



Heathy-ish Deliciousness Buffet Package - \$104 (Vegetarian - VG, Vegan -V, Gluten Free - GF)

Passed Apps (choice of two)

Socca Spirals (VG/GF)

Herbed Chickpea Crepe rolled with Scrambled Egg, Arugula, Chili-Garlic Crisp, Feta Cheese

Stuffed Mushroom (VG/V*/GF*)

Mushrooms, Spinach, Asiago Cheese, Panko

Wonton Crisps (VG/V*)

with Pimento Cheese and/or Tapenade

Truffle Baked Macaroni and Cheese (VG)

in puff pastry cups

Baked Brie Crostini (VG)

Walnuts, Berry Compote, Local Honey

Gruyere and Caramelized Onion Tarte (VG)

in puff pastry cups

Buffet Mains (choice of two)

Lasagna (VG/GF*)

Red – Marinara, Ricotta, Asiago, Mozzarella

or

White – Asiago Mornay, Spinach, Mushrooms, Ricotta, Mozzarella

Garden Risotto (V/VG/GF)

Carnaroli rice, mushrooms, peas, red onion, fennel, sundried tomato, basil, pignoli

Roasted Cauliflower “Steaks” (V/VG/GF)

with Romesco Sauce

Vegetable Stromboli (VG/V*)

Homemade Dough filled with Roasted Vegetable Medley, Mozzarella and Pesto

Buffet Sides/Salad/Bread

Roasted Green Beans (V/VG/GF)

with Chraimeh Sauce and Almonds

Feastie’s Salad (VG/V*/GF)

Romaine, Arugula, Fresh Berries, Pistachio and Gorgonzola with Lemon-Basil Dressing

Pao de Queijo (VG/GF)

Brazilian Cheese Breads

Herbed Focaccia (VG/VG)

Please note that a protein (meats, poultry, fish) can also be added to any item in this menu

****Designates that menu item can be altered to conform to dietary restrictions***

- Price is per person and subject to 7.5% tax & 20% gratuity. Includes menu items as outlined above, chefs, servers, set up and clean-up for 50+ guests over a 3 hour food service timeframe. Added services and menu substitutions or additions are available for additional charge.
Menu items may also be removed in order to reduce cost.
All prices and offers subject to availability. Children's menus are available at a lower price.
Per person surcharge for groups under 50 persons.