



Fall Menu

SALADS

- Tossed Green Salad **VV, GF** \$5.50
- Fall Vegetable & Lentil Salad **VV, GF** \$8.95
- Autumn Harvest Chopped Salad with Creamy Poppyseed Dressing **V, GF** \$5.50
- Fall Salad with Figs, Beets, & Radishes **VV, GF** \$6.00
- Seasonal Salad (visit our website for options)

SOUPS & STEWS

- Carrot & Ginger Soup **VV, GF** \$6.00
- Three Squash Soup with Herbs & Parmesan **V, GF** \$6.00
- Beef Pasta Fagioli Stew \$7.00
- Chicken, Spinach, & Artichoke Stew **GF** \$7.00
- Seasonal Soup (visit our website for options)

SANDWICHES

- Autumn Apple Chicken Salad Croissant \$8.00
- Roast Beef & Provolone with Caramelized Onion Dijon Mayo \$8.00
- Ham & Swiss with Rosemary-Garlic Aioli \$8.00
- Warm Turkey, Cranberry, & Brie \$8.50
- Moroccan Carrot & Goat Cheese with Green Olive Tapenade **V** \$8.00
- Butternut Squash & Quick Pickled Beet with Chive Spread **VV** \$8.00
- Seasonal Sandwich (visit our website for options)
- (gluten free bread available by request for additional cost)



Fall Salad with Figs, Beets, & Radishes



Beef Pasta Fagioli Stew



Moroccan Carrot & Goat Cheese Sandwich with Green Olive Tapenade

Add Ons

- Fruit Salad **VV, GF** \$5.00
- Whole Fruit **VV, GF** \$2.00
- Chips & Dips (ask for options for dietary preferences) \$4.75
- Bread/Rolls/Biscuits with Butter **V** \$3.50
- Trail Mix **VV, GF** \$4.75
- Pickled Vegetables, Cheese, & Charcuterie Tray \$6.50



Fall Menu

ENTREES

Meat

- Lemon Rosemary Chicken GF \$12.50
- Maple Glazed Chicken with Caramelized Onion & Pears GF \$12.00
- Braised Chicken Thighs with Squash & Mustard Greens GF \$12.00
- Orecchiette with Chicken Sausage, Butternut Squash, & Goat Cheese \$11.00
- Balsamic Glazed Steak Tips & Mushrooms GF \$13.50
- Beef Bourguignon GF \$13.50
- Beef Stroganoff \$13.50
- Turkey Meatloaf with Cranberry Glaze \$12.00
- Pork Chops with Apples, Onions, & Rosemary GF \$12.00

Fish

- Lemon & Rosemary Baked Trout GF \$13.00
- Maple Glazed Salmon with Citrus GF \$13.00
- Sticky Honey Garlic Butter Shrimp & Broccoli GF \$12.00

Vegetable

- Butternut Squash & Sage Lasagna V (serves 8-10) V \$90.00
- Pumpkin Risotto V,GF (vegan option available) \$11.00
- Penne with Fennel in White Wine Pumpkin Sauce V (vegan option available) \$12.00
- Imam Bayildi VV, GF \$13.00
- Middle Eastern Stuffed Portobello Mushrooms VV, GF \$11.00
- Mediterranean Baked Sweet Potato with Chickpea & Garlic Sauce VV, GF \$10.00
- Tuscan White Bean Skillet VV, GF \$11.00
- Seasonal Entree (visit website for options)

SIDES

- Creamed Corn V \$5.00
- Fall Harvest Quinoa Salad VV, GF \$6.00
- Sauteed Kale & Carrot VV, GF \$5.00
- Braised Chard with Dried Cranberries VV, GF \$5.50
- Roasted Root Vegetables VV, GF \$6.00
- Zesty Grilled Squash & Mushrooms VV, GF \$5.00
- Herb Roasted Potatoes VV, GF \$5.50
- Rice VV, GF \$4.50



Braised Chicken Thighs with Squash & Mustard Greens



Mediterranean Baked Sweet Potato with Chickpea & Garlic Sauce



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



Fall Menu

DESSERTS

- Mini Desserts V \$5.50
- Cookies & Bars V \$4.00
- Apple Spiced Bundt Cake with Cider Glaze
Whole Cake (serves 10-12) V \$40.00
- Mini Apple, Pear, & Cranberry Crostata (Minimum 6) V \$5.00
- Cranberry Port Cookies (Minimum 6) V \$3.00
- Seasonal Dessert (visit our website for options)
- (vegan & gluten free dessert options available upon request)

BEVERAGES

- Soda \$2.00
- Water, Still & Sparkling \$1.75
- Fruit & Herb Infused Water \$2.50
- Juice \$2.25
- Coffee & Tea
Includes Creamer & Sugar
- 10-12 Cups (1/2 gallon) \$25.00
- 60-64 Cups (3 gallons) \$106.00
- Iced Tea (per gallon) \$28.00
- Lemonade (per gallon) \$28.00
- Seasonal Mocktail (visit our website for options)



Apple Spiced Bundt Cake with Cider Glaze



October Special Mocktail: Midnight Lemonade



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Fall Menu

HORS D'OEUVRES

Meat

Chicken Satay with Choice of: Mustard Cream Sauce, Hoisin Chili Sauce, or Fig Chutney **GF** \$4.00

Maple Glazed Apple & Chicken Sausage Bites **GF** \$4.00

Braised Short Rib Pierogi with Red Wine Reduction Sauce \$4.25

Mini Shepherd's Pies \$4.00

Lamb on Chive Waffle with Onion Cream & Pomegranate \$5.00

Brussels & Bacon Jam Lollipops **GF** \$4.25

Butternut Squash & Bacon Deviled Eggs **GF** \$3.75

Sausage Stuffing Muffins with Gravy Pipettes **Δ** \$4.25

Fish

Chili Lime Salmon Brochette **GF** \$4.75

Crab Stuffed Mushrooms **GF** \$5.00

Vegetable

Caramelized Onion & Bleu Cheese Tartlets **V** \$4.75

Pumpkin, Pomegranate, & Rosemary Puffs **V** \$4.00

Goat Cheese Croquettes with Spiced Membrillo **V** \$4.75

Stuffed Baby Peppers with Yogurt & Floral Honey **V, GF** \$4.00

Grilled Sweet Potato Wedges with Harissa Fry Sauce **VV, GF** \$3.75

Celery & Pear Soup Shots **VV, GF** \$3.75

Roasted Root Vegetable Kabobs **VV, GF** \$4.00

Black Bean, Corn, & Sweet Potato Lettuce Wraps **VV, GF** \$3.75



Brussels & Bacon Jam Lollipops



Lamb on Chive Waffle with Onion Cream & Pomegranate



Mini Shepherd's Pies



Stuffed Baby Peppers with Yogurt & Floral Honey



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Fall Menu

BARs/STATIONS

Fall Bites Station \$8.00

Apple, Bleu Cheese, & Tarragon Crostini, Tofu Dengaku Lollipops, Gingered Carrot Shooter, & Prosciutto Wrapped Figs

Fall Flatbreads Station \$10.00

Choice of Four:

Steak, Goat Cheese, & Roasted Brussels Sprouts

Shredded Chicken, Cheddar, & Apple Butter

Prosciutto, Fig, & Caramelized Onion with Arugula

Sesame Kale & Sriracha Shrimp

Ricotta, Pumpkin, Mushroom, & Herb Pesto V

Eggplant Puttanesca VV

(gluten free crust available upon request)

Loaded Oktoberfest Station Δ \$10.00

Base: Pretzel Bites - Soft, Whole Wheat, Gluten Free,

Cows in a Comforter

Toppings: Beer Cheese, Ranch, Mustard, Chocolate

Spices: Everything Seasoning, Himalayan Sea Salt, Garlic, & Parmesan

Apple Sundae Bar \$14.50

Base: Sweet & Tart Apple Slices

Sauces: Caramel, Chocolate, & Honey

Toppings: Nuts, Sprinkles, Pretzels, Cinnamon Sugar, Toffee Bits, Ginger, & Pumpkin Spice



Fall Bites Station



Fall Flatbreads Station

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

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