



Feast on this, Inc
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Catering excellence/reasonable prices

Black Tie
Weddings
Bar & Bat Mitzvahs
Corporate Entertaining
Hors d'oeuvre Receptions

Private Home Parties
Themed Events & BBQ's
Holiday Parties
Feast Café Kitchen Events
Wine n Cheese Events

Feast on This is an award-winning catering company that specializes in providing memorable events for its many clients. Our successful track record ranges from intimate home dinner parties for twelve to buffets for three thousand people.

We pledge high quality food and service to every client, and commit to a worry-free and timely delivery. Our special event menus are custom designed under the supervision of our executive chef to compliment your event and budget.

lunch menu



You determine the level of our involvement. Feast will do whatever you require. We offer our clients three levels of service, which are priced accordingly.

Drop-Off:

All food is delivered ready to eat in disposable containers.

Delivery & Setup:

All food is delivered ready to eat and is presented in our service ware (including chafing dishes, platters, baskets, etc.) with decorations and any other required items. The loaned equipment will be picked up at a later time.

Full Service / Event Production:

Full service catering begins with client planning meetings to develop a theme and a customized menu. The on-site management of your event includes delivery, set-up, staffing, service, breakdown and clean-up.

Your event can be as elaborate as you require. We can provide specialized décor, floral arrangements, entertainment, ice sculptures & cocktail lugs, live music, valet parking, photographers, party favors or any other related services.

The Fine Print

The "Guarantee Number":

We ask that you estimate the anticipated attendance when the party is confirmed. Based on this number, the budget can be determined. Five days prior to the event we require a "guarantee number," or the actual attendance figure based on RSVPs, etc. If this number is significantly lower than the original estimate, the budget may have to be altered. You will be billed for the "guarantee number" or the actual attendance, whichever is higher. Please note that our kitchens prepare for only 5% above the guarantee number. We do not leave leftover food at catering site.

Overtime Charges:

Prices are based on an event of 4 hours duration. Should the event last longer than 4 hours, an overtime fee of \$35.00 per hour per employee will be applied.

Taxes and Gratuities:

Applicable local sales taxes apply to all food, beverages, rentals and service charges. Our service charge is usually 18% of all food and beverage charges. On some events a set fee may be applied instead of 18%.

We would be delighted to write a proposal for you once you have had a chance to look over these menus and determined which level of service you need. Please do not hesitate to call or email if you have any questions. We look forward to serving you!

We can provide our café as a wonderful, private meeting room with a specialized menu. And for a unique entertainment evening, consider booking our own kitchen for a gourmet dinner!

Feast on This specializes in custom menus, tell us what you're thinking and we can fill in the blanks. Below are some menu options that we cater on an everyday basis and we're really good at it. Feast on This, the difference is here!

From the Sandwich Bar: Pick one kind or mix it up with three different kinds (maximum of three kinds per order) Sandwiches also available as box lunches.

The Wrap – Sun dried tomato tortilla with grilled chicken breast, avocado, herb cream cheese, sweet pepper jack cheese, sweet red onion, radish sprouts and fresh basil – lots flavor. (also available on jumbo croissant)

Roz's Veggie - Wrapped in spinach tortilla with lettuce, tomato, radish sprouts, thinly sliced cucumber, avocado, provolone cheese with red bell pepper aioli spread (also available on jumbo croissant)

Tuna Salad 'wich - with celery, sweet red onion, dill pickle, herbs, mayonnaise and capers served on sourdough baguette

Traditional Chicken Salad 'wich - with lettuce and provolone cheese on jumbo croissant

Monet (French) - served on baguette with smoked turkey breast, brie cheese, lettuce, tomato and smoked gouda cheese with almond and cranberry mayonnaise

Da Vinci (Italian) - served on baguette with lettuce, tomato, pepperoncini, genoa salami, mortadella, smoked ham, provolone and American cheese drizzled with virgin olive oil, red wine vinegar and herbs

Roast Beef Medium Rare Wrap – in tomato basil tortilla with pesto whole grain mustard cream cheese spread, black diamond cheddar cheese, green onion and shredded lettuce – wonderful combination

Roasted Pit Ham – served on baguette with honey grain mustard spread, shredded lettuce and sliced roma tomato

French Petite Sandwich – a small sandwich on a fresh bakery roll or mini croissant with lettuce, tomato and your choice of roast beef, turkey, ham, or vegetarian.

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Want to add a Salad or two to compliment your sandwich selection?

- ◆ Ol' Fashion Potato Salad from Cairbou Maine with celery, onion, egg and mayonnaise. It's Feast's favorite!
- ◆ Orzo Salad with crumbled stilton, green onion, cracked black pepper, tomato, virgin olive oil, fresh oregano & basil vinaigrette
- ◆ 3 Beans & 2 Potato Salad with garbonzo beans, green beans, kidney beans with red and russet potato tossed with celery, red sweet onion, herbs and dill vinaigrette
- ◆ Cucumber & Pineapple Salad with roma tomato, minced fresh garlic, cilantro, green onion and sesame oriental dressing
- ◆ Fiesta Salad with avocado, black olives, kernel corn, grilled chicken breast, chopped bacon, chopped egg, tomato, chopped hearts of romaine lettuce, julienne tri-color bell pepper, red & blue tortilla crumble and feast's santa fe dressing
- ◆ Tossed Green Salad with roma tomato, english cucumber, feta cheese, sweet red onion and feast on this cucumber italian vinaigrette
- ◆ Caesar Salad with hearts of romaine, fresh romano cheese, seasoned croutons and Caesar dressing (want chicken strips? For additional fee)
- ◆ Baked Vegetarian Lasagna Salad with lasagna noodles, spinach, ricotta cheese, chopped arugula, drizzled with virgin olive oil, apple cider vinegar and fresh chopped basil
- ◆ Cilantro Coleslaw with grilled white cabbage, fresh cilantro, kernel corn, sweet red onion, tossed with lime juice and herb vinaigrette
- ◆ Seasonal Melon and Berry Display

Standard Lunch Box

Your choice of sandwich with chips, whole fruit, and a freshly baked cookie in a lunch box.

Elegant Lunch Box

Your choice of sandwich with any salad above and a freshly baked cookie in a lunch box.

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It's all Hot Food and More – Entrée Selection

(less 12 people – limit 1 choice entrée, 12 people or up, choice of two entrées)

Poultry Dishes

- ◆ Roasted chicken with saffron, fresh mint, virgin olive oil and chopped basil
- ◆ Grilled chicken breast with caramelized shallots and garlic cream
- ◆ Grilled chicken breast with roasted tomato and shallot saffron broth
- ◆ Roasted chicken breast with artichoke hearts, fresh spinach with a black pepper buerre blanc sauce

Beef Dishes

- ◆ Sliced Sirloin of beef with rosemary mint demi glaze
- ◆ Roasted top sirloin sliced with blackberry and crumbled stilton demi glaze

Pasta Entrée

- ◆ Ginger linguini with grilled chicken, zucchini, white wine fresh lime juice, cumin, shaved carrots and herbs
- ◆ Penne pasta with baby arugula and tomato pesto cream
- ◆ Spaghetti – Vegetarian dish with mushrooms, asparagus, fresh garlic, basil, green onion, olive oil, cracked black peppers and lemon zest, topped with asiago cheese
- ◆ Ravioli with grilled chicken or tuna, lemon, white wine, capers, chopped ruby red tomato, herbs and asiago cheese

Sides & Vegetarian Selections

cauliflower whipped with asiago cheese, cracked black pepper, potato and herbs

shallot mashed potatoes with chopped fresh shallot, butter and cream

basmati rice – served with stewed tomatoes, onion, roasted garlic, shallot, spinach and herbs

basmati rice – naked

roasted red potato with fresh rosemary, capers and minced garlic

cream curry vegetables with seasonal vegetables and light cream

greek risotto with sun dried tomato, asiago cheese, fresh lemon juice and oregano

portabella mushrooms stuffed with julienne of tri-color bell pepper, kalamata olives, topped with crumbled blue cheese, fresh chopped basil and tomato coulis

seasonal vegetables sautéed in olive oil and herbs (seasonal offerings)

Ask about our gourmet soups...

kids menu

PB & J Bites

Peanut butter and strawberry jelly sandwiched on wheat crust-less bread in square shapes.

Chicken Tenders

Large chicken tenders served with ranch and barbeque sauce.

Fruit Kabobs

Pineapple, honeydew, cantaloupe, strawberry and grapes on a stick.

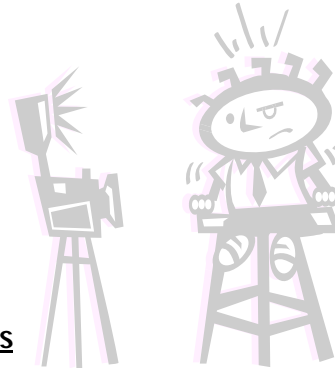
Mac & Cheese

Warm and savory-everyone's favorite!

Celery & Carrot Sticks

Get crunching with these sticks, served with ranch dip

Individual Juices (apple or orange)



Sweets

Gourmet Cookies

Fudge Brownies

Zesty Lemon Bars

Confetti or Specialty Cupcakes

Feast on This Fruit Cobbler – Pumpkin, Berry, Apple or Mexican (mango, pineapple, coconut and hint of cumin)



Caramel Fudge Cake – chocolate cake with homemade caramel fudge

Pineapple Upside Down Cake – very moist and perfect sweetness

Feast's traditional Blackberry Shortcake

American's traditional Strawberry Shortcake

Cakes

Contact sales rep for the details, price may vary depending

¼ sheet (serves up to 24)

½ sheet (serves up to 48)

full sheet (serves up to 96)

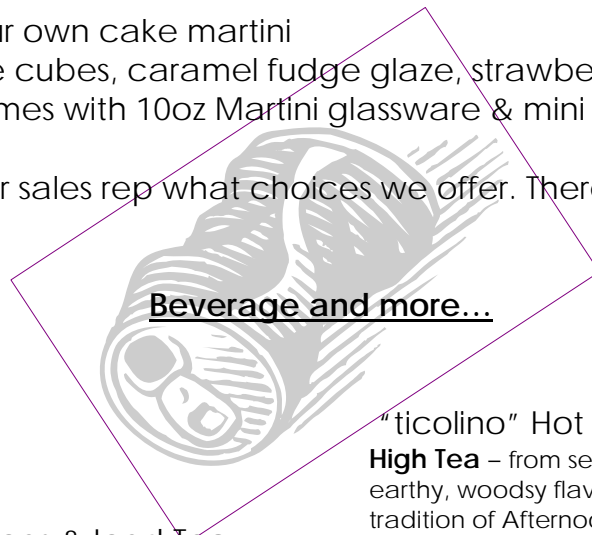
examples of our most popular items:

- ◆ White cake with chocolate mousse and white whip cream
- ◆ White cake with Bavarian cream and strawberry preserve

Cake-tini – Make your own cake martini

Chocolate mini cake cubes, caramel fudge glaze, strawberries and/or chocolate shavings garnish (comes with 10oz Martini glassware & mini spoons)

Petite fours – Ask your sales rep what choices we offer. There's a lot



Assorted sodas

Bottled water

Assorted Snapple Juices & Iced Tea

"China Mist" Iced Tea per gallon
(serves 10-12pp)

Fresh Homemade Lemonade per gallon
(serves 10-12pp)

Fresh Homemade *Strawberry* Lemonade
per gallon (serves 10-12pp)

Coffee – we proudly serve 1 gallon of
Starbucks coffee with everything
you'll need to sweeten, stir, and serve.
(serves 10-12)

"ticolino" Hot Tea per gallon

High Tea – from select black tea gardens, earthy, woody flavors evoke the British tradition of Afternoon Tea

Jasmine – a combination of exotic green teas, complimented with the intoxicating fragrance of Jasmine blossoms

Earl Grey – Premium black tea with its citrus origins, Bergamot delicately charms the base malty notes of the tea

Chamomile – gentle and relaxing herbal blend, smooth floral flavors of chamomile with a hint of cinnamon and apple

Raspberry – made with hibiscus and rose hips to make a sweet and tangy embrace

Mint – This herbal blend allows the fresh aromatic Peppermint to dominate, while hints of Citrus and Ginger round out the cool and soothing taste

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All about Feast on This

Let us help you with your next catered event. We offer full staffing services from chefs to servers so you can focus on entertaining. We'll handle all the details.

Chefs \$55 per hour

Kitchen cooks \$26 per hour

Servers \$28 per hour

Bartenders \$30 per hour

Coordinator \$32 per hour

All staff has a 5-hour minimum. Travel time may apply. Some details can be subject to change to meet your needs.

Payment

We accept Visa, MasterCard, American Express, Cash, House Accounts, or checks. Full payment must be made before the day of the event.

Deposits

50% is required on any order over \$500. Please make arrangement with your sales rep.

Cancellations

Any orders canceled within 48 hours of your event will be charged a 50% cancellation fee.

Beer & wine available where applicable.

Hard Liquor available where applicable.

We'll do our best to accommodate many last minute orders, and we always appreciate plenty of notice to make your event as successful as possible.

We have talented staffing in house that would love to help you prepare a specialty menu of any kind. We can provide rentals, ice service, décor, ice sculptures, floral arrangements, full bar service, soft bar service, staffing, themed events, heaters and much, much more. Whether you're planning a wedding, birthday party, bar mitzvah or bat mitzvah, shower, art opening, holiday party, corporate luncheons, red carpet affair, dinner for two, or a dinner for thousands of guests, we can do it!