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WEDDING *Stations*

This menu was custom made for a bride and groom honoring a family tradition of breakfast-for-dinner, with a station format to encourage interaction among wedding guests while bringing back memories of sharing special meals with family. In addition, this menu is tailored for all guests to enjoy regardless of dietary restrictions, including those of the bride and groom (yay for gluten-free waffles!).

TRAY-PASS HORS D' OEUVRE

Mini Goat Cheese Quiches

Made with egg, sun-dried tomatoes, and goat cheese.

Mini Homemade Pop Tarts

Nutella and strawberry.

Artisan Corn & Jalapeno Jack Cakes

Hand formed corn cakes mixed with jalapeños, monterey jack cheese, and fresh green onions topped with chipotle aioli.

BREAKFAST DINNER STATIONS

Biscuit Bar

Self serve fresh baked biscuits with a host of complements including seasonal and plain butter, a variety of jams, compotes, and fresh made fruit curds, sliced ham and thyme-infused sausage gravy.

Waffle Bar

Belgian mini waffles made fresh on site with various toppings such as fresh strawberries, blueberry compote, homemade whipped cream, powdered sugar, pecans, whipped butter, seasonal butter, dark chocolate shavings, and maple syrup.

Feast's Signature Omelet Bar

Cage free eggs, roasted mushrooms, spinach, heirloom tomatoes, gruyere cheese, English cheddar cheese, mozzarella, applewood smoked bacon, smoked chicken, bay shrimp, and seasonal organic vegetables.

Fresh Fruit Platter

HIS AND HERS DESSERT STATION

Bride's Table – Fresh Donuts

Assorted glazed, chocolate, sprinkle, etc.

Groom's Table – Brownies

Chocolate chunk & peanut butter brownies and macadamia nut brownies.

