

Thank you for thinking of Feast for your upcoming catering. I am sending along our tamale party menu, as well as some sample menus.

LOCAL DELIVERY WITH SET UP \$50

CHEF ERIKA ON SITE \$50 per hour

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.

RENTALS

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

PARTY MENU...each variety has a 10 order minimum to keep tamales warm during service, we recommend buying a disposable chafer set-up with sterno fuel (\$15/holds 20 tamales) from us or renting a stainless steel chafer(\$20, requires a return pick up)

\$5.50 for a tamale with salsa

***** spice level~ with 5 stars being the spiciest

a unique masa dough "package" wrapped in a cornhusk, filled with one of the following:

Green Chili & Cheese ****

jack cheese nicely spiced with hot peppers and jalapenos. Vegetarian.

Black Bean Goat Cheese

Organic black beans, Capriole Farms goat cheese, sun-dried tomatoes, and spices. Vegetarian.

Papa Azul **

The "Blue Potato" tamale. Organic blue corn and masa filled with roasted potatoes, zucchini, onions, jalapenos, and cheddar cheese. Vegetarian.

Lentil Plantain **

French lentils with fried plantains and jalapeños. Vegan

Traditional Pork **

local pastured pork, slow cooked in a chili sauce, pulled and accented with raisins, which add a hint of sweetness to balance the chili heat.

Cheddar Chorizo ***

house made pork chorizo sausage, green peppers, onions, jalapenos, and cheddar cheese.

Chipotle Chicken ****

Gunthorp Farms organic chicken, shredded in a spicy chipotle sauce.

Mango Chicken ***

Gunthorp Farms organic chicken, onions, sweet and hot peppers, fresh mango, cilantro, and spices.

**TAMALE PARTY SIDES ...all have a 18 serving amount
minimum order**

SIDE DISHES--these are priced per side serving, so you would just decide how many servings that you would like to order of the sides that you are interested in. 18 SERVING MINIMUM.

-Black bean, corn, avocado salad with cilantro and sweet red peppers \$4.5

-Manchego roasted poblano potatoes \$5

-Feast Pepita Salad: Field greens with avocado, pickled red onion, watermelon radish, pickled carrots, cilantro, toasted pumpkin seeds and a chipotle vinaigrette \$5 per

-fall radicchio salad with radicchio, frisée, manchego cheese, pomegranate jewels, sourdough chards, brown butter balsamic dressing \$6 per

-golden goddess salad with spinach and frisée, roasted chicken, shaved fennel, toasted almonds, apple and golden raisins, avocado, pickled red onion, nettle cheese, honey ginger dressing \$8 per serving

-Botana-nine inch round with corn chips. A beautiful 7 layer mexican bean dip, with refried beans, guacamole, mexican crema, cheese, black olives, tomatoes and green onions \$5.8

-white bean chicken chili \$5.5 per serving

-chicken tortilla soup \$5.5 per serving

-Gazpacho soup \$5 per serving...seasonal July-September

-Spanish rice with tomato and cilantro \$4.50 per serving

-Spanish rice with tomato, cilantro and sausage \$5.50 per serving

-grilled steak, peppers and onions on a bed of rice \$12 per serving

~fresh guacamole and corn chips \$3 per serving

-mexican crema \$1.5 per serving

DESSERTS--these are priced per serving(1) and are small dessert bar size with a 2 DOZEN MINIMUM OF EACH VARIETY

- Dessert platter assortment..assorted bite sized pieces of all the Feast favorites 1 doz/\$15 (1 dozen is the minimum on this item)

-Key lime cheesecake bites \$1.50

-Chocolate dipped strawberries \$1.50

SUGGESTED MENUS

MENU 1

tamale with salsa

black bean corn avocado salad

Pepita salad

\$15 per person

MENU 2

tamale with salsa

black bean corn avocado salad with sweet red peppers

manchego roasted poblano potatoes

guacamole and chips

\$17.50 per person

MENU 3

tamale with salsa

black bean corn avocado salad with sweet red peppers and cilantro

manchego roasted poblano potatoes

feast pepita salad

guacamole and chips

\$23 per person

MENU 4

tamale with salsa

grilled flat iron steak on a bed of grilled sweet peppers and onions

cilantro lime rice with fresh grilled corn

black bean corn avocado salad with sweet red peppers and cilantro

guacamole and chips

\$27 per person

**-FOR DESSERT WE SUGGEST THE DESSERT BITE
ASSORTMENT PLATTER**