



# Fall Specials

## September

### Salad:

Last-of-the-Summer  
Farmers Market Salad **VV, GF** \$5.95

### Soup:

Senegalese Peanut Stew **VV, GF** \$5.95

### Sandwich:

Caprese Melt **V** \$8.00

### Entree:

Grilled Zucchini Parmigiana **V**  
(Serves 8-10) (vegan option available) \$90.00

### Pasta:

Pasta Alla Norma **V** \$10.00

### Dessert:

Pear & Blackberry Crumble (Serves 10-12) **V** \$54.00

### Mocktail:

Chasing Summer **V, GF** \$6.00

## October

### Salad:

Bitter Sweet Salad with Pears &  
Cranberry Vinaigrette **V, GF** \$5.50

### Soup:

Roasted Acorn Squash &  
Sweet Potato Soup **VV, GF** \$5.00

### Sandwich:

Smoked Turkey Muffuletta \$8.00

### Entree:

Vegan Shepherd's Pie (Serves 8-10) **VV** \$80.00

### Pasta:

Butternut Squash Ravioli **V** \$10.00

### Dessert:

Autumn Apple Strudel **V** \$5.00

### Mocktail:

Midnight Lemonade **VV, GF** \$5.00



Chasing Summer Mocktail

## November

### Salad:

Fall Harvest Salad with  
Pumpkin Goddess Dressing **VV, GF** \$5.50

### Soup:

Turkey Pot Pie Soup \$5.50

### Sandwich:

Thanksgiving Club (vegan option available) \$8.00

### Entree:

Pomegranate-Glazed Turkey  
with Roasted Fennel **GF** \$12.00

### Pasta:

Garlic Parmesan Kale Pasta **V** \$10.00

### Dessert:

Classic Pumpkin Pie (Serves 10) **V** \$30.00

Classic Apple Pie (Serves 10) **V** \$30.00

### Mocktail:

Autumn Harvest Punch **VV, GF** \$5.00



Garlic Parmesan Kale Pasta

# Farm to Feast

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

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# Fall Specials

## Buffet in a Box:

Choose one main course & one side for \$13.00\*

### Main Course:

Braised Chicken Thighs with Squash & Mustard Greens **GF**

Maple Glazed Salmon with Citrus **GF**

Sticky Honey Garlic Butter Shrimp & Broccoli **GF**

Balsamic Glazed Steak Tips & Mushrooms **GF**

Orecchiette with Butternut Squash & Goat Cheese **V**

Mediterranean Baked Sweet Potato with

Chickpeas & Garlic Sauce **VV,GF**

### Side Dish:

Garlic Bread **V**

Zesty Squash & Mushrooms **VV,GF**

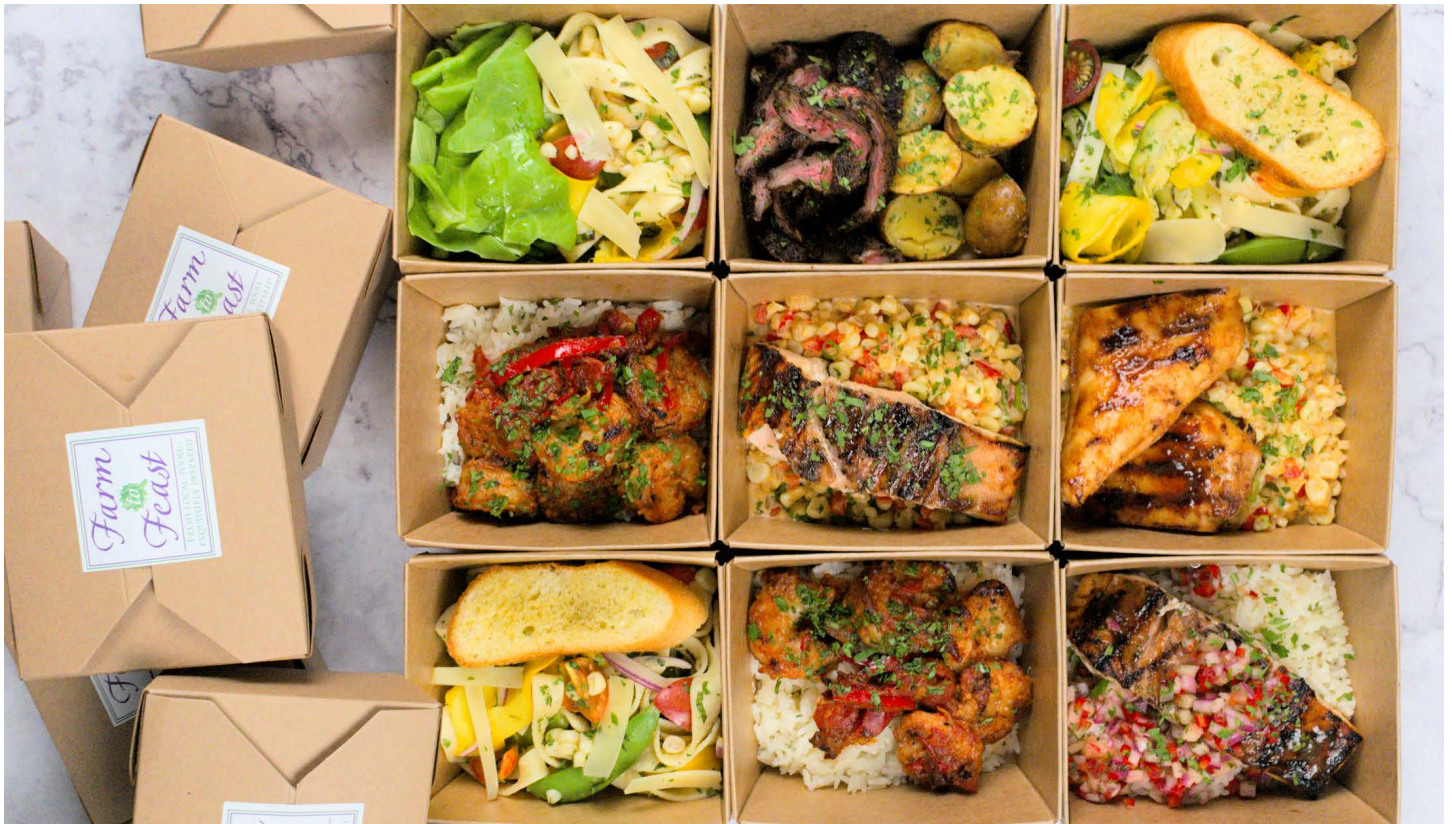
Steamed Rice **VV,GF**

Roasted Root Vegetables **VV,GF**

Seasonal Green Salad **VV,GF**



\*tax and delivery charges apply, 6 person minimum



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# Fall Specials

## New Virtual Reality Dinner: Socially Distanced Packages

### The Full Monty

#### Choice of Hors D'oeuvres box:

(Choice of one)

#### Meat Eaters Box:

Maple Glazed Apple & Chicken Sausage Bites, Crab Stuffed Mushrooms, Stuffed Baby Peppers with Yogurt & Floral Honey **GF**

#### Vegan Box:

Celery & Pear Soup Shots, Roasted Root Vegetable Kabobs, Black Bean, Corn, & Sweet Potato Lettuce Wraps **VV, GF**

#### Classic Cheese & Charcuterie

(Contains nuts and gluten)

#### Choice of Main Course:

##### Entree:

(Choice of one)

Poached Salmon **GF**

Lemon Rosemary Chicken **GF**

Tuscan White Bean Skillet **VV, GF**

##### Side:

(Choice of one)

Roasted Root Vegetables **VV, GF**

Winter Squash Pasta **VV**

Herbed Rice **VV, GF**

Price Per Person + Tax: \$30

### Oktoberfest Cider Party

Soft Pretzels with a Choice of three dipping options: Beer Cheese, Ranch, Mustard, Chocolate, Everything Seasoning, Himalayan Sea Salt, Garlic, or Parmesan **V**  
Mulled Cider **VV, GF**

Apple and Cranberry Strudel with Caramel Cream **V**

Price Per Person + Tax: \$20



Classic Cheese & Charcuterie

### Tea For Two:

#### All Inclusive Tea Party:

Black & Herbal Hot Tea with Cream and Sugar **VV, GF**

3 Types of Tea Sandwiches (ask for options)

Scones with Cream & House Made Jam **V** 3 Types of

Pastries (ask for options) **V**

Mini Quiches (ask for options)

Price Per Person + Tax: \$22-\$25



Tea Sandwiches

