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## CORPORATE

### *Plated Dinner*

For evenings dedicated to special occasions, celebrating milestones or recognizing hard-working employees, our team specializes in plated dinner service for any formal event.

### OPTION 1

#### HORS D' OEUVRE

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##### *Argentinian Steak Crostini*

With house made chimichurri sauce.

##### *Coconut Crusted Chicken Edible Spoon*

With mango chili puree on a five spice edible spoon.

#### SALAD

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##### *Seasonal Green Salad*

With light dressing.

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#### ACCOMPANIMENTS

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##### *Lemon Basil Vegetable Medley*

With lemon zest, olive oil, and fresh herbs.

##### *Roasted Garlic Mash*

With cabernet drizzle.

##### *Onion Confit Tartlet*

Creamy onion confit on puff pastry garnished with fresh chives.

#### ENTREES

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##### *Blue Filet*

Center cut tenderloin, topped with melted blue cheese, and port demi glaze.

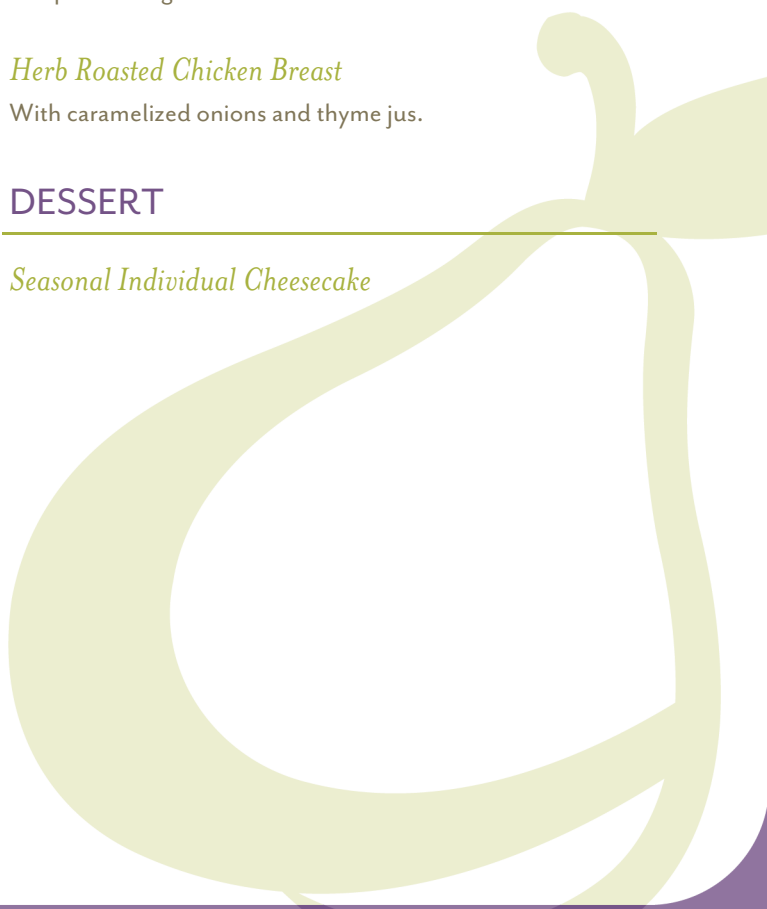
##### *Herb Roasted Chicken Breast*

With caramelized onions and thyme jus.

#### DESSERT

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##### *Seasonal Individual Cheesecake*





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## OPTION 2

### HORS D' OEUVRE

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#### *Crab-Stuffed Mushroom*

With peppers, onions, fresh herbs, red pepper flakes, and panko breadcrumbs.

#### *Filet Crostini*

With tender beef, caramelized onion, maytag blue cheese, and horseradish crème.

### SALAD

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#### *Wild Greens and Berries*

With fresh mozzarella, chocolate-covered strawberries, and dried cranberries with raspberry and pomegranate dressing.

### ACCOMPANIMENTS

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#### *Greek Orzo*

With mushrooms, roasted asparagus, sun-dried tomatoes, and parmesan cheese.

#### *Grilled Asparagus*

With lemon-infused olive oil.

#### *Caramelized Onion and Goat Cheese Tartlet*

With red wine and fresh thyme on puff pastry.

### ENTREES

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#### *Braised Short Rib*

With a cabernet-thyme demi glaze and horseradish remoulade.

#### *Pan-Seared Salmon*

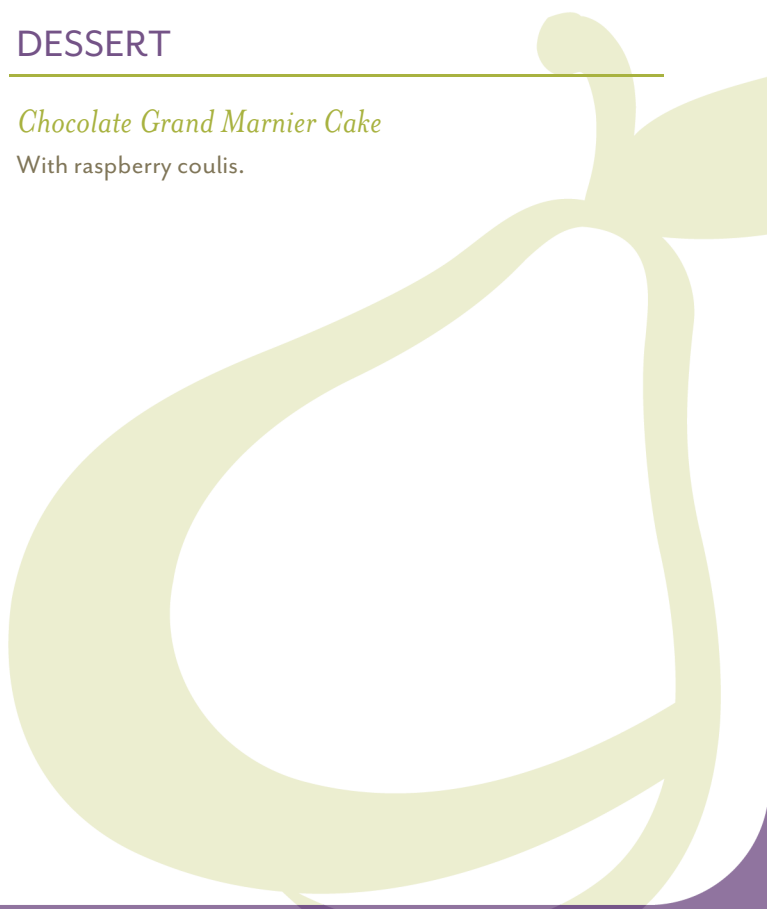
With pistachios, green olives, and blood orange vinaigrette.

### DESSERT

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#### *Chocolate Grand Marnier Cake*

With raspberry coulis.





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## OPTION 3

### HORS D' OEUVRE

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#### *Beef Skewer*

With house made tomato jam.

#### *Seared Ahi Tuna Edible Spoon*

With sriracha aioli and tobiko caviar on a wasabi sesame edible spoon.

#### *Stuffed Baby Bella*

Florentine-style with onions, garlic, fresh herbs, spinach, and parmesan.

### SALAD

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#### *Mixed Greens*

With tomatoes, mushrooms, sprouts, and balsamic vinaigrette.

### DUAL ENTREE

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#### *Baja Steak and Shrimp*

Steak filet with baja-style rub and jumbo shrimp with achipotle garlic glaze.

### ACCOMPANIMENTS

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#### *Roasted Yukon Potatoes*

Roasted with rosemary, thyme, and oregano.

#### *Glazed Rainbow Carrots*

With toasted almonds.

### DESSERT

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#### *Chocolate Grand Marnier Cake*

With creamy custard and fresh seasonal fruit.

