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## SUMMER Outdoor Feast

### SMOKIN' BBQ FEAST

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#### Tomato and Watermelon Salad

Watermelon, heirloom tomatoes, feta cheese, fresh mint and honey dressed with olive oil and lime juice.

#### Classic Burger Bar

Grilled ¼ lb beef burgers with cheddar cheese, leaf lettuce, sliced tomato, red onion, pickle chips, ketchups, mayo, mustard and sadie rose buns.

#### Ball Park Dogs

All beef Hebrew National hot dogs with ketchup, mayo, mustard, relish, diced onions and sadie rose buns.

#### The Impossible Burger

Vegan, plant based ¼ lb patty with smoked vegan cheddar.

#### Classic Potato Salad

### TRADITIONAL BBQ FEAST

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#### Chef's Choice Green Salad

Locally sourced greens, seasonal vegetables, and toppings with a light dressing.

#### Citrus BBQ Glaze Chicken

Slow roasted chicken breast finished with tangy bbq glaze.

#### Barbecue Tri Tip

Smothered with IPA barbecue sauce.

#### Spicy Quinoa Cake

Onion, garlic, parmesan cheese, panko breadcrumbs, red pepper flakes, lemon, olive oil and fresh parsley with red pepper coulis.

#### Drinks

Strawberry Lemon Mint Infused Water  
Grapefruit Lemonade

#### Classic Potato Salad

#### Fresh Seasonal Fresh Fruit Salad

With tangerine vinaigrette dressing.

#### Grilled Vegetables

With pomegranate balsamic glaze.

#### Onion Dip

With house made potato chips.

#### Desserts

Peach Cobbler  
Apple Streusel Bar  
Chocolate Chip Cookie  
Peanut Butter Chip Cookie





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## SOUTHERN BBQ FEAST

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### Cold Galletti Pasta Salad

*With a mayonnaise based dressing and carrot and celery confetti.*

### Citrus BBQ Glazed Chicken

*Slow roasted chicken breast finished with tangy citrus barbeque glaze.*

### Traditional Beef Brisket

*Hand shredded, slow smoked certified angus beef brisket.*

### Drinks

*Strawberry Lemon Mint Infused Water  
Grapefruit Lemonade*

### Corn Cobbettes

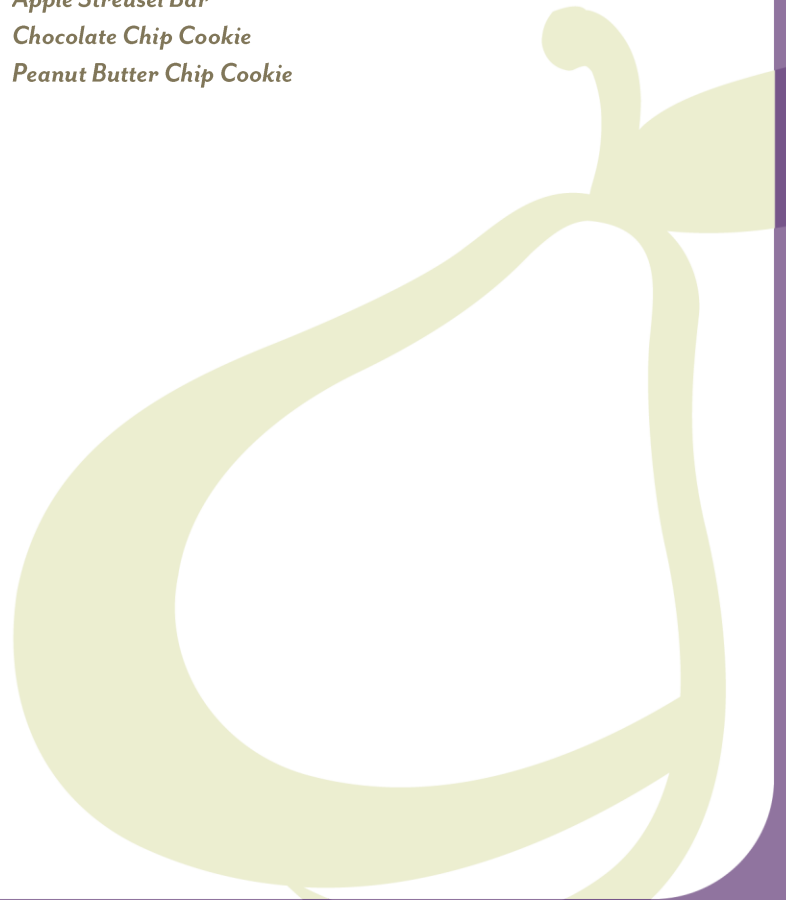
*With butter.*

### Honey Baked Beans

*With hickory smoked bacon, white onion, honey, brown sugar and seasonings.*

### Desserts

*Peach Cobbler  
Apple Streusel Bar  
Chocolate Chip Cookie  
Peanut Butter Chip Cookie*





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## PACIFIC ISLANDER FEAST

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### Aloha Green Salad

*Local grown spring mix greens with papaya, toasted pine nuts, and blood orange vinaigrette.*

### Luau Chicken

*Grilled chicken breast marinated in garlic, coconut milk and garnished with mango salsa.*

### Tropical Flank Steak

*Grilled flank steak marinated with tamari soy, ginger, scallions and garlic.*

### Island Papaya and Pineapple Salad

*Papaya and pineapple tossed with extra virgin olive oil, toasted coconut flakes, cilantro, and a touch of nutmeg & cinnamon.*

### Drinks

*Lime Mint Infused Water*

*Watermelon Basil Infused Water*

*Blood Orange Lemonade*

### Mojito Rice

*Jasmine blend rice with vegetable stock, orange juice, lime juice, coconut milk, fresh mint and garnished with kosher salt.*

### Hawaiian Sweet Rolls

*With butter.*

### Enhancement Option:

### Pineapple Grilled Shrimp

*With pineapple rum salsa.*

### Desserts

*Pineapple Coconut Bar*

*Guava Streusel Bar*

*Mini Exotic Tartlet Assortment: Green Apple Raspberry, Tiramisu, Apple Crumble, Pineapple Coconut, Lemon Merengue, Strawberry Mascarpone*

*Lemoncello Shot Glass*

*Berry Panna Cotta Shot Glass*

*Coconut and Chocolate Macaroon*

*White Chocolate Macadamia Nut Cookie*

*Sugar Cookie*





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## SUMMER Outdoors Feast

### CHARGRILLED FEAST

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#### Aloha Green Salad

*Local grown spring mix greens with papaya, toasted pine nuts, and blood orange vinaigrette.*

#### Island BBQ Chicken

*Boneless chicken breast grilled and basted with hawaiian bbq sauce and garnished with grilled pineapple.*

#### Tropical Coconut Rice Pilaf

*All beef Hebrew National hot dogs with ketchup, mayo, mustard, relish, diced onions and sadie rose buns.*

#### Hawaiian Sweet Rolls

*With butter.*

### HAWAIIAN BITES

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#### Macaroni Salad

*Traditional macaroni salad tossed with carrots, celery, onion, mayo salt and fresh cracked black pepper.*

#### Kona Pulled Chicken & Slaw Sliders

*Build your own hawaiian style slow roasted pulled chicken with fresh made slaw and hawaiian sweet rolls.*

#### Hawaiian-Style Pork Spare Ribs

*Slow roasted pork basted with tamari soy and bbq sauce.*

#### Hawaiian Sweet Rolls

*With butter.*

### Drinks

*Lime Mint Infused Water*

*Watermelon Basil Infused Water*

*Blood Orange Lemonade*

### Desserts

*Pineapple Coconut Bar*

*Guava Streusel Bar*

*Mini Exotic Tartlet Assortment: Green Apple Raspberry, Tiramisu, Apple Crumble, Pineapple Coconut, Lemon Merengue, Strawberry Mascarpone*

*Limoncello Shot Glass*

*Berry Panna Cotta Shot Glass*

*Coconut and Chocolate Macaroon*

*White Chocolate Macadamia Nut Cookie*

*Sugar Cookie*





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## SUMMER Outdoor Cookouts

### FIESTA FEAST

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#### Southwest Caesar Salad

*Chopped romaine, queso fresco, pan-fried corn tortilla strips and house made cilantro-lime caesar dressing.*

#### Taco Bar

*Build your own taco bar with grilled chicken, steak, flour tortillas, corn tortillas, cheese, onion & cilantro mix, guacamole, salsa and limes.*

#### Grilled Vegetable Enchiladas

*Zucchini, yellow squash, tri-color bell pepper, onions, carrots, grilled jalapeños and sour cream.*

#### Cilantro Lime Rice

*Jasmine rice with cilantro lime butter sauce*

#### Peruvian Beans

### SOUTH OF THE BORDER FEAST

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#### Mexican Chopped Salad

*Lettuce, black olives, diced tomato, scallions, jalapeno jack cheese and garlic cilantro vinaigrette.*

#### Enchiladas De Mole

*Shredded chicken rolled in a flour tortilla with homemade mole sauce.*

#### Steak Ranchero

#### Latin Vegetable Medley

*With balsamic glaze.*

#### Grilled Vegetables

*With pomegranate balsamic glaze.*

#### Feast's Signature Pudding Corn Bread

*Corn bread muffins with jalapeno, onion and cheese pudding.*





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## BAJA FEAST

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### Pozole Soup

*Shredded pork, hominy, chicken broth served with diced onion, radish, avocado, oregano, chili powder, shredded cabbage and limes on the side.*

### Street Corn Salad

*Grilled corn kernels, habanero garlic butter, lime and cojita cheese.*

### Drinks

*Mango Lime Infused Water*

*Strawberry Jalapeno Infused Water*

*Clementine Lemonade*

### Tamales

*Assortment of chicken, beef, vegetable and pork.*

### Desserts

*Churros*

*Meltaway Bar*

*Salted Dulce de Leche Brownie*

*Mini Chocolate Tartlet Assortment: Passion Gianduja,*

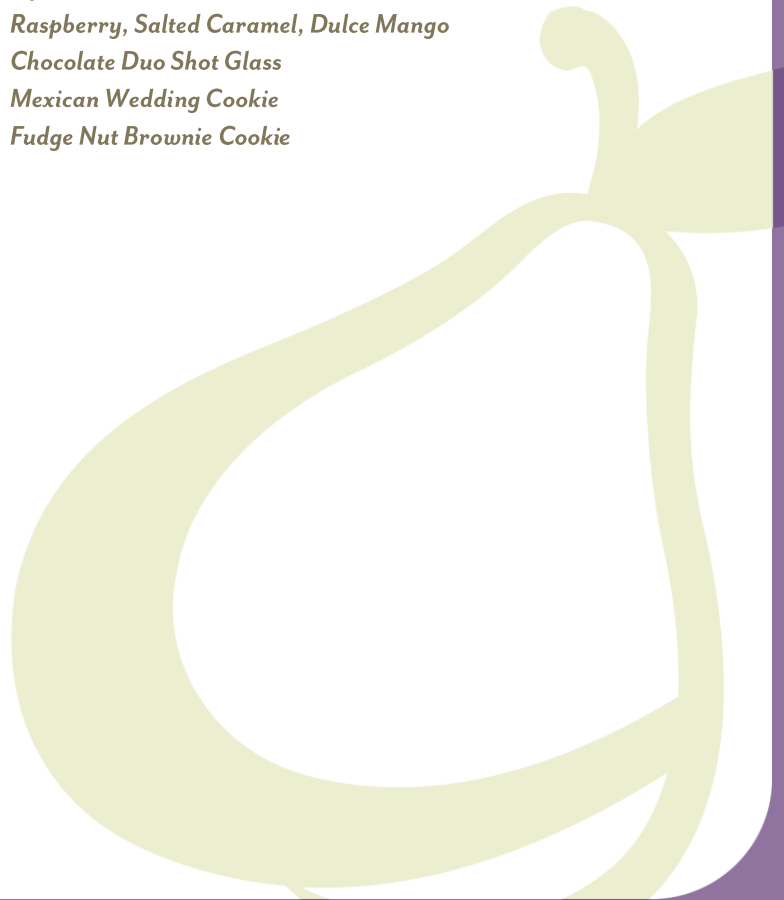
*Opera Cake, Pistachio Eclair, Chocolate Éclair, Chocolate*

*Raspberry, Salted Caramel, Dulce Mango*

*Chocolate Duo Shot Glass*

*Mexican Wedding Cookie*

*Fudge Nut Brownie Cookie*





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## FLAVORS OF THE EAST COAST

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### Snow Crab Claws & Jumbo Shrimp Cocktail

*Marinated in citrus vinaigrette with lemon and lime  
garnishes and bloody mary cocktail sauce.*

### Clambake

*Steamed clams, red potatoes, onions, lobster, lemons and  
garlic butter*

### Drinks

*Pear Vanilla Infused Water*

*Apple Cinnamon Infused Water*

*Lavender Lemonade*

### Corn on the Cob

### Kielbasa Sausage

### Herb Roasted Red Bliss Potatoes

### Dessert

*S'mores Bar*

*Mini Cupcakes (red velvet, chocolate, vanilla) Gluten Free*

*Assorted Cookies: Chocolate Chip, Peanut Butter, Sugar  
and Fudge Nut Brownie*

