# Corporate Feast Lunch | Dinner <br> 858.597.0740 | feastonthis.com 



## Chef's Signature Selection

Our Executive Chef has hand-selected each item in this menu to create an elevated experience for you and your guests. Starting with a delightful heirloom tomato caprese and ending with our signature truffles, this meal will satisfy your tastebuds from beginning to end.

## Salad

Heirloom Tomato Caprese
VEGETARIAN | GLUTEN-FREE
italian artisan cheese | candied lemon peel | basil herb crystals peach infused olive oil | micro greens | fleur de sel

Roasted Chickpea Salad
VEGAN | GLUTEN-FREE | CONTAIN NUTS zucchini | carrots | basil | garlic | parsley | cilantro olive oil | jalapeño | lime juice | salt | pistachios

## Entrees

Braised Short Ribs GLUTEN-FREE red wine demi-glace

## Pan Seared Salmon

lemon | butter | garlic | double cream | herb

## Sides

Garlic Whipped Potatoes
VEGETARIAN | GLUTEN-FREE butter | garlic | white pepper \| double cream

Lemon Basil Vegetable Medley
VEGAN | GLUTEN-FREE
lemon zest | olive oil | herbs

## Dessert

Chocolate Truffles
VEGETARIAN | GLUTEN-FREE
chocolate confectionery | ganache | chocolate sprinkles | berries

Add-ons Optional:
Cheesecake
strawberry glaze

Espresso Crème Brulee
VEGETARIAN | GLUTEN-FREE
infused espresso custard | caramelized sugar | berries

## Fresh From The Grill

We bring the BBQ to you fresh from our grill. This menu is beyond burgers and hot dogs, with BBQ ribs and chicken this meal is sure to hit every smokey note. Our sides and desserts round this meal for an unforgettable BBQ experience.

Salad
Yukon Gold Potato Salad
VEGETARIAN | GLUTEN-FREE
hard boiled egg | celery | onion | olives | sweet relish mustard | mayonnaise | Feast seasoning

## Watermelon Salad

VEGETARIAN | GLUTEN-FREE feta | cilantro | lime vinaigrette

## Sides

Corn on the Cob
VEGETARIAN | GLUTEN-FREE sweet butter

Feast's Corn Bread Muffins
VEGETARIAN
ancho-chili butter and honey

Entrees

## BBQ Glazed Chicken

GLUTEN-FREE
Slow-roasted bone in chicken | tangy bbq glaze

## BBQ Beef Ribs

dry-rubbed | Feast's house-made barbecue sauce

## Dessert

Strawberry Shortcake
VEGETARIAN
buttery biscuit | strawberries | cream | glaze


## Island Flair

Taste our Island flair menu with flavors from the islands. Our fresh Aloha salad highlights unique fruits and flavors. With 3 protein options, everyone can enjoy this curated menu. Individual pineapple upside-down cakes will be the perfect sweet treat to end this meal.

## Salad

Aloha Green Salad
VEGAN | GLUTEN-FREE | CONTAIN NUTS
delicate spring mix | papaya | mandarin oranges | toasted coconut cranberries | cashew | blood orange vinaigrette

## Macaroni Salad

pineapple chucks | shredded carrots | green onions | ham

## Entrees

Pork Spare Ribs
GLUTEN-FREE
tamari soy | hoisin glaced

## Island BBQ Chicken

GLUTEN-FREE | DAIRY-FREE
grilled pineapple | green onion

## Tofu Stir Fry

VEGETARIAN | CONTAIN NUTS
water chestnuts | baby corn | bamboo shoots | carrots celery | lo mein noodles | hoisen sauce \| sesame

Accompanied With:
Mojito Rice
VEGAN | GLUTEN-FREE
lime juice | coconut milk | Hawaiian salt | green onion

## Dessert

Pineapple Upside Down Cake
VEGETARIAN
pineapple cake | caramelized pineapple | cherries

## Asian Fusion

This menu brings together popular Asian dishes from all over the region. From a Korean salad to Thai Shrimp Curry, this is a meal that aims to please.

Salad
Korean Salad
VEGETARIAN
mixed greens | cucumber | onion | pear | sweet \& tangy soy
Noodle Salad
VEGETARIAN
bell pepper | celery | carrot | onion | soy | sesame oil

## Sides

Fried Rice
VEGETARIAN | GLUTEN-FREE scallions | eggs | carrots | green peas fresh ginger | garlic | sesame | tamari sauce

## Entrees

Panda Express Beijing Beef
onion | red bell pepper | tangy sweet sticky sauce

## Kung Pao Chicken <br> CONTAIN NUTS

green onion | peanuts | red bell pepper | dry chili
Thai Shrimp Curry carrot | potato | bell pepper | yellow curry


Dessert
Fortune Cookie crispy sugary wafer

Add-ons Optional:
Pork Pot Stickers
soy sesame
Fresh Spring Rolls
VEGAN
rice noodles | carrots | radishes | fresh basil
orange segments | julienned green papaya | rice paper
served with sweet chili sauce

Asian Lettuce Cups
CONTAIN NUTS
marinated chicken | chopped veggies
lettuce leaves | crispy rice noodles | chopped nuts

## La Cucina Italiana

This menu offers Italian favorites just like Grandma used to make. Traditional Italian flavors come to life starting with a Panzanella salad, continuing with ravioli, chicken marsala, and finishing with a flair with our tiramisu cup.

## Salad

Panzanella Salad
red grape tomatoes | yellow cherry tomatoes
fresh basil | toasted sourdough | fresh mozzarella
orange dijon white balsamic vinaigrette

## Entrees

Mushroom and Cheese Ravioli
VEGETARIAN
spinach | goat cheeses | double cream

Chicken Marsala
GLUTEN-FREE
marsala sauce | mushrooms

## Dessert

Tiramisu Cup
vanilla sponge cake | mascarpone | ganache | expresso | cocoa

## Add-ons Optional:

Italian Sausage
sweet onions | bell peppers

## Beef Lasagna

Italian blend cheese | marinara sauce

Ravioli Plant-Based VEGAN | GLUTEN-FREE mushroom | kale

## Mediterranean Bites

Taste the Mediterranean with fresh salads, kabobs, and sides. Add on to the feast with a hummus display as a starter. End the meal with our made-in-house Olive Oil Bundt cakes.

## Salad

Mediterranean Chopped Salad
VEGETARIAN | GLUTEN-FREE
romaine lettuce | black olives | white beans | tomatoes | red peppers
mozzarella cheese | basil | balsamic dressing

## Roasted Chickpea Salad <br> VEGAN | GLUTEN-FREE | CONTAIN NUTS <br> zucchini | carrots | basil | garlic | parsley | cilantro | olive oil | jalapeño | lime juice | salt | pistachios

## Entrees

Chicken Kabobs

## GLUTEN-FREE

roasted garlic | lemon | tzatziki sauce

## Beef Kabobs <br> GLUTEN-FREE mediterranean seasonings

## Vegetable Kabobs

 VEGAN | GLUTEN-FREE zucchini | yellow squash | onion | mushroom bell pepper
## Accompanied With:

Basmati Rice
VEGAN | GLUTEN-FREE lemon | parsley

## Dessert

Olive Oil Bundt Cake VEGETARIAN orange peel


## Add-ons Optional: <br> Grilled Salmon <br> GLUTEN-FREE <br> lemon garlic butter <br> Spanakopita <br> VEGETARIAN <br> spinach | feta cheese

Hummus Display
VEGETARIAN
spinach artichoke | roasted garlic | traditional pita chips | bagel chips | cucumber | feta lemon infused olive oil


## South of the Border

Join us South of the Border for a feast of fajitas, exquisite sides, and upgrades of authentic tamales. Finish off with a sweet treat of wedding cookies, perfect for any occasion.

Salad
Fiesta Chopped Salad
VEGETARIAN | GLUTEN-FREE
lettuce | black olives | diced tomato | scallions | corn | jalapeno jack cheese | garlic cilantro vinaigrette

## Jicama Salad

VEGAN | GLUTEN-FREE
orange | cucumber | red onion | jalapeño | tajin | cilantro lime vinaigrette

## Sides

Green Rice
VEGAN | GLUTEN-FREE
cilantro | tomatillo |onion | vegetable stock

## Peruvian Beans

GLUTEN-FREE | VEGAN
peppers|onions

## Entrees

Chicken Fajitas
GLUTEN-FREE
red peppers | green peppers | onions | cilantro corn tortillas | flour tortillas

## Beef Fajitas

GLUTEN-FREE
red peppers | green peppers | onions | cilantro
corn tortillas | flour tortillas

## Dessert

Polvorones (Mexican Wedding Cookies)
CONTAIN NUTS
butter pecan | powdered sugar


Add-ons Optional:
Chicken Mole Enchiladas cotija | cilantro

## Grilled Vegetable Fajitas

VEGETARIAN
chayote | red peppers | bell peppers | onion
yellow squash | mole sauce
corn tortillas | flour tortillas
**flour tortillas - not gluten-free

## Choice of Two:

Tamales (Chicken)
GLUTEN-FREE | DAIRY-FREE
skinless chicken thighs | chili sauce |fluffy masa dough

Tamales (Pork)
GLUTEN-FREE | DAIRY-FREE
tender pork | chili sauce | fluffy masa dough

Tamales (Beef)
GLUTEN-FREE | DAIRY-FREE
brisket | chili sauce | fluffy masa dough

Tamales (Bean)
VEGETARIAN | GLUTEN-FREE | DAIRY-FREE smashed bean | chili sauce | fluffy masa dough

Tamales (Rajas)
VEGETARIAN | GLUTEN-FREE roasted poblano | jack cheese | fluffy masa dough

Tamales (Sweet)
VEGETARIAN | GLUTEN-FREE
variety fruit | sugary filling | sweet masa dough

Tamales (De Elote)
VEGETARIAN | GLUTEN-FREE
sweet corn | sugar | sweet masa dough

## Taco Bar Fiesta

Travel South of the border with us as we present to you our taco bar menu. Latin soup and salad open the show for our taco bar with sides and finish with a flan.

Salad
Choose One:
Fiesta Chopped Salad
VEGETARIAN | GLUTEN-FREE
lettuce | black olives | diced tomato | scallions | corn | jalapeno jack cheese | garlic cilantro vinaigrette

Pork Pozole Soup
GLUTEN-FREE
shredded cabbage | radish | oregano | diced onion | cilantro | chili powder | avocado | pork skins

## Entree

Feast Mexican Taco Bar GLUTEN-FREE
Build-your-own taco bar
grilled chicken | steak | cheese | onion | cilantro mix | guacamole | salsa | limes flour tortillas |corn tortillas

## Accompanied With:

## Spanish Rice

VEGAN | GLUTEN-FREE
sautéed
tomatoes | tomato paste | roasted garlic | onions | cumin | vegetable stock | peas | corn

## Refried Beans

VEGETARIAN | GLUTEN-FREE
jack cheese on the side

## Dessert

Flan
VEGETARIAN | GLUTEN-FREE
custard | caramel sauce

## Taste of Italy

Come with us as we take your tastebuds on a trip to Italy. These Italian classics are sure to satisfy. This menu covers all the bases and offers seasonally-based cannolis to top it off.

## Salad

Italian Caesar Salad
shaved parmesan | garlic crouton | caesar dressing

## Entrees

Angel Hair with Fresh Tomato
VEGETARIAN
garlic | basil chiffonade | extra virgin olive oil

Lemon Chicken Piccata
GLUTEN-FREE
lemon-caper sauce | sun-dried tomato

## Sides

Lemon Basil Vegetable Medley
VEGAN | GLUTEN-FREE
lemon zest | olive oil | herbs

## Dessert

Pistachio Cannoli (Spring)
CONTAIN NUTS

fried pastry dough | sweet creamy ricotta cheese

Coconut Cannoli (Summer)
fried pastry dough | coconut infused ricotta
 fresh pumpkin | powdered sugar dusting

Espresso Cannoli (Winter)
fried pastry dough | espresso infused ricotta

## Soup and Salad Bar

With our soup and salad bar, you get to create the perfect meal just for you. Choose from an assortment of fresh toppings to put on your favorite greens for a healthy start. Choose a soup and some bread to dip and you're off. Upgrade your salad bar with some delectable proteins to top for a heartier meal.

## Seasonal Selection Salad Bar

arugula | romaine | delicate spring mix | shredded cheddar \| jack cheeses | blue cheese | mushroom shredded carrot| beets | bell pepper | tomato | onion | corn | cucumber | zucchini | broccoli artichoke | jalapenos | cauliflower | pepitas | hard boiled eggs accompanied by balsamic vinaigrette | ranch | Italian

## Rustic Mushroom Soup

VEGETARIAN | GLUTEN-FREE
porcini | black forest | oyster | herbs | double cream

## Tomato Bisque

VEGETARIAN | GLUTEN-FREE basil | double cream

## Rustic Rolls

sweet butter

## Add-ons Optional:

Argentinian Flank Steak
GLUTEN-FREE
chimichurri sauce

## Blackened Chicken

GLUTEN-FREE | DAIRY-FREE pounded breast | blackened feast on this own house spice mix Char-Grilled Tri Tip olive oil |cracked pepper | fine sea salt

Green Tea Poached Salmon GLUTEN-FREE \| DAIRY-FREE
lemongrass | sweet \& sour shallot garniture


