



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

HALLOWEEN

HAUNTING HOUR

Mummy Dogs

All beef hot dogs wrapped in puff pastry
Optional Add On: bacon

Creepy Coconut Crusted Chicken

Spoons

With mango chili puree on a five-spice edible spoon
(gluten-free)

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 bloody Thai dipping sauce. (gluten-free)

Vampire Steaks

Beef satay skewers with tomato jam (gluten-free)

Ghoulish Bruschetta

Served with pita and seasonal artisanal baguette (vegan, vegetarian)

Rattlin' Bones

Individual tender pork ribs smother in tangy barbecue sauce
(gluten-free)

Jack O' Lantern Crudité

Carved pumpkin with a fresh array of seasonal vegetables served with our house made roasted garlic aioli (vegan, vegetarian, gluten-free)

Dracula's Spicy Cheese Dip

With harvest tri-colored tortilla chips (gluten-free)

Spider Dip

Eight-layer dip with sour cream "spider web" and black olive "bugs" (vegetarian)

HALLOWEEN BUFFET

Choice of

Blood Orange Salad

Spinach leaves with red onion, pomegranate seeds, dried cranberries, fennel and house made blood orange vinaigrette (vegan, vegetarian, gluten-free)

Burrata Salad

Heirloom tomatoes and burrata cheese on a bed of arugula drizzled with balsamic dressing (vegetarian, gluten-free)

Served with

Brussels Sprouts

Oven roasted with garlic, bacon and drizzled with balsamic glaze (vegetarian friendly, gluten-free friendly)

Autumn Rice Pilaf

With mushrooms, sunflower seeds, dried cranberries and cinnamon (gluten-free)

Choice of

Veggie Ragout

With onions, sundried tomatoes, and bell peppers. (vegetarian, gluten-free)

Roasted Beef

With port wine sauce (gluten-free)

Grilled Chicken

With wild mushroom and artichoke ragout (gluten-free)

Artisan Rolls

With butter





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SPOOKY STATION

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

Candy Corn Platter

Fresh seasonal fruit platter (vegan, vegetarian, gluten-free)

Pumpkin Yogurt

With Greek yogurt folded with pumpkin puree, served with house made granola, honey, candied maple pecans and sprinkled with pumpkin spice (vegetarian)

Toxic Waste Casserole

challah bread soaked in Grand Marnier and vanilla batter, baked until golden brown and topped with New Orleans pecan pralines and grated nutmeg (vegetarian)

Scrambled Brains

Scrambled eggs served with sides of cheddar cheese and house made roasted salsa (vegetarian, gluten-free)

Crispy Road Kill

Applewood smoked bacon (gluten-free)

DEVILISH DESSERTS

Boo-licious Brownies

(vegetarian)

Pumpkin Cobbler

(vegetarian)

Halloween Cupcakes

(vegetarian)

Halloween Sugar Cookies

(vegetarian)

BEVERAGES

Bug Juice

Fresh orange juice

Spider's Hot Brew

Regular & decaf coffees with sweeteners and milks

Ghoulish Water

Cinnamon-apple infused spring water

Warm Apple Cider

Witch's Brew Sangria

Autumn apple and pear red wine sangria

