



Holiday Menu

LITTLE BITES

Meat

- Mini Chicken Pot Pies \$4.75
- Mini Fried Chicken & Red Velvet Waffles with Chive Syrup Δ \$5.00
- Red Wine Braised Short Rib & Mashed Potato on Edible Spoons Δ \$5.75
- Mini Beef Wellington Puffs \$5.25
- Mini Stuffed Potato Skins with Cheddar & Smoked Bacon GF \$4.25
- Sausage Stuffing Muffins with Gravy Pipettes Δ \$5.00
- Cranberry Glazed Turkey Meatballs \$4.25
- Moroccan Lamb Kabobs with Fig, Apricot, & Peppers GF \$5.25

Seafood

- Smoked Salmon Deviled Eggs * GF \$4.75
- Shrimp with Harissa Cream Dipping Sauce GF \$5.25
- Coconut Shrimp with Sweet & Sour Dipping Sauce \$4.75
- Tuna Tartare with Mango & Avocado on Crispy Rice * Δ GF \$5.25
- Lobster Cobbler \$5.75
- Scallop Aguachile GF \$5.25
- Blinis Topped with Smoked Trout & Crème Fraîche * \$5.25

Mini Hanukkah

- Tiny Reubens \$4.75
- Mini Knish V \$5.25
- Mini Cheese Blintzes with Apple Butter V \$4.75
- Mini Latkes with Sour Cream V \$5.25
- Smoked Salmon & Cream Cheese Profiteroles \$5.25



Red Wine Braised Short Rib & Mashed Potato on Edible Spoons



Scallop Aguachile

Vegan & Vegetarian

- Mini Spanish Tortillas with Spicy Ketchup * V, GF \$4.75
- Polenta with Fontina, Wild Mushrooms, Walnuts, & Thyme V, GF \$4.50
- Wild Mushroom Profiteroles V \$4.25
- Cherry Blossom Tarts V \$4.75
- White Truffle Potato Croquettes V \$4.75
- Cauliflower Fritters with Italian Salsa Rosa VV \$5.00
- Pumpkin & Carrot Soup Shooters with Coconut Cream VV, GF \$4.50
- Moroccan Spiced Carrot Salad on Spoons VV, GF \$4.00
- Watermelon Radish Tacos with Sweet Potato Hummus & Microgreens VV, GF \$5.00
- Vegetable Tikkis with Mint Chutney VV, GF \$4.00

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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SHORT PLATES

Instead of only serving one main dish, why not offer multiple entree options in smaller portions for your guests to try? Short plates are something between hors d'oeuvres and full entrees—Think tapas. The warm plates are prepared to order and served at chef-attended stations. Cold dishes can be served without an attendant. Your guests have the flexibility to go and grab food at any of our stations at their leisure.

Warm

Duck Confit **GF** \$10.00

Cannellini Beans, Wilted Kale, Orange Gastric, & Crispy Onion

Chicken Roulade \$9.00

Stuffed with Savory Greens & Fruit Stuffing, Served with Sage and Cranberry Brittle

Polpette \$9.00

Meatball, Tomato Sauce, Fresh Basil, & Parmesan Shavings

Korean Glazed Chicken **GF** \$9.00

Crispy Fried Onion, Kimchi Fried Rice, Pickled Cucumber Salad, & Sesame Seeds

Braised Beef **GF** \$10.00

Horseradish Mashed Potatoes, Red Wine Demi-Glace, & Rosemary-Parmesan Crisps

Roasted Pork Belly \$8.00

Pickled Onions, Radish, & Blood Orange BBQ Sauce in Bao Buns

Grilled Cauliflower **VV** \$9.00

Winter Pesto, Cannellini Beans, Chili Flakes, & Shallots

Beyond Beef Köfte **VV, GF** \$9.00

Pear & Cucumber Salad with Sumac Onion & Beet Tahini

Room Temperature

Tuna Tartare **GF** \$10.00

Cucumber, Mango Salad Topped with Wasabi-Dragon Fruit Drizzle, Sesame Seeds, & Potato Crisps

Jumbo Shrimp Salad \$10.00

Avocado, Butter Lettuce, & Brioche Bun

Thai Beef Salad **GF** \$10.00

Broccoli, Ginger, Spring Onion, & Red Cabbage Salad

Coronation Chicken Salad **GF** \$8.00

Cucumber, Bell Peppers, & Pepitas

Composed Caesar Salad **V** \$7.00

Cherry Tomatoes, Croutons, & Parmesan Cheese



Beyond Beef Köfte



Thai Beef Salad



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

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STATIONS

Small Plates Stations

Holiday Bites Station \$12.00

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 Phyllo Cups with Spinach & Mushrooms

Focaccia Bar **V** \$11.00

3 Types of Focaccia (Herb, Caramelized, & Roasted Tomato)
Dips: Olive Oil, Pesto, Marinara, & Olive Tapenade

Mac & Cheese Station \$13.00

Toppings: Bacon, Broccoli, Chives, & Sriracha

Pots, Jars, & Spreads Bar \$11.00

Pork Rilletes, Salmon Mousse, Trout Dip, Fromage Fort, Sweet Potato Butter & House Made Jam, Crackers, Bread, Cucumber Cups

Holiday Desserts Station \$9.50

Italian Rainbow Cookies, Linzer Cookies, Chocolate Truffles, Peppermint Bark, & Sugar Cookie

*Take away bags available upon request

Action Stations

(Minimum 20. Require a server & a chef)

Shrimp & Grits Station \$17.00

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

Carpaccio Station **GF** \$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 TABLES OR GRAZING BOARDS

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. If you aren't ready for the full grazing table experience, grazing boards can be made for as little as 10 people. 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



Brunch Board



Vegan Grazing Table



Anything Goes Grazing Table



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Holiday Menu

BREAKFAST/BRUNCH

Assorted Pastry Platter **V** \$5.50

Breakfast Breads: Zucchini, Lemon & Blueberry Poppy Seed, Pumpkin Bread, & Gingerbread (feeds 10-12 per loaf) **V** \$15.00

Pumpkin Cinnamon Rolls **V** \$3.00

Yogurt Parfait **V** \$5.00

Breakfast Tartines **V** \$6.00

Caramel Apple Bread Pudding **V** \$7.00

Gingerbread French Toast Casserole **V** \$10.00

Omelet Cups **V** \$10.00

Maple Pecan Overnight Oatmeal **VV, GF** \$6.00

Cranberry Orange Chia Pudding **VV, GF** \$6.00

Scrambled Eggs with Bacon & Hash Browns **GF** \$10.00

Spinach, Chorizo, Egg & Cheese Brunch Braid (serves 2) \$20.00

Fennel Shakshouka **V, GF** \$10.00

Maple Roasted Acorn Squash Bowl (sweet or savory available) (serves 1-2) **VV, GF** \$10.00

Portobello Mushroom & Spinach Benedict **VV** \$10.00

Breakfast Enhancements:

Cut Fruit **VV, GF** \$5.00

Fruit Salad **VV, GF** \$6.50

Bacon **GF** \$4.00

Turkey Bacon **GF** \$5.00

Pork Breakfast Sausage **GF** \$3.00

Chicken Breakfast Sausage **GF** \$4.00

Breakfast Potatoes or Sweet Potato Hash **VV, GF** \$5.00

Mini Brunch Party:

Mini French Toast Bites **V** \$4.00

Mini Assorted Quiche **V** \$4.00

Egg & Cheese Sliders **V** \$4.50

Canadian Bacon, Egg & Cheese Sliders \$4.75

Candied Bacon **GF** \$3.00

Mini Chicken & Waffles \$4.75

Mini Yogurt Parfaits **V, GF** \$4.00

Silver Dollar Pancakes with Berries **V** \$4.00



Maple Roasted Acorn Squash Bowl



Portobello Mushroom & Spinach Benedict



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PACKAGES

(10 person minimum. Unfortunately we cannot offer substitutions on these packages.)

The DMV \$24.00

Mumbo Sauce Glazed VA Ham GF

Old Bay Roasted Sweet Potatoes VV, GF

Eastern Shore Cornbread V

Green Beans VV, GF

Vegeticious \$21.00

Autumn Chopped Salad VV, GF

Wild Rice Stuffed Squash VV, GF

Balsamic Roasted Cauliflower VV, GF

Garlic Greens VV, GF

Happy Hanukkah \$26.00

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)

Kale Salad VV, GF \$8.00

Kale, Sweet Potato, Roasted Chickpeas, Pumpkin Seeds, Red Beets, Watermelon Radish, & Cranberry Dressing (add Tofu \$3, add Chicken \$3, add Steak \$5, add Shrimp \$4)

Nicoise Salad GF \$12.00

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

Mango Caprese V, GF \$10.00

Mango, Fresh Mozzarella, Endive, & Basil Vinaigrette (add Tofu \$3, add Chicken \$3, add Steak \$5, add Shrimp \$4)

*Dinner Portions Available Upon Request



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ENTRÉES

- Classic Carved Roast Turkey **GF** \$13.00
- Brisket with Roasted Carrots, Shallots, & Turnips **GF** \$14.00
(ask about our vegan seitan version!)
- Mustard-Bourbon Glazed Ham **GF** \$12.00
- Maple Glazed Chicken with Caramelized Onions & Pears **GF** \$14.50
- Slow Roasted Spiced Lamb with Sumac Salad **GF** \$14.00
- Mustard & Herb Salmon **GF** \$14.00
- Lasagna (serves 8-10) \$88.00
- Winter Root Vegetable **V**
- Classic Meat
- Carrot Osso Buco **VV, GF** \$13.00

SIDES

- Spinach & Goat Cheese Salad with Pecans **V, GF** \$6.25
- Caesar Salad \$6.25
- Sautéed Peas with Spanish Onion & Garlic **VV, GF** \$5.75
- Glazed Carrots with Orange & Ginger **VV, GF** \$5.75
- Green Beans Almondine **VV, GF** \$5.75
- Classic Stuffing **V** \$6.00
- Roasted Root Vegetable Latkes **V** \$6.25
- Quinoa Pilaf with Roasted Winter Vegetables **VV, GF** \$6.25

HOLIDAY ENHANCEMENTS

- Biscuits, Corn Bread, or Dinner Rolls **V** \$2.25
- Chicken Gravy (per quart) \$18.00
- Dips: Cranberry Jalapeno **V**, BLT, Green Goddess **VV** OR White Bean & Arugula **VV**, Served with Crackers or Potato Chips \$4.50



Maple Glazed Chicken with Caramelized Onions & Pears



Classic Meat Lasagna



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DESSERT

- Orange & Cranberry Bread **V** (per loaf) \$18.00
- Pumpkin or Apple Pie **V** (serves 8-10) \$33.00
- Eggnog Custard Pie **V** \$33.00
- Red Velvet Peppermint Bark Cake **V** \$45.00
- Holiday Cookies **V** \$4.50
- Chocolate Cranberry Mini Cakes **VV, GF** \$4.50
- Mini Vegan or Gluten Free Cupcakes \$3.00
- Macarons **GF** \$2.00

DRINKS

- Spiced Hot or Cold Apple Cider (per gallon) \$31.00
- Cinnamon Iced Tea (per gallon) \$31.00
- Cranberry & Pomegranate Tea (per gallon) \$31.00
- Cranberry Mule Mocktail (per gallon) \$31.00

HEAT AND EAT

When the holiday season starts rolling, sometimes you need someone else's home cooked meal to keep you grounded. These breakfasts and entrees are designed to feed 6-8, made to be reheated in your own home or kept frozen and warmed up later.

- Baked French Toast **V** \$50.00
- Croissant Bread Pudding **V** \$50.00
- Chicken Crescent Wreath \$60.00
- Chicken, Mushroom, & Wild Rice **GF** \$70.00
- Beef Taco Bake **GF** \$60.00
- Bo Kho (Vietnamese Stew) **GF** \$88.00
- Meat or Vegetable Lasagna \$88.00
- Sweet Potato Curry **VV GF** \$60.00
- Mexican Street Corn & Potato Bake **VV GF** \$60.00



Red Velvet Peppermint Bark Cake



Cranberry Mule Mocktail

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