



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

Seasonal Inspirations Holiday Party

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.

STATIONS

Hors d' Oeuvre

Tray-Pass Trio

Fig and prosciutto edible spoon, caramelized onion and goat cheese tartlet and petite crab cake

Salad Station

Kale Salad

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

Endive Salad

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

HAPPY HOLIDAY HOUR

Artisanal Charcuterie

With chef's seasonal selection of farmstead cheeses and cured meat selections accompanied by nuts, pickled vegetables and seasonal fruit served with seasonally selected cracker bread and artisanal baguettes

Edible Spoon Trio

With fig and prosciutto, Thai barbecue chicken, sweet and spicy and churro (vegetarian, gluten-free available)

Non-Alcoholic Holiday Bar

Non-alcoholic beverages to include cranberry sparkler, Martinelli's Sparkling Cider mimosa, eggnog, juices, soft drinks and water

Carving Station

Steak Diane

chef attended station with steak carved to order served alongside roasted carrots and French haricot verts

Dessert Station

House Made Cobbler

Choice of two flavors (cherry and apple, pumpkin, mixed berry, peach or chef's choice) served with vanilla bean ice cream

ADD-ONS

Baked Potato Bar

With black forest ham, smoked turkey, applewood smoked bacon, black olives, cheddar-jack cheeses, sour cream and butter (gluten-free)

Feast's Signature Brie en Croute

Wheel of French brie with red wine poached pears, caramelized brown sugar, toasted walnuts and a hint of dark chocolate stuffed into puff pastry served with crackers and sliced baguette (vegetarian)





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A LA CARTE HORS D' OEUVRE

Beef

Cranberry and Goat Cheese Meatball

Stuffed angus beef with a hint of lemon and thyme

Filet Mignon Crostini

With caramelized onions, maytag blue cheese and horseradish crème (gluten-free available)

Beef Skewer

With house made tomato jam (gluten-free)

Chicken

Chicken Mole Edible Spoon

With red and green bell peppers on a chocolate edible spoon (gluten-free available)

Thai Barbecue Chicken Bouche

Stuffed in puff pastry with red bell pepper confetti (gluten-free available)

Chicken Skewer

With tarragon aioli (gluten-free)

DESSERTS

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

Seafood

Petite Crab Cake

With lime cilantro aioli

Shrimp Skewer

Herb marinated (gluten-free)

Spicy Ahi Tuna Spoon

With shoyu sauce, sesame oil, thai chili, Hawaiian sea salt and fresh ginger served in porcelain spoon

Vegetable

Butternut Squash and Goat Cheese Crostini

With sage and balsamic drizzle (gluten-free available, vegetarian)

Winter Endive Cup

With roasted squash and red bell peppers, dried cranberries, smoked cheddar cheese and fig balsamic glaze (vegan available, gluten-free)

Spicy Quinoa Cake

With red pepper coulis (gluten-free available upon ordering)

BEVERAGES

Apple Cider

Flavors to include caramel, cranberry and traditional

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!