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## 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

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#### Seasonal Greens

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

#### Shallot Whipped Potatoes

With real cream and butter (vegetarian, gluten-free)

#### Homestyle Stuffing

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

#### Apple Crumble & Salted Caramel Tartlets

#### 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

### WINTER FEAST

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#### Endive Salad

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

#### Roasted Chickpea Salad

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

#### Brussels Sprouts

Sautéed with shallots, butter and bacon (gluten-free)

#### Pan-Seared Chicken

With German pilsner beer nage

#### 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 (gluten-free)





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## PLATED DINNER

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### 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 (gluten-free)

### Artisan Rolls

With butter

### Main Course

#### Steak Diane

Medallions of certified angus beef steak covered with black peppercorns served with shallot whipped potatoes, French haricot verts and rich mushroom wine sauce  
*Vegetarian, vegan & gluten-free option – Napoleon Vegetable Tower*

### Dessert Course

#### Chocolate Marquise Bomb

Raspberry flavored chocolate dessert with ganache glaze icing and port reduction

### Coffee & Hot Tea Service

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

## DESSERTS

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### Holiday Cookie Assortment

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

### Holiday Assortment Petit Fours

### Cherry and Apple Cobbler

With Feast's butter streusel topping

## BEVERAGES

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### 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!