

Since 2000, award winning, **Feast on This** stands out as one of Southern California's most professional and visionary catering and events teams. Working with many of San Diego business and social elites, we have earned a solid reputation for reliability, delivering quality and one of a kind events. Using a boutique style approach we offer clients a wide choice of tailored, hand crafted custom menus. You provide the guests and **Feast on This** will provide unbelievable delicious food, unsurpassed personalized service and a genuine passion for helping create unforgettable memories.

Contact us to see a full array of local and seasonal options available.



Ordering Information and Policies

All of our menu offerings are customizable based on food and dietary restrictions.
Vegan and gluten free options are available upon request.

All meals are served buffet style. Prices include setup and breakdown.

Prices do not include sales tax, delivery and staffing charges.

Deliveries require a minimum of 12 guests and \$250.

All orders must be placed at least 24 hours in advance.

Notice of cancellations must be placed 48 hours prior to delivery time.

All orders include china, silverware, glassware, napkins, serving utensils and basic décor.
We can upgrade décor and rentals. Contact us for details.

We encourage our clients to consider the environment by reducing, reusing, and recycling.
Small efforts make a big difference!

Breakfast

Breakfast Burritos + Farmer's Market Fruit Platter \$10.25

choice of (minimum of 10 per flavor):

- classic: scrambled eggs, bacon and cheddar cheese in a flour tortilla
- southwestern: scrambled eggs, green onions, chopped tomatoes, diced green chilies, monterey jack and cheddar cheeses in a cilantro tortilla
- caprese: scrambled eggs, spinach, mozzarella cheese, tomatoes, fresh basil and light balsamic glaze in a flour tortilla
- veggie: scrambled eggs, spinach, mushroom and tofu in a whole wheat wrap
- baja: scrambled eggs, black beans, chipotle sauce and cheddar cheese in a whole wheat tortilla

Continental \$9

assorted breakfast breads, pastries, preserves, homemade curds
and farmer's market fresh seasonal fruit platter

Scrambled Eggs + Applewood Smoked Bacon \$9.95

comes with homemade salsa and cheddar cheese

Breakfast Hash \$13.50

with potatoes, onions, peppers, fresh herbs, cheese
and choice of ham, sausage or bacon
comes with a side of scrambled eggs

Classic Egg Bake \$11.25

fresh cracked eggs with potatoes, seasonal vegetables, cheddar cheese
and choice of ham, sausage or bacon

Traditional Bagel Bar \$3.95

chef's choice of bagel flavors with whipped cream cheese, butter,
fruit jam and compote

Yogurt, Fruit & Crunch Parfaits \$4.99

ready made parfaits with low-fat vanilla yogurt, strawberries, bananas,
grapes and apples with granola

Build Your Own Yogurt Parfaits \$5.99

with greek yogurt, honey, slivered almonds, homemade granola,
assorted dry fruits and farmer's market seasonal berries

Power Wraps + Farmer's Market Seasonal Fruit Platter \$9.95

peanut butter, sliced banana and organic homemade granola
drizzled with honey and rolled in a flour tortilla

Hot Oatmeal Bar + Seasonal Fruit Scones \$9

organic oatmeal served with selection of toppings such as slivered almonds,
sautéed apples, brown sugar, fresh seasonal berries and candied nuts

Lunch and Dinner

Pesto Penne Pollo + Chef's Salad + Artisan Rolls and Butter \$11.95

with chicken, asparagus, sun-dried tomatoes, basil pesto and parmesan

Tomato Caprese Pasta + Caesar Salad + Artisan Rolls and Butter \$11.95

fresh mozzarella, tomatoes and basil tossed with a light garlic wine sauce
and sprinkled with parmesan

Traditional Meat Lasagna + Seasonal Vegetable + Garlic Bagels \$11.95

fresh ground chuck, ricotta, mozzarella cheese and marinara sauce

Cheese Ravioli + Seasonal Vegetables + Artisan Rolls and Butter \$11.95

with marinara sauce

Italian Sausage and Penne + Green Salad + Artisan Rolls and Butter \$11.95

with marinara sauce

Baked Ziti + Caesar Salad + Garlic Bagels \$11.95

with marinara sauce

Pasta Provencal + Seasonal Vegetable + Artisan Rolls and Butter \$11.95

pan seared chicken with provencal sauce served over pasta

Beef or Chicken Stir Fry + Fried Rice \$12

Self Serve Taco Bar \$12

with beef, chicken, beans, rice and assorted toppings
(minimum of 20 for beef and chicken combo)

Chicken Fajitas + Southwest Caesar Salad + Tortillas \$12

Three Cheese Enchiladas with Mole Sauce + Beans + Rice \$8.95

Chicken with Wild Mushroom and Artichoke Ragout + Mashed Potatoes \$11.95

Wraps + Seasonal Green Salad \$10.25

choice of (minimum of 10 per flavor):

- classic club: smoked turkey, bacon, swiss cheese, lettuce, tomato and mayo in a wheat tortilla
- chicken caesar: grilled chicken, romaine, tomato, parmesan cheese and caesar aioli in a wheat tortilla
- greek: chicken breast, cucumbers, feta cheese, red onions, kalamata olives, chopped romaine and lemon vinaigrette in a spinach wrap
- roasted vegetable: seasonal grilled vegetables, arugula and white bean hummus in a cilantro tortilla
- tuna salad



Sandwich + Seasonal Green Salad \$10.25

choice of (minimum of 10 per flavor):

- bruschetta: tomato, mozzarella cheese, fresh basil, pesto and balsamic on a milano roll
- b.l.a.t.: bacon, arugula, avocado and tomatoes on a telera roll
- roast beef: provolone cheese, lettuce, tomato and almond mayonnaise on a wheat roll
- roasted turkey: provolone cheese, lettuce, tomato and mayonnaise on whole wheat
- blackened chicken: marinated grilled chicken with cajun garlic olive oil, tomatoes and havarti cheese on a southern style bun
- black forest ham: french brie cheese, honey mustard, lettuce and tomato on a croissant

Snacks

White Bean Tapenade Bar \$3.50

Bruschetta Bar \$3.50

Crudit  Display \$3.50

Antipasto Platter \$4



Desserts

Chef's Choice of Assorted Cookies, Brownies or Lemon Bars \$2



Drinks

Fresh Brewed Ice Tea \$10.75 per gallon

Fresh Squeezed Lemonade \$15 per gallon

Infused Seasonal Spring Water (serves 16) \$15 per gallon

Fresh Squeezed Orange Juice (serves 16) \$14 per gallon

Regular or Decaf Coffee \$2.95

Hot Tea Service \$1.75