



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

WEDDING

Plated

This menu was custom made for a bride and groom who have since become close friends to our Feast family. They wed during the heart of the fall at a family-owned Temecula winery. The winery provided the perfect setting for this memorable celebration, especially with the setting sun during their plated dinner. This menu was tailored for all guests to enjoy regardless of dietary restrictions, such as gluten-intolerant, pescatarians, and vegans.

HAND-PASSED HORS D' OEUVRE

Char-Grilled Artichoke Bruschetta

With spinach goat cheese spread and grilled artichokes.

Petite Crab Cakes

With mango relish.

Chicken and Waffle Bites

House made waffle squares topped with fried chicken held together with a pipette filled with ancho chili maple syrup.

PLATED DINNER SERVICE

FIRST COURSE:

Autumn Inspired Salad

Arugula with shaved fennel, red onions, pomegranate seeds, dried cranberries, pumpkin seeds, and house made blood orange vinaigrette.

SECOND COURSE – CHOICE OF:

Grilled Halibut

With pistachios, green olives, and blood orange vinaigrette.

Filet Tenderloin Medallions

With wild mushroom port demi glace.

Mushroom Ravioli

Stuffed with wild mushrooms, ricotta, and mascarpone cheeses topped with pesto cream, sautéed spinach, goat cheese and micro basil garnish.





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ACCOMPANIMENTS:

Greek Orzo

With mushrooms, roasted asparagus, sun-dried tomatoes, and parmesan cheese

Lemon Basil Vegetable Medley

Seasonal farmer's market vegetables with lemon zest, olive oil, and fresh herbs.

SPECIALTY MEAL:

Vegetable Napoleon Tower

Grilled portobella mushroom, roasted red bell pepper, yellow squash, zucchini, and eggplant drizzled with ginger-sake vinaigrette and garnished with feta cheese.

