



tel 858.597.0740 | email [info@feastonthis.com](mailto:info@feastonthis.com) | web [feastonthis.com](http://feastonthis.com)

## HALLOWEEN

### HAUNTING HOUR

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#### Mummy Dogs

All beef hot dogs wrapped in puff pastry.

#### Creepy Coconut Crusted Chicken Spoons

With mango chili puree on a five spice edible spoon.

#### Ghost of Bloody Brie

Baked brie in puff pastry with raspberry jam served with seasonal crackers and artisanal baguette.

#### Creepy Chicken Skewers

With Thai peanut dipping sauce and tarragon aioli.

#### Vampire Steaks

Beef satay skewers with tomato jam.

#### Ghoulish Bruschetta

Served with pita and seasonal artisanal baguette.

#### Rattlin' Bones

Individual tender pork ribs smother in tangy barbecue sauce.

#### Jack O' Lantern Crudité

Carved pumpkin with a fresh array of seasonal vegetables served with our house made roasted garlic aioli.

#### Dracula's Spicy Cheese Dip

With harvest tri-colored tortilla chips.

#### Spider Dip

Eight layer dip with sour cream "spider web" and black olive "bugs".

### HALLOWEEN BUFFET

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#### Choice of

#### Blood Orange Salad

Spinach leaves with red onion, pomegranate seeds, dried cranberries, fennel and house made blood orange vinaigrette.

#### Burrata Salad

Heirloom tomatoes and burrata cheese on a bed of arugula drizzled with balsamic dressing.

#### Served with

#### Brussels Sprouts

Oven roasted with garlic, bacon and drizzled with balsamic glaze.

#### Autumn Rice Pilaf

With mushrooms, sunflower seeds, dried cranberries and cinnamon.

#### Choice of

#### Pan-Seared Pork

With beer nage.

#### Roasted Beef

With port wine sauce.

#### Grilled Chicken

With wild mushroom and artichoke ragout.

#### Artisan Rolls

With butter.





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## SPOOKY STATION

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### Haunted Soup & Sandwich Station

chef-attended station in which guests can pair autumn inspired soups (tomato bisque and butternut squash) with their own customized grilled cheese by selecting their own bread, their own gourmet cheeses and toppings such as pancetta, oven roasted tomatoes or bacon.

## BOO BRUNCH

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### Candy Corn Platter

Fresh seasonal fruit platter.

### Purple Potion Pastries

With pumpkin and zucchini-carrot tea breads and fresh made lemon and raspberry curds.

*Ask about our gluten-free and vegan options.*

### Toxic Waste Casserole

challah bread soaked in a grand marnier and vanilla batter, baked until golden brown and topped with new orleans pecan pralines and grated nutmeg.

### Scrambled Brains

Scrambled eggs served with sides of cheddar cheese and house made roasted salsa.

### Crispy Road Kill

Applewood smoked bacon.

## DEVILISH DESSERTS

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### Boo-licious Brownies

### Halloween Cupcakes

### Pumpkin Cobbler

### Halloween Sugar Cookies

## BEVERAGES

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### Bug Juice

Fresh orange juice.

### Ghoulish Water

Cinnamon-apple infused spring water.

### Spider's Hot Brew

Regular & decaf coffees with sweeteners and milks.

### Witch's Brew Sangria

Autumn apple and pear red wine sangria.

### Warm Apple Cider

