

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!

Panini Platter *We created the Panini platter to respond to your requests for an easy, inexpensive sandwich solution.*

A serving of one 3"x 5" Panini sandwiches on fresh Focaccia with a generous side salad dressed with house-made balsamic vinaigrette.

Possible combinations include:

- Caprese Panini with fresh Mozzarella, spinach, basil, tomato and onion jam
- Parmesan Chicken Salad Panini with lettuce and tomato
- BLT Panini with hickory smoked bacon, tomato, lettuce and house-made aioli
- Ham and Boursin Cheese Panini with spinach and apple mustard
- Grilled Chicken and Brie Panini with mizuna and sun-dried tomato pesto
- Beef and Brie Panini with lettuce, tomato and horseradish crème fraiche

1 sandwich per person: **7.00**

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 and a whole wheat roll cut for possible sandwiches.	5.00
add Grilled Chicken w/ Basil Pesto	+2.00
add Sliced Roasted Turkey w/ Basil Pesto	+2.00
add Grilled Flank Steak w/ Horseradish Crème Fraiche	+3.50
add Grilled Salmon w/ Mango Salsa	+3.50
add Grilled Shrimp w/ Mango Salsa	+4.50
add Grilled Beef Tenderloin w/ Horseradish Crème Fraiche	+5.25

Casseroles *Pair them with a side salad, veggie or roll for a hearty meal. 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	100.00
White Seafood Lasagne with scallops, shrimp, salmon and calamari	144.00
Pastel de Elote tamale casserole with green chilies, fresh roasted corn and queso fresco	84.00
Red, White and Green Lasagne with spinach, wild mushrooms, tomato and Béchamel sauces	110.00
Feast Macaroni and Cheese au gratin	96.00

Salads *Our innovative salads make a filling but light lunch. Make a "salad buffet" from our salads by the 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	11.00
Grilled Chicken and Spinach Salad with apples, dates, and spiced pecans in a balsamic vinaigrette	8.50
Salads by the pint (3 pint min., each serves 2-4) Southwest Pasta & Chicken, Curried Chicken, Lamb & Orzo, Citrus Seafood, Grilled Fennel, Pesto Pasta, Barley-Pear, Black-Eyed Pea, Marinated Mushroom, Turkey Waldorf, Cucumber & Cantaloupe, Lavender Fruit & more	7.00 & up

Drinks & Desserts *A lunch without a sweet ending just isn't the Feast way...*

Feast's Signature Chocolate Truffle Cookies	.65
Cookies: apricot thumbprint, lemon pepper polenta, linzers & more	.65
Bar Cookies: Lemon bars, Pumpkins bars, Macadamia Nut Brownies & more	2.00
Mini Desserts: Crème Brulee Puffs, Berry Tartlets, Double Chocolate Tortlets & more	1.75
4-Pack 12 oz. GuS: Grown up Soda Meyer Lemon, Valencia Orange, Cranberry Lime, Dry Ginger Ale, Pink Grapefruit or Dry Concord Grape	7.00
Homemade Lavender Lemonade (1 Gallon)	20.00
Lemon Honeychill or Black Iced Tea (1 Gallon)	16.00

Extras *We do our best to make your life a little easier.*

Premium Disposables (clear plastic plates, cups, forks, spoons, knives and napkins)	2.25 / person
Delivery (includes set-up, catering equipment, platters, chaffing dishes, & pick-up)	35.00 & up
Platter rental for pick-ups	5.00 & up



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4-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 fluctuation.