



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

info@flxhospitality.com

FLXHospitality.com

315.730.3083

Feast & Co.

Centerpieces

Celebrate the bounty of the Finger Lakes!

Edible Centerpiece
Crudite Display
Farmer's Board

Three great options to share our region's best farms and produce.

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, as well as an array of house made dips & spreads and housemade focaccia. Price varies based on table size.



Canapés

Passed or Stationary Hors d'Oeuvres

*Minimum: 4 dozen of each of the canapé selection

Bruschetta on Crostini

Fall/Winter: Spaghetti Squash with Sage, Garlic, Pine nuts, Shave Parmesan

Spring: White Bean & Tomato, Ricotta, Mint & Chili Flake

Summer: Classic Tomato Bruschetta

Gougères

Ricotta, Lemon & Garden Herbs

Goat Cheese & Honey

Croquettes

Mac n Cheese Croquettes

Focaccia

Seasonal flavors

Sliders

Beef, American Cheese, Pickles, Special Sauce

Chicken, Kimchi, Miso Mayo, Cilantro

Black Bean, Chevre, and Herbs

Brisket, Housemade Kraut, Special Sauce & Cheese

Others

Beef Tartare, Capers, Mustard, Onion, Herbs

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

Pork & Ricotta Meatball

Mini Crab Cake with Miso Aioli & Cilantro

Deviled Local Farm Eggs

Classic Deviled Eggs

Smoked Steelhead Roe (+\$4 per)

American Ossetra (+\$12 per)

Stationary Appetizers

Cheese Board

A collection of selected international cheeses, seasonal preserves, roasted nuts, olives & housemade crostini

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 & homemade crostini

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 (4 total)

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

Housemade Rosemary Garlic Focaccia

A collection of our favorite butters, including freshly churned, our deeply browned butter & our famous Table Ducky (Honey & Turmeric)

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

Rosemary & Lemon Chicken (8 piece)

Slow Roasted Porchetta with Lemon, Garlic, Olive Oil & Fennel

Black Pepper Dusted Grilled Beef Strip Loin with Chimichurri (8oz)

Fennel Grilled Tenderloin of Beef with Balsamic Glaze (6oz)

Caramelized Onion Smoked Brisket Red Wine Braised Short Rib,

Mushrooms and Fresh Herbs

Shrimp & Grits, White Wine & Butter Sautéed Shrimp and Cheesy Grits

Seasonal White Fish, Slow Cooked, Maître D' Butter

Black Bean Falafel with Chevre, Chipotle Aioli & Cilantro

Seared Chili Oil Tofu with Fresh Ginger, Soy & Sesame

Cold Sides:

Choose 1-2 suggested

House Salad-Pears, Candied Cashews, Blue Cheese & Sherry Dressing

Vegetable Salad with Sherry Vinegar & Honey

Cauliflower Tabbouleh with Parsley, Lemon, Feta & EVOO

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

Ancient Grain Salad, Seasonal Preparations

Hot Sides:

1-2 suggested

Honey and Coriander Glazed Carrots with Spiced Dukkha

Roasted Spicy Brussels Sprouts

Charred Kale, Lemon, Garlic & Chili Flakes

Mac & Cheese

Good Old-Fashioned Mashed Potatoes

Lemon, Garlic & Herb Mashed Potatoes

Loaded Baked Potato, Sour Cream, Bacon, Shredded Cheese, Scallions

Cheese Cake

Local & International Cheeses available

Dessert

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

Mason Jar Desserts

Vanilla Panna Cotta with Seasonal Fruit
Nutella Panna Cotta Candied Coconibs
Warm Seasonal Fruit Crisp, Spiced Buckwheat Crust

Bring your own Cake-\$1.25 per person

*Gluten Free Options Available



Dessert Petit Fours & Guest Favors

Cake Pops

Chocolate or Vanilla or Cookies & Cream

Hors d'oeuvre \$36 per Dozen

Guest Favor (take away) \$4.95

Housemade Marshmallow with Vanilla & Honey

Self-Serve Station \$1.50 per piece

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

Panna Cotta

Vanilla Panna Cotta with Seasonal Fruit
Nutella & Candied Coconibs

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

