

STARTERS

feast! Catering



ANTIPASTO SKEWER

A bamboo skewer colorfully strung with provolone cheese, salami, olives, artichokes and pickled peppers

\$2 each



SHABOOBOOS

The perfect bite! Bright red, pickled peppadew peppers stuffed with our famous pimento cheese.

\$1.25 each



GOATS ON A DATE

Dates stuffed with local Caromont Farm goat cheese and Marcona Almonds

\$.75 each



PROSCIUTTO DEVEILED EGGS

A gourmet twist on a southern classic- Local farm eggs stuffed with a secret blend of pickled peppers, smoked paprika and topped with prosciutto chiffonade

\$1.25 each

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VIRGINIA HAM BISCUITS

An all local take on this famous finger food.

Mini sweet potato biscuits with thinly sliced VA country ham and a dollop of local chutney

\$2 each



TEA SANDWICH

PIMENTO CHEESE

Our famous feast! pimento cheese with pepper jelly and fresh cucumber

\$2 each



TEA SANDWICH

LOCAL CHICKEN SALAD

House made local chicken salad with pickled onion on focaccia

\$2 each

PARTY PLATTERS

feast! Catering

CRUDITE PLATTER

Fresh vegetable crudité served with feast!
favorites: Greek goddess dressing, classic
hummus & hummus with fresh herbs
Serves 20 - \$45

DIP IN THE MEDITERRANEAN

Fresh vegetable crudité served with feast!
Dive into the sunny flavors of our spinach dip &
artichoke & parmesan spread, hummus with fresh
herbs, Greek goddess dip & famous feast! pimento
cheese. served with fresh vegetable crudité &
assorted crackers
Serves 40 - \$65



FRESH FRUIT PLATTER

Our freshest seasonal fruits artfully arranged
& served with yogurt honey dipping sauce
Small Serves 20 - \$60
Large Serves 40 - \$100



PARTY PLATTERS

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PARTY STARTER PLATTER

An assortment of our most popular starters:

Antipasto Skewers, Virginia Ham Biscuits,
Smoked Trout on Rye, Pimento & Local
Chicken Salad Sandwiches

Serves 15 - \$75



SMOKED SALMON BOARD

A brunch staple, thinly sliced smoked salmon
served with cream cheese, tomatoes, cucumbers,
capers, red onion and lemon, with sliced
pumpernickel and mini bagels

Small Serves 15 - \$85

Large Serves 30 - \$170



Party PLATTERS

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SHRIMP COCKTAIL

Jumbo shrimp cooked in a flavorful broth and presented on a bed of crisp romaine lettuce. Served chilled with our homemade cocktail sauce and fresh lemon. Approx. 50 shrimp per platter.

\$70



LOCAL PORK PLATTTER

Locally cured pork tenderloin, roasted, sliced and served with housemade cabbage slaw, assorted sauces and freshly baked rolls from

Albemarle Baking Co.

Serves 10-20 - \$55

CHEESE BOARDS

feast! Catering

FRUIT & CHEESE

This light & elegant selection of our ripest cheeses & freshest fruits suits cocktail hour or dessert.

Served with English wheat crackers & crostini.

Small Serves 10 - \$50

Medium Serves 20 - \$100

Large Serves 40 - \$175



CHEESEMONGER'S CHOICE

Looking to impress your guests and your tastebuds with some extraordinary selections that really kick it up a notch? Allow our cheesemongers to show you their stuff. This top-shelf selection includes our best artisanal cheeses and cured meats and is served with roasted Marcona almonds, tart cherries, crackers and crostini.

This is the cheeseboard that dreams are made of!

Small Serves 10 - \$90

Medium Serves 20 - \$175

Large Serves 40 - \$340



CHEESE BOARDS

feast! Catering

THE CROWD PLEASER

Our most requested cheeses and cured meats; this selection is sure to please even the most diverse crowd. Served with crostini, toasted nuts and dried fruits.

Small Serves 10 - \$60

Medium Serves 20 - \$110

Large Serves 40 - \$200



PRALINE MUSTARD GLAZE

Always the talk of a party! sweet praline mustard glaze over our old-fashioned cream cheese served with English wheat crackers and caramelized walnuts.

Serves 30 - \$50



ANTIPASTO BOARD

Kick off your party with a colorful and and mouthwatering combination of pickled veggies, olives, salami, prosciutto, pate, and cheese. Food lovers of all ages will squeal with delight as they make sure to get a taste of everything.

Small Serves 20 - \$85

Large Serves 40 - \$160



SIDE SALADS

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MIXED GREEN SALAD

Mixed greens with dried fruits & toasted nuts. choice of classic balsamic, sweet moscatel or champagne dijon vinaigrette.

1 Pound Serves 10 - \$23



BABY SPINACH SALAD

Baby spinach with dried fruits & toasted nuts. choice of classic balsamic, sweet moscatel or champagne dijon vinaigrette.

1 Pound Serves 12 - \$12



KALE SALAD

Fresh kale with herb croutons, Parmesan, in a lemon tahini dressing.

1 Pound Serves 10 - \$23

SIDE SALADS

feast! Catering

HERBED QUINOA SALAD

Quinoa tossed in our Greek Goddess Dressing with feta, red peppers, and parsley.

1 Pound Serves 4 - \$10



FRESH FRUIT SALAD

A refreshing mix of seasonal fruit.

1 Pound Serves 4 - \$10



ISRAELI COUSCOUS SALAD

Israeli couscous tossed in a lemon tahini dressing with chickpeas, feta, red pepper, preserved lemons and parsley.

1 Pound Serves 4 - \$12



WHITE BEAN SALAD

Cannellini beans marinated in lemon vinaigrette with fresh herbs, celery & capers.

1 Pound Serves 4 - \$9

SANDWICH PLATTERS

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Feast! sandwich platters are prepared on freshly baked baguette from Albemarle Baking Co. *Gluten Free Bread available upon request.

LARGE PLATTER

Assorted variety and pricing.
18 pieces - Serves 10



MEDIUM PLATTER

Assorted variety and pricing.
12 pieces - Serves 7



SMALL PLATTER

Assorted variety and pricing.
6 pieces - Serves 3

CHICKEN, CHEDDAR & FIG

Sliced chicken, Vermont cheddar, fig jam, arugula and mayo / mustard

Small Serves 3 - \$30

Medium Serves 7 - \$60

Large Serves - \$90

ROAST BEEF & CHEDDAR

All-natural roast beef, aged cheddar, spicy mayo, romaine lettuce

Small Serves 3 - \$32

Medium Serves 7 - \$64

Large Serves - \$96

ROSEMARY HAM & GOUDA

Italian rosemary ham, gouda, mayo/mustard & romaine

Small Serves 3 - \$30

Medium Serves 7 - \$60

Large Serves - \$90

PROSCIUTTO & MOZZARELLA

Prosciutto di Parma, marinated fresh mozzarella, basil & roasted tomato spread

Small Serves 3 - \$34

Medium Serves 7 - \$66

Large Serves - \$98

THE ITALIAN

Trio of italian deli meats, provolone, olive relish, mayo / mustard & romaine lettuce

Small Serves 3 - \$34

Medium Serves 7 - \$66

Large Serves - \$98

TURKEY, BRIE & CRANBERRY

Roasted turkey, cranberry-pecan relish, French brie & mayo / mustard

Small Serves 3 - \$30

Medium Serves 7 - \$60

Large Serves - \$90

TURKEY & PROVOLONE

Roasted turkey, provolone, mayo / mustard & romaine lettuce

Small Serves 3 - \$30

Medium Serves 7 - \$60

Large Serves - \$90

THE CAPRESE*

Marinated fresh mozzarella, fresh basil & roasted tomato spread.

Small Serves 3 - \$30

Medium Serves 7 - \$60

Large Serves - \$90

THE LOCAL*

Caromont chevre, roasted tomato spread, olive & artichoke tapenade & local arugula

Small Serves 3 - \$34

Medium Serves 7 - \$66

Large Serves - \$98

HUMMUS & FETA**

Hummus, feta, greek olives, cucumbers, roasted red peppers, spinach, balsamic.

Small Serves 3 - \$30

Medium Serves 7 - \$60

Large Serves - \$90

*VEGETARIAN

**VEGAN BY REQUEST

LUNCH BAGS

feast! Catering

SANDWICHES

Feast! Lunch Bags include: a sandwich prepared on freshly baked baguette from Albemarle Baking Co or a fresh salad using premium ingredients, locally made potato chips, a cookie and Virginia Spring water. *Gluten Free Bread available upon request.

CHICKEN, CHEDDAR & FIG

Sliced chicken, Vermont cheddar, fig jam, arugula and mayo / mustard

Lunch Bag - \$14 each

ROAST BEEF & CHEDDAR

All-natural roast beef, aged cheddar, spicy mayo, romaine lettuce

Lunch Bag - \$15 each

ROSEMARY HAM & GOUDA

Italian rosemary ham, gouda, mayo/mustard & romaine

Lunch Bag - \$14 each

THE CAPRESE*

Marinated fresh mozzarella, fresh basil & roasted tomato spread.

Lunch Bag - \$14 each

PROSCIUTTO & MOZZARELLA

Prosciutto di Parma, marinated fresh mozzarella, basil & roasted tomato spread

Lunch Bag - \$16 each

THE LOCAL*

Caromont chevre, roasted tomato spread, olive & artichoke tapenade & local arugula

Lunch Bag - \$16 each

THE ITALIAN

Trio of italian deli meats, provolone, olive relish, mayo / mustard & romaine lettuce

Lunch Bag - \$16 each

HUMMUS & FETA**

Hummus, feta, greek olives, cucumbers, roasted red peppers, spinach, balsamic.

Lunch Bag - \$14 each

TURKEY, BRIE & CRANBERRY

Roasted turkey, cranberry-pecan relish, French brie & mayo / mustard

Lunch Bag - \$14 each

TURKEY & PROVOLONE

Roasted turkey, provolone, mayo / mustard & romaine lettuce

Lunch Bag - \$14 each

*VEGETARIAN

**VEGAN BY REQUEST



LUNCH BAGS

feast! Catering

FRESH SALADS

Feast! Lunch Bags include: a sandwich prepared on freshly baked baguette from Albemarle Baking Co or a fresh salad using premium ingredients and Virginia Spring water. *Gluten Free available upon request.

COBB SALAD

Chopped romaine, cheddar cheese, hard boiled egg, bacon, fresh tomato, green onions, feast! blue cheese dressing

Lunch Bag - \$15 each

KALE SALAD**

Parmigiano Reggiano cheese and croutons on fresh kale with feast! lemon tahini dressing

Lunch Bag - \$13 each

MEDITERRANEAN SALAD

Mixed greens, tuna salad, white bean salad, artichoke hearts, roasted tomatoes, oil-cured olives, Manouri cheese, balsamic vinaigrette

Lunch Bag - \$16 each

LOCAL MIXED GREEN**

Mixed greens, sweet & spicy pecans, golden raisins, sweet moscatel vinaigrette

Lunch Bag - \$13 each

LOCAL CHICKEN SALAD

Feast! local chicken salad, arugula, spinach, pickled red onions, sweet & spicy pecans, golden raisins, sweet moscatel vinaigrette

Lunch Bag - \$16 each



*VEGETARIAN

**VEGAN BY REQUEST

LUNCH BAGS

feast! Catering

Grain BOWLS

Feast! Lunch Bags include: a sandwich prepared on freshly baked baguette from Albemarle Baking Co or a fresh salad using premium ingredients and Virginia Spring water. *Gluten Free available upon request.

SOUTHWESTERN GRAIN BOWL *

Esquite, salsa fresca (mild), black beans, tortilla chips, roasted poblano, creme fraiche, feta, cilantro over roasted tomato rice

Lunch Bag - \$16 each

FARRO, KALE & CURRIED CAULIFLOWER BOWL **

Sauteed kale, roasted curried cauliflower, feta, pepitas, greek goddess dressing and farro

Lunch Bag - \$16 each

SEASONAL GRAIN BOWL

Changes seasonally, contact us for details

Lunch Bag - \$16 each

CHICKEN, AVOCADO & RANCH BOWL

Lemon, herb grilled chicken, feta, spinach, roasted red peppers, sunflower seeds, avocado, rice with Feast! herb ranch dressing

Lunch Bag - \$16 each

Korean Sweet & Spicy Cauliflower Bowl **

Kimchi, Seaweed Salad, Carrots, Local Tomatoes & Furikake

Lunch Bag - \$17 each

CURRIED CHICKEN & RICE BOWL

Local curried chicken salad, cashews, dried cranberries, arugula, grapes, peach chutney vinaigrette and rice

Lunch Bag - \$16 each

NICOISE QUINOA BOWL

Feast! Tuna, Local Eggs, Nicoise Olives, Potatoes, Roasted Tomatoes, Green Beans, Herbed Quinoa & Balsamic Vinaigrette

Lunch Bag - \$17 each



*VEGETARIAN

**VEGAN

BREAKFAST & BRUNCH

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MINI MUFFINS

Freshly baked by ABC

Set of 6 - \$11 each

- Blueberry Muffin
- Bran Muffin
- Pumpkin Muffin

PETITE PASTRIES

Freshly baked by ABC

Set of 6 - \$14 each

- Plain Croissants
- Chocolate Croissant
- Almond Croissant
- Chocolate Almond Croissant
- Cinnamon Rolls
- Apricot Danish
- Kimchi, Seaweed Salad, Carrots,
- Currant Scones
- Local Tomatoes & Furikake
- Scone of the Day

Lunch Bag - \$17 each

HOT COFFEE & TEA

Freshly brewed local Coffee or Tea with all the accompaniments: cups, stirrs, creamer & sugar

96oz. serves 10 - \$26



LOCAL PASTRY PLATTER

An assortment of 36 petite pastries and mini muffins from Albemarle Baking Company.

Serves 30 - \$75



VIRGINIA HAM BISCUITS

An all local take on this famous finger food. Mini sweet potato biscuits with thinly sliced VA country ham and a dollop of local chutney

\$2 each

BREAKFAST & BRUNCH

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PROSCIUTTO DEVILED EGGS

A gourmet twist on a southern classic-
Local farm eggs stuffed with a secret blend of
pickled peppers, smoked paprika and topped with
prosciutto chiffonade

\$1.25 each



FRUIT SALAD

A refreshing mix of
seasonal fruit.

1 Pound Serves 4 - \$10



FRESH FRUIT PLATTER

Our freshest seasonal fruits artfully arranged
& served with yogurt honey dipping sauce

Small Serves 20 - \$60

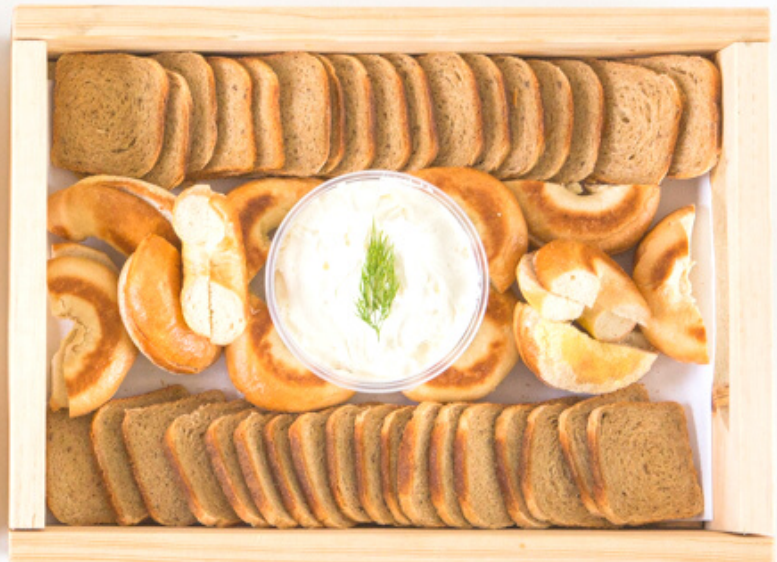
Large Serves 40 - \$100

SMOKED SALMON BOARD

A brunch staple, thinly sliced smoked
salmon served with cream cheese, tomatoes,
cucumbers, capers, red onion and lemon,
with sliced pumpernickel and mini bagels

Small Serves 15 - \$85

Large Serves 30 - \$170



DESSERTS

feast! Catering



CHOCOLATE & PEANUT BUTTER BALLS

Locally Made!

1 Dozen - \$24 or \$2 each



GLUTEN FREE! CHOCOLATE BROWNIE BITES

Freshly baked from ABC

1 Dozen - \$12

COLORFUL MACARONS

Freshly baked from ABC.

1 Dozen - \$32



ASSORTED COOKIES

Freshly baked from ABC.

1 Dozen - \$10 or \$1 each

DESSERTS

feast! Catering

FRUIT & CHEESE

This light & elegant selection of our ripest cheeses & freshest fruits suits cocktail hour or dessert. Served with English wheat crackers & crostini.

Small Serves 10 - \$50

Medium Serves 20 - \$100

Large Serves 40 - \$175



GOATS ON A DATE

Dates stuffed with local Caromont Farm goat cheese and Marcona Almonds
\$.75 each

FRESH FRUIT PLATTER

Our freshest seasonal fruits artfully arranged & served with yogurt honey dipping sauce

Small Serves 20 - \$60

Large Serves 40 - \$100



BEVERAGES

feast! Catering

INDIVIDUAL BOTTLES

WATER

| | |
|-----------------------|--------|
| Coconut Water | \$4.95 |
| Pellegrino, Small | \$2.00 |
| Pellegrino, Large | \$3.50 |
| Pellegrino, Can | \$2.50 |
| Water, Small (feast!) | \$2.00 |
| Water, Large | \$3.50 |

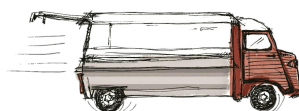
JUICE

| | |
|-------------------|--------|
| Apple Juice | \$3.50 |
| Natalie's | \$4.50 |
| Orangina | \$3.00 |
| Yoga Peach Nectar | \$1.50 |

SODA

| | |
|--------------------------|--------|
| Coke, Diet Coke & Fresca | \$2.00 |
| Coke de Mexico | \$2.50 |
| Ginger Ale | \$4.95 |
| Kombucha | \$4.95 |
| Root Beer | \$2.50 |
| Spindrift | \$2.50 |

COLD BREW



| | |
|---------------------|--------|
| Cold Brew Coffee | \$4.50 |
| Lavender London Fog | \$4.50 |
| Vietnamese Brew | \$4.50 |

HOUSEMADE

| | |
|----------------------|--------|
| Limeade | \$2.50 |
| Russian Tea | \$3.00 |
| Unsweetened Tea | \$2.00 |
| Honey Mint Green Tea | \$3.00 |
| Turmeric Ginger | \$3.00 |
| Hibiscus Tea | \$3.00 |



Ask us for pricing for our large selection of
beer, bubbles, cider & wine!

BEVERAGES

feast! Catering

LARGE CONTAINERS

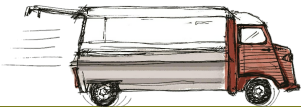
HOUSEMADE

| | | |
|-----------------|--------|--------------------------|
| Limeade | \$8.00 | half gallon - serves 4-6 |
| Russian Tea | \$8.00 | half gallon - serves 4-6 |
| Unsweetened Tea | \$8.00 | half gallon - serves 4-6 |

OTHERS

| | | |
|---------------------|--------|--------------------------|
| Natalie's Tangerine | \$8.00 | quart - serves 2-3 |
| Whole Milk | \$7.00 | half gallon - serves 4-6 |

COFFEE



Freshly brewed Hot Coffee or Tea with all the accompaniments: cups, stirrs, creamer & sugar

| | | |
|------------------|---------|--------------------------|
| Cold Brew Coffee | \$12.00 | half gallon - serves 4-6 |
| Hot Coffee | \$26.00 | 96 oz - serves 10 |
| Hot Tea | \$26.00 | 96 oz - serves 10 |



*Ask about our
3 for \$30 Wine Selection!*

Ask us for pricing for our large selection of beer, bubbles, cider & wine!