

# feast on brilliant

*fine fresh foods*

## 2020 catering menu

- We kindly ask for a **two day lead time** for all catering orders. All orders are subject to product availability and confirmation from feast chefs. Should pricing change due to market fluxuation clients will be notified in advance.
- Note some items require additional lead time and are noted as such.
- A credit card and deposit may be needed at the time of your order.
- We are happy to use your personal serveware for your order. Please note that the cost may differ than the listed price based on the size of your serveware.
- Note that we are not a full-service caterer. We do not offer rentals, service or hot foods. All catering orders are packaged for pick up for you to reheat/cook at home as applicable.
- Food can be plattered upon request for a \$5 up charge.
- Paper plates, napkin rolls with utensils & salt and pepper packets can be provided for \$1 per person.
- Serving spoons and tongs provided upon request \$1 each.
- Delivery is available with in a three mile radius when scheduled 48 hours in advance. A \$20 fee applies.
- Please note that food is prepared in a kitchen where gluten, shell fish and nuts are present.
- Ask about our seasonal items.

To place an order, please stop in or call the shop at 412.781.2323 during store hours and speak with a manager or chef on duty.

### appetizers

**caramelized bacon bites** (28 pieces per order) **\$28**  
Applewood smoked bacon with sweet and savory rub.

**seasonal flatbread with herb whipped ricotta** **\$22 ea.**  
8-10 pieces per flat bread, two flat bread minimum.

**shrimp cocktail** (gf) (1 lb. minimum-26-30 ct) **\$28**  
Includes house cocktail sauce and lemon wedges.

**crab cakes** (2 dozen, 1 oz bite size) **\$52**  
Super lump crab, sweet corn and diced red pepper.

**quinoa cakes** (2 dozen, 1 oz bite size) **\$36**  
Add sauce for \$8 each:

- cocktail
- remoulade
- chipotle mayo

**smoked salmon platter** (serves 8-10) **\$60**  
With diced hard boiled eggs, red onion, capers, lemon and fresh baguette and crackers.

**cheese platters** **market price**  
Build your own platter. Choose from our assortment of award winning cheeses, charcuterie and crackers. Pair with your choice of nuts, pickled vegetables and dried fruits. \$20 plattering fee includes disposable platter

*Note: cheeses are sliced only upon request.*

**crudite platter**  
**S** (serves 8-16) **\$38** **M** (serves 20-30) **\$58** **L** (serves 32-40) **\$68**  
Assorted seasonal vegetables plattered with one house made dip. or smoked salmon dip for \$4 upcharge. Any additional dips are \$8/lb, smoked salmon dip \$12/lb

**house made dips** **\$8 lb**

Choose from:

- white bean (GF, DF)
- spinach & artichoke
- pan fried onion
- jarlsberg
- smoked salmon **\$12/lb**

**specialty sliders** (2 dozen) **\$66**

Roast beef & blue, beef stampede, turkey cheddar, chicken club, ploughman, heavenly ham, chicken salad, egg salad.

**pulled pork sliders** (2 dozen) **\$66**

Includes sweet pickles and buttermilk slaw. Additional feast bbq sauce \$8.

## 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)

**chicken salads:** all natural chicken hand prepared with mayo-based dressings **\$12 lb**

**classic:** shallots, celery, fresh herbs, lemon

**curry:** scallions, cashews, celery, raisins

**mustard:** grape tomato, broccoli florets, french grain & dijon mustard

**egg salad** **\$9 lb**

**shrimp salad** **\$17 lb**

**albacore tuna salad** **\$15 lb**

### vegetable salads & sides (gf)

**seasonal grilled vegetables**  
add crumbled feta and balsamic glaze **\$5**

**asparagus with lemon**

**roasted cauliflower** with lemon, parmesan and chives.

**beans & greens**

**green beans with shallots or toasted almonds**

**kale & roasted cauliflower**

**vinegar slaw with kale and bell peppers**

**broccoli slaw** with toasted almonds, cranberries and shallots

**buttermilk coleslaw** **\$9 lb**

### pasta salads & sides

**orzo & grilled vegetables:** lemon vinaigrette & feta

**pesto peas and pasta:** house made pesto, serve hot or cold **\$12 lb**

**cous cous pea & mint**

**spicy thai noodles:** with zucchini and carrots

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

### grain salads

**quinoa & grilled vegetables** (gf): lemon vinaigrette & feta

**quinoa & kale** (gf): toasted almonds, dried cranberries, shaved carrots, serve hot or cold

**quinoa & black beans** (gf): roasted corn, chipotle, lime and cilantro

**farro corn & tomato** with balsamic vinaigrette

**greek farro** w/ artichokes, cucumber, olives, peppers, red onion in lemon vinaigrette

### potato salads & sides

**classic potato salad** (gf) **\$10 lb**

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

**potato gratin** **\$30** (serves 6-8)  
fully cooked **\$55** (serves 10-12)

**French potato salad** **\$12 lb**  
with green beans and herb vinaigrette

### spring mix salads

Small serves 4-8 and large serves 8-12.

**garden salad:** English cucumbers, shaved carrots, grape tomatoes\* **small \$18 | large \$24**

**cranberry pecan:** house made candied pecans, dried cranberries, shaved carrots, blue cheese crumbles\* **small \$26 | large \$36**

\*add fresh grilled chicken **small add \$15 | large add \$26**

### dressing

**balsamic or golden italian packets** **\$.40 each**

**house honey citrus balsamic** **\$8**

*ask about our seasonal items now available*

## soups

**\$11.50 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\***

**italian wedding**

**chicken noodle**

**white chicken chili** (gf)

**beef chili** (gf)

**roasted sweet potato** (GF, V)

**vegetable minestrone** (GF, V)

**beef barley**

---

## entrees

---

### vegetarian

- quinoa patties** **\$4.50 each**-min 6  
Can be made gluten free, \$5 up-charge, min 1 dozen. Add chipotle mayonnaise \$8.
- stuffed portobella caps** (gf) **\$6.25 each**-min 6  
With quinoa, grilled vegetable and balsamic glaze.
- eggplant parm "lasagna"** (9-12 pieces) **\$55**  
Grilled eggplant, house marinara, parmesan cheese, panko topping. Can be made gluten free.

### pasta

- vegetable lasagna** (9-12 pieces) **\$55**  
Ready to bake. Bechamel or red sauce, grilled vegetables and mozzarella & parmesan cheese. Can be made gluten free for \$5 up charge.
- beef lasagna** (9-12 pieces) **\$58**  
Ready to bake. Made with ground beef, house bolognese sauce and mozzarella & parmesan. Can be made gluten free for \$5 up charge.
- mac and cheese** serves 6-8: **\$38** serves 10-12: **\$55**  
Cream, fresh herbs and chicken stock. Can be made vegetarian.

### chicken

- chicken romano** **\$7 each**-min 6
- chicken parmesan** **\$7 each**-min 6
- tuscan lemon chicken** **\$4.25 each**-min 6  
boneless, skinless breast marinated and grilled
- whole chicken quartered** **\$20**  
(2) breast & (2) thighs/legs bone in and roasted. Choose from tuscan lemon, citrus cilantro or honey mustard.
- buffalo chicken tenders** (avg 8-10 pieces/lb) **\$14 lb**-min 3 lb

#### buffet ideas:

sliced grilled lemon chicken , marinated grilled flank steak, faroe island salmon – 4 oz filets  
super lump crab cakes, quinoa cakes – 2 oz portions  
**Ask about our chicken, beef and salmon marinated and ready for you to grill at home!**

### fish

- crab cakes** 2 oz, min 8: **\$3.70 each**  
Super lump crab, sweet baby corn 4 oz, min 6: **\$7.25 each**  
and red pepper. Can be made gluten free, \$5 up-charge, min 1 dozen of 4 oz, min 2 dozen of 2 oz. Add remoulade or cocktail sauce or chipotle mayo for \$8.
- maple bbq salmon skewers** **\$6.25 each**-min 6  
Requires two day lead time.
- faroe island salmon filets** (approx 8 oz) min 6  
equires 2 day lead time
- maple bbq **\$22 lb**
  - simply seasoned **\$21 lb**
- house lemon dill sauce **\$6**

### meat

- meatloaf** (serves 3-4 each/4 loaf min) **\$15.50/lb**  
Approx 1 lb each.
- flank steak** (gf) **\$18.50 lb**-3 lb min  
marinated and grilled or available marinated for you to grill at home.
- beef tenderloin** (gf) (serves 8-12) **\$28/lb**  
Requires two day lead time. Trimmed and tied for you to cook at home. Includes seasoned butter. Can be pre-cooked upon request. Average 3-4 lbs each.
- beef tenderloin platter** **\$150**  
(serves 8-10 as main dish or 12-16 as buffet)  
Requires two day lead time. Beef tenderloin thinly sliced on a bed of arugula. Includes house horseradish sauce.
- slider buns **\$5.50 doz**
- beef meatballs** **\$11 lb**-2 lb min  
All beef featuring freshly grated parmesan reggiano and herbs. Mixed with house marinara sauce.
- pulled pork** (gf) **\$13 lb**-2 lb min  
Seasoned, slow roasted, hand pulled and combined with feast bbq sauce.
- mustard bbq pork tenderloin** (serves 4-6) **\$34**  
**extra bbq sauce** **\$8**

*ask about our seasonal items now available*

---

## baked goods and brunch

---

### cakes

- \$28**  
Serves 10-12 as a bundt or 22-24 slices as 4 mini loaves. Slice and platter for \$5.
- lemon tea cake** featuring fresh lemon glaze
- sour cream coffee** cake featuring streusel topping and maple glaze

### bar cookies

- (10-3" squares) **\$30**  
Can be cut into bite size portions upon request. Platter for \$5. Choose from:
- Chocolate chunk brownies
  - Lemon squares

### quiche

- (serves 6-8) **\$28**  
Made to order. Hand made 9" butter crust, fresh eggs and cream. Choose from:
- bacon & swiss
  - tomato, spinach & gruyere
  - spinach & gruyere

### French toast strata

- (6-8 servings) **\$30**  
With pecan praline topping featuring all butter croissants.

### bread

- Come frozen for you to bake fresh at home or can be baked for pick up upon request.
- all butter croissants** \$7.50/6 **mini baguette** \$1.95 each

## 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.

**Individual sandwiches are \$8.35 each** and come bagged and labeled by type. Please specify if you would like your sandwiches bagged as whole or half sandwiches. For larger orders sandwiches can be plattered for a \$5 upcharge. Note that 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. **\$12.50/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.

### feast chicken salad sandwich

House made chicken salad of the day with mixed greens 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.

### 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.*

#### 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.

## boxed salads

Featuring spring mix and balsamic or italian dressing on the side.

**garden salad \$5.99** tomato, english cucumber, shaved carrots

**apple pecan \$7.99** candied pecans, blue cheese crumbles, sliced apple. add chicken deli meat for \$2.50

**chicken cranberry \$8.75** shaved carrots, goat cheese crumbles, raisins and oven roasted deli chicken

## soups

Made in house from scratch. Offerings change daily.

cup: **\$3.50+** tax bowl: **\$5.50+** tax quart: **\$11.50+** tax

## beverages

### Red Ribbon Sodas

assorted varieties

**\$2 each**

### GUS sodas

**\$2.25 each**

### Dasani bottled water

**\$1.50 each**

### Coke Products

**\$2.25 each**

### Spindrift Seltzers

**\$1.75 each**