



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

SUMMER Outdoors Feast

CHARGRILLED FEAST

Aloha Green Salad

Local grown spring mix greens with papaya, toasted pine nuts, and blood orange vinaigrette.

Island BBQ Chicken

Boneless chicken breast grilled and basted with hawaiian bbq sauce and garnished with grilled pineapple.

Tropical Coconut Rice Pilaf

All beef Hebrew National hot dogs with ketchup, mayo, mustard, relish, diced onions and sadie rose buns.

Hawaiian Sweet Rolls

With butter.

HAWAIIAN BITES

Macaroni Salad

Traditional macaroni salad tossed with carrots, celery, onion, mayo salt and fresh cracked black pepper.

Kona Pulled Chicken & Slaw Sliders

Build your own hawaiian style slow roasted pulled chicken with fresh made slaw and hawaiian sweet rolls.

Hawaiian-Style Pork Spare Ribs

Slow roasted pork basted with tamari soy and bbq sauce.

Hawaiian Sweet Rolls

With butter.

Drinks

Lime Mint Infused Water

Watermelon Basil Infused Water

Blood Orange Lemonade

Desserts

Pineapple Coconut Bar

Guava Streusel Bar

Mini Exotic Tartlet Assortment: Green Apple Raspberry, Tiramisu, Apple Crumble, Pineapple Coconut, Lemon Merengue, Strawberry Mascarpone

Limoncello Shot Glass

Berry Panna Cotta Shot Glass

Coconut and Chocolate Macaroon

White Chocolate Macadamia Nut Cookie

Sugar Cookie





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

SOUTHERN BBQ FEAST

Cold Galletti Pasta Salad

With a mayonnaise based dressing and carrot and celery confetti.

Citrus BBQ Glazed Chicken

Slow roasted chicken breast finished with tangy citrus barbeque glaze.

Traditional Beef Brisket

Hand shredded, slow smoked certified angus beef brisket.

Drinks

*Strawberry Lemon Mint Infused Water
Grapefruit Lemonade*

Corn Cobbettes

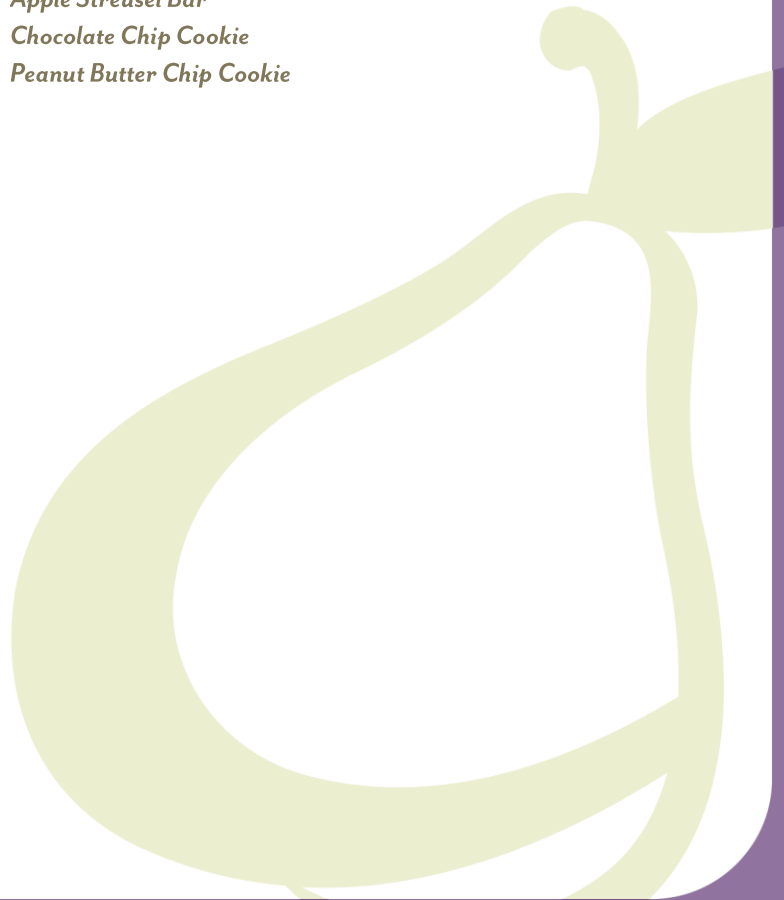
With butter.

Honey Baked Beans

With hickory smoked bacon, white onion, honey, brown sugar and seasonings.

Desserts

*Peach Cobbler
Apple Streusel Bar
Chocolate Chip Cookie
Peanut Butter Chip Cookie*





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

SUMMER Outdoor Cookouts

FIESTA FEAST

Southwest Caesar Salad

Chopped romaine, queso fresco, pan-fried corn tortilla strips and house made cilantro-lime caesar dressing.

Taco Bar

Build your own taco bar with grilled chicken, steak, flour tortillas, corn tortillas, cheese, onion & cilantro mix, guacamole, salsa and limes.

Grilled Vegetable Enchiladas

Zucchini, yellow squash, tri-color bell pepper, onions, carrots, grilled jalapeños and sour cream.

Cilantro Lime Rice

Jasmine rice with cilantro lime butter sauce

Peruvian Beans

SOUTH OF THE BORDER FEAST

Mexican Chopped Salad

Lettuce, black olives, diced tomato, scallions, jalapeno jack cheese and garlic cilantro vinaigrette.

Enchiladas De Mole

Shredded chicken rolled in a flour tortilla with homemade mole sauce.

Steak Ranchero

Latin Vegetable Medley

With balsamic glaze.

Grilled Vegetables

With pomegranate balsamic glaze.

Feast's Signature Pudding Corn Bread

Corn bread muffins with jalapeno, onion and cheese pudding.





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

BAJA FEAST

Pozole Soup

Shredded pork, hominy, chicken broth served with diced onion, radish, avocado, oregano, chili powder, shredded cabbage and limes on the side.

Street Corn Salad

Grilled corn kernels, habanero garlic butter, lime and cojita cheese.

Drinks

Mango Lime Infused Water

Strawberry Jalapeno Infused Water

Clementine Lemonade

Tamales

Assortment of chicken, beef, vegetable and pork.

Desserts

Churros

Meltaway Bar

Salted Dulce de Leche Brownie

Mini Chocolate Tartlet Assortment: Passion Gianduja,

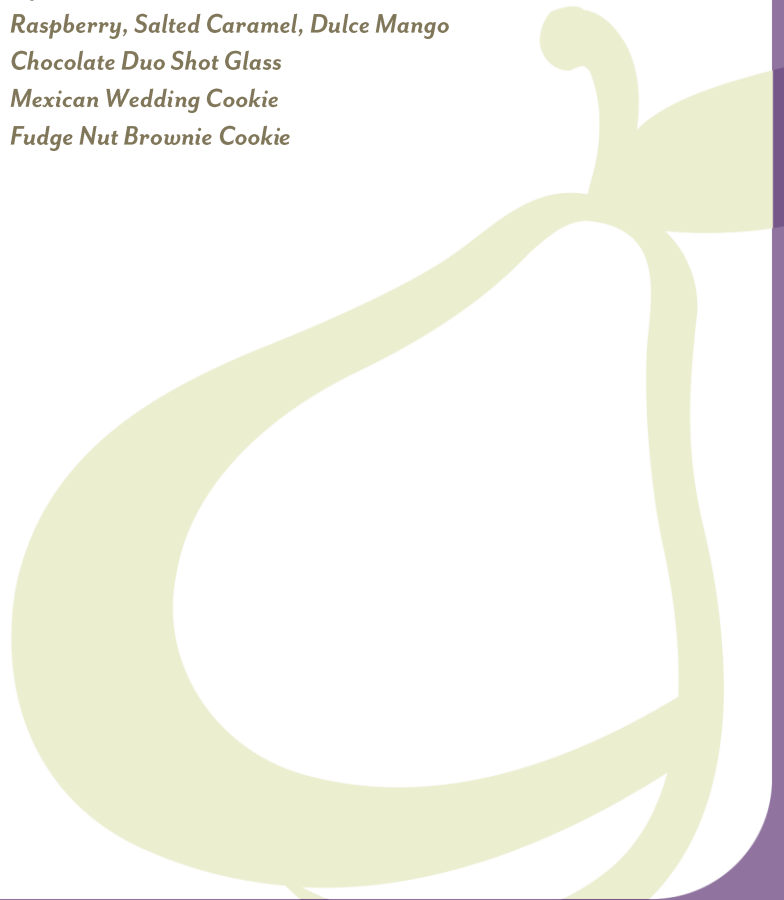
Opera Cake, Pistachio Eclair, Chocolate Éclair, Chocolate

Raspberry, Salted Caramel, Dulce Mango

Chocolate Duo Shot Glass

Mexican Wedding Cookie

Fudge Nut Brownie Cookie





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

FLAVORS OF THE EAST COAST

Snow Crab Claws & Jumbo Shrimp Cocktail

*Marinated in citrus vinaigrette with lemon and lime
garnishes and bloody mary cocktail sauce.*

Clambake

*Steamed clams, red potatoes, onions, lobster, lemons and
garlic butter*

Drinks

Pear Vanilla Infused Water

Apple Cinnamon Infused Water

Lavender Lemonade

Corn on the Cob

Kielbasa Sausage

Herb Roasted Red Bliss Potatoes

Dessert

S'mores Bar

Mini Cupcakes (red velvet, chocolate, vanilla) Gluten Free

*Assorted Cookies: Chocolate Chip, Peanut Butter, Sugar
and Fudge Nut Brownie*

