



# FEAST & CO. CATERING

*We love to create a menu for your event.  
From elegant to casual and everything in between:  
Rehearsal Dinner, Weddings, Birthday Reunions, Retirements,  
Corporate Events, and more!*


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*Take-Out, Delivery and Full Service Available*

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 *Feast & Co. Catering*

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 *315.730.3083*



# OUR SERVICES

## FEAST & CO.

*From intimate gatherings to larger celebrations, Feast & Co. offers catering services from start to finish!*

*In addition to our food, we provide all essential event elements, including silverware, linens, porcelain, serving pieces, and glassware.*

*We also offer a complete beverage service that can include beer, wine, cocktails, or spirits for a fully hosted experience.*



# TASTING EXPERIENCE

## FEAST & CO.

*Our tasting experience is a private, two-hour menu preview for up to 6 guests, which we offer from Thursday to Monday between November 1<sup>st</sup> and April 30<sup>th</sup>.*

*Settle in for a relaxed, restaurant-style tasting that brings your event menu to life. Over the course of two hours, our culinary team will serve a menu that best represents your selections, presented family-style so everyone can taste, compare, and share feedback.*

*Alongside the food, you will be able to explore a curated selection of our beverage offerings designed by our Master Sommelier, Christopher Bates, to complement your menu.*

*This is an exclusive, one-party-per-day experience in a calm, setting environment. Perfect for finalizing courses, dialing in portions, and confirming rentals, services, and any special requests.*

### *Timing & Booking*

*Choose a two-hour window starting at 11:00 AM to 1:00 PM  
Prior reservation is required.*

### *Price*

*\$150 per person (up to 6 guests).  
If you place your event deposit, your tasting is complimentary.*

*\*Some dishes or components may be altered due to seasonality and availability\**



# EDIBLE CENTERPIECES

## FEAST & CO.

*A feast for the eyes and palate, each centerpiece features a display of seasonal fruits and vegetables, paired with our house-made dips, butters, and fresh-baked bread.*



*Perfect for sharing and the breaking of bread together.*

*Centerpieces start at \$150 each.*



# CANAPÉS

## FEAST & CO.

### Bruschetta on Crostini

*Fall / Winter: Spaghetti Squash with Sage, Garlic, Pine Nuts, Shaved Parmesan*

*Spring: White Bean & Tomato, Ricotta, Mint & Chili Flak*

*Summer: Classic Tomato Bruschetta*

### Gougères

*Ricotta, Lemon & Garden Herbs*

*Goat Cheese & Honey*

### Croqueffies

*Mac & Cheese*

### Sliders

*Beef, American Cheese, Pickles, Special Sauce*

*Chicken, Kimchi, Miso Mayo, Cilantro*

*Black Bean, Chevre, and Herbs*

*Brisket, Housemade Kraut, Special Sauce & Cheese*

### Deviled Local Farm Eggs

*Classic Deviled Eggs*

*Smoked Steelhead Roe (+\$4 per)*

*American Ossetra (+\$12 per)*

### 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*

*\*Passed or Stationary Hors d' Oeuvres*

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



# STATIONARY APPETIZERS

## FEAST & CO.

### Cheese Board

*A collection of selected international cheeses, seasonal preserves, nuts, olives & housemade focaccia*

*\$8.50 per person*

### Charcuterie Board

*A selection of cured meats, pates, rillettes, & schmaltz, house made b&b pickles, house made brown mustard & housemade focaccia*

*\$9.50 per person*

### Crudit  Board

*A bounty of seasonal vegetables in a variety of preparations, with dips and spreads including hummus, cottage cheese and green dip. Fruits may be included but it would depend on the season.*

*\$7.50 per person*

### Butter and Bread

*House-made Focaccia with Rosemary and Garlic, presented with a selection of butters that include:*

*Dome Shaped Salted Butter*

*Dome Shaped Brown Butter*

*Duckie Shaped Butter Flavored with Turmeric*

*Honey Comb Shaped Butter Flavored with Honey*

*\$13 per serving ( for 3 guests)*

*\*Additional options available upon request*



# CUSTOM MENU

## FEAST & CO.

### PICK YOUR PROTEIN

*AVAILABLE FOR PLATED, BUFFET, OR FAMILY STYLE SERVICE*

*Choose 2-3 (suggested).*

*Cumin & Lime Slow Roasted Chicken Thighs*

*Rosemary & Lemon Roasted Whole Chicken*

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

*Black Pepper Crusted Grilled Beef Strip Loin with Chimichurri*

*Fennel Grilled Tenderloin of Beef with Balsamic Glaze*

*Red Wine Braised Boneless Short Rib, Mushrooms, and Fresh Herbs*

*Slow Cooked Leg of Lamb with Yogurt, Garlic & Cumin*

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

*Seasonal Fish with Maître D' Butter*

*Black Bean Falafel with Chevre, Chipotle Aioli & Cilantro*

*\*Suggested style of service is family style*

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



# CUSTOM MENU

## FEAST & CO.

### COLD SIDES

Choose 1-2 (suggested).

*Green Salad with Sherry Date Dressing*

*House Salad with Pears, Candied Cashews, Blue Cheese & Sherry Dressing*

*Roasted Vegetable Salad with Sherry Vinegar & Honey*

*Cauliflower Tabbouleh with Parsley, Lemon, Feta & EVOO*

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

*Poppy seed Cole Slaw*

*Quinoa Salad, Red Onion, Herbs, Olive Oil, and Sherry Vinegar*

### HOT SIDES

Choose 1-2 (suggested).

*Honey and Coriander Glazed Carrots with Spiced Dukkha*

*Roasted Spicy Brussels Sprouts*

*Our Famous Bomp Roads Cheesy Grits*

*Mac & Cheese*

*Good Old-Fashioned Mashed Potatoes*

*Lemon, Garlic & Herb Mashed Potatoes*

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

*\*Suggested style of service is family style*

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

*\*All pricing and menu items provided are for guidance purposes only. Final pricing will be confirmed upon creation of your customized estimate, as all packages are tailored to each guest's specific preferences\**



# CUSTOM MENU

## FEAST & CO.

### DESSERTS

*Cookie Platters (Espresso & Peanut Butter Cookies)*

*Brownies, Salted Carmel, Whipped Cream*

*Vanilla & Buttermilk Seasonal Fruit Panna Cotta*

*Nutella Panna Cotta Candied Coconibs*

*Warm Seasonal Fruit Crisp, Spiced Buckwheat Crust*

### BRING YOUR OWN CAKE

*Cutting and service provided at \$1.25 per person*

*\*Gluten Free Options Available*



# PETIT FOURS & GUEST FAVORS

## FEAST & CO.

### PANNA COTTA

*Vanilla Panna Cotta with Seasonal Fruit  
Nutella & Candied Coconibs Panna Cotta*

*\*2 oz Petit Fours: \$18 per Dozen (2 oz)*

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

### SEASONAL FRUIT CRISP

*Buckwheat Crumble, Brown Sugar and Cinnamon*

*\*2oz Petit Fours: \$18 per Dozen*

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

### HOMEMADE MARSHMALLOW

*Made with Vanilla & Honey.*

*\*Self-Serve Station: \$1.50 per piece*

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

### PASSIONFRUIT PATE DE FRUIT

*\*2 Pieces: \$2.50*

### SEEDED TOFFEE BAR

*\*2 Pieces: \$4.75*