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FALL Fall Inspiration

BREAKFAST

Fresh Fruit Platter

Fresh seasonal fruit.

Seasonal Yogurt Parfait Bar

Plain Greek yogurt with house made brown butter-pecan granola, dried figs, dried apricots and cinnamon-infused honey.

Fall Breakfast Tea Bread & Curd

Fresh baked pumpkin bread with coconut curd.

Fall Classic Artisan Quiche

With bacon, spinach, leeks and gruyere cheese.

Fall Frittata

Fluffy eggs mixed with butternut squash, arugula and gruyere cheese.

Maple Sausage

Premium pork sausage links.

Brown Sugar Cured Bacon

LUNCH/DINNER

Autumn Inspired Salad

Arugula with shaved fennel, red onions, pomegranate seeds, dried cranberries, pumpkin seeds and house made blood orange vinaigrette.

Butternut Squash Infused Potatoes

Whipped potatoes incorporated with butternut squash.

Roasted Root Vegetables

With garlic, fresh herbs and a medley of sweet potatoes, turnips, and parsnips drizzled with truffle balsamic glaze.

Pumpkin Cobbler

Mashed pumpkin with a touch of cinnamon, nutmeg, milk and molasses with homemade cake style crumb streusel.

Balsamic Strawberry Cup

Sweetened ricotta topped with balsamic macerated strawberries.

Choice of

Roast Beef

With whisky demi-glace.

Pork Loin Roulade

Filled with mustard greens and seasonal dried fruit.

Seared Tilapia

With grapefruit caper sauce.

Garlic Chicken

With caramelized shallots and garlic cream.





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RECEPTION

Autumn Charcuterie Board

With artisanal cheeses and cured selections accompanied by fall favorites such as pumpkin seeds, walnuts, grapes, figs, dates, quince paste served with seasonal cracker bread and artisanal baguette.

Endive Cup Salad

With roasted butternut squash, roasted red pepper, dried cranberries, peppered goat cheese and fig balsamic glaze.

Short Rib Waffle

Aged fontina cheese atop crispy waffle.

Chicken Mole Edible Spoon

With bell pepper confetti and micro cilantro on a chocolate edible spoon.

Mascarpone & Blue Cheese Tartlet

Savory handmade tart shell filled with a blend of mascarpone and bleu cheeses topped with a red onion confit

Crab-Stuffed Mushroom

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

Butternut Squash & Goat Cheese Crostoni

With julienne sage and balsamic drizzle.

Lemon Cream Cup

Lemon curd and whipped cream with shortbread crumbs.

