



tel 858.597.0740 | email [info@feastonthis.com](mailto:info@feastonthis.com) | web [feastonthis.com](http://feastonthis.com)

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## CORPORATE

### *After Hours*

For the evenings with a less formal touch, we've got you covered with menu ideas for your next networking happy hour, open house or client reception.

### OFFICE RECESS

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#### *Char-Grilled Artichoke Bruschetta*

Crostini topped with spinach-goat cheese spread and grilled artichokes.

#### *Chipotle Glazed Meatballs*

Mini beef meatballs served with chipotle demi glaze.

#### *Chicken Skewers*

With tarragon aioli and Thai peanut sauce.

#### *Short Rib and Manchego Empanadas*

With roasted garlic dipping sauce.

#### *Spinach Bouche*

Puff pastry bite filled with boursin spinach dip.

### GRAZING

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#### *Cheese and Charcuterie Board*

With seasonal artisan baguette.

#### *Grilled Vegetables and Crudité*

With chipotle ranch dressing and hummus.

#### *Breads and Spreads*

Seasonal spreads served with toasted pita bread and seasonal artisan baguette.

#### *Olive Bar*

Chef's selection of marinated olives served with house-infused oils and vinegars and seasonal rustic artisan bread.

### HAPPY HOUR

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#### *Seasonal Brie en Croute*

Puff pastry wrapped wheel of French brie stuffed with seasonal ingredients and served with seasonal artisan baguette.

#### *Flank Steak Slider*

With romaine lettuce, herb aioli, and red wine onions.

#### *Rum Marinated Pork Sliders*

With grilled pineapple and bourbon smoked pepper bacon.

#### *Soft Pretzel Puffs*

With IPA mustard and warm local beer cheese sauce for dipping.

#### *House Made Potato Chips*

With onion dip

