

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 Roasted Red Pepper Aioli, Basil Pesto or Horseradish Crème Fraiche	6.00
add 2 oz. Grilled Chicken	+2.00
add 2 oz. Grilled Flank Steak	+4.00
add 2 oz. Grilled Salmon	+4.50
add 2 oz. Grilled Shrimp	+5.00
add 2 oz. Grilled Beef Tenderloin	+5.50
add dinner rolls sliced for sandwiches	+.60

Sandwich Platter *Served with mixed greens and balsamic vinaigrette*

Tandoori Chicken w/Mahal Mayonnaise and shredded red and green cabbage	11.00
Chicken and Roasted Pepper w/cilantro-almond relish	11.00
Turkey and Brie w/Cranberry Aioli	11.50
BLT w/house-cured bacon, lettuce, tomato and house-made aioli	11.50
Grilled Beef and Brie w/lettuce, tomato and horseradish crème fraiche	12.50
Salmon Salad w/crème fraiche, red onion, capers and dill	12.50
Marinated Portobello w/provolone, roasted red peppers and spinach	10.50

Casseroles *12 large or 24 small servings per casserole*

Sweet Potato Chilaquiles tortilla casserole of sweet potatoes, tomatillos, poblano peppers, onions, cilantro and	120.00
White Seafood Lasagne with scallops, shrimp, salmon and calamari	150.00
Pastel de Elote tamale casserole with green chilies, fresh roasted corn and queso fresco	90.00
Red, White and Green Lasagne with spinach, wild mushrooms, tomato and Béchamel sauces	120.00

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

Curried Chicken Salad tossed in mango-curry dressing with raisins, carrots, celery and onions	16.00
Turkey Waldorf Salad w/apples, walnuts, grapes and celery in a sweet Waldorf dressing	16.00
Lamb and Orzo Salad w/tomatoes, peppers, Kalamata olives, lemon zest and pine nuts	15.00
Salmon Salad w/dill, capers, red onions and crème fraiche	22.00
Seafood Salad of Mussels, shrimp, calamari, roasted red peppers, orange segments and fennel	22.00
Barley-Pear Salad w/feta cheese, radicchio and walnuts	8.00
Pesto Pasta Salad w/roasted peppers, sun-dried tomatoes, yellow squash and zucchini	9.00

Drinks & Desserts

Feast's Signature Chocolate Truffle Cookies	.75
Cookies: apricot thumbprint, lemon pepper polenta, linzers & more	.75
Bars: Lemon bars, Pumpkins bars, Macadamia Nut Brownies & more	2.75
Mini Desserts: Crème Brulee Tartlets, Berry Tartlets, Double Chocolate Tortlets & more	2.50
4-Pack 12 oz. GuS: Grown up Soda Meyer Lemon, Cranberry Lime, Dry Ginger Ale, Pink Grapefruit	12.00
Homemade Lavender Lemonade (1 Gallon)	25.00
Lemon Honeychill or Black Iced Tea (1 Gallon)	16.00



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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

Top 4 Restaurants in Tucson
Zagat Dining Guide

- The minimum order for pints is three (3).
- The minimum order for individual servings is eight (8).
- Prices subject to market fluctua-