



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

CORPORATE

Business Lunch/Dinner

We know you're busy reaching company goals and have business to discuss, but the team will focus better with a well-balanced catered meal. We have handpicked some of our clients' favorites for your next business lunch or dinner.

FRESH FEAST

Cabbage Slaw

With peanuts, sesame oil, sesame seeds, soy sauce, rice vinegar, parsley and cilantro.

Lemongrass Marinated Chicken

With shallots and cilantro.

Jasmine Rice

Lemon Basil Vegetable Medley

With lemon zest, olive oil, and fresh herbs.

Chocolate Truffles

Chocolate confectionary with a ganache center rolled in chocolate sprinkles.

POWER HOUR

Pesto Chicken & Provolone Wrap

Grilled chicken with pesto aioli, grilled peppers, and provolone cheese.

Roast Beef Wrap

With pesto, whole grain mustard and cream cheese spread, cheddar cheese, green onion, and lettuce.

Roasted Vegetable Wrap

Seasonal grilled vegetables, arugula, and white bean hummus.

Roasted Chickpea Salad

With zucchini, carrots, and spiced chickpeas tossed with avocado, jalapeno, lime, fresh herbs, and pistachios.

Carved Steak BLT Sandwich

Carved balsamic glazed sliced steak, applewood bacon, romaine lettuce, roasted tomatoes, herb aioli, and red wine onions on a toasted pretzel roll.

House Made Potato Chips

Fresh fried.

Salted Chocolate Chip Cookies





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MEET & EAT

Buffalo Mozzarella and Avocado Salad

With roma tomatoes, bell peppers, kalamata olives, cucumber, red onion, and fresh dill.

Chef's Choice Arugula Salad

With house made lemon infused olive oil.

Blackened Chicken

Green Tea and Lemongrass Poached Salmon

Poached in green tea infused with lemongrass and garnished with sweet and sour shallots.

Parmesan Orzo

With seasonal vegetables.

Mascarpone Mousse

With fresh macerated strawberries and a touch of mint.

