

Summer Menu



SALADS

Tossed Green Salad **VV, GF** \$6.25

Grain Salad with Tomatoes & Cucumbers **VV** \$6.50

Heirloom Tomato, Beet, & Burrata Salad with Basil Oil **V, GF** \$9.00

Summer Salad: Arugula, Charred Corn, Roasted Grape, & Red Onion, with Cilantro Vinaigrette **VV, GF** \$6.25

Seasonal Salad (visit our website for options)



Heirloom Tomato, Beet, & Burrata Salad with Basil Oil

SOUPS & STEWS

Vichyssoise Soup **V, GF** \$6.75

Tomato Gazpacho **VV, GF** \$6.75

Summer Vegetable Chili **VV, GF** \$8.00

Chicken Tortilla Soup \$8.00

Seasonal Soup (visit our website for options)



Tomato Gazpacho

SANDWICHES

Grilled Chicken Sandwich with Walnut Parsley Pesto \$9.25

Turkey Sandwich with Ricotta, Red Peppers, & Arugula \$9.00

Roast Beef & Cheddar Sandwich with Herbed Mayo \$9.00

Green Goddess Sandwich with Salami & Mozzarella (vegetarian & vegan options available) \$9.00

Tuna Nicoise Sandwich \$9.00

Falafel-Spiced Chickpea & Tomato Sandwich **VV** \$9.00

Seasonal Sandwich (visit our website for options)

(gluten free bread available by request for additional cost)



Green Goddess Sandwich with Mozzarella



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

Farm to Feast

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

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Summer Menu



ENTREES

Meat

- Chicken with Grilled Peaches & Basil GF \$14.00
- BBQ Chicken GF \$13.50
- Jerk Chicken with Watermelon Salsa GF \$14.00
- Za'atar & Lemon Roasted Chicken GF \$13.50
- Chicken Puttanesca GF \$13.50
- Coffee & Chili Rubbed Flank Steak* GF \$15.25
- Roasted Pork Tenderloin with Sweet Balsamic Plum Sauces GF \$14.50
- Beef Empanadas \$13.50

Fish

- Salmon with Peach Salsa GF \$14.50
- Coconut-Lime Tilapia GF \$14.50
- Mediterranean Shrimp GF \$14.50

Vegetable

- Tomato, Chard, & Gruyere Tart V \$12.25
- Pappardelle with Summer Vegetables V (vegan option available) \$13.50
- Grilled Seitan with Grilled Peaches VV \$13.50
- Roasted Chickpea Ratatouille VV, GF \$12.25
- Sweet & Spicy Grilled Summer Squash VV, GF \$12.25
- Seasonal Entree (visit website for options)

SIDES

- Cumin-Lime Summer Vegetable Quinoa Salad VV, GF \$6.75
- Cucumber & Jicama Slaw VV, GF \$6.25
- Fresh Corn & Summer Vegetable Succotash VV, GF \$5.75
- Summer Pasta Salad VV \$5.75
- Summer Vegetables VV, GF \$6.25
- Classic Summer Potato Salad V, GF \$5.75
- Herb Roasted or Mashed Potatoes VV, GF \$5.00
- Rice VV, GF \$5.00



Mediterranean Shrimp



Sweet & Spicy Grilled Summer Squash

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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DESSERTS

Mini Desserts V \$6.25

Cookies & Bars V \$4.50

Grilled Peach Cobbler -

Whole Cobbler, Serves 10-12 V \$45.00

Stone Fruit Tarts with Honey & Black Pepper (Minimum 8) V \$6.25

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)



Stone Fruit Tarts with Honey & Black Pepper



Elderflower Blueberry Lime Fizz Mocktail

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HORS D'OEUVRES

Meat

Chicken Satay with Choice of: Pineapple-Habanero Salsa, Chimichurri, or Cucumber Yogurt Sauce **GF** \$4.50

BBQ Chicken Sliders \$4.75

Mango Chicken Bites with Basil Raita **GF** \$4.75

Balsamic, Fig, Bacon, & Goat Cheese Flatbread \$4.25

Slow Roasted Pork Belly & Grilled Peach Skewers **GF** \$4.75

Apricot Glazed Lamb Meatballs with Pistachio **GF** \$5.75

Roast Beef Buds with Horseradish Cream on Rice Crackers **GF** \$4.75

Taco Salad Lettuce Cups **GF** \$4.75

Fish

Salmon Skewers with Choice of: Pineapple-Habanero Salsa, Chimichurri, or Cucumber Yogurt Sauce **GF** \$5.25

Seafood Salad on Cucumber Canapés **GF** \$5.25

Vegetable

Fried Green Tomatoes with Chipotle Aioli **V** \$4.25

Lavender & Fig Tartlets with Goat Cheese Cream **V** \$4.50

Peach Salsa & Ricotta on Grilled Bread **V** \$4.50

Elote - Mini Mexican Street Corn **V, GF** \$4.25

Watermelon Feta Bites with Balsamic Drizzle **V, GF** \$4.25

Ricotta, Heirloom Tomato, & Micro Basil Spoons **V, GF** \$4.75

Choice of: Peach or Watermelon Gazpacho Shots **VV, GF** \$4.25

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

Mini Zucchini Cakes with Green Goddess Aioli **VV** \$4.25



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BARS/STATIONS

Heirloom Tomato Bar \$9.00

Variety of Heirloom Tomatoes with Italian Cheese Option, Assorted Aromatic Herbs, Salts, Oils, & Vinegars

Red Hot American Summer Station \$12.25

Tomato Gazpacho Shooters, Bite-Size Buffalo Chicken Sliders, Baby Corn Dogs, Mac & Cheese Muffins, & Watermelon Wedges with Mint

Build Your Own Luau Bar \$15.25

Sweet & Sour Meatballs, Hawaiian Macaroni Salad, Grilled Pineapple, Jalapeños, Hawaiian Cucumber & Vegetable Salad

Cookout Bar \$16.25

Hamburgers, Hot Dogs, Potato Salad, Corn on the Cob, Watermelon, Buns, & Condiments

Made to Order Guacamole Action Station Δ \$12.25

Fresh Avocado, Peaches or Mangoes, Grilled Corn, Tomatoes, Onions, Hot Peppers, Lime, & Cilantro with Tortilla Chips & Fresh Vegetables for Dipping

Made to Order Paella Action Station Δ \$18.00

Saffron Rice, Chicken, Shrimp, Bell Peppers, Zucchini, Peas, Tomatoes, Cilantro, & Creamy Garlic Sauce
(additional protein options available upon request)



Heirloom Tomato Bar



Red Hot American Summer Station



Build Your Own Luau Bar

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

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