



Protein Sides

Serves 12 • A la Carte

Smoky Chicken GF 49.00

Chicken Thighs, Housemade Smoky Spice Blend

Basil Turkey Meatballs GF 59.00

Local Ground Turkey, Basil, Ricotta, Olive Oil

Roasted Salmon GF 99.00

Sustainable Salmon, Olive Oil

Miso Tofu GF V 49.00 / or 29.00 half order

Local Phoenix Bean Tofu, Miso Glaze

Avocado Mash GF V 29.00

Avocado, Fresh Lemon

Veggie Sides

Serves 12 • A la Carte

Harissa Sweet Potatoes GF V 29.00

Roasted Sweet Potato, Housemade Harissa, Maple Syrup

Mac & Cheese 39.00

Local Cheddar, Parmigiano Reggiano, Warm Spices

Green Goddess Slaw GF 29.00

Kale, Cabbage, Basil, Parsley, Red Onion, Green Goddess Dressing

Roasted Carrots GF V 29.00

Carrots, Olive Oil

Cauliflower & Cabbage GF V 29.00

Cauliflower, Cabbage, Moroccan Spices

Broccoli & Grape Salad GF V N 29.00

Broccoli, Grapes, Maple Syrup, Tahini, Smoked Almonds

Squash & Farro 29.00

Butternut Squash, Farro, Red Onion, Celery, Rosemary, Shaved Parmesan

Romesco Chickpeas GF V N 29.00

Chickpeas, Roasted Bell Pepper, Almonds

Bases

Serves 12 • A la Carte

Lemony Kale GF V 25.00

House Grains GF V 25.00

Romaine + Spinach GF V 25.00

Sauces

Serves 12 • Per Bottle

Spicy Red Pepper Sauce GF V 15.00

Creamy Tahini GF V 15.00

Herby Pesto GF V 15.00

FARE Dressing GF V 15.00

Greek Yogurt Ranch GF 15.00

Sweets

Serves 12 • Clean Ingredients • Limited Refined Sugars

Chocolate Chip Cookie GF N 35.00 / 16 pieces

Oat Flour, Almond Flour, Organic Eggs, Maple Syrup, Coconut Sugar, Dark Chocolate

Seedy Cookie GF V 35.00 / 16 pieces

Gluten Free Oats, SunButter, Maple Syrup, Hemp Seeds, Pumpkin Seeds, Flax Seeds

Toasted Almond Bread GF N 39.00 / 12 pieces

Oat Flour, Almond Flour, Organic Eggs, Coconut Sugar, Maple Syrup, Olive Oil, Sweet Potato, Almonds

Tahini Brownie GF 49.00 / 12 pieces

Tahini, Coconut Sugar, Organic Eggs, Oat Flour, Cacao Powder

Assorted Sweets Platter GF N 45.00 / 20 pieces

Tahini Brownies, Chocolate Chip Cookies, Seedy Cookies

Cornbread Muffins GF V 29.00 / 16 pieces

Pumpkin, Oat Flour, Cornmeal, Olive Oil, Maple Syrup

Coffee

Intelligentsia Coffee Box 49.00 / serves 10-12

Includes sweetener, half + half, oat milk. Suggested serving size of 8oz per guest.

Beverages

Priced individually

Open Water Still Water 2.75

San Pellegrino Sparkling Water 2.95

Spindrift 2.95

Olipop 3.99

Fermensch Kombucha 5.95

Seasonal Catering Menu

Winter 2026



Order Today at
FoodbyFARE.com/Catering

PREMIUM

Winter Packages

Includes utensils, plates, and allergen labels.

Premium Winter Breakfast 299.00 / serves 10-12

Egg Sandwiches, Avocado Mash, Overnight Oats, Seasonal Fruit, Cornbread Muffins, Intelligentsia Coffee

Premium Winter Meal 349.00 / serves 10-12

Protein: Smoky Chicken, Roasted Salmon
Sides: House Grains, Sweet Potatoes, Broccoli & Grape Salad, Romesco Chickpeas, Mac & Cheese
Sauce: Herby Pesto, Creamy Tahini
Sweets: Cornbread Muffins, Chocolate Chip Cookies

Premium Winter Happy Hour 299.00 / serves 10-12

Basil Turkey Meatballs w/ Spicy Red Pepper Sauce, Squash & Farro Cups, Cheese Platter, Squash & Mozzarella Skewers, Cornbread Muffins, Chocolate Chip Cookies, Seedy Cookies, Tahini Brownies

Breakfast Packages

Available All Day

Power Breakfast + Coffee 249.00 / serves 10-12

Sweet Potato Hash, Scrambled Organic Eggs, Bacon, Spicy Red Pepper Sauce, Pastries, Seasonal Fruit, Intelligentsia Coffee

Wellness Breakfast 229.00 / serves 10-12

Egg White Bites, Spicy Red Pepper Sauce, Overnight Oats, Seasonal Fresh Fruit, Seedy Cookies, Cornbread Muffins

Breakfast Bowls + Fruit Package 169.00 / serves 10-12 / Build Your Own

Sweet Potato Hash, Scrambled Organic Eggs, Bacon, Spicy Red Pepper Sauce, Seasonal Fresh Fruit

Build Your Own Parfait Bar 169.00 / serves 10-12

Greek Yogurt or Overnight Oats, Seasonal Compote, GF Granola, Hemp Seeds, Pumpkin Seeds, Sunflower Seeds

Add Seasonal Berries +25.00

Breakfast

Available All Day

Egg Sandwiches 99.00 / 12 pieces

English Muffin, Two Organic Eggs, Caramelized Onions, Havarti Cheese

Add Bacon +39.00 Add Avocado +29.00

Egg Wraps 79.00 / 12 pieces

Wheat Tortilla, Scrambled Organic Eggs, Bacon, Pesto, Parmesan, Cheddar

Egg White Bites GF 29.00 / 12 pieces

Egg Whites, Feta, Spinach, Herbs, Spicy Red Pepper Sauce

Overnight Oats GF V 59.00 / 12 pieces

Gluten Free Oats, Chia Seeds, Oat Milk, Seasonal Compote

Greek Yogurt Parfaits GF 59.00 / 12 pieces

Greek Yogurt, Seasonal Compote, Gluten Free Granola

Breakfast Pastries 65.00 / serves 10-12

Chocolate Croissant, Regular Croissant, Cornbread Muffins

Cornbread Muffins GF V 29.00 / 16 pieces

Pumpkin, Oat Flour, Cornmeal, Olive Oil, Maple Syrup

Sweet Potato Hash GF V 39.00 / serves 10-12

Sweet Potato, Harissa Spice House Blend, Red Onion, Spicy Red Pepper Sauce

Scrambled Eggs GF 49.00 / serves 10-12

Scrambled Organic Eggs

Bacon GF 39.00 / serves 10-12

Crispy Smoked Applewood Bacon

Seasonal Fresh Fruit GF V 79.00 / serves 10-12

An Assortment of Fresh Seasonal Fruit

Seedy Cookie GF V 35.00 / 16 pieces

Gluten Free Oats, SunButter, Maple Syrup, Hemp Seeds, Pumpkin Seeds, Flax Seeds

Toasted Almond Bread GF N 39.00 / 12 pieces

Oat Flour, Almond Flour, Organic Eggs, Coconut Sugar, Maple Syrup, Olive Oil, Sweet Potato, Almonds

Intelligentsia Coffee Box 49.00 / serves 10-12

Includes sweetener, half + half, oat milk. Suggested serving size of 8oz per guest.

Lunch and Dinner Packages

Luxe Bowls + Dessert N 269.00 / serves 10-12

Served build your own style

Basil Turkey Meatballs, Smoky Chicken, Broccoli & Grape Salad, Squash & Farro, Roasted Carrots, Lemony Kale, House Grains, FARE Dressing, Herby Pesto, Tahini Brownies, Seedy Cookies, Chocolate Chip Cookies

Seasonal Bowls 199.00 / serves 10-12

Served build your own style

Basil Turkey Meatballs, Smoky Chicken, Squash & Farro, Cauliflower & Cabbage, Green Goddess Slaw, House Grains, Romaine & Spinach, Creamy Tahini, Spicy Red Pepper Sauce

Signature Plated Meals N 239.00 / serves 10-12

No hassle, pre-plated lunch or dinner!

An assortment of our 12 signature FARE Plates, featuring Smoky Chicken, Turkey Meatball, Roasted Salmon, and Miso Tofu Veggie. Served with 12 individually wrapped chocolate chip cookies.

Add 6 Additional Plates +129.00

Build Your Own Market Spread

Build Your Own Bowls 199.00 / serves 10-12

1. Pick 2 Bases
2. Pick 2 Proteins
3. Pick 3 Seasonal Sides
4. Pick 2 Signature Sauces

Build Your Own Plates 229.00 / serves 10-12

1. Pick 2 Proteins
2. Pick 5 Seasonal Sides
3. Pick 2 Signature Sauces
4. Includes Cornbread Muffins

Bases: Lemony Kale, House Grains, Romaine & Spinach

Proteins: Smoky Chicken, Miso Tofu, Basil Turkey Meatballs, Avocado Mash, Roasted Salmon +49.00

Sides: Cauliflower & Cabbage, Broccoli & Grape Salad, Mac & Cheese, Green Goddess Slaw, Roasted Carrots, Harissa Sweet Potatoes, Romesco Chickpeas, Squash & Farro

Sauces: Spicy Red Pepper, Creamy Tahini, Herby Pesto, FARE Dressing, Greek Yogurt Ranch

Happy Hour Packages

Luxe Happy Hour N 279.00 / serves 10-12

Veggie Platter, Squash & Mozzarella Skewers, Cheese Platter, Squash & Farro Cups, Tahini Brownies, Seedy Cookies, Chocolate Chip Cookies

Seasonal Happy Hour N 229.00 / serves 10-12

Cheese Platter, Squash & Farro Cups, Tahini Brownies, Seedy Cookies, Chocolate Chip Cookies, Veggie Platter

Lite Happy Hour N 149.00 / serves 10-12

Veggie Platter, Cheese Platter, Cornbread Muffins

Happy Hour A la Carte

Basil Turkey Meatballs w/ Spicy Red Pepper Sauce GF 69.00

Local Ground Turkey, Ricotta, Olive Oil, Spicy Red Pepper Sauce

Roasted Salmon GF 99.00

Sustainable Salmon, Olive Oil, Green Goddess Dressing

Squash & Farro Cups 59.00

Butternut Squash, Farro, Red Onion, Celery, Rosemary, Shaved Parmesan

Mozzarella & Squash Skewers GF 49.00

Butternut Squash, Mozzarella, Basil, Herby Pesto

Cheese & Crackers N

89.00 / Small (serves 12) | 139.00 / Large (serves 24)
Assorted Cheeses, Seeded Crackers, Seasonal Compote, Olives, Almonds, Grapes, Apples

Veggies & Dip GF

59.00 / Small (serves 12) | 89.00 / Large (serves 24)

Fresh Veggies, Green Goddess Dip

Seasonal Fresh Fruit GF V 79.00 / serves 10-12

An Assortment of Fresh Seasonal Fruit

Mac & Cheese 39.00

Local Cheddar, Parmigiano Reggiano, Warm Spices

Harissa Sweet Potatoes GF V 29.00

Oven Roasted Sweet Potato, Housemade Harissa, Maple Syrup

Assorted Sweets Platter GF N 45.00 / 20 pieces

Tahini Brownies, Chocolate Chip Cookies, Seedy Cookies

Cornbread Muffins GF V 29.00 / 16 pieces

Pumpkin, Oat Flour, Cornmeal, Olive Oil, Maple Syrup