

FEAST

GOURMET MARKET AND EATERY

EST. 2012

2024 WINTER 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 the Feast chefs. Should pricing change due to market fluctuation, clients will be notified in advance.

SANDWICHES

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 come bagged and labeled by type. **\$9.50 each**

Pastrami Reuben

Swiss, 1,000 island, buttermilk slaw on marble rye

New Yorker

Pastrami, swiss, French grain mustard on marble rye OR sourdough.

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.

Ploughman

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

Heavenly Ham

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

Cooper

Applewood-smoked ham, swiss and cornichons.

Feast Pulled Pork

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

Feast Grilled Cheese

Aged Gruyere with choice of applewood-smoked bacon OR bacon jam on sourdough OR ciabatta.

Whipped Ricotta Toast

Sourdough toast with blistered tomatoes, balsamic glaze & arugula.

\$7.50

Avocado Toast

Sourdough toast with avocado, blistered tomatoes, arugula & feta.

\$7.95

Grilled Veg & Whipped Ricotta Sandwich

Slow-roasted veggies, mixed greens, balsamic glaze and whipped ricotta cheese on wheat OR on a bed of mixed greens.

Feast Chicken Salad Sandwich

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

Egg Salad Sandwich

House-made egg salad with fresh herbs and lettuce on your choice of bread.

Breakfast Sandwich

Fresh cooked egg, American cheese on toasted English muffin .

Egg, provolone, tomato and arugula on English muffin.

Add house-made sausage patty \$2

Add applewood-smoked bacon OR bacon jam \$1.50

\$5
\$5.50

Chicken Club

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

Beef Stampede

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

Roast Beef and Blue

Angus roast beef, arugula and house-made blue cheese mayo.

Roast Beef Melt

Angus roast beef, 1,000 island dressing, crispy onions, cheddar on sourdough.

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.

MAKE YOUR OWN

\$9.50

Pick a deli meat and a cheese, add condiments on your choice of bread.

Roast Beef / Pastrami / Chicken / Turkey / Ham / Veggie

Add a second meat for \$3 | bacon/bacon jam for \$1.50 | cheese for \$2

Bread ciabatta, challah bun, sourdough, flour wrap, whole wheat, or marble rye

Cheeses brie, cheddar, swiss, gruyere, whipped ricotta, american, or provolone

Condiments

Spreads - classic, blue cheese, horseradish sauce, chipotle, thousand island

Mustard - honey, Dijon, French grain

Vegetables mixed greens, arugula, avocado, tomato, carrot, cucumber, red onion

BOXED LUNCHES

Boxed lunches includes a whole sandwich, bag of kettle-cooked potato chips, side pasta, grain or veg salad of the day, utensils and napkin.

\$13.95/box (5 box minimum)

For larger orders, sandwiches can be plattered for a \$5 up-charge.

KIDS SANDWICH

Kid's sandwich includes goldfish crackers.

\$4.99 each + tax

Grilled American Cheese on wheat.

Peanut Butter & Jelly on wheat.

Make Your Own with one deli meat & one cheese.

SOUPS

Made in-house from scratch. Offerings change daily.

Cup: \$4 +tax

Bowl: \$5.85 +tax

Quart: \$15 +tax

\$15/quart +tax (3 quart minimum for special requests or catering orders)

Corn Chowder

GF Roasted Tomato Basil Bisque

GF Black Bean

Cream of Mushroom

Italian Wedding

Chicken Noodle

GF White Chicken Chili

GF Beef Chili

GF **V** Roasted Sweet Potato

GF **V** Vegetable Minestrone

Beef Barley

Ask about our additional soup offerings.

BAKED GOODS & BRUNCH

Frittata with potatoes and vegetables (half pan serves 9-12) **\$48**

Add house sausage, ham or bacon for \$10 each

Cakes (serve 10-12 as a bundt or 22-24 slices as 4 mini loaves) **\$42**

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.

Chocolate Chunk Brownies / **Lemon Squares**

Quiche (serves 6-8)

Made to order. Hand-made 9" butter crust, fresh eggs and cream.

Tomato, Spinach & Gruyere / **Spinach & Gruyere** **\$35**

Bacon & Swiss / **Ham & Swiss** **\$38**

Breads

Either frozen for you to bake fresh at home OR baked for pick-up upon request.

All-butter Croissants **\$2.95 each**

Spinach Ricotta **\$4.50**

Ham and Cheese **\$4.50**

BOXED SALADS

Featuring spring mix and Balsamic or Italian dressing on the side.

Garden Salad **\$6**

Tomato, english cucumber, shaved carrots.

Add grilled lemon chicken for \$3.50 | super lump crab cake for \$8.50
chicken salad or egg salad for \$5 | deli meat for \$3 | deli cheese for \$2
crumbled cheese (feta, blue, goat) for \$2

Chicken Cranberry **\$9.50**

Deli chicken, shaved carrots, raisins, crumbled goat cheese.

Apple Pecan **\$9**

Candied pecans, crumbled blue cheese, diced apples.

Grilled Vegetable **\$8.50**

Chopped vegetables, crumbled goat cheese, balsamic glaze.

Beverages

Assorted beverages, please call for offerings.



Ask about our seasonal items now available.

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.

Some items require additional lead-time and are noted as such.

Paper plates, napkin rolls with utensils and salt and pepper packets can be provided for \$1 per person. Serving spoons and tongs provided upon request at \$1 each.

Food can be plattered, sliced and/or garnished upon request for a \$15 up-charge per platter.

We are happy to use your personal serve ware if it is dropped off in advance. A \$15 up-charge per dish will be applied. Please note the cost may differ than the listed price based on the size of your serve ware.

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 homes as applicable.

Custom orders are subject to a \$10 fee per dish.

Delivery is available within a three-mile radius when scheduled 48 hours in advance. A \$20 fee applies.

Catering orders over \$250 will be subject to a 10% administrative fee

A credit card and deposit may be needed at the time of your order.

Food is prepared in a kitchen where gluten, shellfish and nuts are present.

SALADS & SIDES

Please note we ask for a 2lb minimum per item. 2lbs is equal to 6-8 side servings

GF Land & Sea Salads

Chicken Salad

All-natural chicken, hand-prepared with mayo-based dressing

Buffalo: house buffalo dressing, celery	\$15/lb
Classic: shallots, celery, fresh herbs, lemon	\$14/lb
Curry: scallions, cashews, celery, raisins	\$15/lb
Mustard: grape tomato, broccoli florets, French grain & Dijon mustard	\$15/lb

Egg Salad \$12/lb

Shrimp Salad Market Price

Albacore Tuna Salad Market Price

GF Vegetable Salads & Sides

Grilled Veggie Platter

Includes crumbled feta and balsamic glaze

Small (serves 8-16)	\$52.50
Medium (serves 20-30)	\$94
Large (serves 32-40)	\$124

Roasted Cauliflower with lemon, Parmesan and fresh herbs \$12/lb

Beans & Greens (kale) \$11/lb

Green Beans with shallots \$12/lb or toasted almonds \$13/lb

Vinegar Slaw \$12/lb

Roasted Broccoli with Garlic \$13/lb

Broccoli Slaw with toasted almonds, cranberries, and shallots \$14/lb

White Bean and Feta with tomatoes and fresh herbs \$13/lb

Greek Cucumber Salad with Feta \$14/lb

Roast Carrots with fresh herbs \$12/lb

Chopped Vegetable and Chickpeas in red wine vinaigrette \$11/lb

Roast Beets with citrus vinaigrette \$12/lb

Roast Brussels with lemon and Parmesan \$11/lb

Creamed Spinach \$12/lb

Spring Mix Salads

Small serves 4-8 / Large serves 8-12

Garden Salad

English cucumber, shaved carrots and grape tomatoes*

Small \$20 / Large \$30

Cranberry Pecan

House-made candied pecans, dried cranberries, shaved carrots and blue cheese crumbles*

Small \$30 / Large \$40

* Add Fresh Grilled Chicken

Small Add \$25 / Large Add \$40

Dressing

Balsamic or Golden Italian packets \$.40 each

House Citrus Balsamic \$8

Grain Salads

GF Quinoa & Grilled Vegetables with lemon vinaigrette & feta \$14/lb

GF Quinoa Feta and Dill with peas \$14/lb

GF Quinoa & Kale with toasted almonds, dried cranberries, shaved carrots. Served hot or cold. \$13/lb

GF Quinoa & Black Beans with roasted corn, chipotle, lime and cilantro \$13/lb

GF Quinoa Tabbouleh with fresh herbs \$13/lb

Greek Farro with artichokes, cucumbers, olives, peppers and red onion in a lemon vinaigrette \$13/lb

Wild Rice Pilaf with raisins and toasted almonds \$12/lb

Farro Tomato and Parm with fresh corn OR butternut squash (seasonal) \$13/lb

Potato Salad & Sides

GF Classic Potato Salad \$12/lb

GF Roasted Potatoes with fresh herbs \$11/lb

Potato Gratin or Sweet Potato Gratin (fully cooked)(serves 6-8) \$35

French Potato Salad with green beans and herb vinaigrette \$13/lb

Mashed Potatoes \$11/lb

Twice-Baked Potatoes \$13/lb

Maple-roasted Sweet Potatoes \$12/lb

Pasta Salads & Sides

Italian Pasta Salad with salami, mozzarella and banana peppers \$14/lb

Mediterranean Pasta Salad with olives, peppers & artichokes \$14/lb

Orzo & Grilled Vegetables with feta \$14/lb

Pesto Peas and Pasta with house-made pesto, and pine nuts \$15/lb

Couscous Pea & Mint with pine nuts \$14/lb

Curried Couscous with butternut squash, pecans and raisins \$14/lb

Spicy Thai Noodles with zucchini and carrots \$13/lb

Cold Sesame Noodles with kale \$13/lb

Cheese Tortellini with champagne vinaigrette, French-grain mustard, bell peppers, grated carrots and peas \$12/lb

APPETIZERS

Caramelized Bacon Bites (28 pieces per order) **\$50**
Applewood-smoked bacon with a sweet and savory rub.

GF **Shrimp Cocktail** (approx. 1.5lb / minimum 26-30 count/lb) **Market Price**
Includes house cocktail sauce and lemon wedges.

Crab Cakes (2 dozen, 1 oz. bite size) **\$84**
Super lump crab, sweet corn and diced red pepper.

Quinoa Cakes (2 dozen, 1 oz. bite size) **\$54**

Add chipotle mayo **\$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 plating fee includes disposable platter.

Note: cheeses are sliced only upon request.

Crudité 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.

House-made Dips **\$9/lb**

Spinach & Artichoke / Pan-fried Onion / Jarlsberg
GF DF **White Bean**

Specialty Sliders (2 dozen built to order) **\$72**

Roast Beef & Blue / Beef Stampede / Turkey Cheddar
Chicken Club / Ploughman / Heavenly Ham
Autumn Turkey

Pulled Pork Sliders (2 dozen / comes disassembled) **\$72**

Includes sweet pickles, buttermilk slaw and rolls.

Additional Feast BBQ sauce is \$8.

Crab Cake Sliders (2 dozen / comes disassembled) **\$138**

Includes chipotle mayo and rolls.

Mini Quiche (2 dozen) **\$75**

Bacon & Swiss
Tomato Spinach Gruyere

Caprese Skewers with fresh basil and balsamic glaze (2 dozen) **\$78**

Mediterranean Meatballs with fresh herbs & feta plus yogurt dill sauce (2 dozen) **\$48**

ENTREES

Pasta and Grain

Vegetable Lasagna (9-12 pieces) **\$60**

Bechamel OR red sauce with grilled vegetables, mozzarella and Parmesan
Ready to Bake.

Beef Lasagna (9-12 pieces) **\$68**

House bolognese sauce, mozzarella and Parmesan cheese

Ready to Bake.

Extra house sauce is \$9 quart

Mac & Cheese with cream, fresh herbs and fresh grated cheese
Can be made vegetarian. (serves 6-8) **\$50**
(serves 10-12) **\$70**

Quinoa Patties **\$5.50 each (minimum 6)**

Chicken

Chicken Romano (minimum 6) **\$8.50 each**

Chicken Parmesan (minimum 6) **\$7.50 each**

Honey Buffalo Chicken (minimum 6) **\$7.50 each**

Mustard Chicken (minimum 6) **\$7.50 each**

Orange Chicken (minimum 6) **\$7.50 each**

Chicken Tenders (minimum 2lb) **\$15/lb**

Tuscan Lemon Chicken (minimum 6) **\$5.50 each**

Boneless, skinless breast marinated and grilled or available for you to grill at home

Chicken Pot Pie with butter puff pastry (Individual: min of 4) **\$12 each**

(Round: serves 4-5) **\$58**

(Half pan: serves 6-8) **\$88**

Fish

Crab Cakes Super lump crab, sweet baby corn and red pepper:

(2 oz., minimum 8) **\$4.25 each**

(4 oz., minimum 6) **\$8.50 each**

Add remoulade, cocktail sauce or chipotle mayo **\$8.**

Faroe Island Salmon Filets (approx. 8 oz. / minimum 6) **\$25/lb**

Requires 2 day lead time. Also available raw for you to prepare at home.

Maple-BBQ / Simply seasoned

Add house lemon dill sauce for \$8

Meat

Meatloaf (approx. 1lb each / serves 3-4 each / 4 loaf minimum) **\$17.50/lb**

GF **Flank Steak** (minimum 3lb) **\$18.50/lb**

Marinated and grilled OR available for you to grill at home.

GF **Beef Tenderloin** (average 3-4lbs / serves 8-12) **Market Price**

Requires two days lead time. Trimmed and tied for you to cook at home.

Includes seasoned butter. Can be cooked upon request for an additional charge.

Beef Meatballs (minimum 2lb) **\$12.99/lb**

All beef featuring freshly grated Parmesan reggiano and herbs.

Mixed with house marinara sauce.

Beef Shepherd Pie (Individual: min of 4) **\$12 each**

with whipped mashed potatoes

(Round: serves 4-5) **\$58**

(Half pan: serves 6-8) **\$88**

Honey Mustard Frenched Double-cut Pork Chop (minimum 4) **\$19/lb**

GF **Pulled Pork** (minimum 2lb) **\$14.99/lb**

Seasoned, slow-roasted, hand-pulled and combined with Feast BBQ sauce.

Teriyaki Pork Tenderloin (minimum of 2 tenderloins) **\$14.99/lb**