Cold Hors D'oeuvres

Poultry

Ginger-soy Chicken Salad w/carrots, cilantro, red cabbage and peanuts on Belgian endive	2.00
Chicken and Poached Pears w/tarragon in a crisp tart shell	1.75
Southwest Tequila-Lime Chicken Salad w/ mango and mint on cucumber slices	1.50
Duck, Prosciutto and Grape Leaf Crostini w/ fig jam	2.50

Beef, Pork, or Lamb

Sliced Beef Crostini w/ horseradish crème fraiche	2.50
Peppered Steak w/marinated beets and lemon	2.50
Cantaloupe Squares w/fresh mozzarella and crispy prosciutto	2.25
Cheddar-Chive Biscuits with Ham, Spinach and Dijon Mustard Aioli	2.50
Sherried White Bean Puree on Crostini w/ Cured Spanish Chorizo	2.00

Seafood

Smoked Salmon Sweet Potato Crisps w/ lemon mascarpone	2.00
Feast Shrimp Cocktail w/ crystallized ginger cocktail sauce	2.75
Ceviche of Salmon, Shrimp and Ahi w/ sweet and hot peppers, lime and coconut milk on Belgian endive	2.50
Deviled Eggs w/smoked paprika and trout	1.75

Vegetarian

Herbed Goat Cheese Tartlets w/purple potato chip garnish	2.00
Mini Risotto Cakes topped w/ an asparagus tip, oven-cured tomatoes and lemon zest	1.75
Spanish-style Gazpacho Relish on a cucumber slice	1.00
Almond-crusted Potato Chips	.75
Stuffed Strawberries w/lemon cream cheese and fresh mint	1.00
Devilled Eggs w/pickled peppers	1.25
Yogurt Cheese and Quince Paste Crostini	1.00
Marinated Japanese Eggplant w/Miso and Chive on Crostini	1.00
Caramelized Onion, Bleu Cheese, and Walnut Crostini	1.00
Black Bean Puree w/Ancho and Queso Fresco Crostini	1.00
Basil Pesto and Artichoke Crostini	1.00
Oranges, Niçoise Olives and Scallions on spears of Belgian endive	1.00
Boursin Cheese and a Candied Pecan on spears of Belgian endive	1.00
Maple-Butternut Squash Puree and a Candied Pecan on spears of Belgian endive	1.00
House-made Hummus and Kalamata olive on spears of Belgian endive	1.00
Black Olive Tapenade on spears of Belgian endive	1.00
Beets, Currants and Cassis w/Crispy Shallots on spears of Belgian endive	1.00
Egg Salad Tartlets with caviar	1.25
Cherry Tomatoes stuffed with herbed goat cheese	1.25

Tea Sandwiches: Cucumber & Lemon Cream Cheese, Smoked Salmon & Chive Aioli , Roasted Red Pepper & Hummus, Curried Egg Salad, Poached Pear & Stilton	1.75
Spiced Almonds, Dates and Figs	**14.00**/pint

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Hot Hors D'oeuvres

Poultry

Chicken Satay Skewers w/coconut-peanut sauce	2.50
Tandoori Chicken Skewers w/cilantro-mint chutney	2.50
Skinny Chicken Eggroll with Thai chilis, orange zest, cilantro , red cabbage and sweet chili sauce	2.50
Chicken, Almond, Spinach and Squash Empanadas	2.25
Brie and Quince tartlet with crispy Duck	2.50
Chicken, Asiago and Oven-Cured Tomatoes in a phyllo triangle	2.25

Beef, Pork, or Lamb

Arancine (fried risotto ball stuffed with beef and Fontina)	1.75
Albondigas Almendradas (Almond-Crusted Meatballs)	1.25
Columbian Coffee Sirloin Empanadas	2.25
Pork Picadillo Empanadas w/ stewed raisins, onions, peppers, green olives and tomatoes	2.25
Crispy Pancetta-Wrapped Dates stuffed with Manchego Cheese	1.50
Prosciutto, Asparagus and Fontina Mini Panini	1.75
Stuffed Mushrooms w/caramelized onions, pancetta and asiago cheese	2.00
Tandoori Lamb Skewers w/ spicy mint chutney	2.75
Pistachio-crusted Lamb Chops	Market Price

Seafood

Mini Lobster, Corn and Scallion Bread Pudding w/Parmesan cream	3.50
Brandade Fritter creamy salt cod and potato fritter w/house-made rémoulade	1.50
Mini Crab Cakes w/ anise aioli	1.75
Spicy Indian Fish Cakes w/ fresh cilantro chutney	1.75
Mini Smoked Salmon Cakes w/ mango mayonnaise	1.75
Mexican White Shrimp filled w/ a house-made seafood sausage of scallops, shrimp, and salmon	2.75
Shrimp Empanadas w/ green onions, cilantro and queso fresco	2.50

Vegetarian

Southwest Twice-Baked Fingerling Potatoes w/ chipotle and queso fresco	1.25
Charred Vegetable and Queso Fresco Empanadas	2.00
Skewers of Sweet Potato Polenta Squares and Cheese -Stuffed Peppedews	2.00
Smoked Corn Fritters w/ basil-pesto sauce	1.25
Stuffed Mushrooms w/caramelized onions, sun-dried tomato and asiago cheese	1.75
Samosas curried potatoes w/ spinach and vegetables in pastry shell with cilantro-mint chutney	2.50
Mashed Potato Egg Rolls w/ sweet chili sauce	1.50
Roasted Vegetable Brochettes	2.00
Traditional Latkes w/ applesauce and sour cream	1.50
Goat Cheese Lumpia	2.00

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Platters, Dips, Spreads & Sandwiches

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Platters

	per guest
Fresh Fruit Platter w/ lavender-infused yogurt dipping sauce	5.00
Feast Crudités Platter w/ cilantro-yogurt sauce	5.00
Imported & Domestic Cheese Platter w/ assorted berries, fresh fruits and crostini	10.00
Imported Cheese Platter w/ assorted berries, fresh fruits and crostini	12.00
Domestic Cheese Platter w/ assorted berries, fresh fruits and crostini	8.00
Antipasto Platter w/ grilled vegetables, assorted olives, Prosciutto, cheeses, balsamic vinegar, olive oil, and fresh herbs	9.50

Build A Grill Platter

	per guest
Colorful Grilled Vegetables, garnished with fresh herbs and roasted heads of garlic with choice of Roasted Red Pepper Aioli, Basil Pesto or Horseradish Crème Fraiche	4.25
add 2oz Grilled Chicken	+2.00
add 2oz Sliced Roasted Turkey	+2.00
add 2oz Grilled Flank Steak	+4.00
add 2oz Grilled Salmon	+4.00
add 2oz Grilled Shrimp	+5.00
add 2oz Grilled Beef Tenderloin	+5.50
add 2oz rolls sliced for sandwiches	+.60

Dips & Spreads

Mini Brie En Croute w/ fig jam and toast points	16.00
Savory Cheesecake artichoke hearts, sun-dried tomatoes and fresh basil served with toast points	25.00
Hummus w/ toasted pita triangles	14.00 / pint
Baba Ganoush w/ toasted pita triangles	14.00 / pint
Roasted Red Pepper Goat Cheese Dip w/ toasted pita triangles	15.00 / pint
Spinach, Artichoke and Bleu Cheese Dip w/ toasted pita triangles	15.00 / pint
Chipotle Cheese Scallion Dip w/ tortilla chips	15.00 / pint
Traditional Tomato Salsa w/ tortilla chips	10.00 / pint
Mango Salsa w/ tortilla chips	15.00 / pint

Sandwich Platters*

	Mini	Full Size
Tandoori Chicken w/ Mahal Mayonnaise and shredded red & green cabbage	2.50	8.00
Chicken and Roasted Pepper w/ cilantro-almond relish	2.50	8.00
Turkey and Brie w/Cranberry Aioli	2.50	8.00
BLT w/house-cured bacon, tomato, lettuce and house-made aioli	3.25	8.50
Grilled Beef and Brie w/lettuce, tomato and horseradish crème fraiche	3.50	9.00
Salmon Salad w/crème fraiche, red onion, capers and dill	4.00	10.00
Caprese w/ fresh mozzarella, basil, tomato and onion jam	2.50	8.00
Marinated Portobello w/provolone, roasted red peppers and spinach	2.50	8.00

*Full Size Sandwiches served with mixed greens and balsamic vinaigrette

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- The minimum order for individual servings is twelve (12).
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Salads

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Poultry

Southwestern Pasta and Chicken Salad w/ fresh corn and toasted pumpkin seeds	14.00 / pint
Roasted Sesame Chicken Salad w/ carrots, snap peas, and sweet peppers	14.00 / pint
Turkey Waldorf Salad w/ apples, walnuts, grapes and celery in a sweet Waldorf dressing	14.00 / pint
Curried Chicken Salad tossed in a mango-curry dressing with raisins, carrots, celery and onions	14.00 / pint
Crispy Duck Salad w/ mixed greens, grapes and goat cheese tossed with a maple vinaigrette	12.00
Grilled Chicken and Spinach Salad with apples, dates and spiced pecans in a balsamic vinaigrette	10.00

Beef, Pork, or Lamb

Lamb and Orzo Salad w/ tomatoes, peppers, Kalamata olives, lemon zest, and pine nuts	15.00 / pint
Corn and Tomato Salad w/house-cured bacon, fresh corn, red and yellow tomatoes, fresh basil and creamy cider vinaigrette	14.00 / pint
Vietnamese Beef Salad Ginger-soy marinated beef, papaya, red peppers, cucumbers and rice noodles served over romaine lettuce with a rice wine vinaigrette and topped with peanuts	12.00
Marinated Grilled Flank Steak w/ grilled scallions, roasted red peppers, and toasted spiced pumpkin seeds over mixed greens, served with chili-orange-cumin vinaigrette	12.00
Sugar Snap Peas with Prosciutto, Parmesan cheese and Crispy-Fried Shallots	12.00

Seafood

Salmon Salad w/dill, capers, red onions and crème fraiche	20.00 / pint
Seafood Salad of mussels, shrimp, calamari, roasted red peppers, orange segments and fennel	21.00 / pint
Shrimp and Orzo Salad w/ red and yellow teardrop tomatoes, tarragon and Kalamata olives	16.00 / pint
Salad Niçoise fresh Albacore tuna, anchovies, hard-cooked eggs, green beans and new potatoes over field greens in a Dijon vinaigrette	12.00

Vegetarian

Agrodolce Salad w/red and yellow peppers, cherry tomatoes and sugar snap peas tossed in a tangy citronette	9.00 / pint
Cucumber and Cantaloupe Salad w/ spicy lime dressing and peanuts	8.00 / pint
Smoky Marinated Mushroom Salad w/ artichokes, roasted red peppers and fresh herbs	11.00 / pint
Grilled Fennel Salad w/ golden raisins, lemon and Kalamata olives	9.00 / pint
Sugar Snap Peas w/ sun-dried tomatoes, shaved parmesan and crispy-fried shallots	9.00 / pint
Spring Salad of Yukon gold and red potatoes, haricots verts, cherry tomatoes, scallions, red onion, Kalamata olives and fresh basil	9.00 / pint
Southwest Potato Salad w/ fresh corn and roasted poblano chilies	7.00 / pint
Pesto Pasta Salad w/ roasted red peppers, sun-dried tomatoes, yellow squash and zucchini	9.00 / pint
Barley-Pear Salad w/ feta cheese, radicchio and walnuts	8.00 / pint
Lentil Salad w/ garlic, tomatoes, onions and fresh herbs with a sherry vinaigrette	8.50 / pint
Mexican Black Bean Salad w/ sweet peppers, scallions, orange, cinnamon and cumin	8.50 / pint
Lavender Fruit Salad chopped and tossed with lavender-infused yogurt	12.00 / pint

Side Salads

Mixed Greens with heirloom cherry tomatoes, shaved red onions and house-made balsamic vinaigrette	3.75
Pistachio-Crusted Goat Cheese over Field Greens with toasted pistachios in a roasted tomato vinaigrette	5.00
White Salad with Belgian endive, shaved fennel and Parmesan cheese in a shallot citronette	6.50
Spinach Salad with apples, blueberries, bleu cheese and toasted sunflower seeds in a red wine vinaigrette	6.50
Fresh and Fried Lacinato Kale and Brussels Sprouts w/slivered almonds, dates and dried cranberries with goat cheese dressing	6.00
Classic Caesar with croutons, shaved Parmesan and anchovies in Caesar dressing	6.00

Entrees

Poultry

Banana Bombs: marinated grilled chicken wrapped in a banana leaf with bananas, jalapenos & sticky rice	10.00
Coq au Vin: boneless chicken braised in red wine with bacon, mushrooms, and onions	10.00
Chicken Cacciatore: boneless chicken braised with aromatic vegetables, tomatoes, peppers and olives	10.00
Chicken Fricassee w/ mushrooms, artichokes and spinach	10.00
Pumpkin- Pomegranate Chicken Breasts: served over roasted pumpkin, pomegranate, cilantro and pumpkin seeds, drizzled with jalapeno-infused pomegranate molasses	10.00
Escalopes of Chicken in a Riesling vin blanc	10.00
Roulade of Chicken w/ sun-dried tomatoes, feta, spinach & lemon on a bed of red & yellow tomatoes	10.00
Asiago-Stuffed Chicken Breasts in a roast tomato beurre blanc	10.00
Tagine of Chicken w/ dates, citrus and Moroccan spices	10.00

Beef, Pork, and Lamb

Whole Beef Tenderloin w/ house-made horseradish crème fraiche (serves 10)	215.00
Roulade of Beef Tenderloin stuffed with scamorza and asparagus	21.00
Beef Wellington: filet mignon with duxelle and foie gras wrapped in puff pastry, served with a brandied demiglace	22.00
Beef Tenderloin Au Poivre w/ lemon-poached tomatoes	21.00
Spanish Beef Brisket w/ smoked paprika, tomatoes, garlic, sherry vinegar and saffron	10.00
Marinated Tri Tip, sliced and plattered with roasted red peppers and balsamic cipollini onions	16.00
Braised Beef Short Ribs w/ port wine, roasted shallots and bacon	18.00
Boeuf Bourguignon	14.00
South Carolina Baby Back Ribs	13.00
Pork Picadillo w/ peppers, tomatoes, onions, green olives, raisins, chili and cumin	14.00
Feast Lamb Stew w/ arugula, spinach and garnished with butternut jam	18.00
Braised Lamb Shanks w/ tomatoes, fresh oregano, garlic and mint	Market Price
Lamb Tagine w/ dates, citrus and Moroccan spices	16.00

Seafood

Roasted Side of Salmon chilled and coated in lemon cream cheese and cucumber scales served with 5-spice cranberry sauce	95.00
Pan of White Seafood Lasagne w/ scallops, shrimp, salmon and calamari (12 entrée servings)	144.00
Salmon Wellington w/ artichokes and roasted tomatoes	18.00
Bacon-Wrapped Monkfish in a basil pesto beurre blanc	17.00
Herb-Crusted Cod w/fresh corn , shredded zucchini and sauce Romescu	17.00
Crawfish Étouffée~ Crawfish tails simmered w/vegetables in a rich and spicy sauce. Served over rice.	16.00

Vegetarian

Pan of Sweet Potato Chilaquiles: tortilla casserole of sweet potatoes, tomatillos, poblano peppers, onions, cilantro and Monterey Jack cheese (12 entrée servings)	100.00
Pan Pastel de Elote: tamale casserole with green chilies, fresh roasted corn and queso fresco (12 entrée servings)	84.00
Pan of Red, White and Green Lasagne w/ spinach, wild mushrooms, tomato and béchamel sauces (12 entrée servings)	110.00
Spinach Galette w/ caramelized onions, spinach, raisins, pine nuts and goat cheese (6 entrée servings)	56.00
Winter Squash Stew w/ spinach, sweet potato puree and candied hazelnuts	12.00
Grilled Vegetable Tower w/Portobello mushrooms, roasted red pepper, eggplant, and summer squash. Served with mashed potatoes and sautéed onion and garlic confit. Crispy sweet potato garnish	14.00
Ratatouille: eggplant, tomatoes, summer squash and onions simmered in red wine with fresh basil	10.00
Seasonal Risotto (Lemon-Asparagus, Primavera or Autumnal)	11.00

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Sides, Breads, & Beverages

Sides

Mediterranean Couscous w/ Kalamata olives, oranges, red onions and pine nuts	6.50 / pint
Wild Mushroom Couscous w/ fresh thyme	6.50 / pint
Wild Rice Pilaf w/ bell peppers, scallions and pecans	8.00 / pint
Wild Rice Pilaf w/ pumpkin, red onion and pecans	8.00 / pint
White Rice Pilaf w/ wild mushrooms, English peas, spring onions and lemon	8.00 / pint
Pan of Noodle Kugel w/ golden raisins and a cinnamon gratin topping (serves 24)	96.00
Pan of Feast Macaroni and Cheese au gratin (serves 24)	96.00
Pan of Scalloped Potatoes au Gratin (serves 24)	108.00
Pan of Bleu Cheese Scalloped Potatoes (serves 24)	108.00
Pan of Scalloped Russet and Sweet Potatoes (serves 24)	108.00
Pan of Potatoes Dauphnoise: scalloped potatoes with paprika and nutmeg (serves 24)	108.00
Herb Roasted Yukon Gold and New Potatoes	3.25
Mashed Potatoes with Asiago cheese and fresh oregano	3.50
Creamy Mashed Potatoes	3.25
Roasted Beets w/ grapes, rosemary, walnuts and bleu cheese	3.25
Calabacitas zucchini and yellow squash with corn, red peppers, onions and cheese	3.50
Roasted Sweet Potatoes w/ green beans, red & yellow peppers, watercress and mushrooms in a ginger dressing	4.00
Spicy Broccolini w/ onion, garlic, ginger and chilies	4.00
Green Beans sautéed with garlic and almonds	3.00
Grilled and Chilled Asparagus w/ a lemon aioli	3.25

Breads

Assorted Dinner Rolls	.60
Epis of 8 rolls	4.80
Garlic Bread	.75
Pita Bread	.60

Beverages

Coffee regular or decaffeinated, with cream, sugar and sweetener, includes airpot (minimum 10 servings)	2.00
Hot Tea - assorted teas with honey, lemon, cream and sweetener, includes airpot (minimum 10 servings)	2.00
Pellegrino Sparkling Water (1L)	5.00
Panna Still Water (1L)	5.00
4-Pack 12 oz. GuS: Grown Up Soda (Meyer Lemon, Cranberry Lime, Dry Ginger Ale, Pink Grapefruit)	10.00
Lavender Lemonade (1G)	20.00
Black Iced Tea (1G)	16.00
Lemon Honeychill Iced Tea (1G)	16.00
Fresh-Squeezed Orange Juice (1G)	18.00

10% discount on all cases of wine and beer, mix and match

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Sweets

Whole Cakes, Pies & Tortes *Cakes, Pies & Tortes are 9"*

White Chocolate Pistachio Cake with fresh strawberries and pistachio buttercream	45.00
Vanilla Bean Cheesecake with mango-lime salad	45.00
Dulce de Leche Cheesecake	45.00
Tres Leches Cake	40.00
Chocolate Beet Cake with Almonds	45.00
Carrot Cake with Cream Cheese Frosting	45.00
Pineapple Upside-Down Cake	40.00
Pear-Cardamom Upside-Down Cake	40.00
Flourless Chocolate Cake with rum-spiked figs	45.00
Super Chocolate Cake moist chocolate cake with rich chocolate buttercream frosting	45.00
Bourbon Pecan Pie	40.00
Lemon Cake with Lemon Curd Filling and Cream Cheese Frosting	45.00
Gingercake with Orange Cream Cheese Frosting and candied pistachios	45.00
Double Chocolate Torte dense chocolate cake topped with rich chocolate mousse	45.00
Rosemary Upside Down Cake	40.00
Fresh Fruit Cobbler (serves 12)	50.00
Tiramisu~ espresso-soaked lady fingers with mascarpone and dark chocolate (serves 10)	55.00
White Chocolate and Raspberry Bread Pudding with crème anglaise (serves 12)	50.00

Sheet Cakes and Special Occasion Cakes also available. Ask for pricing.

Individual Desserts (minimum order: 12 servings) *prices per item*

Roasted Strawberry Shortcake	8.00
Dark Chocolate Espresso Tarts with Chantilly cream	8.00

Cookies & Bars (minimum order: two dozen per type) *prices per item*

Lemon Bars made with fresh squeezed lemon juice	2.50
Pumpkin Bars with Cream Cheese Frosting	2.50
Chocolate Macadamia Nut Brownies	2.50
Raspberry Bars with Toasted Almonds	2.50
Brown Sugar Shortbread Triangles	2.50
Feast's Signature Chocolate Truffle Cookie	.65
Apricot Thumbprint Cookie	.65
Lemon-Pepper Polenta Cookie	.65
White Chocolate Pasilla Cookie	.65
Linzer Cookie	.65
Chocolate and Raspberry-Swirled Meringues	2.25

Feast's Signature Mini Desserts (minimum order: two dozen per type) prices per item

Crème Brulee Tartlets	2.25
Double Chocolate Tortlets	2.25
Lemon Meringue Mini Pies	2.25
Ginger Cakelets w/Orange Cream Cheese Frosting and Candies Pistachios	2.25
Dulce de Leche Cheesecake Triangles	2.25
Mixed Berry Tartlets	2.25
Mini Cannoli w/pistachios	2.75
Chocolate-Dipped Strawberries or Dried Fruit zigzagged with white chocolate	2.75

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Breakfast

Entrées

Pan of Strata (serves 12)	40.00
Pan of Vegetarian Strata (serves 12)	36.00
Frittata (serves 12)	40.00
Vegetarian Frittata (serves 12)	36.00
Quiche (serves 8)	44.00
Vegetarian Quiche (serves 8)	40.00

Suggested Strata, Frittata & Quiche combinations

- Chicken, Green Chile and Jack Cheese
- Chicken, Kalamata Olive and Feta
- Chicken, Broccolini and Asiago Cheese
- Pancetta, Caramelized Onion and Feta
- Sausage, Fennel and Parmesan Cheese
- Bacon, Onions and Swiss Cheese
- Salmon, Capers, Red Onion and Cream Cheese
- Tomato, Basil, Ricotta and Mozzarella
- Spinach, Roasted Red Pepper and Fontina Cheese
- Bean Sprouts, Mushrooms and Scallions
- Mushroom, Asparagus and Goat Cheese

Brioche French Toast (2 slices)	5.00
Blintzes with Ricotta and Fresh Berries (2 per serving)	5.00
Bacon (2 slices)	2.50
House-Made Pork and Beef Sausage with roast garlic and fennel (2 patties)	3.00
Roasted Side of Salmon: chilled and coated in lemon cream cheese and cucumber scales with 5-spice cranberry sauce	95.00

Sides

House-Made Sweet or Savory Scones: Strawberry, Orange & Currant, Lavender-Vanilla, Cheddar-Dill, Bacon & Green Onion, Sage & Walnut	2.00
House-Made Muffins: Banana Chocolate Chip, Blueberry, Orange & Currant	2.25
Oven-Roasted Rosemary New Potatoes	3.25
Lavender Fruit Salad chopped and tossed with lavender-infused yogurt	12.00 / pint
Vanilla-Cardamom Fruit Salad chopped and tossed in our house-made syrup	12.00 / pint
Fresh Fruit Platter with lavender-infused yogurt dipping sauce (priced per guest)	4.00
Granola Almond Vanilla, Apple Cinnamon, Cherry Vanilla, Fruit & Nut, Maple Almond or Blueberry	6.00 / pint
Yogurt Plain, Lavender-infused or Fruit flavored	4.00 / pint

Beverages

Coffee~ regular or decaffeinated, with cream, sugar and sweetener (minimum 10 servings)	2.00
Hot Tea~ assorted teas with honey, lemon, cream and sweetener (minimum 10 servings)	2.00
Fresh-Squeezed Orange Juice (1G)	18.00

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Feast Catering Policies

- All date reservations are considered tentative until a written or electronic confirmation and a 50% deposit of the total estimate is received. The balance is due on the date of the event.
- A minimum number of guests is required seven (7) business days prior to the event. This guest count will be the minimum number of meals charged. The number may be increased up to 72 hours before the event.
- *Cancellations within two weeks of event will be refunded the full amount less costs incurred. Cancellations within one week forfeit refund on deposit. Cancellations less than 72 hours before event are subject to full charge.*
- Any last minute requests (within 72 hours of event) may be accepted at the sole discretion of Feast and become part of your individual Catering Agreement.
- Certain dishes may require a minimum order.
- Occasionally, circumstances arise making some items unavailable. Should this occur, Feast reserves the right to substitute appropriately.
- Prices subject to change with market fluctuation.
- Events that require us to travel an excessive distance are subject to a gas surcharge.

Full Service Catering Policies

- The charge is $22 per hour per personnel, portal to portal, with a four-hour minimum. Feast does not accept unauthorized staffing or volunteers to deliver and/or set up and/or maintain events in lieu of Feast Catering representatives.
- Bartending arrangements must be approved by Feast.
- Some events may require an on-site facility assessment by a Feast representative.
- Charge for holidays is time and a half ($33 per hour). Holidays are Thanksgiving, Christmas Day, New Year's Eve, New Year's Day, Easter and Independence Day.
- A kitchen fee is added at 13% of the food and beverage total. This helps defray the costs of administration, event planning, insurance, as well as the use of Feast's catering equipment and supplies specific to your event.

Delivery Policies

- Please plan a window of thirty minutes to one hour before your scheduled event for our delivery.
- The minimum delivery charge is $35. Increases in the delivery charge depend on distance from Feast and size and/or complication of delivery.
- A kitchen fee is added at 10% of the food and beverage total. This helps defray the costs of administration, event planning, insurance, as well as the use of Feast's catering equipment and supplies specific to your event.
- Surcharge for holiday deliveries is $60. Holidays are Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve, New Year's Day, Easter and Independence Day.

Pick-Up Policies

- Pick up orders may presented in Feast's pewter or disposable platters. When using Feast's platters the client agrees to return all items by noon the following day. Any equipment not returned will be charged to the client.
- A kitchen fee is added at 10% of the food and beverage total. This helps defray the costs of administration, insurance, as well as the use of Feast's catering equipment and supplies specific to your event.
- Surcharge for holiday pick-ups is $60. Holidays when the restaurant is closed are Thanksgiving, Christmas, New Year's Day and Independence Day.

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