



FEAST

MARKET & DELICATESSEN

CATERING MENU

Convenient pickup catering is available from 9:30 AM to 6pm 7 days a week
Catering orders require a 48 hr notice.
Please call with last minute catering and we may be able to accommodate your event.
Catering Charge - service fee of 10% of food total.

COLD SALADS BY THE POUND

2 pound or 2 quart minimum. 1 qt, serves approximately 3-4 people or 3-4 servings per pound

KALE SLAW

With mustard vinaigrette. GF

POTATO SALAD

Made with organic red potatoes, whole grain mustard, and capers. GF

ROASTED BEET AND FENNEL SALAD

Tossed in a citrus vinaigrette. GF

ORZO PASTA

With, kalamata olives, capers, sun dried tomatoes, feta and arugula.

FARRO SALAD

With roasted butternut squash, toasted almonds, cranberries, and red wine vinaigrette.

QUINOA TABOULI

With fresh mint, cucumber, tomato, and lime. GF

ASIAN QUINOA

With edamame, bell pepper, green onion, and a sesame soy vinaigrette. GF

MEDITERRANEAN QUINOA

With kalamata olives, cucumber, feta, onion and a greek vinaigrette. GF

BUCKWHEAT SOBA NOODLE SALAD

With a sesame peanut sauce, carrots cabbage and peppers.

THAI NOODLE SALAD

With rice noodles, peanut dressing, cucumber and carrot. GF

BLACK BEAN AND CORN SALAD

With bell pepper, jalapeno, and a lime dressing. GF

CURRY CHICKEN SALAD

With green apples, cranberries and a delicate curry flavor. GF

MOROCCAN CHICKEN SALAD

With harissa spice, carrots, cured olives, & pomodoracio. GF

VIETNAMESE CHICKEN SALAD

With shredded chicken, black rice, cabbage, lime and fish sauce. GF

TOSSED SALADS

ARUGULA SALAD

With roasted beets, fennel, toasted hazelnuts and citrus vinaigrette

FEAST MIXED GREEN

Mixed greens, pomodoracio, marinated sun dried tomatoes, Goat cheese, and pinenuts tossed in a balsamic vinaigrette

Ask about our seasonal salad offerings

PLATTERS

Small serves 10-15 ppl, Large serves 20-25 ppl

ARTISAN CHEESE PLATTER

A variety of local and artisan cheeses served with fruit preserves and local organic nuts.

CHARCUTERIE PLATTER

An assortment of cured meats and salami accompanied with marinated peppers, cornichons, and whole grain mustard.

ANTIPASTI PLATTER

A beautiful spread of French olives, pickled asparagus, marinated peppers, artichoke hearts and cornichons.

Baguette or crackers available to add to platters (Gluten free crackers available).

WILD PRAWN SKEWERS

Mini skewers with choice of pesto, coriander- lime, or soy ginger prawns.

DELUXE SANDWICH TRAY

Variety of sandwiches of your choice available in any quantity of 6 or more.

MAIN ENTREES

Minimum one dozen

CASCADE NATURAL ROASTED CHICKEN LEG AND THIGH

House BBQ or Tuscan Lemon Garlic.

WILD JUMBOPRAWN SKEWERS

with choice of pesto, coriander lime, or soy ginger marinade.

POLENTA CAKES

Corn meal polenta cake topped with braised kale, caramelized onion, roasted red peppers and provolone cheese.

DESSERTS

ASSORTED COOKIE PLATTER

24 fresh baked cookies:

Oatmeal chocolate chip with walnuts

Peanut butter

Triple Ginger

Gluten Free Monster cookies

CHOCOLATE DIPPED COCONUT MACAROONS

By the dozen

GLUTEN FREE CHOCOLATE BROWNIES

Rich dark chocolate flourless brownies with walnuts.

By the dozen

BOX LUNCHES

For parties of 6 or more

Lunch includes choice of sandwich, kettle chips, pickles, fresh organic fruit, and a fresh baked cookie.

Please submit catering request form or call for questions and pricing

