

Protein Sides

Serves 12 • A la Carte

GF	SMOKY CHICKEN Chicken Thighs, Housemade Smoky Spice Blend	49.00
GF	BASIL TURKEY MEATBALLS Local Ground Turkey, Basil, Ricotta, Olive Oil	59.00
GF	BLUEHOUSE ATLANTIC SALMON Bluehouse Atlantic Salmon, Olive Oil	125.00 / 75.00 Half Order
GF V	PHOENIX BEAN MISO TOFU Phoenix Bean Tofu, Ginger Miso Dressing	49.00 / 29.00 Half Order
GF V	AVOCADO MASH Avocado, Fresh Lemon	29.00

Veggie Sides

Serves 12 • A la Carte

GF V	HARISSA SWEET POTATOES Roasted Sweet Potato, Housemade Harissa, Maple Syrup	29.00
	MAC & CHEESE Monterey Jack, Parmigiano Reggiano, Warm Spices	39.00
GF	GREEN GODDESS SLAW Kale, Cabbage, Basil, Parsley, Red Onion, Green Goddess Dressing	29.00
GF V	ROASTED CARROTS Carrots, Olive Oil	29.00
GF V	SWEET & SOUR CUCUMBERS Cucumbers, Parsley, Basil, Vinegar, Coconut Sugar	29.00
GF V N	MISO BROCCOLI CRUNCH Broccoli, Seedless Grapes, Red Onion, Housemade Smoked Almonds, Ginger Miso Dressing	SEASONAL 29.00
GF V	ROASTED COCONUT SQUASH Butternut Squash, Coconut Oil, Maple Syrup, Cinnamon	SEASONAL 29.00
GF	PARMESAN ROASTED CAULIFLOWER Cauliflower, Parmesan, Garlic, Olive Oil	SEASONAL 29.00
GF N	BEETS W/ PISTACHIO DUKKAH Beets, Red Cabbage, Sumac Vinaigrette	SEASONAL 29.00

Sauces

Serves 12 • Per Bottle

GF V	SPICY RED PEPPER SAUCE Roasted Red Peppers, Fresno Pepper, Olive Oil	15.00
GF V	CREAMY TAHINI Sesame, Roasted Garlic, Lemon	15.00
GF V	HERBY PESTO Parsley, Cilantro, Spices, Olive Oil, Red Wine Vinegar, Garlic	15.00
GF V	FARE DRESSING Olive Oil, Lemon, Garlic, Chili Flakes	15.00
GF	GREEK YOGURT RANCH Greek Yogurt, Dill, Chives, Garlic, Onion, Red Wine Vinegar	15.00
GF V	GINGER MISO DRESSING Miso, Tamari Sauce, Coconut Sugar, Tahini, White Vinegar, Ginger Root	SEASONAL 15.00

Bases

Serves 12 • A la Carte

GF V	LEMONY KALE Curly Kale, Lemony FARE Dressing	25.00
GF V	HOUSE GRAINS Fiber Rich Black & Brown Rice	25.00
GF V	ROMAINE & SPINACH Romaine, Baby Spinach	25.00

Sweets

Serves 12 • Clean Ingredients • Limited Refined Sugars

GF N	CHOCOLATE CHIP COOKIE Oat Flour, Almond Flour, Organic Eggs, Maple Syrup, Coconut Sugar, Dark Chocolate	25.00 / 12 Pieces
GF V	SEEDY COOKIE Gluten Free Oats, SunButter, Maple Syrup, Hemp Seeds, Pumpkin Seeds, Flax Seeds	25.00 / 12 Pieces
GF N	TOASTED ALMOND BREAD Oat Flour, Almond Flour, Organic Eggs, Coconut Sugar, Maple Syrup, Olive Oil, Sweet Potatoes, Vanilla, Almonds	30.00 / 12 Pieces
GF	TAHINI BROWNIE Tahini, Coconut Sugar, Maple Syrup Organic Eggs, Oat Flour, Cacao Powder	35.00 / 12 Pieces
GF N	ASSORTED SWEETS PLATTER Tahini Brownies, Chocolate Chip Cookies, Seedy Cookies	30.00 / 12 Pieces
GF V	CORNBREAD MUFFINS Pumpkin, Oat Flour, Cornmeal, Olive Oil, Maple Syrup	30.00 / 16 Pieces

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	2.95
SPINDRIFT	2.95
OLIPOP	3.99
FERMENSCH KOMBUCHA	5.95
rmbr FARE KOMBUCHA	4.99

GF

 Gluten Free

V

 Vegan

N

 Contains Nuts



FARE

Seasonal Catering Menu

Fall 2026



Order Today at
FoodByFARE.com/Catering



