



25 person minimum

Prices are for drop off only, additional fees apply for set up, full service, or Food Truck Service

GF — **Gluten Free**

S — **Seasonal Item**

V — **Vegetarian**

Entrées

GF **PRIME BEEF BRISKET** 12.00

Sliced and slow-smoked to perfection

GF **BBQ PULLED PORK** 9.00

Slow-smoked and smothered in our house-made sauce

GF **TURKEY BREAST** 10.50

Smoked, juicy and hand-carved

(your choice of turkey gravy or cranberry relish, or both for 0.50)

V **GF** **PORTABELLA MUSHROOM CAP** 8.00

Large size, BBQ infused, and delicious!

GF **PORK LOIN** 9.00

Applewood smoked and topped with apple cider glaze

GF **CAULIFLOWER STEAKS** 7.00

A "FSC favorite" perfectly roasted with garlic parmesan

GF **CHICKEN BREAST** 9.00

Grilled boneless/skinless and marinated with lemon herb sauce

Fresh Start Entrée Salads

V **SOUTHWEST SALAD** 9.00

Crispy lettuce tossed with tomatoes, onions, olives, black beans, corn, cheddar cheese, cilantro, and salsa ranch dressing topped with toasted tortilla chips

V **GF** **COBB SALAD** 9.00

Fresh mixed greens with cabbage, cherry tomatoes, carrots, corn, and diced boiled egg, topped with bleu cheese crumbles, crispy bacon, and finished with our own vinaigrette dressing

V **GF** **MEDITERRANEAN SALAD** 9.00

Arugula mixed with diced red peppers, red onions, tomatoes, cucumbers, chickpeas, kalamata olives, and feta with our own Greek vinaigrette

Upgrade Your Entrée Salad With These Protein Choices

GF **PRIME BEEF BRISKET** 6.50

GF **CHICKEN BREAST** 5.00

GF **BBQ PULLED PORK** 5.50

GF **TURKEY BREAST** 6.00

V **GF** **PORTABELLA MUSHROOM CAP** 5.00

V **GF** **BBQ PULLED JACKFRUIT** 5.00

Fresh Start Side Dishes

- V** **GF** **SWEET AND SPICY BAKED BEANS** 3.00
- V** **GF** **CREAMY HOMEMADE COLESLAW** 2.00
- V** **GF** **ROASTED SEASONAL VEGETABLES** 3.00
- V** **GF** **RUSTIC GARLIC SMASHED POTATOES** 2.50
 - S** **V** **BUTTER AND HERB PASTA** 4.00
 - S** **V** **CHIPS AND SALSA** 2.50
 - V** **MAC AND CHEESE** 5.00

Side Salads

- V** **GF** **FRESH START HOUSE SALAD** 3.00
Fresh greens mixed with cabbage, tomatoes, carrots, cucumbers, and olives
(Your choice of house-made ranch or vinaigrette)
- V** **GF** **KALE APPLE SALAD** 3.25
Kale, diced apples, and fresh parmesan, tossed in our house-made vinaigrette
- S** **V** **GF** **SUMMER QUINOA SALAD** 3.25
Tossed with black beans, corn, fresh cilantro, and lime
- V** **GF** **BLUE CHEESE AND PEAR SALAD** 3.25
Spring mixed lettuce with sweet pears and bleu cheese, red onions, seasonal nuts,
drizzled with house-made vinaigrette

House-Made Desserts

S **V** **MARIONBERRY SCONES** 2.50

Light crumbly treat packed with an abundance of juicy berries

S **V** **CINNAMON ROLLS** 2.50

Big fluffy rolls chock full of cinnamon, sugar, frosting, and mmm!

V **CHEESECAKE** 3.00

Smooth and creamy, in a graham cracker crust with a berry drizzle

V **BROWNIES** 2.00

Oven baked, rich and fudgy!

S **V** **MONSTER COOKIES** 2.00

Loaded with chocolate chips, peanut butter, m&m's, and oats ... it's all the cookies in one

V **CHOCOLATE CHIP COOKIES** 2.00

Made from scratch, this classic cookie has a soft middle with golden edges.

V **SUGAR COOKIES** 2.00

A crowd favorite, these buttery sugar cookies will melt in your mouth.

V **CHOCOLATE CRINKLE COOKIES** 2.00

Our Chocolate Crinkle Cookie Made with cocoa powder and dusted in powdered sugar, they're the perfect sweet treat.

House-Made Breads

V CORNBREAD 2.50

Soft, golden, and baked from scratch

V FOCACCIA BREAD 2.50

Light and fluffy Italian bread generously seasoned with olive oil
(Option of (1) sea salt, (2) sea salt and rosemary, (3) sea salt, rosemary and cherry tomatoes, or
(4) sea salt and green olives)

V CHEESY CHIVE BISCUITS 2.50

Layered buttery biscuit with chives and grated cheddar

Beverage Options

BOTTLED WATER 1.00

CANNED FLAVORED CARBONATED WATER 1.50

LaCroix or similar

CANNED SODA 1.75

Coke, Diet Coke, Sprite, Fanta

BOTTLED ICED TEA 2.50



Charcuterie Boards



SERVES 15

TRADITIONAL CHARCUTERIE BOARD 110.00

Dips: Chile jelly

Crackers/Breads: Assorted

Cheeses: Mixture of soft and hard cheeses

Meats: Beef, turkey, ham

Misc. olives, nuts, in-season berries

MEDITERRANEAN 110.00

Dips: Hummus and Spinach artichoke

Crackers/Breads: Pita bread, pita chips

Cheeses: Feta, goats cheese, mozzarella

Meats: prosciutto and salami

Misc.: Figs, green olives, cucumbers, cherry tomatoes, grapes, and almonds

BREAKFAST BAGEL 110.00

Dips: herb butter, hummus, nutella

Crackers/Breads: assorted bagel flavors

Cheeses: flavored cream cheeses

Meats: Lox, prosciutto, ham

Misc.: Sliced tomatoes, onions, boiled eggs, blueberries

V CHOCOLATE 110.00

Chocolate bars, candies and cookies mixed with fresh berries, fruits, and nuts