



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

Seasonal Inspirations Holiday Lunch & Dinner

The holidays are our favorite time of year! Our Holiday menu provides a variety of options for this year's holiday celebration for friends, family, employees, clients or tenants.

TRADITIONAL

Seasonal Greens

With candied walnuts, mandarin oranges, feta cheese, dried cranberries, red onion and white balsamic vinaigrette (vegetarian, gluten-free)

Shallot Whipped Potatoes

Shallot infused with demi glaze gravy (vegetarian, gluten-free)

Homestyle Stuffing

With apricots, apples, onions, celery and tarragon (vegetarian)

Apple-Cranberry Hand Pies

Homemade hand pies sprinkled with nutmeg (vegetarian)

Pumpkin Cheesecake

Mini pumpkin cheesecake in an all butter graham cracker tartlet (vegetarian)

Choice of

Roast Beef

With wild mushroom demi sauce

Oven Roasted Turkey

With rosemary jus (gluten-free)

Roasted Pork Loin

With dried fruit chutney glaze (gluten-free)

WINTER FEAST

Endive Salad

With escarole and fennel tossed with a shallot-green apple vinaigrette topped with spiced walnuts (vegan, vegetarian, gluten-free)

Roasted Chickpea Salad

With zucchini, carrots, spiced chickpeas and basil tossed with avocado, fresh herbs, lime and pistachios (vegan, vegetarian, gluten-free)

Brussels Sprouts

Sautéed with shallots, butter and pork belly drizzled with fig balsamic (gluten-free)

Pan-Seared Chicken

With creamy garlic sauce with white wine (gluten-free)

Filet Tenderloin Medallions

With rosemary jus (gluten-free)

Butternut Squash Cheese Ravioli

Topped with pesto cream, sautéed spinach and goat cheese (vegetarian)

Tiramisu Dessert Shooters

With mascarpone mousse and espresso cake (vegetarian)



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PLATED DINNER

Hors d' Oeuvre

Tray-Pass Trio

Filet mignon crostini, holiday rumaki, pale ale butternut squash bisque

Salad Course

Kale Salad

With pecans, scallions, pears and dried cranberries tossed with balsamic vinaigrette and finished with blue cheese crumbles (vegetarian, gluten-free)

Artisan Rolls

With butter

Main Course

Steak Diane

Chef attended station with steak carved to order served alongside roasted carrots and French haricot verts with red wine demi-glace and roasted garlic mash.

Vegetarian, vegan & gluten-free option – Napoleon Vegetable Tower

Dessert Course

Chocolate Marquise Bomb

Raspberry flavored chocolate dessert with ganache glaze icing and port reduction (vegetarian)

Deconstructed Cheesecake

With assorted fruits (vegetarian)

Coffee & Hot Tea Service

Fresh brewed regular and decaf coffees and hot tea with accoutrements served tableside

DESSERTS

Holiday Cookie Assortment

Featuring iced, homemade traditional and thumbprint cookies – just like Mom's! (vegetarian)

Holiday Assortment Petit Fours

Cherry and Apple Cobbler

With Feast's butter streusel topping

BEVERAGES

Apple Cider

Flavors to include caramel, cranberry and traditional

Coffee Bar

Regular and decaf coffees with assorted syrups, eggnog and gingerbread-flavored half & half, sugar swizzle sticks, chocolate sprinkles and cinnamon

Espresso Bar

Made to order premium Italian espresso with option of cappuccino, latte, mocha, macchiato or Americano with seasonal flavors and accompanying sweeteners and milks

Enhancements

Ask about our alcoholic and non-alcoholic bar services!