

# feast on brilliant

*fine fresh foods*

## Fall 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, sliced and/or garnished upon request for a \$12 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) **\$35**

Applewood smoked bacon with sweet and savory rub.

**shrimp cocktail** (gf) **market price**

(approx. 1.5 lb. minimum-26-30 ct/lb)

Includes house cocktail sauce and lemon wedges.

**crab cakes** (2 dozen, 1 oz bite size) **\$60**

Super lump crab, sweet corn and diced red pepper.

**quinoa cakes** (2 dozen, 1 oz bite size) **\$38**

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) **\$39** **M** (serves 20-30) **\$59** **L** (serves 32-40) **\$69**

Assorted seasonal vegetables plattered with one house made dip. Dips are \$9 lb with the exception of white bean at \$8 lb.

**house made dips** **\$9 lb**

Choose from:

- white bean (GF, DF) (\$8 lb)
- spinach & artichoke
- pan fried onion
- jarslsberg

**specialty sliders** (2 dozen) **\$72**

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

**pulled pork sliders** (2 dozen) **\$72**

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 **\$13 lb**

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

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

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

**egg salad** **\$10 lb**

**shrimp salad** **market price**

**albacore tuna salad** **market price**

### vegetable salads & sides (gf)

**seasonal grilled vegetables**  
add crumbled feta and balsamic glaze **\$8**

**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  
**pesto peas and pasta:** house made pesto, with pine nuts. Serve hot or cold. **\$13 lb**

**cous cous pea & mint** with pine nuts **\$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 tomato with corn or butternut squash**

**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** **\$35** (serves 6-8)  
fully cooked **\$58** (serves 10-12)

**French potato salad**

with green beans and herb vinaigrette **\$12 lb**

**twice baked potatoes** **\$11 lb**

### spring mix salads

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

**garden salad:** English cucumbers, shaved carrots, grape tomatoes\* **small \$18 | large \$28**

**cranberry pecan:** house made candied pecans, dried cranberries, shaved carrots, blue cheese crumbles\* **small \$26 | large \$38**

\*add fresh grilled chicken **small add \$20 | large add \$32**

### 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** \$4.75 each-min 6  
Can be made gluten free, \$5 up-charge, min 1 dozen. Add chipotle mayonnaise \$8.

**eggplant parm "lasagna"** (9-12 pieces) \$60  
Grilled eggplant, house marinara, parmesan cheese, panko topping.

### pasta

**vegetable lasagna** (9-12 pieces) \$60  
Ready to bake. Bechamel or red sauce, grilled vegetables and mozzarella & parmesan cheese.

**beef lasagna** (9-12 pieces) \$62  
Ready to bake. Made with ground beef, house bolognese sauce and mozzarella & parmesan.

**mac and cheese** serves 6-8: \$38 serves 10-12: \$55  
Cream, fresh herbs and chicken stock.  
Can be made vegetarian.

### chicken

**chicken romano** \$7.25 each-min 6

**chicken parmesan** \$7.25 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 \$45  
half pan serves 6-8 \$88

#### 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: \$4.25 each  
Super lump crab, sweet baby corn 4 oz, min 6: \$8.50 each  
and red pepper. 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 \$25 lb  
– simply seasoned \$24 lb  
house lemon dill sauce \$8

### 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) market price  
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** \$13 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 \$48  
half pan serves 6-8 \$88

**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

Serves 10-12 as a bundt or 22-24 slices as 4 mini loaves. \$35

**lemon tea cake** featuring fresh lemon glaze

**sour cream coffee** cake featuring streusel topping and maple glaze

**bar cookies** (10-3" squares) \$35

Can be cut into bite size portions upon request. Choose from:

- Chocolate chunk brownies
- Lemon squares

**quiche** (serves 6-8) \$29.50

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** \$8.50/6 **mini baguette** \$1.95 each

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## sandwiches & boxed lunches

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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 unless otherwise noted** 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 \$9.50

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.

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## boxed salads

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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

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## soups

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Made in house from scratch. Offerings change daily.

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

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## beverages

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Assorted beverages, please call for offerings