



Your Guide to Curated Culinary Experiences







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Meet Matthew

Chief Culinary Officer & Co-Owner of Feast on This Culinary & Event Production, Matthew Baker grew up just outside Chicago in Deerfield, Illinois, and discovered early on that **food was his way of connecting with the world**, not through words, but through action, precision, and flavor. As a Deaf chef, the kitchen became a place of creativity and collaboration, where communication flowed through movement and teamwork.

Matthew pursued culinary arts at Mesa College in San Diego after facing accessibility challenges at larger universities. He quickly rose through the ranks of the hospitality industry, gaining experience at Marriott, Sheraton, DoubleTree, and Hilton in San Jose, where he helped transform a struggling convention hotel kitchen as part of a three-chef leadership team.

His transition from chef to leader was sparked by a moment he never forgot: a former doubter turned mentor reminded him of his own words, **"Treat me equally."** That call to action fueled his shift from staying behind the kitchen doors to confidently stepping into the spotlight.

After returning to San Diego and facing familiar barriers to advancement, Matthew took a bold leap: he bought a bankrupt bakery and rebuilt it from the ground up. That kitchen became the heart of what is now Feast on This, a **full-scale culinary and event production company serving luxury clients, Fortune 500 companies, private celebrations**, and life's most meaningful moments.

What drew him to catering? The energy. The unpredictability. "One day we're on the beach for a birthday, the next we're serving breakfast to a board of directors, and the next, a wedding or memorial. **Every day is different, and I love that.**"

Today, Matthew leads Feast on This alongside his partner and team. Together, they've built a business known for its unmatched attention to detail, inclusive spirit, and unforgettable food. His story is one of grit, creativity, and belief, that **your biggest challenges can become your greatest strengths.**

ABOUT US

Your experience partner in culinary and event production



Feast on This Culinary & Event Production is more than a catering company, we're a full-scale culinary and event production partner based in San Diego, known for creating unforgettable, detail-rich experiences. Whether it's a corporate gala, luxury wedding, intimate birthday celebration, or a meaningful gathering of remembrance, we bring the same care, creativity, and hospitality to every occasion.

What sets us apart? As a Deaf-owned business, we're built on heightened attention to detail. Our founder Matthew Baker's finely tuned sense of taste and smell has become a signature of our brand. Every dish must be fresh, intentional, and full of flavor. Our entire team is trained to prioritize not only presentation, but depth of flavor and extraordinary service.

"We don't just deliver food or host an event, we curate an experience."

Take a classic like a caprese salad. Most would serve red tomatoes, olive oil, balsamic, and white salt. At Feast on This, we elevate every detail: heirloom tomatoes bursting with natural sweetness, infused olive oils (think garlic, jalapeño, or Meyer lemon), aged or flavored balsamic like peach white or blackberry, and curated salts, Himalayan pink, black lava, grey sea salt, or floral-infused. Every bite tells a story.

This commitment to flavor and intentional design carries through everything we do, from customized menus and immersive lounge environments to dramatic cocktail bars and thoughtful staffing. We obsess over the details, so our clients don't have to.

Feast on This has proudly served a diverse roster of clients, from Fortune 500 corporations like Dexcom to high-touch family gatherings for Oscar-winning actress Marlee Matlin. We've partnered with The Wine Militia for luxe pairing experiences, joined forces with Mexico City's House of Kirschner, and brought to life Rolls-Royce driving experiences with refined hospitality.

Whether your event is global in scale or deeply personal, our focus remains the same: to create moments that linger long after the last bite, through our food, our professionalism, and the feeling we leave behind.

OUR VALUES

The Heart of F.E.A.S.T.

At Feast on This, we believe that extraordinary events begin with meaningful values. Our company culture is grounded in connection, with each other, with our clients, and with our community.

These values guide every decision, every service, and every plate we present. They're more than ideals, they're actions we live by.

From the way we collaborate with creative partners, to how we welcome every client into our process, our values show up in both the details and the big picture. You'll taste it in the food, feel it in the service, and experience it in the seamless flow of your event.

Because when your foundation is built on purpose, excellence follows naturally.

**ROOTED IN PURPOSE.
REFLECTED IN EVERY DETAIL.**

- F Family**
Creating a culture built on teamwork, balance, and a true sense of community, both in our kitchen and beyond it.
- E Excellence**
Fostering a brand centered on service, communication, and consistently surpassing expectations.
- A Attitude**
Encouraging a positive environment grounded in respect, inclusivity, and unwavering passion for our craft.
- S Sharing**
Nurturing lasting relationships with our creative partners, local community, and team through open collaboration and generosity.
- T Transformation**
Pursuing growth and profitability by staying innovative, solution-focused, and always attuned to what's next.



OUR SERVICES

Designed for impact. Delivered with intention.

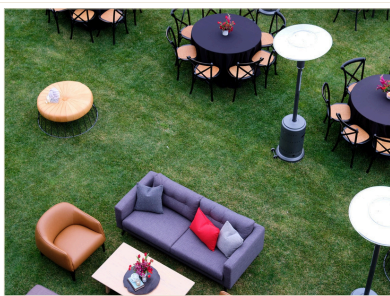
Every event is unique, and so are the services that bring it to life. From food to florals, layout to logistics, we offer a comprehensive suite of solutions designed to simplify planning and elevate the experience. Whether you're hosting a luxury celebration or a refined corporate gathering, our approach is collaborative, creative, and tailored to your vision.

We don't just provide services, we build experiences you'll remember long after the last toast.



CATERING & BEVERAGE

Custom seasonal menus, crafted with locally sourced ingredients and rich layers of flavor. Full-service bar options, dramatic cocktail activations, and thoughtful dietary flexibility are all part of the experience.



RENTALS & SETUP

From statement lounge furniture to polished place settings, we handle all the logistics, so you can stay focused on the celebration.



EVENT PRODUCTION & STYLING

We craft more than meals, we curate atmospheres. Through lighting, layout, florals, backdrops, and immersive design, we set the stage for something unforgettable.



PLANNING SUPPORT

Consider us your behind-the-scenes partner. From timeline coordination to on-site execution, we stay with you every step of the way to ensure flawless flow and ease.

EVENT TYPES

Crafted for every occasion. Delivered with purpose.

From intimate milestones to large-scale corporate gatherings, every event is an opportunity to create something unforgettable. At Feast on This, we bring intention, creativity, and polish to every celebration, no matter the size, setting, or guest list.

Whether you're planning a brand launch, a wedding weekend, or a meaningful memorial, our team customizes each experience with care, flexibility, and flawless execution.



CORPORATE MEETING

From boardroom breakfasts to product reveals, we bring flavor, flow, and polish to your professional gatherings.



GALAS

Elegant, seamless, and unforgettable. Our team knows how to impress at scale without missing a detail.



RETREATS

Set the tone for connection and creativity with food and experiences designed to refresh and inspire.



CLIENT EVENTS

Whether entertaining VIPs or launching new ventures, we elevate your brand through thoughtful hospitality.



LUXURY WEDDINGS

Designed with intention, executed with heart. Your story, celebrated in every dish and detail.



REHEARSAL DINNERS

Warm, welcoming, and personal. Let us help set the stage for your special weekend.

...and more celebrations we offer



MILESTONE BIRTHDAYS

Celebrate life's biggest chapters with food and service that reflect your personality and style.



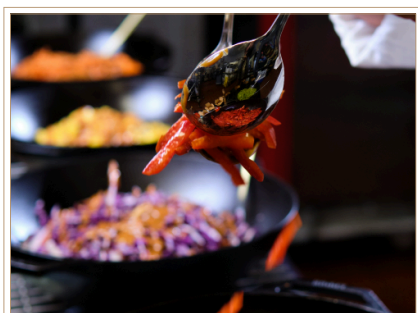
ANNIVERSARIES

Whether it's one year or fifty, we create intimate moments to remember and savor.



SOCIAL GATHERINGS

From chic backyard soirées to full-scale private events, we turn your ideas into experiences.



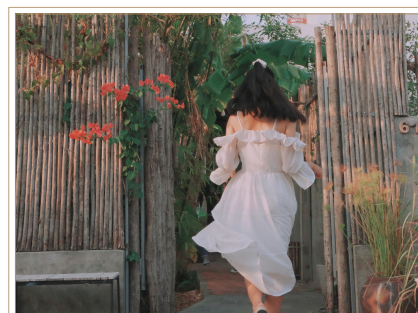
FUNDRAISERS

We help nonprofits and causes shine by creating environments that inspire generosity and joy.



NONPROFIT & COMMUNITY

Events that unite, celebrate, and support, from neighborhood gatherings to mission-driven experiences.



MEMORIALS

Handled with care and grace, we create space to honor life through thoughtful presentation and service.

No matter the occasion, we bring care, creativity, and culinary excellence to every detail.

Not sure where your event fits? We're here to guide you through the possibilities and tailor an experience that reflects your vision.

MEET THE TEAM

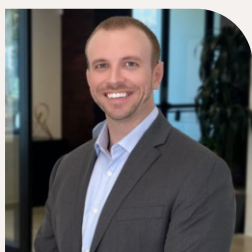
At Feast on This Culinary & Event Production, our strength lies in the people behind the scenes, the heart of every event we produce. We are a close-knit, experienced team that thrives on creativity, hospitality, and collaboration.



Jason Howard

Co-Owner & Chief Creative Officer

Jason is the steady force behind the scenes, designing production layouts, managing logistics, and turning vision into execution. Known for staying out of the spotlight, his creative problem-solving and calm leadership shape every event we produce. He brings balance to our chaos and structure to our creativity. Simply put, there is no Feast on This without Jason.



Alex Montgomery

Accessibility | Interpreter Support

Alex is the trusted voice for Matthew and other Deaf team members, ensuring their thoughts and ideas are heard in every conversation. With a calm presence and genuine care, he bridges communication so the team can collaborate seamlessly and every interaction feels inclusive.



Chef Ricardo Vargas

Executive Chef

Ricardo brings heart, history, and discipline to the Feast on This kitchen. Reunited with Matthew decades after their hotel days, he now leads with creativity and precision. From plated dinners to over-the-top themed activations, Ricardo makes even the wildest culinary visions happen, always with calm professionalism and unwavering focus.



Brenda Barajas

Corporate Sales Manager

Brenda specializes in corporate events that feel elevated yet effortless. With a keen sense for logistics and a warm client presence, she delivers proposals with clarity and calm. She's our go-to for custom, branded catering solutions that make a lasting impression.



Alexis Miller

Wedding & Social Sales Manager

Known affectionately as our "Chaos Coordinator," Alexis blends empathy with organization to craft deeply personal events. She's the first point of contact for many of our wedding and social clients, and the reason their planning process feels less stressful and more meaningful.

A few more faces behind the magic.



Edgar Castillo

Warehouse Lead & Event Captain

Edgar is the glue behind the scenes. From loading up at the warehouse to running setups on-site, he ensures that every event launches smoothly and finishes strong. Dependable and thorough, he connects operations with execution.



Pablo Vasquez

Lead Cook

Pablo is a cornerstone of the kitchen. Quiet but consistent, he leads with example, speed, and soul. A mentor to newer cooks and a trusted hand during busy service, he brings heart to every plate.



Nate Peine

Event Captain

Nate leads with focus, warmth, and professionalism. Whether he's managing a corporate luncheon or a wedding reception, he ensures front-of-house operations run smoothly while keeping energy high and guests happy.



Tony Perez

Hospitality & Logistics Coordinator

Tony does it all, from setup crew to guest-facing roles. Known for his adaptability and upbeat presence, he's often the person guests remember most. He brings energy to every shift and dependability to every team.

These are just a few of the incredible people that make up our core team, a family of problem solvers, creatives, and passionate pros who work hard to make your event unforgettable.

IN THE PRESS

Making headlines through heart and hospitality.



Vista Chamber Magazine (Fall 2024)

Featured in a two-page editorial highlighting our approach to culinary storytelling and event design, alongside a behind-the-scenes look at how we create unforgettable client experiences.

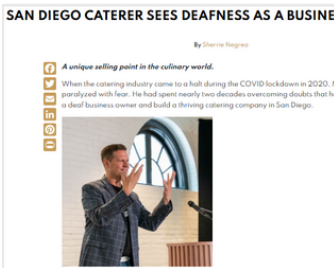
<https://www.vistachamber.org/magazine-fall-2024/>



SD Voyager (Online News)

An inside look at Matthew Baker's entrepreneurial journey and how Feast on This redefines catering by focusing on flavor, inclusivity, and excellence.

<https://sdvoyager.com/interview/meet-matthew-baker-feast-culinary-event-production-mirarmarut/>



Diversity Professional (Online News)

This piece explores how Matthew turned barriers into business advantages, and how Feast on This continues to celebrate culture, creativity, and community through food.

<https://diversityprofessional.com/san-diego-caterer-sees-deafness-as-a-business-advantage/>



National Association of the Deaf (Online News)

A personal story from Matthew featured in NAD's #DeafWork series, emphasizing Deaf leadership and redefining access in the hospitality world.

<https://www.nad.org/deafwork-matthew-transcript/>



The Sound Off Ladies Podcast

In this episode, Matthew joins the hosts to talk about Deaf entrepreneurship, redefining luxury catering, and his mission to create inclusive culinary experiences.

<https://www.youtube.com/watch?v=tR50MnEVgTQ>



Seek the World Interview

A powerful video interview exploring Matthew's life, work, and how Deaf ownership in hospitality can challenge assumptions and inspire change.

<https://www.youtube.com/watch?v=fN5xfHH5MAk>



PORTFOLIO

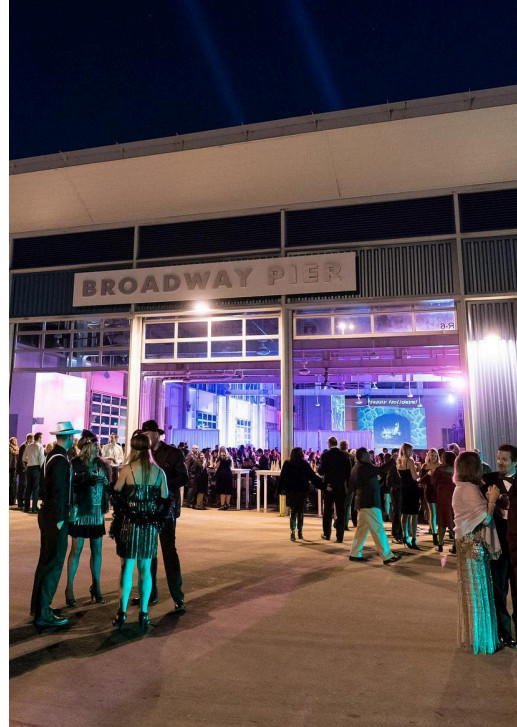
Highlights from celebrations we're proud to have brought to life.











TESTIMONIALS

The highest compliment...

From intimate backyard dinners to corporate galas and unforgettable weddings, we're honored to be part of life's most meaningful moments. Here's what our clients have to say about their experience with Feast on This.

Each testimonial below reflects the care, creativity, and dedication we bring to every event, because no detail is too small when it comes to making something truly memorable.

“



"Feast on This catered our wedding, and everything was perfect! The food was delicious, the staff was professional, and they made our special day even more memorable."
- Eva Redding | San Diego



"I worked with Feast on This for a corporate event, and they were incredible. They accommodated all our dietary restrictions and delivered exceptional service." - Michael T. | San Diego



"The team at Feast on This went above and beyond for our holiday party. The presentation was stunning, and the flavors were out of this world." - Sarah L. | San Diego



"From start to finish, Feast on This provided top-notch service. Their attention to detail and commitment to excellence are unmatched." - David K. | San Diego

”

...is a story well remembered.

“



Feast on This catered our wedding, and they were absolutely amazing! They handled everything from the delicious food to the rentals, including tables, chairs, and even lawn games. Our guests are still raving about the appetizers and taco bar. The staff was incredibly kind, and Alexis was especially helpful and responsive throughout the planning process." - Kerissa H.



"We were so unbelievably happy we chose Feast on This to cater our wedding. We wanted something unusual—breakfast for dinner—and they worked with us to create stations that blew us away. The food wasn't just the best wedding food I've ever had; it's some of the best food I've ever had, period." - Paula



"Your catering service was excellent, and many guests commented, 'For wedding party food, this is excellent!' Your attention to detail and well-organized team made our daughter's wedding day stress-free. We are grateful for your team's dedication." — Luis, Father of the Bride



"Feast on This catered our wedding, and they were phenomenal. The food was delicious, the presentation was beautiful, and the staff was professional and attentive. They truly made our special day unforgettable." — Emily R.

”

FAQS

Your trusted partner in culinary and event production

How far in advance should I book?

For large-scale events, we recommend booking at least 3–6 months in advance. Smaller or weekday events can sometimes be accommodated with shorter notice.

Do you accommodate dietary restrictions?

Absolutely. We offer vegan, vegetarian, gluten-free, kosher-style, and allergen-conscious options. Just let us know your needs during planning.

Can you help with rentals and staffing?

Yes, we provide full-service support, including rentals, setup, breakdown, and experienced event staff. We take care of the logistics so you can enjoy your event.

Do you create custom menus?

We do. While we offer sample menus, every event is customized based on your preferences, theme, and guest needs. We love collaborating on creative culinary ideas.

Do you handle bar service and signature cocktails?

Yes. We offer a range of bar packages, including craft cocktails, non-alcoholic pairings, and dramatic activations for a memorable guest experience.

What types of events do you specialize in?

From luxury weddings and corporate galas to private celebrations and memorials, we bring the same level of detail and care to every gathering.

Can you work with my venue or planner?

Absolutely. We collaborate with venues and planners. Our team works seamlessly with your vendors to ensure everything runs smoothly.



CONTACT US

Let's create something unforgettable together.

Book a tasting or venue walk-through today.

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