



Holiday Menu

LUNCH SPECIALS

The DcMarVa \$20.00

Mumbo Sauce Mustard Glazed Ham GF
Old Bay Roasted Sweet Potatoes VV, GF
Eastern Shore Cornbread V
Green Beans VV, GF

Vegeticious \$18.00

Autumn Chopped Salad VV, GF
Wild Rice Stuffed Squash VV, GF
Balsamic Roasted Cauliflower VV, GF
Garlic Greens VV, GF

Happy Hanukkah \$22.00

Mustard & Herb Salmon GF
Roasted Root Vegetable Latkes with Apple Sauce & Sour Cream V
Carrot & Chickpea Salad with Toasted Pumpkin Seeds & Dill VV, GF
Green Beans Almondine VV, GF

ENTRÉE SALADS

Autumn Chopped Salad GF \$8.00

Crisp Chopped Apples, Pears, Romaine Lettuce, Crunchy Pecans, Bacon, Cranberries, & Feta with a Creamy Poppyseed Dressing (add Tofu \$3, add Chicken \$3, add Steak \$5, add Shrimp \$4)

Nicoise Salad \$12.00

Fresh Salmon or Seared Tuna, Purple Potatoes, Green Beans, Olives, Hard Boiled Eggs, & Frisee

*Dinner Portions Available Upon Request



Wild Rice Stuffed Squash



Nicoise Salad

Farm to Feast

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

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Holiday Menu

CREATE YOUR OWN MENU

Entrées

- Classic Carved Roast Turkey **GF** \$11.00
- Brisket with Roasted Carrots, Shallots, & Turnips **GF** \$12.00
(ask about our vegan seitan version!)
- Mustard-Bourbon Glazed Ham **GF** \$11.00
- Maple Glazed Chicken with Caramelized Onions & Pears **GF** \$13.50
- Slow Roasted Spiced Lamb with Sumac Onions **GF** \$14.00
- Mustard & Herb Salmon **GF** \$12.00
- Lasagna (serves 8-10) \$85
- Winter Root Vegetable **V**
- Classic Meat
- Carrot Osso Buco **VV, GF** \$12.00

Sides

- Spinach & Goat Cheese Salad with Pecans **V, GF** \$6.00
- Caesar Salad \$6.00
- Sautéed Peas with Spanish Onion & Garlic **VV, GF** \$5.50
- Glazed Carrots with Orange & Ginger **VV, GF** \$5.50
- Green Beans Almondine **VV, GF** \$5.50
- Classic Stuffing **V** \$5.75
- Roasted Root Vegetable Latkes **V** \$6.00
- Quinoa Pilaf with Roasted Winter Vegetables **VV, GF** \$6.00

Holiday Enhancements

- Biscuits, Corn Bread, or Dinner Rolls **V** \$2.25
- Orange & Cranberry Bread **V** (per loaf) \$11.00
- Chicken Gravy (per quart) \$17.00
- Pumpkin or Apple Pie (serves 8-10) **V** \$33
- Holiday Cookies **V** \$4.50
- Spiced Hot or Cold Apple Cider (per gallon) \$31
- Cinnamon Iced Tea (per gallon) \$31



Maple Glazed Chicken with Caramelized Onions & Pears



Carrot Osso Buco



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LITTLE BITES

Meat

Mini Chicken Pot Pies \$4.50

Mini Fried Chicken & Red Velvet Waffles with Chive Syrup Δ \$4.75

Red Wine Braised Short Rib & Mashed Potato on Edible Spoons Δ \$5.00

Mini Beef Wellington Puffs \$5.00

Beef Tenderloin Kabobs with Red Peppers & Onion GF \$4.50

Cranberry Glazed Turkey Meatballs \$4.00

Lamb Gyro on Miniature Pita \$4.50

Moroccan Lamb Kabobs with Fig, Apricot, & Peppers GF \$5.00

Roasted Pork Belly with Pickled Onions, Radish, & Blood Orange BBQ Sauce in Bao Buns \$5.00

Mini Stuffed Potato Skins with Cheddar & Smoked Bacon GF \$4.00

Crostini Trio \$5.00

Beef & Bleu, Harvest Vegetable & Cheese, & Caramelized Onion with Tomato Jam

Seafood

Smoked Salmon Deviled Eggs * GF \$4.50

Shrimp on Wooden Spoons with Harissa Cream Dipping Sauce GF \$5.00

Chili Lime Shrimp Wonton Cups \$4.75

Coconut Rum Shrimp with Sweet & Sour Dipping Sauce \$4.50

Tuna Tartare with Mango & Avocado on Rice Crackers * Δ GF \$5.00

Lobster Cobbler \$5.50

Lobster Arancini \$4.00

Scallop Aguachile GF \$5.00

Blinis Topped with Smoked Trout & Crème Fraîche * \$5.00

Mini Shellfish Cakes with Aioli \$4.75

Mini Hanukkah

Tiny Reubens \$4.50

Mini Knish V \$3.75

Mini Cheese Blintzes with Apple Butter V \$4.50

Mini Latkes with Sour Cream V \$5.00

Matzoh Ball Soup Shooters V \$4.50

Smoked Salmon & Cream Cheese Profiteroles \$5.00



Cranberry Glazed Turkey Meatballs



Mini Shellfish Cakes with Aioli

Vegan & Vegetarian

Mini Spanish Tortillas with Spicy Ketchup * V, GF \$4.50

Polenta with Fontina, Wild Mushrooms, Walnuts, & Thyme V, GF \$4.25

Wild Mushroom Profiteroles V \$4.00

Cherry Blossom Tarts V \$4.50

Cauliflower Fritters with Italian Salsa Rosa VV \$4.75

Thai Pumpkin Wonton Cups VV \$4.50

Pumpkin & Carrot Soup Shooters with Coconut Cream VV, GF \$4.25

Moroccan Spiced Carrot Salad on Spoons VV, GF \$3.75

Watermelon Radish Tacos with Sweet Potato Hummus & Microgreens VV, GF \$4.75

Vegetable Tikkis with Mint Chutney VV, GF \$3.75

^Δ 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.

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STATIONS

Small Plates Stations

Holiday Bites Station \$9.00

Sparkling Cranberry & Brie Bites on Rice Crackers, Maui Shrimp Spring Rolls, Roasted Red & Golden Beets with Tarragon & Walnuts on Olive Cashew Cream in Endive, Chicken Fontina Bites with Sun Dried Tomato

Focaccia Bar \$10.00

Served with Olive Oil, Shredded Cheese, Olives, Sautéed Mushrooms, Caramelized Onion, Pesto, & Marinara

Mac & Cheese Station \$12.00

Served with Bacon, Broccoli, Chives, & Sriracha

Pots, Jars, & Spreads Bar \$9.00

Pork Rilette, Salmon Mousse, Trout Dip, Fromage Fort, & House Made Jam

Holiday Desserts Station \$8.50

Rainbow Marzipan, Linzer Cookies, Chocolate Truffles, Peppermint Bark, & Sugar Cookies

*Take away bags available upon request

Action Stations

(Minimum 20. Require a server & a chef)

Shrimp & Grits Station \$15.00

Shrimp Pan Fried to Order, Creamy Grits, Herbs, Cheese, & Hot Peppers

Pasta Station \$15.00

Penne Pasta served with Meatballs, Mushrooms, Olives, Sautéed Vegetables, Parmesan, Pesto Drizzle, Marinara, & Alfredo Sauce

Carpaccio Station \$15.00

Sliced Beef, Fish, & Vegetable Carpaccio with Parmesan, Chives, Capers, Mayo, Dijon, Lemon, Olive Oil, Fennel, & Pomegranate made to order to your guest's specifications.



Holiday Bites Station - Sparkling Cranberry & Brie Bites



Holiday Desserts Station

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GRAZING TABLE

A grazing table is a feast for the eyes, not just the palate! Our chefs will come to your event two hours beforehand to build a customized, artfully decorated tablescape, featuring high-quality ingredients with a variety of textures, flavors and colors. For this reason, no two tables are made alike, giving your event a unique and memorable touch.

At Farm to Feast, we love this way of catering because it will certainly wow your guests with an elegant and abundant feast, while encouraging mingling between family, friends, colleagues—whoever! We would be happy to work with you to build a custom-themed grazing table to suit your event while highlighting some of our favorite seasonal hors d'oeuvres, flowers, fruits, dips, breads, meats, and cheeses. Please call us for inspiration for your next brunch, cocktail, or vegan gathering.

Some of our favorite tables include:

- Brunch
- Russian
- Mediterranean
- Italian
- Pan Asian
- Summer Harvest
- Vegan
- Anything Goes
- Dessert



Farm to Feast