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SOCIAL

Small Plates

Our tapas-inspired Small Plate menu is a great alternative to the other traditional service styles for an evening dinner.

BIRTHDAY BASH

Cold Station

Ahi Tuna – On wasabi spread with pickled ginger, mango confetti, and tobiko caviar.

Buffalo Mozzarella and Avocado Salad – With roma tomatoes, bell peppers, kalamata olives, cucumber, red onion, and fresh dill.

Roasted Chickpea Salad – With zucchini, carrots, and spiced chickpeas tossed with avocado, jalapeño, lime, fresh herbs, and pistachios.

Dessert Station

Chocolate Truffles – Chocolate confectionary with a ganache center rolled in chocolate sprinkles.

WINE PAIRING DINNER

With Red Wine

Prosciutto and Tomato Napoleon – Heirloom tomato, fresh mozzarella, prosciutto, and baby Portobello drizzled with pomegranate balsamic, fresh basil, grey salt, and fresh cracked pepper.

Jumbo Shrimp Al Ajillo – Seasoned with chipotle pepper, unfiltered olive oil, roasted garlic, and parsley with herbed rioja wine sauce served over saffron infused risotto cake.

Hot Station

Braised Short Rib – Atop butternut squash infused mashed potatoes with horseradish remoulade and red wine demi glace.

Chicken Beurre Blanc – Atop cranberry risotto with sun-dried tomatoes and lemon beurre blanc sauce.

Winter Squash – Stuffed with butternut squash infused mashed potatoes, onions, carrots, peas, and a touch of nutmeg.

Assorted Seasonal Cookies

Mini Strawberry Curd Tartlets

With White Wine

Braised Artichoke – Braised with lemon, garlic, fennel, carrots, celery, and parsley served over garlic cauliflower puree.

Feast's Signature Chicken – With wild mushroom and artichoke ragout over roasted fingerling potatoes.

With Port

Chocolate Truffle and Poached Pear – With chantilly cream and raspberry coulis.

