



Fall Menu

SALADS

- Tossed Green Salad **VV, GF** \$6.25
- Fall Vegetable & Lentil Salad **VV, GF** \$10.00
- Autumn Harvest Chopped Salad with Creamy Poppyseed Dressing **V, GF** \$6.25
- Fall Salad with Figs, Beets, & Radishes **VV, GF** \$6.75
- Seasonal Salad (visit our website for options)



Fall Salad with Figs, Beets, & Radishes

SOUPS & STEWS

- Carrot & Ginger Soup **VV, GF** \$6.75
- Three Squash Soup with Herbs & Parmesan **V, GF** \$6.75
- Beef Pasta Fagioli Stew \$8.00
- Chicken, Spinach, & Artichoke Stew **GF** \$8.00
- Seasonal Soup (visit our website for options)



Beef Pasta Fagioli Stew

SANDWICHES

- Autumn Apple Chicken Salad Croissant \$9.00
- Roast Beef & Provolone with Caramelized Onion Dijon Mayo \$9.00
- Ham & Swiss with Rosemary-Garlic Aioli \$9.00
- Warm Turkey, Cranberry, & Brie \$9.50
- Moroccan Carrot & Goat Cheese with Green Olive Tapenade **V** \$9.00
- Butternut Squash & Quick Pickled Beet with Chive Spread **VV** \$9.00
- Seasonal Sandwich (visit our website for options)
- (gluten free bread available by request for additional cost)



Moroccan Carrot & Goat Cheese Sandwich with Green Olive Tapenade

Add Ons

- Fruit Salad **VV, GF** \$5.50
- Whole Fruit **VV, GF** \$2.25
- Chips & Dips (ask for options for dietary preferences) \$5.25
- Bread/Rolls/Biscuits with Butter **V** \$4.00
- Trail Mix **VV, GF** \$5.25
- Pickled Vegetables, Cheese, & Charcuterie Tray \$8.50



Fall Menu

ENTREES

Meat

- Lemon Rosemary Chicken GF \$14.00
- Maple Glazed Chicken with Caramelized Onion & Pears GF \$13.50
- Braised Chicken Thighs with Squash & Mustard Greens GF \$13.50
- Orecchiette with Chicken Sausage, Butternut Squash, & Goat Cheese \$12.25
- Balsamic Glazed Steak Tips & Mushrooms GF \$15.25
- Beef Bourguignon GF \$15.25
- Beef Stroganoff \$15.25
- Turkey Meatloaf with Cranberry Glaze \$13.50
- Pork Chops with Apples, Onions, & Rosemary GF \$13.50

Fish

- Lemon & Rosemary Baked Trout GF \$14.50
- Maple Glazed Salmon with Citrus GF \$14.50
- Sticky Honey Garlic Butter Shrimp & Broccoli GF \$13.50

Vegetable

- Butternut Squash & Sage Lasagna V (serves 8-10) V \$90.00
- Pumpkin Risotto V,GF (vegan option available) \$12.25
- Penne with Fennel in White Wine Pumpkin Sauce V (vegan option available) \$13.50
- Imam Bayildi VV, GF \$14.50
- Middle Eastern Stuffed Portobello Mushrooms VV, GF \$12.25
- Mediterranean Baked Sweet Potato with Chickpea & Garlic Sauce VV, GF \$11.25
- Tuscan White Bean Skillet VV, GF \$12.25
- Seasonal Entree (visit website for options)

SIDES

- Creamed Corn V \$5.75
- Fall Harvest Quinoa Salad VV, GF \$6.75
- Sauteed Kale & Carrot VV, GF \$5.75
- Braised Chard with Dried Cranberries VV, GF \$6.25
- Roasted Root Vegetables VV, GF \$6.75
- Zesty Grilled Squash & Mushrooms VV, GF \$5.75
- Herb Roasted Potatoes VV, GF \$5.00
- Rice VV, GF \$5.00



Braised Chicken Thighs with Squash & Mustard Greens



Mediterranean Baked Sweet Potato with Chickpea & Garlic Sauce



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



Fall Menu

DESSERTS

- Mini Desserts V \$6.25
- Cookies & Bars V \$4.50
- Apple Spiced Bundt Cake with Cider Glaze
Whole Cake (serves 10-12) V \$45.00
- Mini Apple, Pear, & Cranberry Crostata (Minimum 6) V \$5.75
- Cranberry Port Cookies (Minimum 6) V \$3.50
- Seasonal Dessert (visit our website for options)
- (vegan & gluten free dessert options available upon request)

BEVERAGES

- Soda \$2.25
- Water, Still & Sparkling \$2.00
- Fruit & Herb Infused Water \$2.75
- Juice \$2.50
- Coffee & Tea
Includes Creamer & Sugar
- 10-12 Cups (½ gallon) \$28.00
- 60-64 Cups (3 gallons) \$118.75
- Iced Tea (per gallon) \$31.00
- Lemonade (per gallon) \$31.00
- Seasonal Mocktail (visit our website for options)



Apple Spiced Bundt Cake with Cider Glaze



October Special Mocktail: Midnight Lemonade



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Fall Menu

HORS D'OEUVRES

Meat

Chicken Satay with Choice of: Mustard Cream Sauce, Hoisin Chili Sauce, or Fig Chutney **GF** \$4.50

Maple Glazed Apple & Chicken Sausage Bites **GF** \$4.50

Braised Short Rib Pierogi with Red Wine Reduction Sauce \$4.75

Mini Shepherd's Pies \$4.50

Lamb on Chive Waffle with Onion Cream & Pomegranate \$5.75

Brussels & Bacon Jam Lollipops **GF** \$4.75

Butternut Squash & Bacon Deviled Eggs **GF** \$4.25

Sausage Stuffing Muffins with Gravy Pipettes **Δ** \$4.75

Fish

Chili Lime Salmon Brochette **GF** \$5.25

Crab Stuffed Mushrooms **GF** \$5.75

Vegetable

Caramelized Onion & Bleu Cheese Tartlets **V** \$5.25

Pumpkin, Pomegranate, & Rosemary Puffs **V** \$4.50

Goat Cheese Croquettes with Spiced Membrillo **V** \$5.25

Stuffed Baby Peppers with Yogurt & Floral Honey **V, GF** \$4.50

Grilled Sweet Potato Wedges with Harissa Fry Sauce **VV, GF** \$4.25

Celery & Pear Soup Shots **VV, GF** \$4.25

Roasted Root Vegetable Kabobs **VV, GF** \$4.50

Black Bean, Corn, & Sweet Potato Lettuce Wraps **VV, GF** \$4.25



Brussels & Bacon Jam Lollipops



Lamb on Chive Waffle with Onion Cream & Pomegranate



Mini Shepherd's Pies



Stuffed Baby Peppers with Yogurt & Floral Honey



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Fall Menu

BARS/STATIONS

Fall Bites Station \$9.00

Apple, Bleu Cheese, & Tarragon Crostini, Tofu Dengaku Lollipops, Gingered Carrot Shooter, & Prosciutto Wrapped Figs

Fall Flatbreads Station \$11.25

Choice of Four:

Steak, Goat Cheese, & Roasted Brussels Sprouts

Shredded Chicken, Cheddar, & Apple Butter

Prosciutto, Fig, & Caramelized Onion with Arugula

Sesame Kale & Sriracha Shrimp

Ricotta, Pumpkin, Mushroom, & Herb Pesto **V**

Eggplant Puttanesca **VV**

(gluten free crust available upon request)

Loaded Oktoberfest Station Δ \$11.25

Base: Pretzel Bites - Soft, Whole Wheat, Gluten Free,

Cows in a Comforter

Toppings: *Beer Cheese, Ranch, Mustard, Chocolate*

Spices: *Everything Seasoning, Himalayan Sea Salt, Garlic, & Parmesan*

Apple Sundae Bar \$16.25

Base: Sweet & Tart Apple Slices

Sauces: Caramel, Chocolate, & Honey

Toppings: *Nuts, Sprinkles, Pretzels, Cinnamon Sugar, Toffee Bits, Ginger, & Pumpkin Spice*



Fall Bites Station



Fall Flatbreads Station

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

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Farm to Feast

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