



# Winter Menu

## SALADS

- Tossed Green Salad **VV, GF** \$6.25
- Grilled Fennel & Pear Salad with Herbed Ricotta **V, GF** \$6.50
- Winter Salad with Pomegranate Seeds & Citrus **VV, GF** \$6.25
- Winter Cobb Salad **V, GF** \$6.25
- Seasonal Salad (visit our website for options)



Winter Cobb Salad

## SOUPS & STEWS

- Creamy Tomato **VV, GF** \$6.75
- Coconut Red Curry Stew **VV, GF** \$6.75
- White Bean & Kale with Ham **GF** \$6.75
- Chicken & Root Vegetable Stew **GF** \$8.00
- Seasonal Soup (visit our website for options)



Coconut Red Curry Stew

## SANDWICHES

- Citrus & Celery Chicken Salad \$9.00
- Hot Roasted Chicken, Roasted Red Peppers, Spinach, Garlic Aioli, & Fresh Mozzarella \$9.50
- Turkey & Swiss with Rosemary Aioli \$9.00
- Roast Beef & Cheddar with Cranberry Mustard Spread \$9.00
- Ham & Cheddar with Pineapple Aioli \$9.00
- Tuna Nicoise \$9.00
- Tomato Jam, Mozzarella, & Arugula with Balsamic Reduction **V** \$9.00
- Roasted Root Vegetables with Winter Greens & Sesame Spread **VV** \$9.00
- Seasonal Sandwich (visit our website for options)
- (gluten free bread available by request for additional cost)



Roasted Root Vegetables with Winter Greens & Sesame Spread

## Add Ons

- Fruit Salad **VV, GF** \$5.50
- Whole Fruit **VV, GF** \$2.25
- Chips & Dips (ask for options for dietary preferences) \$5.25
- Bread/Rolls/Biscuits with Butter **V** \$4.00
- Trail Mix **VV, GF** \$5.25
- Pickled Vegetables, Cheese, & Charcuterie Tray \$8.50





# Winter Menu

## ENTREES

### Meat

- Immunity Chicken: Chicken with Turmeric, Ginger, & Garlic on Kale **GF** \$14.00
- Chicken Mirabella **GF** \$13.50
- Orange Chipotle Chicken **GF** \$13.50
- Szechuan Pepper Beef Noodles \$13.50
- Curry Spiced Beef Kabobs with Watercress Radish Raita **GF** \$15.25
- Braised Brisket with Carrots, Garlic, & Parsnips **GF** \$15.25
- Bourbon Pork Tenderloin **GF** \$14.50
- Currant Glazed Turkey Tenderloin **GF** \$14.00

### Fish

- Slow Roasted Arctic Char with Lemon, Herb, & Mustard **GF** \$14.50
- Brown Sugar Miso Glazed Salmon \$13.50
- Salmon Biryani **GF** \$13.50
- Asian Fish Cakes \$13.50

### Vegetable

- Chestnut, Chard, & Goat Cheese Filo Pie **V** \$13.50
- Winter Vegetable Lo Mein **V** (vegan option available) \$13.50
- Chickpea, Portobello, & Rosemary Farro-Risotto **V** \$13.50
- Charred Winter Squash with Bitter Greens & Goat Cheese Topped with Walnuts & Maple Apple Cider Jus **V, GF** (vegan option available) \$13.50
- Cauliflower Steaks with Lemon Herb Sauce **VV, GF** \$13.50
- Plant-Based Quinoa Paella **VV, GF** \$13.50
- Seasonal Entree (visit website for options)

## SIDES

- Braised Winter Vegetable Pasta **VV** \$5.75
- Sweet Potato Salad **VV, GF** \$5.75
- Roasted Brussels Sprouts with Pomegranate Seeds **VV, GF** \$6.25
- Red Cabbage with Chestnuts & Bacon **GF** \$6.75
- Teriyaki Beets **VV, GF** \$6.25
- Braised Leeks **VV, GF** \$5.75
- Roasted Root Vegetables **VV, GF** \$5.75
- Rice **VV, GF** \$5.00
- Herb Roasted Potatoes **VV, GF** \$5.00



Immunity Chicken



Salmon Biryani



Charred Winter Squash with Bitter Greens & Goat Cheese Topped with Walnuts & Maple Apple Cider Jus



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



# Winter Menu

## DESSERTS

Mini Desserts V \$6.25

Cookies & Bars V \$4.50

Blood Orange & Olive Oil Cake  
Whole Cake, Serves 10-12 V \$45.00

Pomegranate Pavlovas V \$4.50

Seasonal Dessert (visit our website for options)

(vegan & gluten free dessert options available upon request)

## BEVERAGES

Soda \$2.25

Water, Still & Sparkling \$2.00

Fruit & Herb Infused Water \$2.75

Juice \$2.50

Coffee & Tea

*Includes Creamer & Sugar*

10-12 Cups (½ gallon) \$28.00

60-64 Cups (3 gallons) \$118.75

Iced Tea (per gallon) \$31.00

Lemonade (per gallon) \$31.00

Seasonal Mocktail (visit our website for options)



Pomegranate Pavlovas



Carrot & Citrus Sunrise Mocktail

*Farm to Feast*

www.farmtofeastcatering.com • Washington, DC • (202) 674-7629 • info@farmtofeastcatering.com

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





# Winter Menu

## HORS D'OEUVRES

### Meat

Chicken Satay with Choice of: Buttermilk Ranch, Sweet & Sour Chili Sauce, or Buffalo Sauce **GF** \$4.50

Thai Chicken Lettuce Wraps **GF** \$4.50

Candied Apple Wrapped in Pork Belly \$4.50

Mini Lamb Pizzettes \$5.00

Beef Bourguignon Puffs \$5.00

Steak Tartare on Farinata **GF** \$5.25

Mini Rosemary Steak Frites **GF** \$5.00



Mini Rosemary Steak Frites

### Fish

Sesame Crusted Seared Tuna with Kimchi Aioli **GF** \$5.25

Cucumber Rounds Topped with Beet Cream & Smoked Salmon **GF** \$5.00

Ginger Curry Shrimp Cocktail in Shot Glasses **GF** \$4.75

### Vegetable

Apricots with Feta, Honey, & Herbs (Served on Spoons) **V, GF** \$4.75

Sparkling Cranberry & Brie Bites on Rice Crackers **V, GF** \$4.50

Cornbread Bites with Tomato Jam & Herbed Goat Cheese **V** \$5.25

Stuffed Baby Peppers with Yogurt & Floral Honey **V, GF** \$4.50

Grilled Sweet Potato Wedges with Harissa Fry Sauce **VV, GF** \$4.25

Mini Spinach Strudel **V** \$4.50

Mini Scallion Pancakes with Kimchi & Wasabi Aioli **V** \$4.25

Chilled Soba Noodles in Cucumber Cups **VV** \$5.00

Roasted Carrot, Beet, & Onion Tarts with Cashew Cream **VV** \$4.25

Winter Harvest Endive Cups **VV, GF** \$4.50



Sparkling Cranberry & Brie Bites



Chilled Soba Noodles in Cucumber Cups



Roasted Carrot, Beet, & Onion Tarts with Cashew Cream



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

www.farmtofeastcatering.com • Washington, DC • (202) 674-7629 • info@farmtofeastcatering.com





# Winter Menu

## BARs/STATIONS

### Soup Shot Station \$12.25

Enjoy hot or room temperature soups in a variety of vessels, paired with a diversity of dippers.

Soups (choice of 3):

Tomato, Butternut Squash, Cream of Mushroom, Thai Coconut, Black Bean, or Hearts of Palm

Dippers (choice of 3):

Black Pepper Bacon Strips, Grilled Cheese Strips, Parmesan Garlic Bread Strips, Blue Corn Tortilla Strips, Mozzarella Sticks, or Celery

### Mini Melts Station \$11.25

Mini Melts Displayed on Food Warmers

Choice of Three:

Caprese, Tuna, Turkey & Cranberry, Croque Monsieur, Cuban, Apple & Brie, Green Goddess, Mushroom Fontina  
(gluten free options available by request for additional cost)

### Greens & Grains Bar \$21.25

Chicken, Salmon, Portobellos, Mixed Greens, Mixed Grains, Roasted Seasonal Vegetables, Dried Fruit, Nuts, & Sauces

\*May be served hot or room temperature

### Taco Action Station Δ \$11.25

Tortillas: Corn & Flour

Proteins: Camarones (Shrimp), Al Pastor (Pork), Barbacoa (Shredded Beef), Chorizo (Hot Sausage), Pollo (Chicken), Carne Asada (Steak), Mushrooms, Black Beans

Toppings: *Cilantro, Pickled Red Onion, Cheese, Sour Cream, Salsa, Jalapeno, Guacamole*



Soup Shot Station



Personalized Soup Shot Portion



Taco Action Station

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.

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

# Farm to Feast

www.farmtofeastcatering.com • Washington, DC • (202) 674-7629 • info@farmtofeastcatering.com