

# A few lunch ideas

*We've put together some of our most popular lunch selections for your browsing enjoyment. Remember that we at Feast LOVE to tailor menus specifically to our clients so if you don't see the perfect menu for you and your guests, just ask and we'll create it together!*

## **Build A Grill Platter** *Our most popular catering item, hands down. Tasty & gorgeous! Priced per serving.*

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

## **Sandwich Platter** *Served with mixed greens and balsamic vinaigrette*

Tandoori Chicken w/Mahal Mayonnaise and shredded red and green cabbage	<b>8.00</b>
Chicken and Roasted Pepper w/cilantro-almond relish	<b>8.00</b>
Turkey and Brie w/Cranberry Aioli	<b>8.00</b>
BLT w/house-cured bacon, lettuce, tomato and house-made aioli	<b>8.50</b>
Grilled Beef and Brie w/lettuce, tomato and horseradish crème fraiche	<b>9.00</b>
Salmon Salad w/crème fraiche, red onion, capers and dill	<b>10.00</b>
Marinated Portobello w/provolone, roasted red peppers and spinach	<b>8.00</b>

## **Casseroles** *12 large or 24 small servings per casserole*

Sweet Potato Chilaquiles tortilla casserole of sweet potatoes, tomatillos, poblano peppers, onions, cilantro and Monterey Jack cheese	<b>100.00</b>
White Seafood Lasagne with scallops, shrimp, salmon and calamari	<b>144.00</b>
Pastel de Elote tamale casserole with green chilies, fresh roasted corn and queso fresco	<b>84.00</b>
Red, White and Green Lasagne with spinach, wild mushrooms, tomato and Béchamel sauces	<b>110.00</b>

## **Salads** *Priced per pint- 3 pint minimum per type*

Curried Chicken Salad tossed in mango-curry dressing with raisins, carrots, celery and onions	<b>14.00</b>
Turkey Waldorf Salad w/apples, walnuts, grapes and celery in a sweet Waldorf dressing	<b>14.00</b>
Lamb and Orzo Salad w/tomatoes, peppers, Kalamata olives, lemon zest and pine nuts	<b>15.00</b>
Salmon Salad w/dill, capers, red onions and crème fraiche	<b>20.00</b>
Seafood Salad of Mussels, shrimp, calamari, roasted red peppers, orange segments and fennel	<b>21.00</b>
Barley-Pear Salad w/feta cheese, radicchio and walnuts	<b>8.00</b>
Pesto Pasta Salad w/roasted peppers, sun-dried tomatoes, yellow squash and zucchini	<b>9.00</b>

## **Drinks & Desserts**

Feast's Signature Chocolate Truffle Cookies	<b>.65</b>
Cookies: apricot thumbprint, lemon pepper polenta, linzers & more	<b>.65</b>
Bars: Lemon bars, Pumpkins bars, Macadamia Nut Brownies & more	<b>2.00</b>
Mini Desserts: Crème Brulee Tartlets, Berry Tartlets, Double Chocolate Tartlets & more	<b>1.75</b>
4-Pack 12 oz. GuS: Grown up Soda Meyer Lemon, Cranberry Lime,	<b>10.00</b>
Dry Ginger Ale, Pink Grapefruit	
Homemade Lavender Lemonade (1 Gallon)	<b>20.00</b>
Lemon Honeychill or Black Iced Tea (1 Gallon)	<b>16.00</b>



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7-Time Best Caterer Winner  
*Tucson Weekly's Best of Tucson*

One of the 25  
Best Restaurants in Arizona  
*Arizona Highways Magazine*

- The minimum order for pints is three (3).
- The minimum order for individual servings is eight (8).