



Spring Menu

SALADS

- Tossed Green Salad **VV, GF** \$6.25
- Spring Farro Salad with Creamy Lemon Tahini Dressing **VV** \$6.50
- Spring Salad: Arugula, Asparagus, Green Bean, Radish, & Parmesan **V, GF** \$6.25
- Seasonal Salad (visit our website for options)



Spring Farro Salad with Creamy Tahini Dressing

SOUPS & STEWS

- Cream of Asparagus Soup **VV, GF** \$6.75
- Spring Vegetable Soup with Pesto **VV, GF** \$6.75
- Italian Wedding Soup with Beef \$6.75
- Chicken with Herbed Dumpling Stew \$8.00
- Seasonal Soup (visit our website for options)



Chicken with Herbed Dumpling Stew

SANDWICHES

- Chicken Pesto Croissant \$9.00
- Turkey & Swiss Sandwich with Grapes \$9.00
- Roast Beef & Cheddar Sandwich with Mango Chutney \$9.00
- Ham & Swiss Sandwich with Dill Pickle Aioli & Arugula \$9.00
- Warm Braised Short Rib Sandwich with Caramelized Onions & Arugula \$9.50
- Tuna Salad Sandwich \$9.00
- Grilled Spring Vegetable Sandwich with Goat Cheese **V** \$9.00
- Artichoke & White Bean Sandwich **VV** \$9.00
- Seasonal Sandwich (visit our website for options)
- (Gluten Free Bread available by request for additional cost)

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



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



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ENTREES

Meat

Chicken Sauté with Asparagus, Cherry Tomatoes, & Lemon Sauce **GF** \$14.00

Mushroom, Pea, & Artichoke Smothered Chicken **GF** \$14.00

Roasted Chicken with Cilantro, Mint, & Chiles **GF** \$13.50

Chicken with Rhubarb Butter **GF** \$13.50

Orecchiette with Chicken Sausage & Broccoli Rabe \$12.25

Hoisin Glazed Meatloaf \$13.00

Beef Braised with Champagne & Pears **GF** \$15.00

Fennel Brined Pork Loin **GF** \$14.50

Fish

Citrus Roasted Salmon with Spring Pea Sauce **GF** \$14.50

Vegetable

Vegetarian Enchiladas **V** \$12.25

Pesto Polenta with Thyme Roasted Mushrooms, Chickpeas, & Burrata **V, GF** (Vegan option available) \$13.50

Pappardelle with Spring Vegetables **V** (Vegan option available) \$13.50

Lemon Roasted Eggplant Tagine **VV, GF** \$12.25

Seasonal

Seasonal Entree (visit our website for options)



Pesto Polenta with Thyme Roasted Mushrooms, Chickpeas, & Burrata

SIDES

Quinoa with Preserved Lemon, Shaved Brussels, Toasted Walnuts, & Goat Cheese **V, GF** (Vegan option available) \$6.75

Herb & Lemon Orzo Salad **VV** \$5.75

Grilled Spring Vegetables **VV, GF** \$6.25

Roasted Asparagus with Lemon & Garlic **VV, GF** \$6.75

Ginger Sesame Bok Choy **VV, GF** \$6.25

Minted Spring Peas **VV, GF** \$5.75

Herb Roasted Potatoes **VV, GF** \$5.00

Rice **VV, GF** \$5.00



Citrus Roasted Salmon with Spring Pea Sauce

Farm to Feast

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Spring Menu

DESSERTS

Mini Desserts **V** \$6.25

Cookies & Bars **V** \$4.50

Meskouta - Moroccan Lemon Cake - Whole Cake,
Serves 10-12 **V** \$45.00

Vegan Chocolate Mousse with Spring Fruit **VV, GF** \$4.50

Cut Fresh Fruit Platter **VV, GF** \$5.75

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)



Meskouta - Moroccan Lemon Cake



Strawberry Mint Mocktail

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HORS D'OEUVRES

Meat

Chicken Satay with Choice of: Peanut Dipping Sauce, Sweet Thai Chili Sauce, or Lime Cream Sauce **GF** \$4.50

Chicken Pesto in Cucumber Cups **GF** \$4.75

Mortadella Mousse with Pistachios on Crostini \$4.50

Herb Crusted Seared Spring Lamb Bite **GF** \$5.75

Speared Roast Beef with Asparagus & Blue Cheese **GF** \$4.75

Fish

Crab, Mango, & Yuzu Salad in Cucumber Cups **GF** \$5.25

Tuna Tartare in Endive with Horseradish Sauce * **GF** \$5.00

Vegetable

Mini Pickled Beets & Goat Cheese on Herb & Flower Bed **V, GF** \$4.75

Strawberry, Basil, & Balsamic Bruschetta **V** \$4.25

Artichoke & Feta Tartlets **V** \$4.50

Sakura Deviled Eggs **V** \$4.25

Thai Pea Soup Shots **VV, GF** \$4.25

White Bean, Asparagus, & Artichoke Heart Spoons **VV, GF** \$4.50

Dilly Smashed Baby Potatoes with Cashew Horseradish Cream **VV, GF** \$4.25



Herb Crusted Seared Spring Lamb Bite



Strawberry, Basil, Balsamic Bruschetta

BAR/STATIONS

Hummus Bar **VV** \$9.00

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 \$11.25

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 \$11.25

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

[^] 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.



Sakura Deviled Eggs

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