

# Summer Menu



## SALADS

Tossed Green Salad **VV, GF** \$5.50

Grain Salad with Tomatoes & Cucumbers **VV** \$5.75

Heirloom Tomato, Beet, & Burrata Salad with Basil Oil **V, GF** \$8.00

Summer Salad: Arugula, Charred Corn, Roasted Grape, & Red Onion, with Cilantro Vinaigrette **VV, GF** \$5.50

Seasonal Salad (visit our website for options)



Heirloom Tomato, Beet, & Burrata Salad with Basil Oil

## SOUPS & STEWS

Vichyssoise Soup **V, GF** \$6.00

Tomato Gazpacho **VV, GF** \$6.00

Summer Vegetable Chili **VV, GF** \$7.00

Chicken Tortilla Soup \$7.00

Seasonal Soup (visit our website for options)



Tomato Gazpacho

## SANDWICHES

Grilled Chicken Sandwich with Walnut Parsley Pesto \$8.25

Turkey Sandwich with Ricotta, Red Peppers, & Arugula \$7.85

Roast Beef & Cheddar Sandwich with Herbed Mayo \$7.85

Green Goddess Sandwich with Salami & Mozzarella (vegetarian & vegan options available) \$7.85

Tuna Nicoise Sandwich \$7.85

Falafel-Spiced Chickpea & Tomato Sandwich **VV** \$7.85

Seasonal Sandwich (visit our website for options)

(gluten free bread available by request for additional cost)



Green Goddess Sandwich with Mozzarella



## 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

*Farm to Feast*

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

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# Summer Menu



## ENTREES

### Meat

- Chicken with Grilled Peaches & Basil GF \$12.50
- BBQ Chicken GF \$12.00
- Jerk Chicken with Watermelon Salsa GF \$12.50
- Za'atar & Lemon Roasted Chicken GF \$12.00
- Chicken Puttanesca GF \$12.00
- Coffee & Chili Rubbed Flank Steak\* GF \$13.50
- Roasted Pork Tenderloin with Sweet Balsamic Plum Sauces GF \$13.00
- Beef Empanadas \$12.00

### Fish

- Salmon with Peach Salsa GF \$13.00
- Coconut-Lime Tilapia GF \$13.00
- Mediterranean Shrimp GF \$13.00

### Vegetable

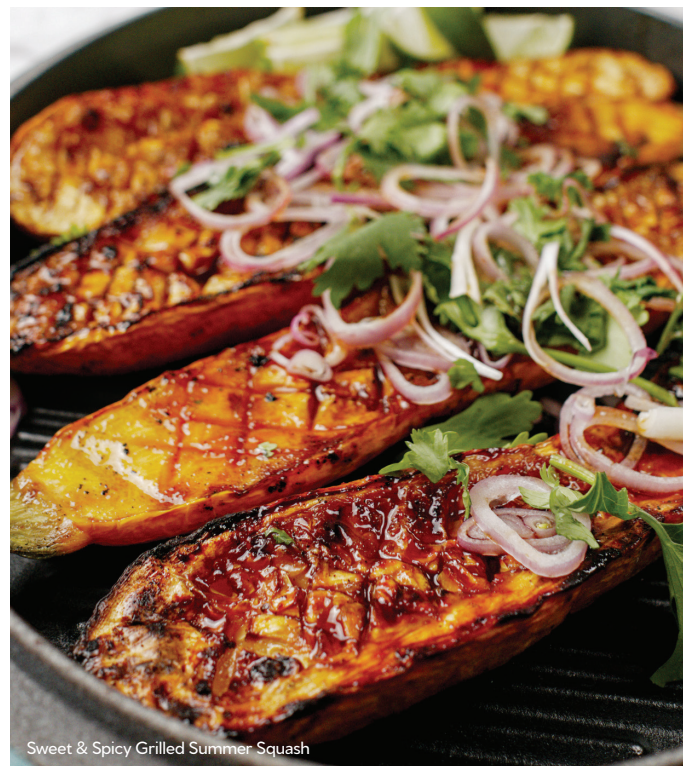
- Tomato, Chard, & Gruyere Tart V \$11.00
- Pappardelle with Summer Vegetables V (vegan option available) \$12.00
- Grilled Seitan with Grilled Peaches VV \$12.00
- Roasted Chickpea Ratatouille VV, GF \$11.00
- Sweet & Spicy Grilled Summer Squash VV, GF \$11.00
- Seasonal Entree (visit website for options)

## SIDES

- Cumin-Lime Summer Vegetable Quinoa Salad VV, GF \$6.00
- Cucumber & Jicama Slaw VV, GF \$5.50
- Fresh Corn & Summer Vegetable Succotash VV, GF \$5.00
- Summer Pasta Salad VV \$5.00
- Summer Vegetables VV, GF \$5.50
- Classic Summer Potato Salad V, GF \$5.00
- Herb Roasted or Mashed Potatoes VV, GF \$5.50
- Rice VV, GF \$4.50



Mediterranean Shrimp



Sweet & Spicy Grilled Summer Squash

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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# Summer Menu

## DESSERTS

Mini Desserts V \$5.50

Cookies & Bars V \$4.00

Grilled Peach Cobbler -  
Whole Cobbler, Serves 10-12 V \$40.00

Stone Fruit Tarts with Honey & Black Pepper (Minimum 8) V \$5.50

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)



Stone Fruit Tarts with Honey & Black Pepper



Elderflower Blueberry Lime Fizz Mocktail

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## HORS D'OEUVRES

### Meat

Chicken Satay with Choice of: Pineapple-Habanero Salsa, Chimichurri, or Cucumber Yogurt Sauce **GF** \$4.00

BBQ Chicken Sliders \$4.25

Mango Chicken Bites with Basil Raita **GF** \$4.25

Balsamic, Fig, Bacon, & Goat Cheese Flatbread \$3.75

Slow Roasted Pork Belly & Grilled Peach Skewers **GF** \$4.25

Apricot Glazed Lamb Meatballs with Pistachio **GF** \$5.00

Roast Beef Buds with Horseradish Cream on Rice Crackers **GF** \$4.25

Taco Salad Lettuce Cups **GF** \$4.25

### Fish

Salmon Skewers with Choice of: Pineapple-Habanero Salsa, Chimichurri, or Cucumber Yogurt Sauce **GF** \$4.75

Seafood Salad on Cucumber Canapés **GF** \$4.75

### Vegetable

Fried Green Tomatoes with Chipotle Aioli **V** \$3.75

Lavender & Fig Tartlets with Goat Cheese Cream **V** \$4.00

Peach Salsa & Ricotta on Grilled Bread **V** \$4.00

Elote - Mini Mexican Street Corn **V, GF** \$3.75

Watermelon Feta Bites with Balsamic Drizzle **V, GF** \$3.75

Ricotta, Heirloom Tomato, & Micro Basil Spoons **V, GF** \$4.25

Choice of: Peach or Watermelon Gazpacho Shots **VV, GF** \$3.75

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

Mini Zucchini Cakes with Green Goddess Aioli **VV** \$3.75



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# Summer Menu

## BARS/STATIONS

### Heirloom Tomato Bar \$8.00

Variety of Heirloom Tomatoes with Italian Cheese Option, Assorted Aromatic Herbs, Salts, Oils, & Vinegars

### Red Hot American Summer Station \$11.00

Tomato Gazpacho Shooters, Bite-Size Buffalo Chicken Sliders, Baby Corn Dogs, Mac & Cheese Muffins, & Watermelon Wedges with Mint

### Build Your Own Luau Bar \$13.50

Sweet & Sour Meatballs, Hawaiian Macaroni Salad, Grilled Pineapple, Jalapeños, Hawaiian Cucumber & Vegetable Salad

### Cookout Bar \$14.50

Hamburgers, Hot Dogs, Potato Salad, Corn on the Cob, Watermelon, Buns, & Condiments

### Made to Order Guacamole Action Station $\Delta$ \$11.00

Fresh Avocado, Peaches or Mangoes, Grilled Corn, Tomatoes, Onions, Hot Peppers, Lime, & Cilantro with Tortilla Chips & Fresh Vegetables for Dipping

### Made to Order Paella Action Station $\Delta$ \$16.00

Saffron Rice, Chicken, Shrimp, Bell Peppers, Zucchini, Peas, Tomatoes, Cilantro, & Creamy Garlic Sauce  
(additional protein options available upon request)



Heirloom Tomato Bar



Red Hot American Summer Station



Build Your Own Luau Bar

<sup>A</sup> Requires a chef onsite and cannot be made for drop-off food.

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