

# feast on brilliant

*fine fresh foods*

## 2019 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 and 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 or chef on duty.

### appetizers

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

**artisanal salami and gruyere en crouete** \$36  
Featuring all butter puff pastry. To be baked at home.

**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) \$60

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)

**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, grape tomatoes and broccoli florets tossed in a mustard mayo dressing.

**egg salad**

\$9 lb

**shrimp salad**

\$17 lb

### vegetable salads & sides (gf)

**seasonal grilled vegetables**

**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

**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

### potato salads & sides

**maple roasted sweet potatoes**

**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)

**sweet potato gratin**

\$30 (serves 6-8)

gruyere, pancetta. fully cooked.

\$55 (serves 10-12)

### 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 \$24 | large \$34

\*add fresh grilled chicken

small add \$13 | large add \$24

### dressing

**Newman's Own**

\$ .40 each

balsamic or golden italian packets

**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 each-min 6

With quinoa, grilled vegetable and balsamic glaze.

**eggplant parm "lasagna"** (9-12 pieces) \$48

Grilled eggplant, house marinara, parmesan cheese, panko topping. Can be made gluten free.

### pasta

**vegetable lasagna** (9-12 pieces) \$48

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) \$48

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** \$16

(2) breast & (2) thighs/legs bone in and roasted. Choose from tuscan lemon, citrus cilantro or honey mustard.

**chicken tenders** (avg 8-10 pieces/lb) \$13 lb-min 3 lb

**buffalo chicken tenders** (avg 8-10 pieces/lb) \$14 lb-min 3 lb

*ask about our seasonal items now available*

### fish

**crab cakes** 2 oz, min 8: \$3.60 each

Super lump crab, sweet baby corn 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. 4 oz, min 6: \$7.25 each

**maple bbq salmon filets** \$7.50 each-min 6

Requires two day lead time.

**seasoned salmon filets** \$7 each-min 6

Add lemon and dill sauce. Requires two day lead time. \$6

### meat

**meatloaf** (serves 3-4 each/4 loaf min) \$14/lb

Approx 1 lb each.

**flank steak** (gf) \$17.50 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.

**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.

**pecan encrusted pork tenderloin** (gf) \$8/person-min 4

**mustard bbq pork tenderloin** \$6/person-min 4

**Nueske's applewood smoked** \$10 lb

**spiral cut ham** Average weight 6-8 lbs.

---

## baked goods and brunch

---

### cakes

Serves 10-12 as a bundt or 22-24 slices as 4 mini loaves. Slice and platter for \$5. \$28

**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) \$24

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 **all natural baguette** \$4 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 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. **\$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.

### 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

**chicken cranberry \$7.99** shaved carrots, goat cheese crumbles, craisins 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

**Steel Cup Coffee** \$2.50 each

**Red Ribbon Sodas** \$2 each  
assorted varieties

**Dasani bottled water** \$1.50 each

**Spindrift Seltzers** \$1.75 each

**gus sodas** \$2.25 each

**Coke Products** \$1.75 each  
assorted varieties