



# Summer Specials

Don't Stand So Close to Me:  
Socially Distanced Packages

## The Full Monty

### Choice of Hors D'oeuvres box:

(Choice of one)

### Meat Eaters Box:

Sakura Deviled Eggs, Cucumber Salmon Roses, and Mango Chicken Bites with Riata GF

### Vegan Box:

Artichoke Stuffed Mushroom, North African Carrot Dip with Vegetables, and Sun-Dried Tomato, Walnut Tapenade, & Microgreens on Polenta Squares VV, GF

### Classic Cheese & Charcuterie

(Contains nuts and gluten)

### Choice of First Course:

(Choice of one)

Gazpacho in Mason Jars VV, GF

Heirloom Tomato, Beet, & Burrata Salad with Basil Oil V, GF

### Choice of Main Course:

### Entree:

(Choice of one)

Poached Salmon GF

Pepita-Crusted Chicken Cutlets GF

Sweet & Spicy Squash VV, GF

### Side:

(Choice of one)

Over Summer Vegetable Farro Salad VV

Olive Oil Braised Chickpeas VV, GF

Pasta Salad V

### Dessert:

Cookies & Fruit

Price Per Person + Tax: \$38

## Chai Loves You

### All Inclusive Tea Party:

Iced Tea - Black & Herbal VV, GF

3 Types of Tea Sandwiches (ask for options)

Scones with Cream & House Made Jam V

3 Types of Pastries (ask for options) V

Mini Quiches (ask for options)

Price Per Person + Tax: \$20



Classic Cheese & Charcuterie

## The Grillfather:

### You Bring the Grill, We Bring the Food:

(Choose) Hamburgers, Hot Dogs, Marinated Chicken, or Shrimp  
Corn on the Cob with Butter V, GF

Potato Salad V, GF

Coleslaw V, GF

Buns or Rolls

Condiments & Sauces

Watermelon VV, GF

Price Per Person + Tax: \$22-\$25



Tea Sandwiches

Farm to Feast

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



# Summer Specials

## In Season:

### Summer Salads:

Cantaloupe & Cucumber Salad with Fresh Za'atar **V, GF** \$6.50

### Summer Soups:

Cold Creamy Corn with Ancho Swirl **VV, GF** \$5.00

### Summer Sandwiches:

Cherry, Brie, & Bacon Quesadilla \$7.95

### Summer Pasta:

Fusilli with Pea Pesto, Cherry Tomatoes,  
& Seasonal Greens **VV** \$11.00

### Summer Entrees:

Pork Chops with Radishes & Charred Scallions **GF** \$12.00

### Summer Desserts:

Vanilla Yogurt Panna Cotta with Balsamic Thyme

Roasted Peaches **GF** \$6.00

Rhubarb & Cream Hand Pies **V** \$3.50 each (minimum 6)

### Summer Mocktails:

Peach Basil "Bellini" \$5.00

Elderflower Blueberry Lime Fizz \$5.00



Cantaloupe & Cucumber Salad with Fresh Za'atar



Pork Chops with Radishes & Charred Scallions

*Farm to Feast*

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## Buffet in a Box:

Choose one main course & one side for \$13.00\*

### Main Course:

- BBQ Chicken GF
- Salmon with Peach Salsa GF
- Mediterranean Shrimp GF
- Coffee & Chili Dusted Flank Steak GF
- Summer Vegetable Pappardelle V, (can be made vegan upon request)
- Chickpea Ratatouille VV, GF

### Side Dish:

- Garlic Bread V
- Corn Maque Choux V, GF
- Steamed Rice VV, GF
- Roasted Potatoes VV, GF
- Seasonal Green Salad VV, GF



\*tax and delivery charges apply, 6 person minimum



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