



tel 858.597.0740 | email info@feastonthis.com | web feastonthis.com

SPRING

Spring Inspiration

BREAKFAST

Fresh Fruit Platter

Lemon – Blueberry Tea Bread

With raspberry curd.

Spring Classic Artisan Quiche

With caramelized onions, ham, and cheddar cheese.

Spring Veggie Frittata

With asparagus, cherry tomatoes, and cheddar cheese.

Praline French Toast Casserole

Thick cut challah bread soaked in grand marnier and vanilla batter topped with New Orleans pecan pralines.

Olive Oil and Garlic Potatoes

Fingerling potatoes

LUNCH/DINNER

Spring Beet Salad

Arugula and baby greens tossed with lemon vinaigrette and topped with roasted beets, goat cheese, and candied walnuts.

Chili Rubbed Pork Tenderloin

With savory rhubarb compote.

Citrus Herb Tilapia

With lemon and fresh herb jus.

Glazed Carrots

With honey and butter.

Parmesan Orzo

With seasonal vegetables.

Lemon Cream Cups

With fresh made lemon curd, whipped cream, and shortbread crumbs.

Baby Spring Greens

With radishes, carrots, scallions, candied walnuts, gorgonzola cheese, and light raspberry vinaigrette.

Garlic Chicken

With caramelized shallots and garlic cream.

Grilled Asparagus

With balsamic glaze.

Spring Potato Salad

Roasted new potatoes, red onions, and cucumbers with fresh dill and lemon dressing.

Spring Fruit Crisp

With brown butter streusel.





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HORS D' OEUVRE

Spring Brie en Croute

Wheel of French brie with honey, raspberry, and toasted almonds stuffed into a puff pastry with seasonal artisan baguette.

Ricotta and Beet Spread

Roasted beets, fresh ricotta and goat cheeses, salt, pepper, and fresh oregano served with pita and seasonal artisan baguette.

Prosciutto Wrapped Asparagus

With a touch of olive oil and lemon juice.

Onion Confit Tartlet

On puff pastry garnished with fresh chives.

Springtime Curd Tartlets

Fresh passion fruit curd with raspberry swirl.

