

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

SUMMER Summer Inspiration

BREAKFAST

Fresh Strawberries

With raw sugar, brown sugar, sour cream, and homemade raspberry chantilly cream.

Coconut Citrus Tea Bread With blackberry curd.

Summer Classic Artisan Quiche With chicken, broccoli, and parmigiano-reggiano cheese.

LUNCH/DINNER

Summer Spinach Salad With strawberries, feta cheese, toasted walnuts, smoked bacon, red onions, and balsamic vinaigrette.

Tropical Flank Steak Marinated with soy, ginger, scallions, and garlic.

Pan Seared Halibut With grapefruit nage.

Grilled Watermelon Salad With feta cheese, aged balsamic glaze, olive oil, and fresh mint.

Citrus BBQ Glazed Chicken Finished with tangy citrus barbecue sauce.

Sautéed Green Beans With carrots and roasted red peppers. Summer Veggie Frittata With spinach, cherry tomatoes, and gruyere cheese.

Tomato Slices Pan-seared.

Country Ham

Green Bean Salad With red onions, kidney beans, tomatoes, corn, and red wine vinaigrette.

Fingerling Potatoes Roasted and seasoned with fresh herbs and garlic.

Lemon Cream Cups With fresh made lemon curd, whipped cream, and shortbread crumbs.

Roasted Corn Salad With black beans, red onion, cucumber, tomato, and roasted corn with a lime, pineapple, and cilantro vinaigrette.

Stone Fruit Crisp With brown butter streusel.



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HORS D' OEUVRE

Summer Brie en Croute

Wheel of French brie with dried cherries, and toasted pecans stuffed into a puff pastry with seasonal artisan baguette.

Fig Prosciutto Edible Spoon

With caramelized onion crème fraiche on a five spice edible spoon.

Barbecue Shrimp Edible Spoon

With coleslaw and chopped parsley on a lemon dill corn edible spoon.

Poached Fruit Crostini

With goat cheese, poached white peach, and a drizzle of infused honey.

Shrimp and Avocado Endive Boat

Shrimp and avocado tossed in fresh lime juice with chopped scallions, jalapeño chili, and a touch of fleur de sel.

Summertime Curd Tartlets

Fresh lemon curd and blueberry swirl.

