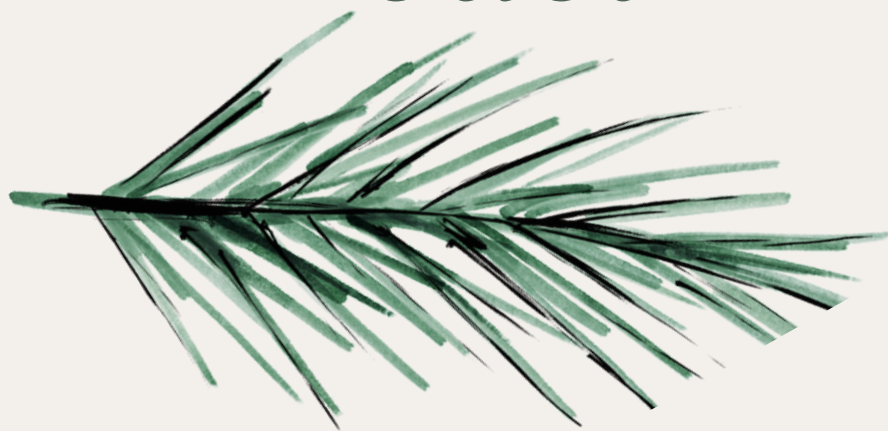




Holiday *Feast*



Ready to Celebrate?

(858) 597-0740 | info@feastonthis.com

feastonthis.com

Holiday Cocktail & Appetizer

menu



Hand-Passed \$8 per piece | Stationary Displays \$26 per guest

Combination Packages \$45 per guest
Includes your choice of 3 hand-passed appetizers,
1 stationary display, and 1 mini dessert
Additional Hand-Passed Appetizer | \$8 per piece
Additional Stationary Display | \$10 per guest
Additional Mini Dessert | \$6 per guest

Includes staffing, paper goods, and festive décor accents

Hand-Passed Favorites

Cranberry & Goat Cheese Meatballs GLUTEN-FREE

angus beef | lemon | thyme | cranberry glaze

Short Rib & Jack Cheese Empanadas

shredded short rib | caramelized onion | roasted garlic aioli

Brie Crostini with Fig Jam & Pine Nuts VEGETARIAN | CONTAINS NUTS

brie | fig jam | toasted brioche | honey drizzle

Filet Crostini

filet medallion | caramelized onion | maytag blue cheese | horseradish crème

Butternut Squash Shooters VEGETARIAN | GLUTEN-FREE

roasted butternut squash purée | double cream | toasted pepitas | micro sage

Ahi Orbs – Winter Edition GLUTEN-FREE

sesame-crusted ahi | ginger-pomegranate glaze | micro shiso

Sweet Potato & Black Bean Mini Tostadas VEGAN | GLUTEN-FREE

cranberry pico | roasted corn crema

Roasted Beet & Orange Rosemary Picks VEGAN | GLUTEN-FREE

rosemary pick | citrus glaze | sea salt flakes

Stationary Displays

Feast's Signature Brie en Croute VEGETARIAN | CONTAINS NUTS
french brie | red wine poached pears | caramelized brown sugar | toasted walnuts | dark chocolate shavings | puff pastry | crackers | sliced baguettes

Char-Grilled Artichoke Crostini VEGETARIAN
spinach goat cheese spread | grilled artichoke | lemon zest

Butternut & Yukon Potato Puffs VEGETARIAN
sage | smoked gouda | maple cream

Artisan Cheese & Charcuterie
assorted meats | cheeses | seasonal fruit | nuts | crackers

Bruschetta Display VEGETARIAN
fig jam | artichoke | olive tapenade | burrata | heirloom tomato | basil pesto crostini | parmesan crisps | finished with garlic olive oil and fig balsamic

Hummus Display VEGAN | GLUTEN-FREE
spinach artichoke | roasted garlic | traditional | cucumber | pita chips
bagel crisps | feta | lemon-infused olive oil (VG, GF without pita/bagel)
vegan-friendly — feta served on the side; gluten-free dippers available upon request

Mini Sweets

Warm Cranberry Apple Crisp Display VEGETARIAN
brown sugar crumble | vanilla whipped cream

Apple-Cranberry Hand Pies VEGETARIAN
warm spiced apple | cranberry compote | nutmeg sugar

Espresso Cannoli – Winter Edition VEGETARIAN
espresso-infused ricotta | cocoa dust

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

Chocolate Truffle VEGETARIAN | GLUTEN-FREE
ganache | chocolate sprinkles | berries

Pumpkin Snickerdoodle Cookies VEGETARIAN

Oatmeal-Cranberry Cookies VEGETARIAN

Holiday Breakfast & Lunch

menus



Breakfast \$35 per person | Lunch \$45 per person

Includes staffing, disposables, and festive garnish

Morning Cheer | Holiday Breakfast

Seasonal Fresh Fruit Assortment VEGAN | GLUTEN-FREE
winter citrus | berries | pomegranate

Mini Pastries VEGETARIAN
butter croissants | chocolate croissants | cranberry scones

Greek Yogurt & Granola Cups VEGETARIAN | GLUTEN-FREE OPTION AVAILABLE
honey drizzle | cinnamon oat crumble

Winter Herb Frittata VEGETARIAN | GLUTEN-FREE
roasted butternut squash | spinach | caramelized onion | gruyère | fresh thyme

Rustic Herb Potatoes VEGAN | GLUTEN-FREE
roasted peppers | onion | thyme

Applewood Smoked Bacon GLUTEN-FREE

Maple Pork or Chicken Apple Sausage GLUTEN-FREE

Optional Add-Ons

Egg & Cheese Breakfast Sliders | Vegan Sweet Breakfast Grains

Mini Churro Scones | Pumpkin Spice Tea Bread
Warm Cranberry Apple Crisp

Midday Feast | Holiday Lunch

Winter Green Salad VEGETARIAN | GLUTEN-FREE
arugula | cranberries | candied pecans | citrus vinaigrette

Roasted Sweet Potato & Quinoa Salad VEGAN | GLUTEN-FREE
mixed greens | roasted corn | pomegranate | maple dressing

Rosemary Grilled Chicken Breast GLUTEN-FREE
citrus-herb marinade | cranberry relish | thyme jus

Maple Dijon Salmon GLUTEN-FREE
honey-maple glaze | thyme

Stuffed Yellow Squash Boats VEGAN | GLUTEN-FREE
quinoa | roasted vegetables | lemon-garlic drizzle

Garlic Mashed Potatoes VEGETARIAN | GLUTEN-FREE

Butternut Squash Medley VEGAN | GLUTEN-FREE

Haricots Verts with Almonds VEGETARIAN | GLUTEN-FREE | CONTAINS NUTS

Dessert Add-Ons:

**Mini Guava Cheesecake Bites | Pumpkin Snickerdoodle Cookies
Chocolate Truffles**



Holiday Boxed Lunch

menus



\$36 per person (50+ guests) | \$45 per person (under 50)

Includes delivery, tax, and production fees

Sandwich | Wrap

Turkey Cranberry Havarti Wrap

roasted turkey | cranberry compote | havarti | arugula | honey dijon aioli

Roast Beef & Caramelized Onion Sandwich

swiss cheese | horseradish cream | toasted roll

Holiday Caprese Sandwich VEGETARIAN

mozzarella | tomato | basil | balsamic reduction | cranberry relish

Sweet Potato & Black Bean Wrap VEGAN

roasted corn crema | cranberry salsa | spinach tortilla

Sides | Pick 2

Roasted Chickpea Salad | Winter Green Salad | Fresh Fruit Salad

Roasted Root Vegetables | Kettle Chips

Dessert | Pick 1

Salted Chocolate Chip Cookie | Pumpkin Snickerdoodle Cookie

Mini Guava Cheesecake Bite | Chocolate Brownie



Holiday Feast Dinners

menus



Plated \$95 | Buffet \$85 | Family Style \$90

Includes staffing, paper goods, and décor accents

Winter Feast

Winter Citrus & Pomegranate Salad VEGETARIAN | GLUTEN-FREE
candied pecans | citrus vinaigrette

Roasted Butternut Squash Soup VEGETARIAN
maple crème | nutmeg foam

Brie Crostini with Fig Jam VEGETARIAN | CONTAINS NUTS
brie | fig jam | toasted brioche

Braised Short Rib GLUTEN-FREE
red wine demi | roasted shallots | thyme jus

Pan-Seared Salmon GLUTEN-FREE
citrus herb butter | chive oil

Wild Mushroom Risotto VEGETARIAN | GLUTEN-FREE OPTION
crispy leeks | parmesan | truffle oil

Garlic Whipped Potatoes VEGETARIAN | GLUTEN-FREE

Roasted Root Vegetables VEGAN | GLUTEN-FREE

Baby Green Beans with Lemon Zest VEGAN | GLUTEN-FREE

Chocolate Truffles VEGETARIAN

Guava Cheesecake Bites VEGETARIAN

Global Celebration

Korean BBQ Beef Lettuce Cups GLUTEN-FREE
pickled vegetables | sesame aioli

Mediterranean Mezze Platter VEGETARIAN
hummus | roasted peppers | olives | pita chips

Ahi Tuna Crisps GLUTEN-FREE
avocado | spicy aioli | sesame

Mojo Citrus Chicken GLUTEN-FREE
orange-garlic marinade | cilantro

Mediterranean Beef Skewers GLUTEN-FREE
lemon oregano glaze

Thai Green Curry Vegetables VEGAN | GLUTEN-FREE
coconut milk | basil | lime

Turmeric Roasted Cauliflower VEGAN | GLUTEN-FREE

Grilled Seasonal Vegetables VEGAN | GLUTEN-FREE

Roasted Sweet Plantains VEGAN | GLUTEN-FREE

Mango Coconut Mousse VEGETARIAN | GLUTEN-FREE

Chocolate Truffles VEGETARIAN



Interactive Stations

menus



Two Stations \$75 | Three \$85 | Four \$95

Includes staffing, paper goods, and décor accents

Interactive Chef Stations

Avocado Toast Bar VEGETARIAN | GLUTEN-FREE OPTION
assorted toppings | rustic breads

Taco Trio Station VEGAN | GLUTEN-FREE OPTION
carnitas | roasted sweet potato | mojo chicken
cranberry salsa | cilantro | onions | lime wedges | corn tortillas

Mini Slider Bar
beef | turkey | mushroom patties | artisan buns

Pasta VEGETARIAN OPTION
penne | creamy alfredo | marinara | toppings

Chili Bar Gluten-Free | Dairy-Free Options Available
classic beef chili | ground turkey chili | vegetarian chili
cornbread muffins | shredded cheddar | scallions | sour cream | jalapeños

Ramen Bar Vegetarian-Friendly | Gluten-Free Option Available
julienne chicken | fish cake | hard-boiled egg | butter | bean sprouts | carrots
scallions | mint | cilantro | sriracha | truffle oil | soy sauce | blooming tea-infused
consommé
Optional Add-Ons: crispy tofu, sesame oil drizzle, and chili garlic paste.

Dessert & Beverage Enhancements:

**Hot Chocolate & Churro Scone Station | Peppermint Espresso Bar
Holiday Cookie Display**

Enhancements & Upgrades

**Signature Twisted Alchemy Mocktails | Full Bar Service & Mixology Packages
Espresso & Dessert Bars | Themed Décor & Floral Design**