

feast on brilliant

fine fresh foods

2021 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.

shrimp cocktail (gf) (approx. 1.5 lb. minimum-26-30 ct/lb) **\$34**
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 chipotle mayo sauce for \$8.

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

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 **\$12 lb**

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

cous cous pea & mint **\$12 lb**

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

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

twice baked potatoes **\$9 lb**

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

\$13.50 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.
- 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 or available for you to grill at home
- chicken pot pie**
with all butter puff pastry topping round serves 4-5 **\$40**
half pan serves 6-8 **\$60**

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.
- faroe island salmon filets** (approx 8 oz) min 6
requires 2 day lead time. also available raw for you to prepare at home.
- 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 meatballs** **\$11 lb**-2 lb min
All beef featuring freshly grated parmesan reggiano and herbs. Mixed with house marinara sauce.
- beef shepherds pie**
with whipped mashed potatoes round serves 4-5 **\$40**
half pan serves 6-8 **\$60**
- 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

- \$32**
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

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 \$8.50 each + tax 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. **\$12.95/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.*

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.

boxed salads

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

garden salad \$6 tomato, english cucumber, shaved carrots

apple pecan \$8.25 candied pecans, blue cheese crumbles, sliced apple. add chicken deli meat for \$2.50

chicken cranberry \$9 shaved carrots, goat cheese crumbles, raisins and oven roasted deli chicken

soups

Made in house from scratch. Offerings change daily.

cup: **\$4+** tax bowl: **\$5.85+** tax quart: **\$13.50+** tax

beverages

Red Ribbon Sodas

assorted varieties

\$2 each

GUS sodas

\$2.25 each

Dasani bottled water

\$1.75 each

Coke Products

assorted varieties

\$2.25 each