



# Spring Menu

## SALADS

- Tossed Green Salad **VV, GF** \$5.50
- Spring Farro Salad with Creamy Lemon Tahini Dressing **VV** \$5.75
- Spring Salad: Arugula, Asparagus, Green Bean, Radish, & Parmesan **V, GF** \$5.50
- Seasonal Salad (visit our website for options)



Spring Farro Salad with Creamy Tahini Dressing

## SOUPS & STEWS

- Cream of Asparagus Soup **VV, GF** \$6.00
- Spring Vegetable Soup with Pesto **VV, GF** \$6.00
- Italian Wedding Soup with Beef \$6.00
- Chicken with Herbed Dumpling Stew \$7.00
- Seasonal Soup (visit our website for options)



Chicken with Herbed Dumpling Stew

## SANDWICHES

- Chicken Pesto Croissant \$7.85
- Turkey & Swiss Sandwich with Grapes \$7.85
- Roast Beef & Cheddar Sandwich with Mango Chutney \$7.85
- Ham & Swiss Sandwich with Dill Pickle Aioli & Arugula \$7.85
- Warm Braised Short Rib Sandwich with Caramelized Onions & Arugula \$8.50
- Tuna Salad Sandwich \$7.85
- Grilled Spring Vegetable Sandwich with Goat Cheese **V** \$7.85
- Artichoke & White Bean Sandwich **VV** \$7.85
- Seasonal Sandwich (visit our website for options)
- (Gluten Free Bread available by request for additional cost)

## 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 **GF** \$6.50



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



# Spring Menu

## ENTREES

### Meat

Chicken Sauté with Asparagus, Cherry Tomatoes, & Lemon Sauce **GF** \$12.50

Mushroom, Pea, & Artichoke Smothered Chicken **GF** \$12.50

Roasted Chicken with Cilantro, Mint, & Chiles **GF** \$12.00

Chicken with Rhubarb Butter **GF** \$12.00

Orecchiette with Chicken Sausage & Broccoli Rabe \$11.00

Hoisin Glazed Meatloaf \$11.50

Beef Braised with Champagne & Pears **GF** \$13.50

Fennel Brined Pork Loin **GF** \$13.00

### Fish

Citrus Roasted Salmon with Spring Pea Sauce **GF** \$13.00

### Vegetable

Vegetarian Enchiladas **V** \$11.00

Pesto Polenta with Thyme Roasted Mushrooms, Chickpeas, & Burrata **V, GF** (Vegan option available) \$12.00

Pappardelle with Spring Vegetables **V** (Vegan option available) \$12.00

Lemon Roasted Eggplant Tagine **VV, GF** \$11.00

### Seasonal

Seasonal Entree (visit our website for options)

## SIDES

Quinoa with Preserved Lemon, Shaved Brussels, Toasted Walnuts, & Goat Cheese **V, GF** (Vegan option available) \$6.00

Herb & Lemon Orzo Salad **VV** \$5.00

Grilled Spring Vegetables **VV, GF** \$5.50

Roasted Asparagus with Lemon & Garlic **VV, GF** \$6.00

Ginger Sesame Bok Choy **VV, GF** \$5.50

Minted Spring Peas **VV, GF** \$5.00

Herb Roasted Potatoes **VV, GF** \$4.50

Rice **VV, GF** \$4.50



Pesto Polenta with Thyme Roasted Mushrooms, Chickpeas, & Burrata



Citrus Roasted Salmon with Spring Pea Sauce

*Farm to Feast*

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# Spring Menu

## DESSERTS

- Mini Desserts V \$5.00
- Cookies & Bars V \$4.00
- Meskouta - Moroccan Lemon Cake - Whole Cake,  
Serves 10-12 V \$40.00
- Vegan Chocolate Mousse with Spring Fruit VV, GF \$4.00
- Cut Fresh Fruit Platter VV, GF \$5.00
- 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 (½ 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)



Meskouta - Moroccan Lemon Cake



Strawberry Mint Mocktail

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## HORS D'OEUVRES

### Meat

Chicken Satay with Choice of: Peanut Dipping Sauce, Sweet Thai Chili Sauce, or Lime Cream Sauce **GF** \$4.00

Chicken Pesto in Cucumber Cups **GF** \$4.25

Mortadella Mousse with Pistachios on Crostini \$4.00

Herb Crusted Seared Spring Lamb Bite **GF** \$5.00

Speared Roast Beef with Asparagus & Blue Cheese **GF** \$4.25

### Fish

Crab, Mango, & Yuzu Salad in Cucumber Cups **GF** \$4.75

Tuna Tartare in Endive with Horseradish Sauce \* **GF** \$4.50

### Vegetable

Mini Pickled Beets & Goat Cheese on Herb & Flower Bed **V, GF** \$4.25

Strawberry, Basil, & Balsamic Bruschetta **V** \$3.75

Artichoke & Feta Tartlets **V** \$4.00

Sakura Deviled Eggs **V** \$3.75

Thai Pea Soup Shots **VV, GF** \$3.75

White Bean, Asparagus, & Artichoke Heart Spoons **VV, GF** \$4.00

Dilly Smashed Baby Potatoes with Cashew Horseradish Cream **VV, GF** \$3.75



Herb Crusted Seared Spring Lamb Bite



Strawberry, Basil, Balsamic Bruschetta

## BAR/STATIONS

Hummus Bar **VV** \$8.00

Regular Hummus, Beet Hummus, Sweet Pea Hummus, & Ginger Turmeric Hummus

Toppings: *Sun Dried Tomatoes, Hot Peppers, Spiced Chickpeas, Strawberries, & Herbs*

To Dip: *Pita Chips, Baby Vegetables, Crostinis, & Lettuce Leaves*

Noodles & Rice Bar \$10.00

Noodles & Brown Rice (White available upon request)

Toppings: *Seared Tuna, Tofu, Cabbage, Jalapeño Peppers, Bamboo Shoots, Water Chestnuts, Shredded Carrots, Sautéed Mushrooms, Pea Shoots, Green Onions, Thai Basil, & Cilantro*

Crêpe Bar Action Station  $\Delta$  \$10.00

Toppings: *Sliced Chicken, Sliced Ham, Seasoned Tofu, Shredded Cheese, Asparagus, Sautéed Mushrooms, Pesto, Herbs, & Béchamel*

<sup>^</sup> 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.



Sakura Deviled Eggs

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