



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

SOCIAL

Plated Dinner

For more formal events, our plated menu offers inspiration for events such as an intimate house party or a large sit-down dinner.

OPTION 1

HORS D' OEUVRE

Argentinian Steak Crostini

With house made chimichurri sauce.

Coconut Crusted Chicken Edible Spoon

With mango chili puree on a five spice edible spoon.

SALAD

Seasonal Green Salad

With light dressing.

ACCOMPANIMENTS

Lemon Basil Vegetable Medley

With lemon zest, olive oil, and fresh herbs.

Roasted Garlic Mash

With cabernet drizzle.

Onion Confit Tartlet

Creamy onion confit on puff pastry garnished with fresh chives.

ENTREES

Blue Filet

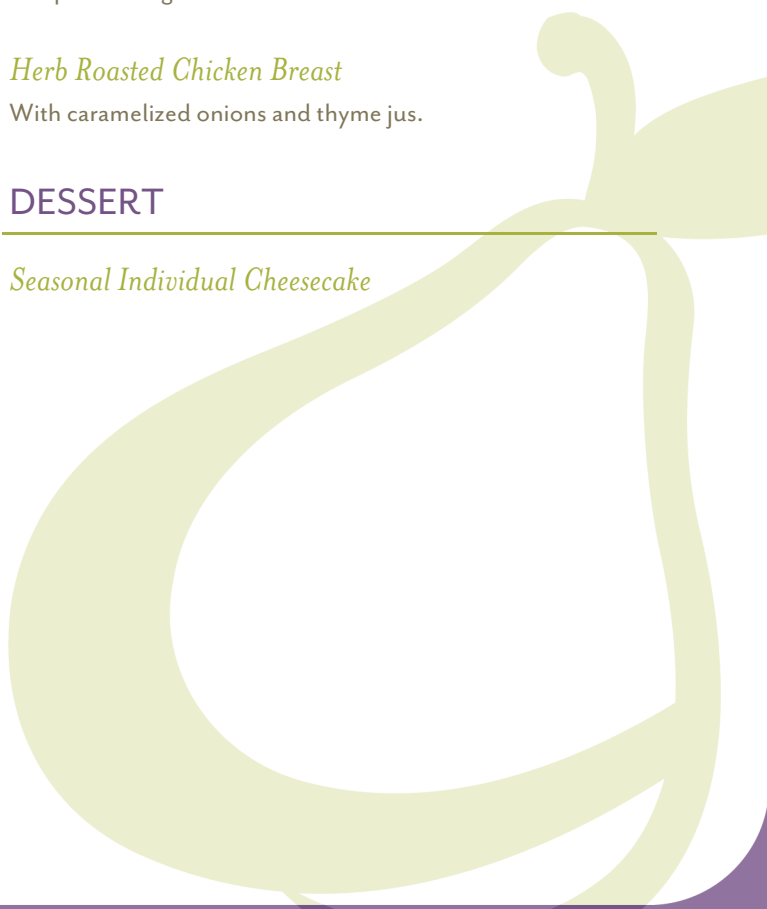
Center cut tenderloin, topped with melted blue cheese, and port demi glaze.

Herb Roasted Chicken Breast

With caramelized onions and thyme jus.

DESSERT

Seasonal Individual Cheesecake





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OPTION 2

HORS D' OEUVRE

Crab-Stuffed Mushroom

With peppers, onions, fresh herbs, red pepper flakes, and panko breadcrumbs.

Filet Crostini

With tender beef, caramelized onion, maytag blue cheese, and horseradish crème.

SALAD

Wild Greens and Berries

With fresh mozzarella, chocolate-covered strawberries, and dried cranberries with raspberry and pomegranate dressing.

ACCOMPANIMENTS

Greek Orzo

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

Grilled Asparagus

With lemon-infused olive oil.

Caramelized Onion and Goat Cheese Tartlet

With red wine and fresh thyme on puff pastry.

ENTREES

Braised Short Rib

With a cabernet-thyme demi glaze and horseradish remoulade.

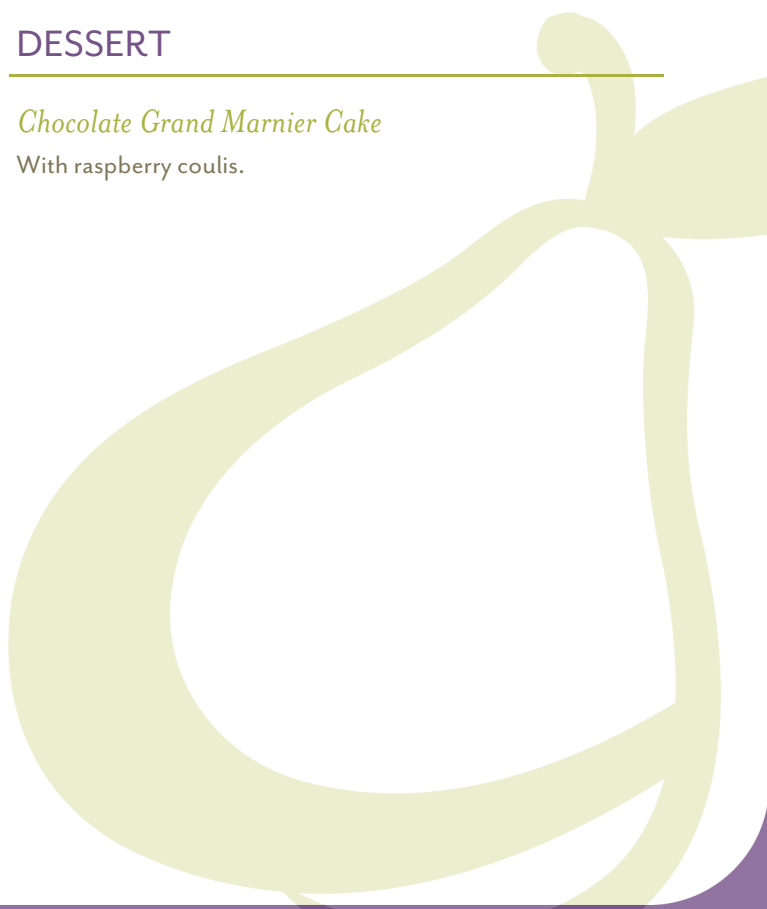
Pan-Seared Salmon

With pistachios, green olives, and blood orange vinaigrette.

DESSERT

Chocolate Grand Marnier Cake

With raspberry coulis.





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OPTION 3

HORS D' OEUVRE

Beef Skewer

With house made tomato jam.

Seared Ahi Tuna Edible Spoon

With sriracha aioli and tobiko caviar on a wasabi sesame edible spoon.

Stuffed Baby Bella

Florentine-style with onions, garlic, fresh herbs, spinach, and parmesan.

SALAD

Mixed Greens

With tomatoes, mushrooms, sprouts, and balsamic vinaigrette.

DUAL ENTREE

Baja Steak and Shrimp

Steak filet with baja-style rub and jumbo shrimp with a chipotle garlic glaze.

ACCOMPANIMENTS

Roasted Yukon Potatoes

Roasted with rosemary, thyme, and oregano.

Glazed Rainbow Carrots

With toasted almonds.

DESSERT

Fresh Fruit Tart

With creamy custard and fresh seasonal fruit.

