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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

#### Seasonal Greens

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

#### Shallot Whipped Potatoes

Butternut squash infused with demi glaze gravy (vegetarian, gluten-free)

#### Homestyle Stuffing

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

#### Apple-Cranberry Hand Pies

Homemade hand pies sprinkled with nutmeg (vegetarian)

#### Pumpkin Cheesecake

Mini pumpkin cheesecake in an all butter graham cracker tartlet (vegetarian)

#### 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 (gluten-free)

### WINTER FEAST

#### Endive Salad

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

#### Roasted Chickpea Salad

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

#### Brussels Sprouts

Sautéed with shallots, butter and pork belly drizzled with fig balsamic (gluten-free)

#### Pan-Seared Chicken

With creamy garlic sauce with white wine (gluten-free)

#### 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 (vegetarian)



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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 (vegetarian, gluten-free)

### Artisan Rolls

With butter

### Main Course

#### Steak Diane

Chef attended station with steak carved to order served alongside roasted carrots and French haricot verts with red wine demi-glace and roasted garlic mash.

*Vegetarian, vegan & gluten-free option – Napoleon Vegetable Tower*

### Dessert Course

#### Chocolate Marquise Bomb

Raspberry flavored chocolate dessert with ganache glaze icing and port reduction (vegetarian)

#### Deconstructed Cheesecake

With assorted fruits (vegetarian)

### 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! (vegetarian)

### 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!