

Thank you for thinking of Feast for your upcoming event.

LOCAL DELIVERY WITH SET UP \$50

FULL SERVICE IS \$35 per hour and include the complimentary use of all of our serving dishes and serving utensils

RENTALS-we offer the rental of our chafers and serving platters if you do not want to go with full service. This does require 1 hour of set up, as well as a return delivery fee for us to pick everything up.

Stainless Chafer with stereo fuel \$20

Porcelain Serving platter \$5

Dip/sauce bowls \$3

Serving spoons/tongs/spatulas \$2

Silverware .60 each

Plates and glasses, coffee cups .60 each

FEAST APPETIZERS: minimum order amounts are as stated next to items

Spanakopita-our version of spinach pie :1doz/\$15

Warm spinach and artichoke dip with french bread: enough for 36 people/\$81

Chicken satay with mildly spicy peanut dipping sauce: 3doz/\$90

Spanish smoked paprika chicken wings. 3doz/\$108

Goat cheese, fig conserve, toasted hazelnuts and berry on flatbread: 2doz/\$48

Mascarpone with fig conserve, toasted hazelnuts and orange on flatbread: 3doz/\$72

Antipasto plate. This is an assortment of gourmet cheeses, cold cuts, olives, peppers, pickled veggies, aioli, stone ground mustard and artisan bread: servings for 24/\$72

Cheese and fruit plate with assorted crackers. This is an assortment of gourmet cheese and cheese spreads, seasonal fruit and various artisan crackers: servings for 24/\$72

Fresh veggies with two different dips

Choose from: herb creme fraiche, traditional hummus, pesto hummus, roasted red pepper hummus. Servings for 36/\$72

mini hand pies: the feast artesian hand pie with a sausage tomato feta filling: 2 doz/\$120

Two bite tamales with Feast salsa(1 or 2 varieties). A mini version of our famous tamales: 2doz/\$84

Garam masala deviled eggs: 2doz/\$48

BLT brioche pix: 2 doz/\$60

Bacon wrapped madjool dates filled with local chorizo served with piquillo pepper sauce: 1 doz/\$30

Bacon wrapped new potatoes: 3 doz/\$90

Pancetta crisps with goat cheese and pear: 3doz/\$90

Pancetta crisp with goat cheese and roasted apple: 3 doz/\$90

Arancini with lemon aioli: 3 doz/\$90

Sausage stuffed mushrooms: 3doz/\$90

Parmesan thyme stuffed mushroom: 3doz/\$90

Mini Island pies with cilantro sour cream dipping sauce--choose vegetarian version which is filled with potatoes, corn & carrots in a spicy fromage cheese sauce or meat version which is filled with Fielder farms local ground beef, onions & peppers with our island seasonings. You may also choose a combination: 2 doz/\$72

Asparagus roll-ups. Asparagus and herb cream cheese spread in a baked dough roll up: 4doz/\$120

Nine inch Botana round with corn chips- botana is a beautiful 7 layer Mexican bean dip. The first layer is our seasoned refried beans, then our Mexican cream, then guacamole followed by a blend of shredded Mexican cheeses topped with diced tomatoes, black olives and finely chopped green onions: \$58

Mini Indiana corn cakes topped with crème fraiche and a corn salad relish: 3doz/\$90

Antipasto pick with proscuitto wrapped roasted potato and an olive: 3doz/\$72

Gazpacho shots with cucumber salad garnish: 3doz/36 (SEASONAL)

FROM THE SEA

Shrimp with romesco: 3 doz/\$90

Shrimp with 3 sauces-housemade cocktail, mango chutney, chile lime aioli: 3doz/\$100

Shrimp shot glass with house cocktail sauce: 3 doz/\$100

Harissa crab cakes with cilantro crema: 3 doz/\$108

Mini jumbo lump crab cakes with dipping sauce: 3doz/\$108

Peppered tuna skewers with wasabi aioli: 4doz/\$144

Smoked salmon, horseradish cream, capers on grilled house crostini: 3doz/\$95

Potato coins with goat cheese, smoked salmon and pickled red onion: 3doz/\$95

Cumin roasted potato coin topped with caviar and smoked salmon: 4doz/\$144

CROSTINI

Smoked salmon, horseradish cream, capers on grilled house crostini: 3doz/\$95

House crostini with roasted yellow and red sweet peppers, capers, gorgonzola and basil: 3doz/\$95

House crostini with ham, gouda, caramelized onion and frisee: 3doz/\$95

Tenderloin crostini- thinly sliced beef tenderloin on a crostini with horseradish crème:
4 doz/\$144

House crostini with pesto, fresh mozzarella, fresh basil & tomato with balsamic olive oil drizzle: 3doz/\$95

POTATO COIN CROSTINI

Fingerling potatoes slices topped with horseradish crème fraiche, tenderloin and diced tomato: 4doz/\$144

Potato coins with goat cheese, smoked salmon and pickled red onion: 3doz/\$95

Cumin roasted potato coin topped with caviar and smoked salmon: 4doz/\$144

EGG TARTS

Mini zucchini and goat cheese egg tarts: 3doz/\$54

Bacon, potato & cheddar egg tarts: 1 doz/\$18

Tomato basil egg tart bites, potato shiitake mushroom egg tarts: 3 doz/\$54

SLIDERS

Roasted veggies sliders with cilantro mint pesto, on mini French brioche buns:
3doz /\$126

Meatball sliders with marinara and gouda cheese. A homemade meatball, with our own marinara, melted gouda cheese all in between our savory mini brioche buns:
3doz/\$126

Roasted vegetable arugula sliders on our savory mini brioche buns: 3doz/\$126

Mini pulled pork sliders on house brioche buns: 3 dozen/\$108

chicken mole slider with smoked mozzarella: 3 doz/\$126

pulled ancho pork slider with honey chipotle crème fraîche and fennel slaw: 3 doz/\$126

SOME ADDITIONAL APPETIZERS.....BUDGET MINDED

Three cheese polenta bites with a romesco dipping sauce: 3doz/\$36

Mini lettuce cups filled with a Thai chicken salad: 3 doz/\$72

Soup shots with thin crostini 3 doz/\$36

Hummus and herb toast. 3doz/\$36

Mini chèvre stuffed cornbread muffins. 3doz/\$36

Smoked salmon spread crostini with fresh dill and capers. 3doz/\$63

Mini meatball skewers in house sauce. 3doz/\$63

Spanakopita 3 doz/\$45

Fresh tomato basil mozzarella brushetta with Brushetta in a bowl & crostini on the side
house crostini: 3 doz/\$63

All catering inquire with Jennifer : email : feastjennifer@gmail.com