


Protein Sides

Serves 12 • A la Carte

Smoky Chicken  49.00
Chicken Thighs, Housemade Smoky Spice Blend

Basil Turkey Meatballs  59.00
Local Ground Turkey, Basil, Ricotta, Olive Oil

Bluehouse Atlantic Salmon  125.00
Bluehouse Atlantic Salmon, Olive Oil

Phoenix Bean Miso Tofu   49.00 / or 29.00 half order
Phoenix Bean Tofu, Miso Glaze

Avocado Mash   29.00
Avocado, Fresh Lemon

Veggie Sides



Serves 12 • A la Carte

Harissa Sweet Potatoes   29.00
Roasted Sweet Potato, Housemade Harissa, Maple Syrup


Mac & Cheese 39.00
Local Cheddar, Parmigiano Reggiano, Warm Spices


Green Goddess Slaw  29.00
Kale, Cabbage, Basil, Parsley, Red Onion, Green Goddess Dressing

Roasted Carrots   29.00
Carrots, Olive Oil

Sweet & Sour Cucumbers   29.00 **NEW!**
Cucumbers, Parsley, Basil, Vinegar, Coconut Sugar

Beets & Citrus   29.00 **SEASONAL**
Beets, Oranges, Za'atar Spices

 **Fly by Jing Broccoli Crunch**    29.00 **SEASONAL**
Broccoli, Edamame, Smoked Almonds, Chili Crisp Vinaigrette, Scallions

Chickpeas & Feta  29.00 **SEASONAL**
Chickpeas, Feta, Pickled Onions, Olive Oil, Red Wine Vinegar, Parsley

Spring Pasta Salad 29.00 **SEASONAL**
Rotini, Roasted Squash, Peas, Parmesan, FARE Dressing, Mint

Bases

Serves 12 • A la Carte

Lemony Kale   25.00

House Grains   25.00

Romaine & Spinach   25.00

 Gluten Free  Vegan  Contains Nuts  Spicy

Sauces

Serves 12 • Per Bottle

Spicy Red Pepper Sauce   15.00

Creamy Tahini   15.00



Herby Pesto   15.00



FARE Dressing   15.00



Greek Yogurt Ranch  15.00

Sweets

Serves 12 • Clean Ingredients • Limited Refined Sugars

Chocolate Chip Cookie   25.00 / 12 pieces
Oat Flour, Almond Flour, Organic Eggs, Maple Syrup, Coconut Sugar, Dark Chocolate

Seedy Cookie   25.00 / 12 pieces
Gluten Free Oats, SunButter, Maple Syrup, Hemp Seeds, Pumpkin Seeds, Flax Seeds

Toasted Almond Bread   30.00 / 12 pieces
Oat Flour, Almond Flour, Organic Eggs, Coconut Sugar, Maple Syrup, Olive Oil, Sweet Potato, Almonds

Tahini Brownie  35.00 / 12 pieces
Tahini, Coconut Sugar, Organic Eggs, Oat Flour, Cacao Powder

Assorted Sweets Platter   30.00 / 12 pieces
Tahini Brownies, Chocolate Chip Cookies, Seedy Cookies

Cornbread Muffins   30.00 / 16 pieces
Pumpkin, Oat Flour, Cornmeal, Olive Oil, Maple Syrup

Coffee

Serves 10-12 • Per Box

Intelligentsia Coffee Box 49.00
Includes sweetener, half & half, oat milk. Available in decaf.
Suggested serving size of 8 oz per guest

Rishi Hot Tea Box 55.00
12 individually packaged Rishi teas with hot water and sweetener. *Suggested serving size of 8 oz 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

rmbr FARE Kombucha 4.99

FARE



Seasonal Catering Menu

Spring 2026



Order Today at
[FoodbyFARE.com/Catering](https://www.foodbyfare.com/catering)





Spring Packages

Includes utensils, plates, and allergen labels.

Premium Spring Breakfast N SEASONAL
299.00 / serves 10-12

Egg Sandwiches, Bacon, Overnight Oats, Seasonal Fresh Fruit, Toasted Almond Bread, Intelligentsia Coffee

Premium Spring Meal N SEASONAL
349.00 / serves 10-12

Protein: Smoky Chicken, Bluehouse Atlantic Salmon

Sides: Lemony Kale, House Grains, Fly by Jing Broccoli Crunch, Spring Pasta Salad, Harissa Sweet Potatoes

Sauce: Creamy Tahini, Spicy Red Pepper Sauce

Sweets: Toasted Almond Bread

Premium Spring Happy Hour N SEASONAL
299.00 / serves 10-12

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

Breakfast Packages

Available All Day

Power Breakfast + Coffee N 249.00 / serves 10-12

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

Wellness Breakfast GF 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 GF 169.00 / serves 10-12

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

Build Your Own Parfait Bar GF 169.00 / serves 10-12

Greek Yogurt or Overnight Oats, Seasonal Compote, Purely Elizabeth 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

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, Purely Elizabeth Granola

Breakfast Pastries N 65.00 / serves 10-12

Chocolate Croissant, Regular Croissant, Toasted Almond Bread

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 25.00 / 12 pieces

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

Toasted Almond Bread GF N 30.00 / 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. Available in decaf. *Suggested serving size of 8 oz per guest*

Rishi Hot Tea Box 55.00 / serves 10-12

12 individually packaged Rishi teas with hot water and sweetener. *Suggested serving size of 8 oz per guest*

Lunch and Dinner Packages

Serves 10-12

Luxe Bowls + Dessert GF N 269.00 SEASONAL

Basil Turkey Meatballs, Smoky Chicken, Lemony Kale, House Grains, Beets & Citrus, Chickpeas & Feta, Green Goddess Slaw, Greek Yogurt Ranch, Herby Pesto, Tahini Brownies, Seedy Cookies, Chocolate Chip Cookies
*Served build your own style.

Seasonal Bowls 199.00 SEASONAL

Basil Turkey Meatballs, Smoky Chicken, Romaine & Spinach, House Grains, Roasted Carrots, Spring Pasta Salad, Chickpeas & Feta, Creamy Tahini, Spicy Red Pepper Sauce
*Served build your own style.

Signature Plated Meals N 239.00 SEASONAL

No hassle, pre-plated lunch or dinner!

An assortment of our 12 signature FARE Plates, featuring Smoky Chicken, Turkey Meatball, Bluehouse Atlantic Salmon, and Phoenix Bean Miso Tofu. 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 SEASONAL

Pick two bases, three seasonal sides, two proteins, two sauces and let guests craft their own FARE bowl.

Build Your Own Plates 229.00 / serves 10-12 SEASONAL

Pick five of our seasonal sides, two proteins, two sauces and let guests make their own FARE plate. Includes Cornbread Muffins!

Bases: Lemony Kale, House Grains, Romaine & Spinach

Proteins: Smoky Chicken, Phoenix Bean Miso Tofu, Basil Turkey Meatballs, Avocado Mash, Bluehouse Atlantic Salmon +75.00

Sides: Harissa Sweet Potatoes, Green Goddess Slaw, Roasted Carrots, Sweet & Sour Cucumbers, Beets & Citrus, Fly by Jing Broccoli Crunch, Chickpeas & Feta, Spring Pasta Salad, Mac & Cheese +10.00

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

See back page for allergens

GF Gluten Free V Vegan N Contains Nuts

Happy Hour Packages

Serves 10-12

Luxe Happy Hour N 279.00 SEASONAL

Veggie Platter, Tomato & Mozzarella Skewers, Cheese Platter, Spring Pasta Salad Cups, Tahini Brownies, Seedy Cookies, Chocolate Chip Cookies

Seasonal Happy Hour N 229.00 SEASONAL

Veggie Platter, Cheese Platter, Spring Pasta Salad Cups, Tahini Brownies, Seedy Cookies, Chocolate Chip Cookies

Lite Happy Hour N 149.00 SEASONAL

Veggie Platter, Cheese Platter, Cornbread Muffins

Happy Hour A la Carte

Serves 10-12

Basil Turkey Meatballs w/ Spicy Red Pepper Sauce GF 69.00

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

Bluehouse Atlantic Salmon w/ Green Goddess Sauce GF 135.00

Bluehouse Atlantic Salmon, Olive Oil, Green Goddess Dressing

Spring Pasta Salad Cups 59.00 SEASONAL

Rotini, Roasted Squash, Peas, Parmesan, FARE Dressing, Mint

Tomato & Mozzarella Skewers GF 49.00 SEASONAL

Tomatoes, Mozzarella, Basil, Herby Pesto

Cheese & Crackers N

89.00 / Small (serves 12) | 139.00 / Large (serves 24)

Assorted Cheeses, 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 30.00 / 12 pieces

Tahini Brownies, Chocolate Chip Cookies, Seedy Cookies

Cornbread Muffins GF V 29.00 / 16 pieces