



# FEAST & CO. CATERING

*We love to create menus for all types of Finger Lakes events  
from elegant to casual and everything in between.*

*All menus are available as:*

*Take-Out*

*Delivery*

*Full Service*

**[Catering@flxhospitality.com](mailto:Catering@flxhospitality.com)**

**FLXHospitality.com**

**315.730.3083**

# Feast & Co.

## Edible Centerpieces

Do you want to add a new spin to your event and replace flowers with our Edible Centerpieces?

Our Edible Centerpieces will be the eye of your event and we will fill it with deliciousness.

Centerpieces include a collection of seasonally inspired fruits & vegetables meant for snacking and sharing. Expect an assortment of seasonal fruits and vegetable an array of house made dips & spreads. Additionally, loaves of fresh baked breads from Amazing Grains will decorate the tables for the breaking of bread.

Centerpieces start at \$150 per centerpiece.



# Canapés

## Passed or Stationary Hors d'Oeuvres

\*Minimum: 4 dozen of each of the canapé selection

### Bruschetta on Crostini

Fall: Butternut Squash Bruschetta with Sage, Garlic, Pine nuts, Shave Parmesan

Winter: Bacon Bruschetta with Cracked Black Pepper, Charred Tomatoes, Green Olives & Basil

Spring: White Bean & Sundried Tomato with Ricotta Salata, Scallion & Chili Flake

Summer: Cantaloupe & Prosciutto with White Balsamic, Red Onion, Mint Basil

### Gougères

Ricotta, Lemon & Garden Herbs

Goat Cheese & Honey

### Croquettes

Creamy Chicken

Mac n Cheese

Ham n Cheese

Cauliflower

### Flatbreads

Raw Shaved Veggies, Cottage Cheese, Herbs

Ricotta, Caramelized Radicchio, Truffle Honey, Pine Nuts

Italian Sausage, Tomato, Peppers, & Onions

Bacon & Onion Confit

### Shooter

Summer Gazpacho, EVOO, Herbs

### Sliders

Beef, American Cheese, Pickles, Special Sauce

Chicken, Kimchi, Miso Mayo

Black Bean, Chevre, and Herbs

### Tartare, Salads, Rillettes

Beef Tartare, Capers, Mustard, Onion, Herbs, Potato Crisp

Maryland Style Crab Salad, Old Bay, Peppers, Onions, Herbs, Chipotle Aioli

Beet Tartare, Horseradish Whipped, Cream, Corn Crisp

## Meatballs

Pork & Ricotta, Spicy Tomato  
Lamb, Tzatziki

## Skewers

Chicken Spiedies  
Xian Style Lamb

## Deviled Local Farm Eggs

Classic Deviled Eggs  
Smoked Steelhead Roe (+\$4 per)  
American Ossetra (+\$12 per)

## Toasties

Cheese Toasty, Brioche, American, Salted Butter  
Duck Melt, Duck Confit, Orange Marmalade, Brie  
Goat Cheese, Bourbon Soaked Apricots, Thyme

## Mini Sami's

Eastern Carolina Pulled Pork  
Brisket, Housemade Kraut, Special Sauce  
House Bacon, Lettuce, Heirloom Tomato, Black Pepper Mayo (Seasonal)





# Stationary Appetizers

## Cheese Board

A collection of selected international cheeses, seasonal preserves, roasted nuts, olives & Amazing Grains breads

10 – 17ppl \$8.50 per person

18 – 24ppl \$7.95 per person

25 – 50ppl \$7.50 per person

50+ ppl \$5.95 per person

## Charcuterie Board

A selection of cured meats, pates, rillettes, & schmaltz, house made b&b pickles, house made brown mustard, olives & Amazing Grains breads

10 – 17ppl \$10.50 per person

18 – 24ppl \$10.00 per person

25 – 50ppl \$9.50 per person

50+ ppl \$8.50 per person

## Crudité Board

A bounty of seasonal vegetables and fruits in a variety of preparations

Dips and spreads including hummus, aioli and dressings

10 – 17ppl \$8.95 per person

18 – 24ppl \$7.50 per person

25 – 50ppl \$4.95 per person

50+ ppl \$3.95 per person

## Farmer's Board

A board of seasonal vegetables and fruits in a variety of preparations, bread and butter with salt, Dips and Spreads

1 board for every 4 ppl \$7.50 per person



## Bread & Butter Board

Amazing Grains baguette with butter – serves 2 to 4 people

Pain Levain

Salt Bread (Thursday + Saturday Only)

Dinner Rolls

Salted Butter

Brown Butter

Butter Display (4 Butters)

Cottage Cheese, Squash Seed Oil, Sea Salt

Selection of Dips (4 Dips)

Olive Oil

\*Additional options available upon request



# Custom Menu

For a quote pick your favorites in each category and minimum number of guests

Suggested style of service is family style

## Pick Your Main:

Cumin & Lime Slow Roasted Chicken Thighs\*(e)

Rosemary & Lemon Whole Roasted Chickens\*(e)

Chili & Citrus Roasted Pork Shoulder\*(e)

Slow Roasted Porchetta with Lemon, Garlic, Olive Oil & Fennel\*(e)

Roasted Pork Loin with Garlic & Thyme\*(e)

Black Pepper Dusted Grilled Beef Strip Loin with Chimichurri\*(e)

Fennel Grilled Tenderloin of Beef with Balsamic Glaze\*(e)

Caramelized Onion Smoked Brisket\*(e)

Red Wine Braised Short Rib, Mushrooms and Fresh Herbs\*(e)

Rosemary Roasted Rack of Lamb with Caper, Herb & Lemon\*(e)

Confit Duck Leg, Gremolata \*(e)

Shrimp & Grits, White Wine & Butter Sautéed Shrimp and Cheesy Grits\*(e)

Coriander & Black Pepper Seared Tuna Loin\*(e)

Seasonal White Fish, Slow Cooked, Maître D' Butter\*(e)

Black Bean Falafel with Chevre, Chipotle Aioli & Cilantro\*(e)

Seared Chili Oil Tofu with Fresh Ginger, Soy & Sesame\*€

## Cold Sides:

Choose 1-2 suggested

Green Salad with Housemade Balsamic Vinaigrette

House Salad-Apples, Candied Walnuts, Blue Cheese & Sherry Dressing

Wedge Salad-Iceberg, Blue Cheese Dressing, Bacon, Tomatoes, Herbs

Roasted Vegetable Salad with Sherry Vinegar & Honey

Cauliflower Tabbouleh with Parsley, Lemon, Feta & EVOO

Wilted, Not So Southern Style Collards with Garlic, Herbs and Chili

Ger-Merican Potato Salad with Bread & Butter Pickles, Bacon & Mustard

Napa Cabbage Slaw, Soy, Sesame, Cilantro & Lime

Ancient Grain Salad, Seasonal Preparations

## Hot Sides:

1-2 suggested

Honey and Coriander Glazed Carrots with Spiced Dukkha\*(e)

Roasted Cauliflower with Lemon, Herbs and Garlic\*(e)

Roasted Spicy Brussels Sprouts\*(e)

Charred Kale, Lemon, Garlic & Chili Flakes\*(e)

Creamed Kale with Bacon, Parmesan and Chili\*(e)

Our Famous Bumpy Roads Cheesy Grits\*(e)

Mac & Cheese\*(e)

Notorious M.A.C. & Cheese, Cheese Curds, Fried Hot Dogs, Herbs, Fritos\*(e)

Good Old-Fashioned Mashed Potatoes\*(e)

Smoked Mashed Potatoes\*(e)

Lemon, Garlic & Herb Mashed Potatoes\*(e)

Loaded Baked Potato, Sour Cream, Bacon, Shredded Cheese, Scallions\*(e)



## Cheese Cake

Local & International Cheeses available

## Dessert

Cookie Platters with Peanut Butter Cookies and Espresso Cookies  
Bacon Brownies, Salted Carmel, Whipped Cream

## Mason Jar Desserts

Vanilla & Buttermilk Seasonal Fruit Panna Cotta  
Nutella Panna Cotta with Spiced Whipped Cream  
Warm Seasonal Fruit Crisp, Spiced Buckwheat Crust\*(e)

Bring your own Cake-\$1.25 per person

\*Gluten Free Options Available



# Dessert Petit Fours & Guest Favors

## Dessert Gougères

Filled with Sweet Honey Ricotta Cream or  
Nutella

Hors d'oeuvre \$16 per Dozen

Guest Favor (take away) \$4.95

## Cake Pops

Chocolate or Vanilla or Cookies & Cream

Hors d'oeuvre \$36 per Dozen

Guest Favor (take away) \$4.95

## Homemade Marshmallow with Vanilla & Honey

Self-Serve Station \$1.50 per piece

Full-Service Roasting station \$35 per hour +  
\$1.50 per piece

## Panna Cotta

Buttermilk and Fruit Compote

Nutella & Spiced Whipped Cream

2oz Dessert Hors d'oeuvre \$18 per Dozen

4oz Mason Jar Guest Favor (take away)  
\$4.95

## Seasonal Fruit Crisp

Buckwheat Crumble, Brown Sugar and  
Cinnamon

2oz Dessert Hors d'oeuvre \$18 per Dozen

4oz Mason Jar Guest Favor (take away)  
\$4.95

