

Cold Hors D'oeuvres



3719 E. Speedway,
Tucson, AZ, 85716
(520) 326-8383
www.eatatfeast.com
Kathy Prosser
Catering Director
catering@eatatfeast.com

5-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

Poultry

Mediterranean Chicken Salad w/ sundried tomatoes, kalamata olives and feta in a crisp tart shell	1.75
Chicken Salad w/ dried cranberries and pecans on spears of Belgian endive	1.25
Southwest Tequila-Lime Chicken Salad w/ mango and mint on cool cucumber slices	1.25
Duck, Prosciutto and Grape Leaf Crostini with fig jam	2.50

Beef, Pork, or Lamb

Mini Beef Fillets Crostini w/ horseradish crème fraiche	2.50
Southwest Spice-Rubbed Flank Steak Skewers w/ cilantro-lime crema	2.50
Prosciutto-wrapped Melon balls (2 on a skewer)	2.00
Cheddar-Chive Biscuits with Ham, Spinach and Dijon Mustard Aioli	2.00
Sherried White Bean Puree on Crostini w/ Cured Spanish Chorizo	2.00

Seafood

Smoked Salmon Sweet Potato Crisps w/ lemon crème fraiche	2.00
Feast Shrimp Cocktail w/ crystallized ginger cocktail sauce	2.75
Crab Salad w/ anisette, peppers, tarragon, and shaved fennel on spears of Belgian endive	2.50
Ceviche of Salmon, Shrimp and Scallops w/ sweet and hot peppers, lime and coconut milk on Belgian endive	2.50

Vegetarian

Mini Feast Grilled Cheese w/ seared Halloumi, roasted eggplant, oven-cured tomato and red onion on a crostini	2.00
Mini Risotto Cakes topped w/ an asparagus tip, oven-cured tomatoes and lemon zest	1.75
Spanish-style Gazpacho Relish on a cool cucumber slice	1.00
Goat Cheese Tartlets topped with Roasted Peppers	1.50
Fresh Fruit Bamboo Skewers (3 bite sized pieces)	1.75
Roasted and chilled Vegetable Brochettes (4 bite-sized pieces)	2.00
Kalamata Olive and Sun-dried Tomato Tapenade Crostini	1.00
White Bean and Sage Puree Crostini	1.00
Caramelized Onion, Bleu Cheese, and Walnut Crostini	1.00
Roasted Red & Yellow Pepper Crostini w/ garlic and fresh herbs	1.00
Basil Pesto and Artichoke Crostini	1.00
Yogurt Cheese and Quince Paste Crostini	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, Bleu cheese, and Walnuts with rosemary on spears of Belgian endive	1.00
Mango Salsa w/ red onion, red peppers, cilantro and mint on spears of Belgian endive	1.00
Cherry Tomatoes stuffed with fresh Mozzarella and Basil	1.25
Egg Salad Tartlets with caviar	1.25
Devilled Eggs	1.00
Assorted Tea Sandwiches: Cucumber & Lemon Cream Cheese, Watercress & Tomato, Smoked Salmon & Chive Aioli, Pear & Stilton, Roasted Red Pepper & Hummus, Curried Egg Salad, Smoked Salmon & Dill Cream Cheese	1.75
Spiced Almonds, Dates and Figs	12.00/pint

- The minimum order for most hors d'oeuvres is one dozen (12).
- Prices subject to market fluctuation.
- Some items require onsite assembly by Feast staff.

Hot Hors D'oeuvres



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Chicken Satay Skewers with coconut-peanut sauce	2.25
Tandoori Chicken Skewers with cilantro-mint chutney	2.25
Chicken, Brie, and Walnuts in a phyllo triangle	2.00
Chicken, Almond, Spinach and Squash Empanadas	2.00
Buttermilk-Fried Chicken Drumettes	1.75

Beef, Pork, or Lamb

Arancine (fried risotto ball stuffed with beef and Fontina)	1.50
Albondigas Almendradas (Almond-Crusted Meatballs)	1.25
Columbian Coffee Sirloin Empanadas	2.00
Pork Picadillo Empanadas: w/ stewed raisins, onions, peppers, green olives and tomatoes	2.00
Crispy Pancetta-Wrapped Dates stuffed with Manchego Cheese	1.25
Prosciutto, Asparagus and Fontina Mini Panini	1.75
Mushrooms stuffed with Caramelized Onions, Pancetta and Asiago Cheese	2.00
Tandoori Lamb Skewers w/ spicy mint chutney	2.50
Lamb Chops w/ apricot dipping sauce	3.75

Seafood

Brandade Fritter creamy salt cod and potato fritter with house-made rémoulade	1.50
Mexican White Shrimp filled w/ a house-made seafood sausage of scallops, shrimp, and salmon	2.50
Shrimp Empanadas w/ green onions, cilantro and queso fresco	2.25
Mini Crab Cakes w/ anise aioli	1.50
Spicy Indian Fish Cakes w/ fresh cilantro chutney	1.50
Grouper with Banana Puree stuffed into phyllo triangles	2.00
Mini Smoked Salmon Cakes w/ mango mayonnaise	1.50

Vegetarian

Twice-baked Fingerling Potatoes with goat cheese	1.25
Southwest Twice-Baked Fingerling Potatoes w/ chipotle and queso fresco	1.25
Risotto Fritters w/ fresh peas and parmesan cheese	1.25
Smoked Corn Fritters w/ basil-pesto sauce	1.25
Charred Vegetable and Queso Fresco Empanadas	2.00
Mushrooms stuffed with caramelized onions, sun-dried tomato and asiago cheese	1.75
Samosas curried potatoes w/ spinach and vegetables in pastry shell with cilantro-mint chutney	2.25
Mashed Potato Egg Rolls w/ sweet chili sauce	1.50
Fontina and Wild Mushroom Bruschetta	1.50
Mini Potato Knishes	2.00
Traditional Latkes w/ applesauce and sour cream	1.50
Goat Cheese Lumpia	2.00

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Platters, Dips & Spreads



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Platters each serves 10 people

Fresh Fruit Platter w/ lavender-infused yogurt dipping sauce	40.00
Feast Crudités Platter w/ cilantro-yogurt sauce	50.00
Imported & Domestic Cheese Platter w/ assorted berries, fresh fruits and crostini	75.00
Imported Cheese Platter w/ assorted berries, fresh fruits and crostini	85.00
Domestic Cheese Platter w/ assorted berries, fresh fruits and crostini	65.00
Antipasto Platter w/ grilled vegetables, assorted olives, Prosciutto, cheeses, balsamic vinegar, olive oil, and fresh herbs	75.00

Build A Grill Platter

Colorful Grilled Vegetables, garnished with fresh herbs and roasted heads of garlic with Roasted Red Pepper Aioli	per guest 4.25
add Grilled Chicken	+2.00
add Sliced Roasted Turkey	+2.00
add Grilled Flank Steak	+3.50
add Grilled Salmon	+3.50
add Grilled Shrimp	+4.50
add Grilled Beef Tenderloin	+5.25
add Basil Pesto	+.75
add Horseradish Crème Fraiche	+.75
add Mango Salsa	+.75

Panini Platter 1 sandwich per person: 7.00

A serving of one 3"x 5" Panino sandwich 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

Dips & Spreads

Mini Brie En Croute w/ fig jam and toast points	14.00
Savory Cheesecake artichoke hearts, sun-dried tomatoes and fresh basil served with toast points	25.00
Hummus w/ toasted pita triangles	7.50 / pint
Baba Ganoush w/ toasted pita triangles	7.50 / pint
Roasted Red Pepper Goat Cheese Dip w/ toasted pita triangles	8.50 / pint
Spinach, Artichoke and Bleu Cheese Dip w/ toasted pita triangles	8.50 / pint
Chipotle Cheese Scallion Dip w/ tortilla chips	8.50 / pint
Traditional Tomato Salsa w/ tortilla chips	7.50 / pint
Mango Salsa w/ tortilla chips	8.50 / pint

Mini Sandwiches on Mini Rolls

	Mini (1 oz)	Full (3 oz)
Tandoori Chicken w/ Mahal Mayonnaise and shredded red & green cabbage	2.50	7.00
Turkey and Brie w/ Cranberry Aioli	2.50	7.00
Shiitake Mushroom, Roasted Garlic and Fontina Cheese	2.50	7.00
Lobster w/ Fennel Slaw and Vanilla Bean Aioli	4.50	12.50
Beef Tenderloin w/ Horseradish Crème Fraiche, lettuce and tomato	4.00	11.25
Chicken and Roasted Pepper w/ cilantro-almond relish	3.00	8.25
Caprese w/ fresh mozzarella, basil, tomato and onion jam	2.50	7.00
Thin sliced Roast Beef w/ Roasted Red Peppers, Spinach and Chipotle Aioli	3.25	9.00
Marinated Zucchini w/ havarti cheese, spinach, tomato and onion	2.50	7.00

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Salads



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Southwestern Pasta and Chicken Salad w/ fresh corn and toasted pumpkin seeds	11.00 / pint
Mediterranean Chicken Salad w/ Kalamata olives, feta cheese, lemon, fresh basil, and tomatoes	12.00 / pint
Roasted Sesame Chicken Salad w/ carrots, snap peas, and sweet peppers	12.00 / pint
Turkey Waldorf Salad w/ apples, walnuts, grapes and celery in a sweet Waldorf dressing	12.00 / pint
Curried Chicken Salad tossed in a mango-curry dressing with raisins, carrots, celery and onions	12.00 / pint
Crispy Duck Salad w/ mixed greens, grapes and goat cheese tossed with a maple vinaigrette	9.50
Grilled Chicken and Spinach Salad with apples, dates and spiced pecans in a balsamic vinaigrette	8.50

Beef, Pork, or Lamb

Lamb and Orzo Salad w/ tomatoes, peppers, Kalamata olives, lemon zest, and pine nuts	12.00 / pint
Flank Steak Salad w/ green beans, red onion, cherry tomatoes, zucchini and basil tossed with red wine vinaigrette	13.00
Marinated Grilled Flank Steak w/ grilled scallions, roasted red peppers, and toasted spiced pumpkin seeds over mixed greens, served with chili-orange-cumin vinaigrette	11.00
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
Sugar snap Peas with Prosciutto, Parmesan cheese and Crispy-Fried Shallots	10.50 / pint

Seafood

Shrimp Salad w/ Kalamata olives, onions, tomatoes and green beans in a garlic citronette	15.00 / pint
Seafood Salad of mussels, shrimp, calamari, roasted red peppers, orange segments and fennel	18.50 / pint
Shrimp and Orzo Salad w/ red and yellow teardrop tomatoes, tarragon and Kalamata olives	14.75 / pint
Salad Niçoise fresh Albacore tuna, anchovies, hard-cooked eggs, green beans and new potatoes over field greens in a Dijon vinaigrette	9.75

Vegetarian

Agrodolce Salad: red and yellow peppers, cherry tomatoes and sugar snap peas tossed in a tangy citronette	8.00 / pint
Cucumber and Cantaloupe Salad w/ spicy lime dressing and peanuts	7.50 / pint
Smokey Marinated Mushroom Salad w/ artichokes, roasted red peppers and fresh herbs	8.50 / pint
Grilled Fennel Salad w/ golden raisins, lemon and Kalamata olives	8.00 / pint
Sugar Snap Peas w/ sun-dried tomatoes, shaved parmesan and crispy-fried shallots	8.50 / pint
Spring Salad of Yukon gold and red potatoes, haricots verts, cherry tomatoes, scallions, red onion, Kalamata olives and fresh basil	7.50 / 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	8.50 / pint
Barley-Pear Salad w/ feta cheese, radicchio and walnuts	7.50 / pint
Tabbouleh Salad w/ bulgar wheat, tomatoes, garlic, lemon and mint	7.00 / pint
Lentil Salad w/ garlic, tomatoes, onions and fresh herbs with a sherry vinaigrette	7.25 / pint
Mexican Black Bean Salad w/ sweet peppers, scallions, orange, cinnamon and cumin	7.50 / pint
Black-Eyed Pea Salad w/ pineapple and red peppers tossed in a Dijon vinaigrette	7.25 / pint
Mixed Greens Side Salad in a house-made balsamic vinaigrette	3.00
Pistachio-Crusted Goat Cheese over Field Greens with toasted pistachios in a roasted tomato vinaigrette	8.00
Banana Caesar of romaine, lemon-pepper croutons and shaved Parmesan tossed with a banana vinaigrette	7.50
White Salad of 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	7.50
Vanilla-Cardamom Fruit Salad chopped and tossed in a house-made syrup	7.00 / pint
Lavender Fruit Salad chopped and tossed with lavender-infused yogurt	7.00 / pint

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Banana Bombs: marinated grilled chicken wrapped in a banana leaf with bananas, jalapenos & sticky rice	9.50
Coq au Vin: boneless chicken braised in red wine with bacon, mushrooms, and onions	9.75
Chicken Cacciatore: boneless chicken braised with aromatic vegetables, tomatoes, peppers and olives	9.50
Chicken Fricassee w/ mushrooms, artichokes and spinach	9.00
Pumpkin-Pomegranate Chicken Breasts: served over roasted pumpkin, pomegranate, cilantro and pumpkin seeds, drizzled with jalapeno-infused pomegranate molasses	9.50
Braised Chicken w/ tomatoes, parsley, red wine & house made chicken broth	9.00
Escalopes of Chicken in a Sauternes vin blanc	9.00
Roulade of Chicken w/ sun-dried tomatoes, feta, spinach & lemon on a bed of red & yellow tomatoes	9.00
Asiago-Stuffed Chicken Breasts in a roast tomato beurre blanc	9.00
Tagine of Chicken w/ dates, citrus and Moroccan spices	9.00
Drunken Duck: Bourbon-brined duck w/ roasted shallots and dried blueberries	11.00

Beef, Pork, and Lamb

Whole Beef Tenderloin w/ house-made horseradish crème fraiche (serves 10)	215.00
Roulade of Beef Tenderloin stuffed with fresh spinach and gorgonzola cheese	18.50
Beef Wellington: filet mignon with duxelle and foie gras wrapped in puff pastry, served with a brandied demiglace	20.00
Beef Tenderloin Au Poivre w/ lemon-poached tomatoes	18.00
Spanish Beef Brisket w/ smoked paprika, tomatoes, garlic, sherry vinegar and saffron	8.50
Soy and Sake Marinated Flank Steak w/ scallions, red pepper and bean sprouts	9.00
Braised Beef Short Ribs w/ port wine, roasted shallots and bacon	11.50
Boeuf Bourguignon	11.00
Whiskey Grilled Pork Chop w/ whiskey, maple, and pecan sauce	9.50
Pork Picadillo w/ peppers, tomatoes, onions, green olives, raisins, chili and cumin	14.50 / pint
South Carolina Baby Back Ribs	10.50
Braised Lamb Shanks w/ tomatoes, fresh oregano, garlic and mint	14.00
Lamb Tagine w/ dates, citrus and Moroccan spices	16 / pint
Feast Lamb Stew w/ arugula, spinach and garnished with butternut jam	16 / pint

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	16.00
Bacon-Wrapped Monkfish in a basil pesto beurre blanc	16.50
Ginger Seared New Bedford Sea Scallops w/ cantaloupe puree	18.00

Vegetarian

Pan of Sweet Potato Chilaquiles: tortilla casserole of sweet potatoes, tomatillos, poblano peppers, onions, cilantro and Monterey Jack cheese (serves 12-24)	100.00
Winter Squash Stew w/ spinach, sweet potato puree and candied hazelnuts	9.00
Pan Pastel de Elote: tamale casserole with green chilies, fresh roasted corn and queso fresco (12 entrée servings)	84.00
Spinach Galette w/ caramelized onions, spinach, raisins, pine nuts and goat cheese (6-8 entrée servings)	56.00
Squash Moussaka w/ feta, mushrooms, yellow squash and zucchini with béchamel sauce (12 entrée servings)	102.00
Ratatouille: eggplant, tomatoes, summer squash and onions simmered in red wine with fresh basil	8.00 / pint
Pan of Red, White and Green Lasagne w/ spinach, wild mushrooms, tomato and béchamel sauces (12 entrée servings; add beef, sausage or chicken for 15.00)	110.00
Seasonal Risotto (Lemon-Asparagus, Primavera or Autumnal) 8-serving minimum applies.	7.50

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Sides, Breads, & Beverages



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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
Mini Lobster, Corn and Scallion Bread Pudding with Parmesan Cream	3.50
Herb Roasted Yukon Gold and New Potatoes	3.25
Creamy Mashed Potatoes	3.25
Mashed Potatoes with Asiago cheese and fresh oregano	3.50
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 Broccoli w/ onion, garlic, ginger and chilies	4.00
Green Beans sautéed with garlic and almonds	3.00
Grilled and Chilled Asparagus w/ a choice of citronette or lemon aioli	3.25
Roasted Beets w/ grapes, rosemary, walnuts and blue cheese	3.25

Breads

Dinner Rolls: Honey-Sunflower, Cheese, Rosemary, Crusty Sourdough and Whole Wheat	.60
Epis of 8 rolls	4.80
Assorted Flatbreads (each serves 4)	3.00
Garlic Bread	.75
Crispy Asiago Cheese Breadsticks	.60
Pita Bread	.50
Breads and Spreads Artisan breads with grilled onion brown butter, sun-dried tomato pesto and olive tapenade (24 minimum)	4.00

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, Valencia Orange, Cranberry Lime, Dry Ginger Ale, Pink Grapefruit, Dry Concord Grape)	7.00
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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Whole Cakes, Pies & Tortes *Cakes, Pies & Tortes are 9"*

White Chocolate Pistachio Cake with fresh strawberries and pistachio buttercream	40.00
Vanilla Bean Cheesecake with mango-lime salad	45.00
Dulce de Leche Cheesecake	45.00
Tres Leches Cake	38.00
Chocolate Beet Cake with Almonds	40.00
Carrot Cake with Cream Cheese Frosting	40.00
Pineapple Upside-Down Cake	38.00
Pear-Cardamom Upside-Down Cake	38.00
Flourless Chocolate Cake with rum-spiked figs	40.00
Super Chocolate Cake moist chocolate cake with rich chocolate buttercream frosting	40.00
Bourbon Pecan Pie	35.00
Lemon Cake with Lemon Curd Filling and Cream Cheese Frosting	40.00
Gingercake with Orange Cream Cheese Frosting and candied pistachios	40.00
Double Chocolate Torte dense chocolate cake topped with rich chocolate mousse	38.00
Rosemary Upside Down Cake	35.00
Fresh Fruit Cobbler (serves 12)	48.00
Tiramisu~ espresso-soaked lady fingers with mascarpone and dark chocolate (serves 10)	52.00
White Chocolate and Raspberry Bread Pudding with crème anglaise (serves 12)	48.00

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

Individual Desserts (minimum order: 8 servings) *prices per item*

Roasted Strawberry Shortcake	5.75
Chocolate Soufflés with crème anglaise and fresh berries	6.50
Dark Chocolate Espresso Tarts with Chantilly cream	6.25
Banana and Brown Sugar Wontons dusted with powdered sugar and cocoa	2.00
Chocolate and Raspberry-Swirled Meringues	1.75
Chocolate-Dipped Strawberries or Dried Fruit , zigzagged with white chocolate	1.75

Cookies & Bars (minimum order one dozen (12) *prices per item*

Lemon Bars made with fresh squeezed lemon juice	2.00
Pumpkin Bars with Cream Cheese Frosting	2.00
Chocolate Macadamia Nut Brownies	2.00
Chocolate Hazelnut Caramel Crunch Bars	2.00
Brown Sugar Shortbread Triangles	1.75
Feast's Signature Chocolate Truffle Cookie	.65
Apricot Thumbprint Cookie	.65
Lemon-Pepper Polenta Cookie	.65
White Chocolate Pasilla Cookie	.65
Linzer Cookie	.65

Feast's Signature Mini Desserts

Crème Brulee Tartlets	1.75
Double Chocolate Tortlets	1.75
Lemon Meringue Mini Pies	1.75
Ginger Cakelets w/ Orange Cream Cheese Frosting & Candied Pistachios	1.75
Dulce de Leche Cheesecake Triangles	1.75
White Chocolate Mousse in a Dark Chocolate Shell	1.75
Mixed Berry Tartlets	1.75
Mini Cannoli w/ Pistachios	1.75

The Feast Sweet Tower

An assortment of Mini Desserts, Cookies, Bars & Sweets displayed on an tiered étagère and garnished with fresh berries and mint. (Other size and dessert combinations available.)

Sweet Tower , per person (25-person minimum)	6.50
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Entrées

Pan of Strata (serves 12)	66.00
Pan of Vegetarian Strata (serves 12)	60.00
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	7.00 / pint
Vanilla-Cardamom Fruit Salad chopped and tossed in our house-made syrup	7.00 / pint
Fresh Fruit Platter with lavender-infused yogurt dipping sauce (serves 10)	40.00
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, includes airpot servings)	(minimum 10	2.00
Hot Tea~ assorted teas with honey, lemon, cream and sweetener, includes airpot servings)	(minimum 10	2.00
Fresh-Squeezed Orange Juice (1G)		18.00

- The minimum order for pints is three (3).
- The minimum order for individual servings is eight (8).
- Prices subject to market fluctuation.
- Some items require onsite assembly by Feast staff.

Feast Catering Policies



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5-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

- 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) 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.

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 total. This covers the use of Feast's catering equipment, serveware (platters, chafing dishes, etc.), ice and supplies specific to your event.

Delivery Policies

- Delivery charges include setup and pickup. 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 total. This covers the use of Feast's catering equipment, serveware (platters, chafing dishes, etc.), ice 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

- All pick up orders are placed in Feast take-out boxes. Pewter and disposable platters are available for an additional fee.
 - 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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