert options available upon request)

BEVERAGES

Soda \$2.00

Water, Still & Sparkling \$1.75

Fruit & Herb Infused Water \$2.50

Juice \$2.25

Coffee & Tea

Includes Creamer & Sugar

10-12 Cups (½ gallon) \$25.00

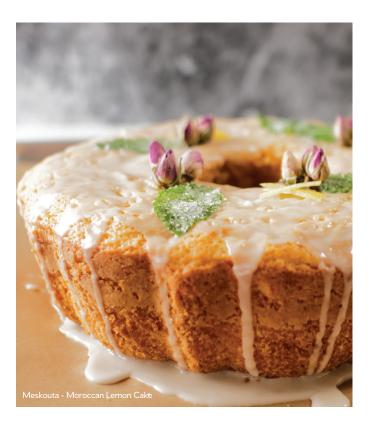
60-64 Cups (3 gallons) \$106.00

Iced Tea (per gallon) \$28.00

Lemonade (per gallon) \$28.00

Seasonal Mocktail (visit our website for options)

Spring Menu







HODS D'

HORS D'OEUVRES

Meat

Chicken Satay with Choice of: Peanut Dipping Sauce, Sweet Thai Chili Sauce, or Lime Cream Sauce GF \$4.00

Chicken Pesto in Cucumber Cups GF \$4.25

Mortadella Mousse with Pistachios on Crostini \$4.00

Herb Crusted Seared Spring Lamb Bite GF \$5.00

Speared Roast Beef with Asparagus & Blue Cheese GF \$4.25

Fish

Crab, Mango, & Yuzu Salad in Cucumber Cups GF \$4.75

Tuna Tartare in Endive with Horseradish Sauce * GF \$4.50

Vegetable

Mini Pickled Beets & Goat Cheese on Herb & Flower Bed V, GF \$4.25

Strawberry, Basil, & Balsamic Bruschetta V \$3.75

Artichoke & Feta Tartlets V \$4.00

Sakura Deviled Eggs V \$3.75

Thai Pea Soup Shots VV, GF \$3.75

White Bean, Asparagus, & Artichoke Heart Spoons VV, GF \$4.00

Dilly Smashed Baby Potatoes with Cashew Horseradish

Cream VV, GF \$3.75

BARS/STATIONS

Hummus Bar $\vee\vee$ \$8.00

Regular Hummus, Beet Hummus, Sweet Pea Hummus, & Ginger Turmeric Hummus

Toppings: Sun Dried Tomatoes, Hot Peppers, Spiced Chickpeas, Strawberries. & Herbs

To Dip: Pita Chips, Baby Vegetables, Crostinis, & Lettuce Leaves

Noodles & Rice Bar \$10.00

Noodles & Brown Rice (White available upon request)
Toppings: Seared Tuna, Tofu, Cabbage, Jalapeño Peppers,
Bamboo Shoots, Water Chestnuts, Shredded Carrots, Sautéed
Mushrooms, Pea Shoots, Green Onions, Thai Basil, & Cilantro

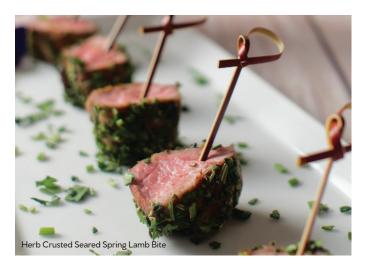
Crêpe Bar Action Station Δ \$10.00

Toppings: Sliced Chicken, Sliced Ham, Seasoned Tofu, Shredded Cheese, Asparagus, Sautéed Mushrooms, Pesto, Herbs, & Béchamel

^a Requires a chef onsite and cannot be made for drop-off food.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Spring Menu







 \lor - Vegetarian, $\lor\lor$ - Vegan, GF - Gluten Free

Farm to Feast

www.farmtofeastcatering.com · Washington, DC · (202) 674-7629 · info@farmtofeastcatering.com