



Summer Specials

June

Salad:

Cantaloupe & Cucumber Salad with Fresh Za'atar **V, GF** \$6.50

Soup:

Chilled Herbs and Greens **VV, GF** \$7.00

Sandwich:

Focaccia Muffuletta \$8.00

Entree:

Creol Salmon on Creamy Grits **GF** \$14.00

Pasta:

Mandarin Chicken Pasta Salad \$7.5

Dessert:

Vanilla Yogurt Panna Cotta with Balsamic Thyme Roasted Peaches **GF** \$6.00

Mocktail:

Elderflower Blueberry Lime Fizz **VV, GF** \$7.00

July

Salad:

Peach-Pecan Kale Salad with Hot-Honey Vinaigrette **V, GF** \$6.50

Soup:

Peruvian Seafood Stew with Cilantro Broth \$6.00

Sandwich:

Chickpea Salad Sandwich **V** \$8.00

Entree:

Miso and Gougougouh Roast Butter Chicken **GF** \$13.00

Pasta:

Fusilli with Pea Pesto, Cherry Tomatoes, & Seasonal Greens **VV** \$11.00

Dessert:

Little Key Lime Pies **V** \$35.00

Mocktail:

3-in-1 Agua Fresca **VV, GF** \$5.00

August

Salad:

Tomato Salad with Creme Fraiche and Olive Granola **V** \$7.00

Soup:

Chilled Cucumber **V** \$6.75

Sandwich:

Best BLT \$9.00

Entree:

Pork Chops with Radishes & Charred Scallions **GF** \$12.00

Pasta:

Cherry Tomato and Burrata Pasta **V** \$10.00

Dessert:

Banana Pudding Poke Cake **V** \$6.00

Mocktail:

Mock Mai Tai **VV, GF** \$6.00



Farm to Feast

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