

By offering gourmet cuisine prepared by graduates of the DC Central Kitchen Culinary Job Training program, Fresh Start offers a powerful opportunity to use your purchasing power as philanthropy. Fresh Start Catering uses local, seasonal and sustainable foods whenever possible in order to help support regional farms and families. Specializing in contract food services, business breakfasts, luncheons and drop-off meals, Fresh Start's mission makes it *easy and delicious to eat local and do good.*

Fresh Start Catering conscious cuisine



BREAKFAST

Pastries & Bagels

Assortment of Pastries, Bagels and Muffins with Butter, Jams and Cream Cheese
\$5.50 per person

Continental Breakfast

Fruit, Pastries and Bagels served with Fresh Coffee and Assorted Juices
\$9.50 per person

Thick & Creamy Yogurt

Served with House Granola and Local Honey
\$7 per person

Breakfast Platters

House Cured Salmon and Bagels

Served with Caperberries, Red Onions, Cream Cheese and Lemon
\$10 per person

Mini Quiche

Cheese and Spinach Tarts
\$5.50 per person

Fresh Fruit Platter

Selection of cut Fruits and Berries
\$6 per person

Local Cheese Platter

Selection of Cheeses from Local Creameries served with Crackers
\$10 per person

Charcuterie Platter

Capocollo, Prosciutto, and Bresaola served with House Brined Pickles and Baguette
\$10 per person

Party Fare & Sweets

Prosciutto, Local Leaves & Balsamic

Prosciutto wrapped Local Greens with Sweet Vinegar
\$10/dozen

Mini Chesapeake Bay Crab Cakes

Served with Old Bay Remoulade
\$30/dozen

Gremolata Shrimp

Carmelized Shrimp with Garlic, Parsley and Lemon Confit
\$24/dozen

Curried Pineapple Lollipops

with Yogurt Curry Sauce
\$12/dozen

Ganache Dipped Strawberries

\$2.50 per person

DCCK Chocolate Chip Cookies

\$2.50 per person

Lemon Bars

\$2.50 per person

Seasonal Fruit Crumble

\$2.00 per person

Custom Sheet Cakes

Price upon request

LUNCH

Roast Beef with DCCK Field Greens, Horseradish Crème Fraîche and Red Onion on Brioche

Chicken Breast with Napa Cabbage slaw, Wasabi Aioli, Green Onion and Lime on Lavosh

Roasted Vegetables with Pesto and Goat Cheese on Focaccia

Italian Cold Cuts with Provolone and Sherry Vinaigrette on Ciabatta Bread

Tuna Salad with Arugula and Pickled Onions on Whole Grain Bread

Tarragon Chicken Salad with Grapes, Walnuts and Lemon on Pumpernickel

Orecchiette

Pasta Salad with Pesto, Grape Tomatoes and Parmigiano-Reggiano

Chopped Salad

DCCK Field Greens, Grape Tomatoes, Carrots, Cucumbers and Housemade Ranch Dressing

Greek Salad

Feta, Grape Tomatoes, Olives, Cucumbers and Lemon-Oregano Vinaigrette

Fall Salad

DCCK Field Greens, Purple Grapes, Walnuts, Local Blue Cheese, Apples and Balsamic Vinaigrette

Potato Salad

Sweet Potatoes, Toasted Pecans, Scallions and Honey Vinaigrette

Crudités Platter

Selection of Raw Vegetables from Neighboring Farms served with Basil Parsley Dip
\$6 per person

Lunch level 1

Sandwich, 2 Salads, House Brined Pickles, Dessert
\$14 per person

Lunch level 2

Sandwich, Chips, House Brined Pickles, Hand Fruit, Dessert
\$11 per person

Boxed lunches available upon request.

Sandwiches

Salads

Info

10 person minimum per order. Orders over \$1200 are subject to service charge. 1:00pm cut-off for next day delivery. Delivery fee is \$35. Call for beverage selection. Disposable tableware provided. In the absence of a DC Sales Tax Exemption form, a 10% sales tax will be applied to all orders.

To order, please call 202-234-0707 x125

Fresh Start Catering
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We use Green Seal certified paper!

