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CORPORATE

After Hours

For the evenings with a less formal touch, we've got you covered with menu ideas for your next networking happy hour, open house or client reception.

OFFICE RECESS

Char-Grilled Artichoke Bruschetta

Crostini topped with spinach-goat cheese spread and grilled artichokes.

Chipotle Glazed Meatballs

Mini beef meatballs served with chipotle demi glaze.

Chicken Skewers

With tarragon aioli and Thai peanut sauce.

Short Rib and Manchego Empanadas

With roasted garlic dipping sauce.

Spinach Bouche

Puff pastry bite filled with boursin spinach dip.

GRAZING

Cheese and Charcuterie Board

With seasonal artisan baguette.

Grilled Vegetables and Crudité

With chipotle ranch dressing and hummus.

Breads and Spreads

Seasonal spreads served with toasted pita bread and seasonal artisan baguette.

Olive Bar

Chef's selection of marinated olives served with house-infused oils and vinegars and seasonal rustic artisan bread.

HAPPY HOUR

Seasonal Brie en Croute

Puff pastry wrapped wheel of French brie stuffed with seasonal ingredients and served with seasonal artisan baguette.

Flank Steak Slider

With romaine lettuce, herb aioli, and red wine onions.

Rum Marinated Pork Sliders

With grilled pineapple and bourbon smoked pepper bacon.

Soft Pretzel Puffs

With IPA mustard and warm local beer cheese sauce for dipping.

House Made Potato Chips

With onion dip

