



CATERING MENU

PACKAGES

CHEF-DESIGNED PLATTERS (SERVES 8-10 PEOPLE BUFFET STYLE)

GRASS-FED STEAK GF

\$170.00

FOREST MUSHROOMS, CHARRED POLE BEANS, BLISS POTATOES, FOREST MUSHROOMS, HERB'D BASMATI, FC STEAK SAUCE & CHIMICHURRI SAUCE.

MISO ATLANTIC SALMON GF

\$160.00

GOLDEN PAPAYA SALAD, PUMPKIN-SESAME CRUSTED BROCCOLI, ORGANIC QUINOA, MINT-CILANTRO SAUCE.

STEAK + SWEET FRITES

\$160.00

GRASS-FED STEAK, HAND-CUT SWEET POTATO FRIES, WEDGE SALAD W/BLEU CHEESE.

DRY-BRINED OR CRISPY CHICKEN

\$150.00

PECORINO, ROASTED CHICKPEAS, PARMESAN CRUMBLE, SHAVED KALE CAESAR, HERB'D BASMATI, PUMPKIN SEED PESTO.

CHICKPEA MEATBALLS

\$142.00

HERB'D BASMATI RICE, SESAME CRUSTED BROCCOLI, SERVED WITH BASIL RAGU SAUCE.

MEATLESS SHEPARD'S PIE V/GF

\$142.00

RED LENTIL, EGGPLANT RAGU, PEAS, RUSTIC MASHED POTATOES

CHEF-DESIGNED SALADS (SERVES 8-10 PEOPLE BUFFET STYLE)

HEALTHY MEDITERRANEAN SALAD

\$126.00

TOMATOES, PEPPERS, CUCUMBERS, RED ONION FETA CHEESE, OLIVES, RED WINE VINAIGRETTE.

HARVEST GODDESS SALAD

\$120.00

GRANNY SMITH APPLES, DELICATA SQUASH, GOAT CHEESE, PUMPKIN SEEDS, POPPY-TARRAGON VINAIGRETTE, MAPLE BALSAMIC REDUCTION

SHAVED KALE CAESAR

\$115.00

TOMATO, PECORINO, PARMESAN CRUMBLE, ROASTED CHICKPEAS, SESAME-CRUSTED BROCCOLI, FC CAESAR DRESSING

HANDCRAFTED SANDWICHES

(SERVES 8-10 PEOPLE)

CHICKPEA MEATBALL HERO

\$132.00

CIABATTA BREAD, RUSTIC RAGU, PUMPKIN SEED PESTO, VEGAN CHEDDAR

STEAK + 'SHROOM FRENCH DIP

\$130.00

AGED CHEDDAR, DIJON, CARAMELIZED ONIONS, HERB'D CIABATTA (ADD LAMB BACON \$30)

MISO SALMON BURGER

\$126.00

FC HOMEMADE PICKLES, PAPAYA SLAW, PICKLED RED ONION, AVOCADO MAYO, BRIOCHE BUN (ADD LAMB BACON \$30)

CRISPY CHICKEN OR SPICY CHICKEN

\$126.00

BRIOCHE BUN, FC HOMEMADE PICKLES, AVOCADO-MAYO, SHAVED LETTUCE (ADD LAMB BACON \$30)

VEGETARIAN BEAN BURGER

\$120.00

BEANS, WALNUTS, FLAX SEED PATTY, VEGAN CHEESE, VEGAN CHIPOTLE MAYO, KALE, BRIOCHE BUN

SOURDOUGH GRILLED CHEESE

\$106.00

GRANNY SMITH APPLES, ROASTED BRUSSEL SPROUTS, AGED CHEDDAR (ADD LAMB BACON \$)

SOUPS

(SERVES 8-10 PEOPLE)

WATERMELON GAZPACHO VE/GF

\$66.00

CHILLED SOUP, WATERMELON, CUCUMBER, RED ONION, PARSLEY AND BASIL

DETOX BONE BROTH

\$60.00

ROASTED CHICKEN BONES, FRESH GINGER, FRESH TURMERIC, SEASONED TO PERFECTION

SPICY CORN COCONUT SOUP VE/GF

\$66.00

CHILLED SOUP, CORN, COCONUT MILK, SPICES

SIDES

(BY THE TRAY)

AGED CHEDDAR MAC + CHEESE

\$80.00

(ADD LAMB BACON \$30)

ROASTED CAULIFLOWER

\$80.00

TURMERIC + PAPRIKA SEASONED, TAHINI VINAIGRETTE (ADD LAMB BACON \$30)

SESAME CRUSTED BROCCOLI

\$70.00

ROASTED BROCCOLI CRUSTED IN SESAME SEEDS. (ADD LAMB BACON \$30)

RUSTIC MASHED POTATOES

\$70.00

(ADD LAMB BACON \$30)

HONEY ROASTED CARROTS

\$70.00

CARROTS ROASTED IN HONEY, THYME, OREGANO

SWEET FRITES

\$60.00

HANDCUT SWEET POTATOES, VEGAN MAPLE SYRUP (ADD LAMB BACON \$30)

CHARRED POLE BEANS + POTATOES

\$60.00

POLE BEANS + POTATOES COOKED AND SEASONED TO PERFECTION, (ADD LAMB BACON \$30)

QUINOA

\$50.00

TURMERIC + PAPRIKA SEASONED, TAHINI VINAIGRETTE (ADD LAMB BACON \$30)

HERB'D BASMATI RICE

\$46.00

TURMERIC + PAPRIKA SEASONED, TAHINI VINAIGRETTE (ADD LAMB BACON \$30)

FRESH DRINKS

EXTRA SAUCES

MEYER LEMONADE

\$54.00

MANGO PINEAPPLE-ADE

\$54.00

SPARKLING WATERMELON
BASIL

\$54.00

EXOTIC ICED TEA

\$50.00

BROOKLYN ROASTERS ICED COFFEE

\$50.00

AVOCADO MAYO

\$8.00

FC HOMEMADE CAESAR
DRESSING

\$8.00

VEGAN MAPLE MAYO

\$8.00

PUMPKIN SEED PESTO

\$8.00

SPICY HARISSA SAUCE

\$6.00

CHIMICHURRI SAUCE

\$6.00

MINT-CILANTRO SAUCE

\$6.00

KETCHUP

3.00