

Cold Hors D'oeuvres



3719 E. Speedway,
Tucson, AZ, 85716
(520) 326-8383

www.eatatfeast.com

Amy Bennett

Catering & Events

catering@eatatfeast.com

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

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- Prices subject to market fluctuation.
- Some items require onsite assembly by Feast staff.

Poultry

Ginger-soy Chicken Salad w/carrots, cilantro, red cabbage and peanuts on Belgian endive	2.75
Chicken and Poached Pears w/tarragon in a crisp tart shell	2.75
Southwest Tequila-Lime Chicken Salad w/ mango and mint on cucumber slices	2.75
Duck, Prosciutto and Grape Leaf Crostini w/ fig jam	3.75

Beef, Pork, or Lamb

Sliced Beef Crostini w/ horseradish crème fraiche	3.50
Peppered Steak w/marinated beets and lemon	3.50
Southwest Spice-Rubbed Flank Steak Skewers with cilantro –lime crema	3.50
Cheddar-Chive Biscuits with Ham, Spinach and Dijon Mustard Aioli	3.25
Sherried White Bean Puree on Crostini w/Cured Spanish Chorizo	3.00
Cantaloupe Squares w/ fresh mozzarella and crispy prosciutto	3.25

Seafood

Smoked Salmon Sweet Potato Crisps w/ lemon mascarpone	3.00
Feast Shrimp Cocktail w/ crystallized ginger cocktail sauce	3.50
Ceviche of Salmon, Shrimp and Ahi w/ sweet and hot peppers, lime and coconut milk on Belgian endive	4.00
Deviled Eggs w/smoked paprika and trout	3.00

Vegetarian

Herbed Goat Cheese Tartlets w/purple potato chip garnish	2.50
Mini Risotto Cakes topped w/ an asparagus tip, oven-cured tomatoes and lemon zest	2.75
Spanish-style Gazpacho Relish on a cucumber slice	2.00

Eggplant Crisps w/herbed goat cheese sandwiched between thin crispy eggplant slices and roasted cherry tomato	3.25
Seasonal Melon -Tomato Skewer w/ Fresh basil & balsamic syrup	2.00
Deviled Eggs w/pickled peppers	2.25
Heirloom Cherry Tomato, whipped Feta and pine nut Crostini	2.00
Marinated Japanese Eggplant w/Miso and Chive on Crostini	2.75
Caramelized Onion, Bleu Cheese, and Walnut Crostini	2.00
Yogurt Cheese and Quince Paste Crostini	2.00
Basil Pesto and Artichoke Crostini	2.00
Black Bean Puree w/ Ancho and Queso Fresco Crostini	2.00
Boursin Cheese and a Candied Pecan on spears of Belgian endive	2.00
Maple-Butternut Squash Puree and a Candied Pecan on spears of Belgian endive	2.00
House-made Hummus and Kalamata olive on spears of Belgian endive	2.25
Oranges, Niçoise Olives and Scallions on spears of Belgian endive	2.00
Black Olive Tapenade on spears of Belgian endive	2.00
Egg Salad Tartlets with caviar	2.25
Cherry Tomatoes stuffed with herbed goat cheese	2.00
Beets, Currants and cassis w/Crispy Shallots on spears of Belgian endive	2.00
Tea Sandwiches: Cucumber & Lemon Cream Cheese, Smoked Salmon & Chive Aioli, Roasted Red Pepper & Hummus, Curried Egg Salad, Poached Pear & Stilton	3.00-3.50

Hot Hors D'oeuvres



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Poultry

Chicken Satay Skewers w/coconut-peanut sauce	3.25
Tandoori Chicken Skewers w/cilantro-mint chutney	3.25
Skinny Duck Eggroll with Thai chilis, orange zest, cilantro , red cabbage and sweet chili	3.75
Chicken, Almond, Spinach and Squash Empanadas	3.50
Chicken Mole in chocolate tart shell w/ queso fresco and cilantro	3.50
Chicken, Asiago and Oven-Cured Tomatoes in a phyllo triangle	3.50

Beef, Pork, or Lamb

Arancine (fried risotto ball stuffed with beef and Fontina)	3.25
Albondigas Almendradas (Almond-Crusted Meatballs)	3.25
Columbian Coffee Sirloin Empanadas	3.50
Pork Picadillo Empanadas w/ stewed raisins, onions, peppers, green olives and tomatoes	3.50
Crispy Pancetta-Wrapped Dates stuffed with Manchego Cheese	2.75
Prosciutto, Asparagus and Fontina Mini Panini	3.25
Stuffed Mushrooms w/ caramelized onions, pancetta and asiago cheese	2.75
Tandoori Lamb Skewers w/ spicy mint chutney	3.75
Pistachio-crusted Lamb Chops	MP

Seafood

Mini Lobster, Corn and Scallion Bread Pudding w/Parmesan cream	4.75
Grilled Scallops w/ Crispy Pancetta and apricot glaze	4.75
Mini Crab Cakes w/ anise aioli	3.75
Spicy Indian Fish Cakes w/ fresh cilantro chutney	3.25
Mini Smoked Salmon Cakes w/ mango mayonnaise	3.25
Mexican White Shrimp filled w/ a house-made seafood sausage of scallops, shrimp, and	4.00
Shrimp Empanadas w/ green onions, cilantro and queso fresco	3.50
Brandade Fritter creamy salt cod and potato fritter w/ house-made remoulade	3.25

Vegetarian

Southwest Twice-Baked Fingerling Potatoes w/ chipotle and queso fresco	2.25
Charred Vegetable and Queso Fresco Empanadas	3.25
Skewers of Sweet Potato Polenta Squares and Cheese -Stuffed Peppedews	2.75
Smoked Corn Fritters w/ basil-pesto sauce	2.75
Stuffed Mushrooms w/caramelized onions, sun-dried tomato and asiago cheese	2.50
Samosas curried potatoes w/ spinach and vegetables in pastry shell with cilantro-mint chut-	4.50
Mashed Potato Egg Rolls w/ sweet chili sauce	2.75
Roasted Vegetable Brochettes	2.75
Traditional Latkes w/ applesauce and sour cream	2.50
Goat Cheese Lumpia	3.25
Sundried Tomato, Goat cheese, Artichoke in a phyllo triangle	3.25

Platters, Dips, Spreads & Sandwiches



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Platters

Fresh Fruit Platter w/ lavender-infused yogurt dipping sauce	per guest	6.75
Feast Crudités Platter w/ cilantro-yogurt sauce		6.25
Imported & Domestic Cheese Platter w/ assorted berries, fresh fruits and crostini		16.50
Imported Cheese Platter w/ assorted berries, fresh fruits and crostini		18.50
Domestic Cheese Platter w/ assorted berries, fresh fruits and crostini		13.50
Antipasto Platter w/ grilled vegetables, assorted olives, Prosciutto, cheeses, balsamic vinaigrette, fresh herbs and crostini		18.75

Build A Grill Platter

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	per guest	10.75
add 2oz Grilled Chicken		+3.25
add 2oz Sliced Roasted Turkey		+3.25
add 2oz Grilled Flank Steak		+4.50
add 2oz Grilled Salmon		+5.00
add 2oz Grilled Shrimp		+5.75
add 2oz Grilled Beef Tenderloin		+8.00
add 2oz rolls sliced for sandwiches		+.95

Dips & Spreads

Mini Brie En Croute w/ fig jam and toast points	40.00
Savory Cheesecake artichoke hearts, sun-dried tomatoes and fresh basil served with toast points	40.00
Hummus w/ toasted pita triangles	17.75/pint
Baba Ganoush w/ toasted pita triangles	18.25/pint
Roasted Red Pepper Goat Cheese Dip w/ Toasted pita triangles	17.50/pint
Spinach, Artichoke and Bleu Cheese Dip w/ toasted pita triangles	17.50/pint
Chipotle Cheese Scallion Dip w/ tortilla chips	15.75/pint
Traditional Tomato Salsa w/ tortilla chips	13.00/pint
Mango Salsa w/ tortilla chips	16.00/pint

Sandwich Platters*

	Mini	Full Size
Tandoori Chicken w/ Mahal Mayonnaise and shredded red & green cabbage	4.00	16.00
Chicken and Roasted Pepper w/ cilantro-almond relish	4.00	16.00
Turkey and Brie w/Cranberry Aioli	4.50	16.00
BLT w/house-cured bacon, tomato, lettuce and house -made aioli	4.50	16.00
Grilled Beef and Brie w/lettuce, tomato and horseradish crème fraiche	4.75	16.50
Salmon Salad w/ Crème Fraiche, Red onion, capers and dill	4.75	16.50
Caprese w/ fresh mozzarella, basil, tomato and onion jam	3.75	15.00
Marinated Portobello w/provolone, roasted red peppers and spinach	3.75	15.00

*Full Size Sandwiches served on baguette with mixed greens and balsamic vinaigrette



Poultry & Seafood

Roasted Sesame Chicken Salad w/ carrots, snap peas, and sweet peppers	16.75/ pint
Turkey Waldorf Salad w/ apples, walnuts, grapes and celery in a sweet Waldorf dressing	16.95 / pint
Curried Chicken Salad tossed in a mango-curry dressing with raisins, carrots, celery and onions	16.75/ p int
Grilled Chicken and Spinach Salad with apples, dates and spiced pecans in a balsamic vinaigrette	16.25
Southwestern Pasta and Chicken Salad w/fresh corn and toasted pumpkin seeds	16.25/pint
Shrimp and Orzo Salad w/ red and yellow teardrop tomatoes, tarragon and Kalamata olives	17.50/pint
Salad Niçoise fresh Albacore tuna, anchovies, hard-cooked eggs, green beans and new potatoes over field greens in a Dijon vinaigrette	17.50
Salmon Salad w/dill, capers, red onions and crème fraiche	22.75/pint

Beef, Pork, or Lamb

Lamb and Orzo Salad w/ tomatoes, peppers, Kalamata olives, lemon zest, and pine nuts	17.50/ 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	17.25
Sugar Snap Peas with Prosciutto, Parmesan cheese and Crispy-Fried Shallots	14.50
Marinated Grilled Flank Steak w/grilled scallions, roasted peppers, and toasted spiced pumpkin seeds over mixed greens, served with chili-orange vinaigrette	16.75

Vegetarian

Agrodolce Salad w/red and yellow peppers, cherry tomatoes and sugar snap peas tossed in a tangy citronette	12.75/ pint
Cucumber and Cantaloupe Salad w/ spicy lime dressing and peanuts	9.75/ pint
Smoky Marinated Mushroom Salad w/ artichokes, roasted red peppers and fresh herbs	12.00/ pint
Grilled Fennel Salad w/ golden raisins, lemon and Kalamata olives	12.50/ pint
Sugar Snap Peas w/ sun-dried tomatoes, shaved parmesan and crispy-fried shallots	12.50/ pint
Spring Salad of Yukon gold and red potatoes, haricots verts, cherry tomatoes, scallions, red onion, Kalamata olives and fresh basil	10.50/ pint
Southwest Potato Salad w/ fresh corn and roasted poblano chilies	9.75/ pint
Pesto Pasta Salad w/ roasted red peppers, sun-dried tomatoes, yellow squash and zucchini	9.75/ pint
Barley-Pear Salad w/ feta cheese, radicchio and walnuts	9.75/ pint
Lentil Salad w/ garlic, tomatoes, onions and fresh herbs with a sherry vinaigrette	9.75/ pint
Mexican Black Bean Salad w/ sweet peppers, scallions, orange, cinnamon and cumin	9.75/ pint

Side Salads

Mixed Greens with heirloom cherry tomatoes, shaved red onions and house-made balsamic vinaigrette	5.75
Add 2 oz Grilled Chicken	+3.75
Add 2 oz Grilled Flank Steak	+4.50
Add 2oz Grilled Salmon	+5.00
Add 2oz Grilled Shrimp	+5.75
Add Asparagus, Artichokes, Marinated Roasted Beets, Kalamata or Castelvetrano Olives & Fresh Fennel	+.75 each
Add Goat Cheese, Bleu Cheese, Feta Cheese & Manchego Cheese	+.75 each
Add Pine Nuts, Pistachios, Candied Pecans, Pumpkin seeds, Sunflower seeds & Croutons	+.75 each
Add Sun-dried-Tomato, Sun-dried Cranberries, Golden Raisins & Sun-dried Apricots	+.75 each
Pistachio-Crusted Goat Cheese over Field Greens with toasted pistachios in a roasted tomato vinaigrette	9.50
White Salad with Belgian endive, shaved fennel and Parmesan cheese in a shallot citronette	9.25
Spinach Salad with apples, blueberries, bleu cheese and toasted sunflower seeds in a red wine vinaigrette	9.25
Fresh and Fried Lacinato Kale and Brussels Sprouts w/slivered almonds, dates and dried cranberries with goat cheese dressing	9.25
Classic Caesar with croutons, shaved Parmesan and anchovies in Caesar dressing	10.00

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Entrees

Poultry

Chicken Cacciatore: boneless chicken braised with aromatic vegetables, tomatoes, peppers and olives	16.50
Chicken Fricassee w/ mushrooms, artichokes and spinach	16.50
Pumpkin- Pomegranate Chicken Breasts: served over roasted pumpkin, pomegranate, cilantro and pumpkin seeds, drizzled with jalapeno-infused pomegranate molasses	16.50
Escalopes of Chicken in a Riesling vin blanc	16.50
Roulade of Chicken w/ sun-dried tomatoes, feta, spinach & lemon on a bed of red & yellow tomatoes	16.50
Asiago-Stuffed Chicken Breasts in a roast tomato beurre blanc	16.50
Tagine of Chicken w/ dates, citrus and Moroccan spices	16.50
Coq au Vin: boneless chicken braised in red wine with bacon, mushrooms, and onions	16.50

Beef, Pork, and Lamb

Whole Beef Tenderloin w/ house-made horseradish crème fraiche (serves 10)	275.00
Roulade of Beef Tenderloin stuffed with gorgonzola and asparagus	28.00
Beef Wellington: filet mignon with duxelle and foie gras wrapped in puff pastry, served with a brandied demiglace	28.75
Beef Tenderloin Au Poivre	28.00
Spanish Beef Brisket w/ smoked paprika, tomatoes, garlic, sherry vinegar and saffron	16.50
Marinated Tri Tip, sliced and plattered with roasted red peppers and balsamic cipollini onions	16.75
Braised Beef Short Ribs w/ port wine, roasted shallots and bacon	27.00
Boeuf Bourguignon	17.75
South Carolina Baby Back Ribs	17.75
Spiced Rubbed Pork Tenderloin platter served with apricot, red pepper chutney	17.50
Pork Picadillo w/peppers, tomatoes, onions, green olives, raisins, chili and cumin	17.00
Feast Lamb Stew w/ arugula, spinach and garnished with butternut jam	20.00
Lamb Tagine w/ dates, citrus and Moroccan spices	20.00
Braised Lamb Shanks w/tomatoes, fresh oregano, garlic and mint	Market Price

Seafood

Seared Trout w/ basil pesto beurre blanc	24.00
Roasted Side of Salmon chilled and coated in lemon cream cheese and cucumber scales served with 5-spice cranberry sauce	225.00
Seared Side of Salmon rubbed w/ herbs and served with sunflower dill pesto	225.00
Salmon Wellington w/ artichokes and roasted tomatoes	24.75
Herb-Crusted Cod w/fresh corn , shredded zucchini and sauce Romesco	20.00
Sauteed Sea Bass served over grilled fennel with roasted red pepper pesto	26.00
Crawfish Étouffée~ Crawfish tails simmered w/vegetables in a rich and spicy sauce. Served over rice.	26.00
Pan of white seafood lasagna w/scallops, shrimp, salmon and calamari (12 servings)	185.00

Vegetarian

Pan of Sweet Potato Chilaquiles: tortilla casserole of sweet potatoes, tomatillos, poblano peppers, onions, cilantro and Monterey Jack cheese (12 entrée servings)	125.00
Pan Pastel de Elote: tamale casserole with green chilies, fresh roasted corn and queso fresco (12 entrée servings)	105.00
Pan of Red, White and Green Lasagne w/ spinach, wild mushrooms, tomato and béchamel sauces (12 entrée servings)	130.00
Spinach Galette w/ caramelized onions, spinach, raisins, pine nuts and goat cheese (6 entrée servings)	70.00
Pan of Roasted Asparagus Goat Cheese Lasagne(12 entrée servings)	150.00
Grilled Vegetables w/ Portobello mushrooms, roasted red pepper, eggplant and summer squash. Served with mashed potatoes and sautéed onion and garlic confit. Crispy sweet potato garnish.	16.00
Seasonal Risotto (Lemon-Asparagus, Primavera or Autumnal)	15.00
Ratatouille: eggplant, tomatoes, summer squash and onions simmered in red wine with fresh basil	14.00
Winter Squash Stew w/ spinach, sweet potato puree and candied hazelnuts	15.00



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Sides, Breads, & Beverages



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Sides

Mediterranean Couscous w/ Kalamata olives, oranges, red onions and pine nuts	12.00/ pint
Wild Mushroom Couscous w/ fresh thyme	12.00 / pint
Wild Rice Pilaf w/ bell peppers, scallions and pecans	12.00 / pint
Wild Rice Pilaf w/ pumpkin, red onion and pecans	12.00/ pint
White Rice Pilaf w/ wild mushrooms, English peas, spring onions and lemon	11.00 / pint
Pan of Noodle Kugel w/ golden raisins and a cinnamon gratin topping (Serves 24)	115.00
Pan of Bleu Cheese Scalloped Potatoes (Serves 24)	125.00
Pan of Potatoes Dauphnoise: Scalloped Potatoes with Paprika and nutmeg (Serves 24)	125.00
Pan of Feast Macaroni and Cheese au gratin (serves 24)	115.00
Pan of Scalloped Potatoes au Gratin (serves 24)	125.00
Pan of Scalloped Russet and Sweet Potatoes (serves 24)	125.00
Herb Roasted Yukon Gold and New Potatoes	4.25
Mashed Potatoes with Asiago cheese and fresh oregano	5.25
Creamy Mashed Potatoes	4.25
Pan of Gouda Spoon Bread w/ shredded zucchini on top (serves 24)	125.00
Calabacitas zucchini and yellow squash with corn, red peppers, onions and cheese	5.75
Roasted Sweet Potatoes w/ green beans, red & yellow peppers, watercress and mushrooms in a ginger dressing	6.00
Spicy Broccolini w/ onion, garlic, ginger and chilies	6.00
Green Beans sautéed with garlic and almonds	6.00
Grilled and Chilled Asparagus w/ a lemon aioli	6.00
Roasted Beets w/ grapes, rosemary, walnuts and bleu cheese	7.00

Breads

Assorted Dinner Rolls	.95
Garlic Bread	.95
Pita Bread	.95

Beverages

Coffee regular or decaffeinated, with cream, sugar and sweetener, includes airpot (minimum 10 servings)	3.00
Hot Tea - assorted teas with honey, lemon, cream and sweetener, includes airpot (minimum 10 servings)	3.50
Pellegrino Sparkling Water (1L)	6.50
Panna Still Water (1L)	6.50
Lavender Lemonade (1G)	35.00
Hibiscus Citrus Herbal Ice tea (1G)	28.00
Black Iced Tea (1G)	28.00
Fresh-Squeezed Orange Juice (1G)	25.00

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

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Whole Cakes, Pies & Tortes <i>Cakes, Pies & Tortes are 9"</i>	65.00
White Chocolate Pistachio Cake with fresh strawberries and pistachio buttercream	
Grapefruit Buttermilk Cake with citrus glaze	65.00
Flourless Ricotta Cake with almonds	65.00
Tres Leches Cake	60.00
Vanilla Bean Cheesecake with Fresh Berrires	65.00
Carrot Cake with Cream Cheese Frosting	65.00
Pineapple Upside-Down Cake	60.00
Pear-Cardamom Upside-Down Cake	60.00
Flourless Chocolate Cake with rum-spiked figs	65.00
Super Chocolate Cake moist chocolate cake with rich chocolate buttercream frosting	65.00
Bourbon Pecan Pie	60.00
Lemon Cake with Lemon Curd Filling and Cream Cheese Frosting	65.00
Gingercake with Orange Cream Cheese Frosting and candied pistachios	65.00
Double Chocolate Torte dense chocolate cake topped with rich chocolate mousse	65.00
White Chocolate and Raspberry Bread Pudding with Crème anglaise (serves 12)	68.00
Fresh Fruit Cobbler (serves 12)	68.00
Tiramisu~ espresso-soaked lady fingers with mascarpone and dark chocolate (serves 10)	70.00
Dulce de Leche Cheesecake	65.00

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

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

Roasted Strawberry Shortcake	10.00
Dark Chocolate Espresso tarts with Chantilly cream	10.00
Sonoran Millionaire's Tart with Del Bac whiskey caramel and ancho chili ganache	10.00
Cookies & Bars (minimum order: two dozen per type) <i>prices per item</i>	
Pumpkin Bars with Cream Cheese Frosting	3.25
Chocolate Macadamia Nut Brownies	3.25
Raspberry Bars with Toasted Almonds	3.25
Lemon Bars made with fresh squeezed lemon juice	3.25
Brown Sugar Shortbread Bars	3.25
Triple Chocolate Pecan Cookie	1.25
Apricot Thumbprint Cookie	1.25
Lemon-Pepper Polenta Cookie	1.25
White Chocolate Coconut Peanut Butter Cookie	1.25
Linzer Cookie	1.75
Candied Ginger Cookie w/ Lemon Icing	1.25
Lavender Lemon Cookie	1.25
Feast's Signature Chocolate Truffle Cookies	1.25
Sourdough Cocoa Crinkle Cookie	1.25

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

Crème Brulee Tartlets	2.75
Double Chocolate Tortlets	2.75
Lemon Meringue Mini Pies	3.00
Ginger Cakelets w/Orange Cream Cheese Frosting and Candies Pistachios	2.75
Dulce de Leche Cheesecake Triangles	3.25
Mixed Berry Tartlets	2.75
Mini Cannoli w/pistachios	3.25
Chocolate-Dipped Strawberries or Dried Fruit zigzagged with white chocolate	3.75
Stuffed Strawberries w/ lemon cream cheese with fresh mint	2.25



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Entrées

Pan of Strata (serves 12)	55.00
Pan of Vegetarian Strata (serves 12)	47.50
Frittata (serves 12)	55.00
Vegetarian Frittata (serves 12)	47.50
Quiche (serves 8)	55.00
Vegetarian Quiche (serves 8)	50.00

Suggested Strata, Frittata & Quiche combinations

- Chicken, Green Chile and Jack Cheese
- Chicken Kalamata Olive and Feta
- Chicken, Broccoli and Asiago Cheese
- Pancetta, Caramelized Onion and Feta
- Sausage, Fennel and Parmesan Cheese
- Bacon, Onions and Swiss Cheese
- Salmon, Capers, Red Onion & 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)	6.75
Blintzes with Ricotta and Fresh Berries (2 per serving)	7.50
Bacon (2 slices)	4.50
House-Made Pork and Beef Sausage with roast garlic and fennel (2 patties)	4.75
Roasted Side of Salmon: chilled and coated in lemon cream cheese and cucumber scales	225.00

Sides

House-Made Sweet or Savory Scones: Strawberry, Orange & Currant, Lavender-Vanilla, Cheddar-Dill, Bacon & Green Onion, Sage & Walnut	4.75
House-Made Muffins: Banana Chocolate Chip, Blueberry, Orange & Currant	3.75
Oven-Roasted Rosemary New Potatoes	4.25
Lavender Fruit Salad chopped and tossed with lavender-infused yogurt	13.50/ pint
Fresh Fruit Platter with lavender-infused yogurt dipping sauce (priced per guest)	6.75
Granola- Almond Vanilla, Apple Cinnamon, Cherry Vanilla, Fruit & Nut, Maple Almond or Blueberry	9.00 / pint
Yogurt Plain, Lavender-infused or Fruit flavored	6.75/ pint

Beverages

Coffee~ regular or decaffeinated, with cream, sugar and sweetener (minimum 10 servings)	3.00
Hot Tea~ assorted teas with honey, lemon, cream and sweetener (minimum 10 servings)	3.50
Fresh-Squeezed Orange Juice (1G)	25.00

Feast Catering Policies



3719 E. Speedway,
Tucson, AZ, 85716
(520) 326-8383

www.feastmenu.com
Amy Bennett
Catering & Events
catering@eatatfeast.com

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

*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) 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 \$28 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 (\$42.00per hour). Holidays are Thanksgiving, Christmas Eve, 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 \$50. 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 \$95. 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 \$70. Holidays when the restaurant is closed are Thanksgiving, Christmas, New Year's Day and Independence Day.