

Corporate Feast Lunch | Dinner 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 CONTAIN NUTS green onion | peanuts | red bell pepper | dry chili

Thai Shrimp Curry carrot | potato | bell pepper | yellow curry

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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

VEGAN | GLUTEN-FREE | CONTAIN NUTS 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

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: Grilled Salmon GLUTEN-FREE lemon garlic butter

Spanakopita

VEGETARIAN 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

Pumpkin Cannoli (Fall) fried pastry dough | sweetened ricotta | mascarpone cheeses fresh pumpkin | powdered sugar dusting

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

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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