



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

WEDDING

Family Style

This menu was created with a couple that has a background in the culinary industry. We custom built a menu based on their culinary “love” story of how food played a meaningful part in each of the milestones in their relationship, including sliders as an ode to meeting on a slider food truck. The couple was very hands-on during this process and we loved the creativity the bride and groom possessed. They requested dinner service be family style to encourage guests to share and talk with one another at their tables.

HAND PASSED HORS D' OEUVRE

Chicken and Waffle Bites

House made waffle squares topped with panko-fried chicken held together with a pipette filled with ancho chili maple syrup.

Soft Pretzel Puffs

Tossed in garlic herb seasoning served with IPA mustard dipping sauce.

Meatball Sub Skewer

Mini meatballs skewered with house made toasted Italian bread, fresh mozzarella, and fresh basil topped grated parmesan and served with house made marinara for dipping.

FAMILY STYLE DINNER SERVICE

Baby Spinach Leaves

With seasonal summer fruit (persimmon, mandarin, etc.), heirloom tomatoes, cheese curds, vanilla balsamic dressing, and house made sourdough croutons.

Meatloaf Sliders

With cheddar mashed potato pancake, bacon jam, and arugula on brioche.

Rum-Marinated Pork Sliders

With grilled pineapple and bourbon smoked pepper bacon on a sweet Hawaiian roll.

Bacon and Gruyere Cavatappi Mac

Cavatappi pasta with broccoli, pancetta, roasted garlic, gruyere, and smoked gouda topped with torched panko parm topping.

Poached Fingerlings & Brussels

Duck fat poached fingerling potatoes and brussels sprouts with toasted slivered almonds and balsamic drizzle.

DESSERT & COFFEE STATION

Sweet Treats

With heart-shaped pop tarts, grand marinier soaked cake bites, and torched meringue fruit tartlets.

Flambé Donut Holes Station

Glazed regular and chocolate donut holes flambéed with vanilla vodka and myers rum, then hit with brandy for flames served with house made whipped cream, chocolate, and caramel sauces.

