



# FEAST

MARKET & DELICATESSEN

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## CATERING MENU

Convenient pickup catering is available from Tuesday through Saturday 11am to 8pm  
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

