

2017 spring/summer catering menu

The following items are available through the 2017 spring/summer season. Please note the following:

- In order to provide you with the freshest product we ask for two day lead time for orders. If your request is less than two day lead time we will do our very best to accommodate your needs.
- All orders are subject to product availability and confirmation from feast chefs. (Note some items require additional lead time and are noted as such). Also pricing may vary due to market fluxuation and availability; clients will be notified in advance.
- We ask for a credit card when placing your order. You may pay in full at the time of order or when the order is picked up. Orders over \$100 require a 50% deposit with the balance due upon pick up.
- 24-hour notice is required for all cancellations to avoid being charged in full.
- Changes to orders are accepted 24 hours in advance but are not guaranteed thereafter.
- Note that all items (including stocks, sauces, dressings and condiments) are made in house from scratch.
- All foods are made in a kitchen where nuts, shellfish and gluten are present.
- No substituions please. If you are in need of other ideas, we welcome you to set up a time to meet with our chef to discuss other options.
- We are happy to use your personal serveware for your order. At the time of your order please inform us if you wish to use any of your own platters or serve ware. While we will do our very best to keep your dishes safe we cannot be held responsible for any damages that may occur. *Please note additional fees may apply.*
- Note that we are not a full service caterer. We do not offer rentals, service or hot foods.
 - *paper plates, napkins and utensils can be provided (\$1 per person)*
 - *erving spoons & forks provided upon request (\$1 each)*
- Delivery is available with in a 3 mile radius when scheduled 48 hours in advance. A \$20 fee applies.

To place an order please call the shop at 412.781.2323 between the hours of 10 am-7 pm (Mon-Fri) and 10 am-5 pm (Sat), or stop in to speak with the manager on duty. We accept American Express, Visa, MasterCard, Discover and cash.

baked goods

quiche (serves 6-8) \$24

Made to order. Hand made 9" butter crust, fresh eggs and cream. Choose from:

- bacon & swiss,
- tomato, spinach & gruyere
- spinach & gruyere

lemon tea cake (serves 8-12) \$28

Featuring fresh lemon glaze. Bundt pan or 4 mini loaves. Slice and platter for \$5.

sour cream coffee cake (serves 8-12) \$28

Featuring streusel topping and maple glaze. Bundt pan or 4 mini loaves. Slice and platter for \$5.

french baguette \$3

All natural, fresh baked.

bar cookies (10-3" squares) \$30

Can be cut into bite size portions upon request.

Choose from:

- Double chocolate chunk brownies
- Lemon citrus squares
- Pecan squares

appetizers

- palmiers** (2 dozen) **\$35**
All butter puff pastry with savory spinach and parmesan filling.
To be baked at home.
- crab cakes** (2 dozen) **\$48**
1 oz bite size version of our popular crab cakes. Lump crab, sweet corn and diced red pepper.
- can be made gluten free \$5 upcharge, min 4 dozen
 - add remoulade sauce \$8
 - add cocktail sauce \$8
- shrimp cocktail** (gf) (1 lb. minimum-26-30 ct) **\$22**
Includes house cocktail sauce and lemon wedges.
- quinoa patties** (2 dozen) **\$32**
1 oz bite size.
- can be made gluten free \$5 upcharge, min 4 dozen
 - add house chipotle mayo \$8
- caramelized bacon bites** (gf) **28/\$28**
applewood smoked bacon with sweet and savory rub.
- specialty sandwich sliders** (2 dozen) **\$2.50 each**
min 1 dozen
- Choose from: roast beef & blue, beef stampede, turkey cheddar, chicken club, ploughman, chicken salad, egg salad, heavenly ham.

- pulled pork sliders** (2 dozen) **\$60**
includes slider buns and bread & butter pickles
- add feast BBQ sauce \$8
- meatloaf sliders** **2 dozen/\$80**
with side of feast secret sauce
- crudite platter**
S (serves 8-16) **\$38** **M** (serves 20-30) **\$58** **L** (serves 32-40) **\$68**
assorted seasonal vegetables, includes choice of one dip listed below. **Any additional dips are \$8/lb.**
- house garlic crostini** (36) **\$6**
- house made dips** **\$8/lb**
Choose from:
- white bean (GF, DF)
 - pan fried onion
 - jarlsburg
 - spinach and artichoke
- cheese platters** **market price**
Build your own platter. Choose from our assortment of award-winning cheeses, crackers and charcuterie. Pair with your choice of nuts, pickled vegetable and fruits. **A \$20 plattering fee will be applied. Note cheeses and meats are sliced only upon request.**

entrees

vegetarian & pasta

- quinoa patties** (4 oz) **\$4.25 each-min 6**
• can be made gluten free, \$5 up-charge, min 1 dozen
- mac and cheese** **\$35** (serves 6-8)
Ready to bake. **\$50** (serves 10-12)
- mushroom and parmesan lasagna** (9 pieces) **\$45**
Ready to bake. Bechemal or red sauce, grilled vegetables.
- eggplant parm lasagna** (9 pieces)
grilled eggplant, red sauce, cheese, panko topping **\$45**
- stuffed portobella caps** **\$6.50 each / min 6**
With quinoa, grilled vegetables, parmesan and balsamic glaze

fish

- crab cakes** (4 oz) **\$7 each-min 6**
lump crab, corn and red pepper (2 oz) **\$3.50 each-min 8**
- can be made gluten free, \$5 up-charge, min 1 dozen of 4 oz, min 2 dozen of 2 oz.
 - add remoulade sauce for \$8
 - add cocktail sauce for \$8
- salmon*** with feast seasoning or poached **\$6.75 each/min 6**
- add tartar sauce \$8
 - add lemon dill aioli \$8

*Requires 3 day notice.

chicken

- chicken romano** **\$5.25 each-min 6**
- tuscan lemon or chipotle lime chicken** (gf)
boneless and skinless breasts only **\$4.25 each-min 6**
- Choose bone in (combination of leg & breasts) or bonless, skinless breasts
- chicken tenders** (avg 8-10 pieces/lb) **\$12/lb-min 3 lbs**
- whole chicken quartered** **\$15**
(2 breast & 2 thighs/legs) bone in roasted with honey mustard marinade

meat

- feast meatloaf** (serves 3-4 each/4 loaf min) **\$13/lb**
Approx 1 lb each
- beef lasagna** (9 pieces) **\$45**
Ready to bake. Made with ground beef. Classic red sauce and meat.
- flank steak** (gf) **\$15 lb-3 lb min**
Marinated and grilled. Sliced upon request.
- pulled pork** (gf) (2 lb min) **\$12/lb**
Seasoned, slow roasted, hand pulled and combined with feast bbq sauce
- pork tenderloin** (gf) **\$6/person-min 4**
Topped with house honey bbq sauce or pecan encrusted

Available seasoned/marinated and ready to grill at home: salmon, tuscan lemon chicken, chipotle lime chicken or flank steak.

salads & sides

All items are \$11 lb unless otherwise noted with a 2 lb minimum per item. Please note that 2 lbs is equal to 6-8 side servings.

land & sea salads (gf)

classic chicken salad All natural chicken hand prepared with mayo based dressing featuring shallots, fresh herbs, and lemon juice.

curry chicken salad All natural chicken hand prepared with mayo based curry dressing featuring scallions with raisins and cashews.

asian chicken salad Featuring carrots, red pepper, cabbage and asian inspired dressing.

mustard chicken salad All natural chicken hand prepared with french grain dressing, cherry tomatoes and broccoli.

egg salad \$8/lb

shrimp salad \$17/lb

vegetable salads & sides (gf)

seasonal grilled vegetables

asparagus with lemon or leeks

asparagus salad with bell peppers, corn and sweet chili vinaigrette

roasted cauliflower with lemon, parmesan and chives.

sweet & tangy cucumber salad

beans & greens

green beans & shallots

kale & roasted cauliflower

vinegar slaw with kale and bell peppers

broccoli slaw with toasted almonds, cranberries and shallots

butter milk coleslaw \$9/lb

summer corn pudding \$9/lb

pasta salads & sides

orzo & grilled vegetables: lemon vinaigrette & feta

pesto peas and pasta: house made pesto, serve hot or cold

spicy thai noodles: with zucchini and carrots

cheese tortellini with champagne vinaigrette, french grain mustard, bell peppers, grated carrots & peas

grain salads (gf)

quinoa & grilled vegetables: lemon vinaigrette & feta

quinoa & kale: toasted almonds, dried cranberries, shaved carrots, serve hot or cold

quinoa & black beans: roasted corn, chipotle, lime and cilantro

chickpea & cucumber: lemon vinaigrette, herbs & feta

tabouleh: quinoa, cucumbers, mint, tomato, fresh parsley

farro, roasted corn, tomato: with balsamic dressing

potato salads & sides

French potato salad (gf): herb vinaigrette, serve hot or cold.

Add green beans \$5 per 2 lbs

sour cream and bacon potato salad (gf)

classic potato salad (gf) \$10/lb

roasted red potatoes (gf) \$9/lb
with fresh herbs

spring mix salads

(serves 8-12 as side)

garden salad: tomatoes, English cucumbers, carrots* \$18

cranberry pecan: house made candied pecans, dried cranberries, Shaved carrots, blue cheese crumble* \$28

*add fresh grilled chicken \$12

• add house dressing \$8

- champagne honey vinaigrette

- white balsamic vinaigrette

soups

\$11 quart-3 quart minimum of any one variety. *Can be made vegetarian.

corn chowder*

roasted tomato basil bisque* (gf)

black bean* (gf)

cream of mushroom*

chicken noodle

white chicken chili (gf)

beef chili (gf)

broccoli cheddar

gazpacho (gf) (cold)

vissychoise* (gf) (cold)

farro, kale, tomato & butternut

buffalo chicken chili

sandwiches & boxed lunches

Featuring deli meats that are all natural, gluten free with no artificial ingredients or MSG. Sandwiches can be prepared cold or hot off the panini press. All sandwiches are on striato roll unless otherwise noted.

Individual sandwiches are \$8 each and come bagged and labeled by type. Please specify if you would like your sandwiches bagged as whole or half sandwiches. Note that the pulled pork and crab cake sandwiches are only offered as whole sandwiches.

Boxed Lunches come with a whole sandwich, bag of kettle cooked potato chips, side salad of the day, utensils and napkin. **\$11.50/box, 5 box minimum.**

autumn turkey panini

Oven roasted turkey, caramelized onion, house made cranberry relish and brie.

feast rachel

Oven roasted turkey, Swiss, sauerkraut, house made 1,000 island on marble rye.

chicken club

Oven roasted chicken breast, applewood smoked bacon, tomato and chipotle mayo.

roast beef and blue

Angus roast beef, arugula and house made blue cheese mayo (hot or cold).

beef stampede

Angus roast beef, horseradish sauce, white cheddar, mixed greens and sliced tomato.

cubano

House roasted pulled pork, applewood smoked ham, provolone, dill pickles and dijon mustard.

feast chicken salad sandwich

House made chicken salad of the day with mixed greens on wheat *OR on a bed of mixed greens.*

feast grilled cheese

Aged Gruyere, caramelized onions & applewood smoked bacon.

ploughman

Applewood smoked ham, white cheddar, Major Grey's chutney and pickle.

feast pulled pork

House roasted pulled pork with feast tangy BBQ sauce, buttermilk slaw and bread & butter pickle on a toasted challah roll.

crab cake sandwich

feast crab cake served warm on toasted challah roll and topped with chipotle mayo and greens *OR on a bed of mixed greens.*

heavenly ham

Applewood smoked ham, sliced apples, brie and honey mustard.

grilled veg & goat cheese sandwich

Slow roasted veggies, mixed green & whipped goat cheese on wheat *OR on a bed of mixed greens.*

make your own

Pick a deli meat & cheese, add condiments on your choice of bread. *Add applewood smoked bacon or a second meat or cheese for \$2.*

bread

Striata roll, challah bun, whole wheat and marble rye.

deli meats

Applewood smoked ham, angus roast beef, oven roasted turkey, and chicken breast.

cheeses

Brie, white cheddar, swiss, gruyere, goat cheese, American and provolone.

condiments

Mayo - classic, blue cheese, horseradish sauce and chipotle.

Mustard - honey, dijon and French grain. *Vegetables* - mixed greens, arugula, tomato, carrot and cucumber.

beverages

Steel Cup Coffee (serves 6-8)

\$20

Local, organic & fair trade. Box of fresh brewed coffee. Includes cups, stirrers, sweetener and pint of half & half.

Dasani bottled water

\$1.50 ea.

Spindrift Seltzers

\$1.75-12 oz can

assorted varieties

Red Ribbon Sodas

\$2 ea.

assorted varieties

Coke Products

\$2 ea.

assorted varieties