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)

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)

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 $\lor 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)

Spring Menu





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

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 ∨ \$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)

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

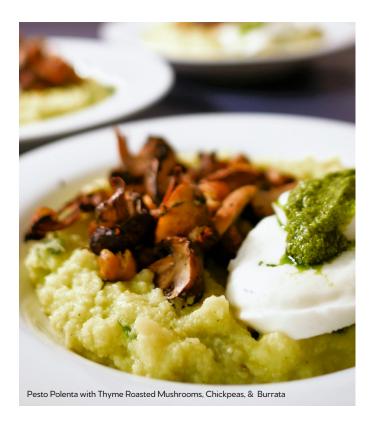
Ginger Sesame Bok Choy VV, GF \$6.25

Minted Spring Peas VV, GF \$5.75

Herb Roasted Potatoes VV, GF \$5.00

Rice VV, GF \$5.00

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)

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 \$4.50

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 \lor , GF \$4.75

Strawberry, Basil, & Balsamic Bruschetta $\lor 4.25

Artichoke & Feta Tartlets ∨ \$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

BARS/STATIONS

Hummus Bar √√ \$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

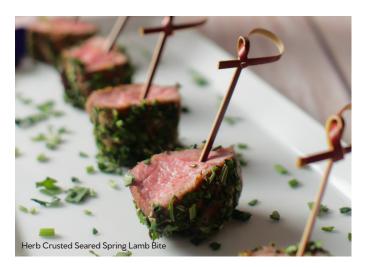
Noodles & Brown Rice (White available upon request)
Toppings: Seared Tuna, Tofu, Cabbage, Jalapeño Peppers,
Bamboo Shoots, Water Chestnuts, Shredded Carrots, Sautéed
Mushrooms, Pea Shoots, Green Onions, Thai Basil, & Cilantro

Crêpe Bar Action Station Δ \$11.25

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

- ^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







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

Farm Feast

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