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CATERING

## Take Out Menu

breakfast • lunch • cocktails • dinner



We believe beautiful, healthy food should be available for take out as well as for full service catering.

Our foods are made fresh, per your order.

If you'd like service staff and equipment, one of our Event Planners will be happy to help with your full service catering needs.

**\*\*proudly serving free-range, hormone & antibiotic free chicken\*\***

215.634.3002

[www.feastyoureyescatering.com](http://www.feastyoureyescatering.com)

[www.frontandpalmer.com](http://www.frontandpalmer.com)

[www.famephilly.com](http://www.famephilly.com)

# BREAKFAST

GF = Gluten-Free | V = Vegan

Check out our healthy options and alternatives to your standard corporate breakfast.

- Executive Breakfast** • petite pastries for example: breakfast breads, raspberry palmier, cinnamon cruffin, vanilla raisin swirl, apple caramel danish, multi-grain croissants (35 pieces, feeds 14-18). \$74
- Bagel Tray** • assorted bagels served with cream cheese (order by the dozen). \$39
- Top Your Bagel Platter** • sliced tomatoes, cucumbers and swiss cheese (feeds 10-12). \$19 **GF, V**
- Smoked Carrot "Lox" Platter** • shaved smoked carrots, whipped tofu, lemons, red onion, capers, kalamata olives with bagels (feeds 14-18). \$39 **V**
- Smoked Salmon Tray** • garnished with capers, red onion slices, lemons and kalamata olives (feeds 10-12). \$95 **GF**
- Smoked Fish Platter** • nova, bbq salmon, whitefish salad, jumbo whitefish, creamed herring, cream cheese, tomatoes, onions, cucumbers, kalamata olives, swiss cheese, bagels, pumpernickel (feeds 10-15). \$175
- Deep Dish Quiche** • choice of: gruyere and shallots OR classic lorraine OR mushroom, broccoli and cheddar OR spinach and goat cheese (12 slices, delivered hot). \$42
- Individual Quiches** • choice of: gruyere and shallots OR classic lorraine OR mushroom, broccoli and cheddar OR spinach and goat cheese (order by the dozen, per kind, delivered hot). \$48/dozen
- Frittata** • choice of: broccoli, mushroom, tomato and cheddar OR ham and gruyere. delivered hot in a half pan (feeds 14-18). \$38 **GF**
- French Toast Soufflé** • choice of seasonal mixed berries OR banana chocolate (order by the dozen, served at room temp). \$48
- Fricasse** • choice of root vegetable OR ham topped with corn bread. delivered hot in a half pan (feeds 14-18). \$42
- Roasted Spring Platter** • asparagus, grilled endive, tomato concasse, dijon dressing, quinoa crunch (feeds 14-18). \$65 **GF, V**
- Sliced Fruit Platter** • strawberries, melons, pineapple, grapes, kiwi, mango and oranges (feeds 20-25). \$85 **GF, V**
- Fruit Kebab Tray** • pineapples, melons and strawberries with honey-orange yogurt sauce (20 kebabs). \$59 **GF**
- Avocado Lentil Parfait** • avocado, lentils, tomatoes and cumin sea salt (order by the dozen). \$62 **GF, V**
- Granola Berry Parfait** • greek yogurt, handmade granola, fresh seasonal berries (order by the dozen). \$37 **GF**
- Greek Yogurt Bar** • handmade granola, fresh strawberries, honey and greek yogurt (feeds 10-12). \$38 **GF**
- Matcha Sesame Energy Bar** • dates, almonds, cashews, pistachios, matcha tea, hemp seeds, sesame seeds (order by the dozen). \$36 **GF, V**
- Breakfast Breads** • choice of apple cinnamon streusel OR ginger peach OR blueberry cobbler OR lemon poppyseed (each loaf sliced into 8 pieces). \$13 each (gluten free bread available +\$2)
- Breakfast Sides** • bacon, sausage, ham, chicken apple sausage, "bacon" eggplant crisps (order by the portion). \$4
- Fresh Squeezed OJ** • one gallon (16 to 20 portions). \$32 **GF, V**
- Locally Roasted Coffee and Tazo Tea Service** • a disposable urn of 60 cups (6 oz. each) of regular coffee, decaf coffee or hot water for tea. \$65 per urn. includes cream and various sweeteners. thermal urns available upon request.
- Almond Milk OR Oat Milk** • a healthy alternative to cream. \$10 each **GF, V**
- \*\*add miyoko's vegan butter (8oz) \$12 **GF, V**



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# SANDWICHES

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Minimum 6 of any one selection.

Add \$3.50 to make a BOXED LUNCH which includes dijon potato salad OR potato chips AND cookies OR seasonal fruit.

Miniature sandwiches are \$9.50 per portion (includes 2 sandwiches per person)

- Roast Beef • sautéed mushrooms and scallions, aged cheddar, horseradish chantilly on brioche. \$10.75
- FYE Italian • prosciutto, ham, sopressata, sweet peppers, asiago, romaine leaves, olive spread on a baguette. \$9.00
- Chargrilled Chicken • boursin cheese, avocado, dijon mustard, arugula, barrel-aged vinegar on a parker roll. \$8.75
- Chicken Caesar Wrap • romaine, caesar dressing, shaved locatelli cheese in a spinach wrap. \$8.75
- Chicken Salad • lemon-tarragon mayo and lettuce on a parker roll. \$8.75
- Chicken Katsu Nori Wrap • baby greens, pickled red onions, brown rice and radishes. \$10.45 GF
- Turkey Dijon • turkey breast, cranberry aioli, chopped romaine, shaved cucumbers, dijon mustard on a parker roll. \$8.75
- Smoked Turkey • turkey breast, brie, fresh spinach and cranberry mayo in a spinach wrap. \$7.50
- Miso Glazed Salmon Nori Wrap • brown rice, pickled cabbage, greens, carrots and scallions. \$10.45 GF
- Cherrywood-Smoked BBQ Salmon • boursin cheese, shaved cucumbers on sliced pumpernickel. \$10.00
- Tuna Niçoise • albacore tuna, extra virgin olive oil, romaine leaves, parmesan dressing on a parker roll. \$9.25
- Eggplant Caponata • goat cheese, arugula on a multigrain roll. \$7.50
- Broccoli Rabe • sautéed broccoli rabe, asiago cheese, roasted peppers on a baguette. \$7.50
- Caprese • fresh mozzarella, tomato, basil pesto, arugula (+\$2 with prosciutto) on a baguette. \$9.00
- Banh Mi • marinated seared tofu, pickled carrots, pickled daikon, cucumbers, cilantro, browned garlic sriracha aioli on a baguette. \$7.50 V
- Grilled Seitan • sliced avocado, lettuce, tomato, grilled seitan on ciabatta. \$9.50 V
- Roasted Carrot Pastrami • smoked tofu, roasted carrot pastrami, grainy dijon, spinach on a baguette. \$9.50 V
- Cauliflower Steak • grilled cauliflower, caramelized shallot jam, fresh spinach, pickled purple cabbage, roasted red pepper pesto on focaccia. \$9.50 V
- Falafel Pita Pocket • cucumbers, tomato salad, pickled cabbage, turnips, tehini in a pita pocket. \$8.25
- Crispy Portobello Mushroom Nori Wrap • pickled cucumbers, pickled daikon, brown rice, wasabi aioli, greens. \$10.45 GF, V
- MIXED SANDWICH PLATTER • pick any three sandwiches (24 pieces). \$140

NOT YOUR CORNER  
DELI PLATTER  
\$12.95 p/p

choose three: grilled turkey breast, london broil, smoked turkey, imported ham, salmon salad, tuna salad, tarragon-lemon chicken salad.

includes: sliced cheeses, fresh marbled rye bread, miniature egg twist rolls, pickles, roasted peppers, lettuce, tomatoes, dijon mustard and mayo.



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# BOXED MEALS

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Minimum 6 of any one selection.

Boxed meals includes the entrée, roll with butter AND cookies OR seasonal fruit.

- Chicken Shawarma** • roasted eggplant, hummus, tahini dressing, harissa yogurt, tomatoes, cucumbers, red onions, kalamata olives, pita pockets (gluten free without pita). \$15.75
- Mushroom Shawarma** • wild forest mushrooms, roasted eggplant, hummus, tahini dressing, harissa yogurt, tomatoes, cucumbers, red onions, kalamata olives, pita pockets (gluten free without pita). \$15.75 V
- Grilled Chicken** • honey-soy dressed vegetables and sesame noodles. \$14
- Chicken Caesar Salad** • romaine lettuce, grated locatelli cheese, croutons, anchovies on the side. \$13 (GF without croutons)
- Panko-Crusted Chicken** • tomato relish, arugula pesto, greens, seasonal vegetables. \$14
- Southwest Chicken Salad** • black beans, roasted corn, rice, red peppers, avocado, tomatoes, green goddess dressing, mixed greens, corn tortilla strips. \$14 GF
- Grilled Turkey Breast** • herb-crusted turkey, onion confit, mango salsa, roasted potatoes, vinaigrette. \$15.50 GF
- Turkey Cobb** • carved turkey breast with bacon, tomato, black olives, gorgonzola served with mixed greens and citrus vinaigrette. \$15.75 GF
- Steak Salad** • watercress, lime, jalapeños, pickled daikon, carrots. \$14.75
- Grilled London Broil** • roasted potatoes vinaigrette with mixed lettuces. \$14.75 GF
- Mezze Platter** • hummus, roasted eggplant spread, stuffed grape leaves, feta cheese, olives and pita (gluten free upon request). \$12.75
- Laotian Mushroom Lahb** • grilled seitan with mushrooms, mint and cilantro; bbq carrots, charred broccoli, wontons. \$14 V
- Kale Salad** • apples, blueberries, toasted quinoa, sunflower seeds, shaved manchego cheese, vinaigrette. \$12.75 GF
- Sesame Crusted Tuna** • avocado, oranges, mixed greens, carrots, ginger dressing. \$16.50 GF
- Cherrywood-Smoked BBQ Salmon** • smoked in-house, with our cucumber-labne yogurt salad. \$16 GF
- Salmon Niçoise Salad** • roasted potatoes, string beans, peppers, niçoise olives, mesclun lettuces, lemon dill dressing. \$18.50 GF
- Ahi Tuna Niçoise Salad** • roasted potatoes, string beans, peppers, niçoise olives, mesclun lettuces, lemon dill dressing. \$21 GF



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# SALADS & SIDES

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Small feeds 10-14 people.

Large feeds 18-22 people.

- Orchard** • mixed lettuces, granny smith apples, walnuts, sundried cranberries, cider vinaigrette. sm \$36, lg \$68 **GF, V**
- Strawberry Gorgonzola** • arugula, fennel, honey-crusted walnuts, strawberries, gorgonzola, champagne tarragon vinaigrette. sm \$42, lg \$78 **GF**
- Kale** • apples, shaved manchego, sunflower seeds, pomegranate vinaigrette. sm \$40, lg \$70 **GF**
- Spinach** • blueberries, butternut squash, quinoa, hazelnuts, vinaigrette. sm \$42, lg \$75 **GF, V**
- Harvest** • mixed lettuces, seasonal vegetables, balsamic vinaigrette. sm \$35, lg \$60 **GF, V**
- Beets & Chevre** • field greens, roasted beets, chevre, citrus vinaigrette. sm \$42, lg \$75 **GF**
- Caesar** • romaine lettuce, locatelli cheese, sourdough croutons, anchovies on the side. sm \$35, lg \$65 **GF**
- Greek** • peppers, kalamata olives, feta, tomato, cucumber, lemon, olive oil. sm \$42, lg \$75 **GF**
- Israeli** • tomatoes, cucumbers, chickpeas, fresh mint, parsley, lemon, olive oil. sm \$38, lg \$68 **GF, V**
- Brussels Sprouts Chiffonade** • carrots, chopped almonds, lemon. sm \$42, lg \$75 **GF, V**
- Cole Slaw** • Aunt Ro's traditional hand-cut creamy cole slaw. sm \$26, lg \$51 **GF**
- Lime Cilantro Slaw** • thinly shredded cabbage, carrots, lime vinaigrette. sm \$26, lg \$51 **GF, V**
- Grilled Vegetables** • eggplant, squash, peppers, portobello, yams, zucchini, red onion, fresh herbs. sm \$40, lg \$75 **GF, V**
- Corn & Black Bean Salad** • toasted cumin, scallions, red pepper, lime dressing. sm \$40, lg \$75 **GF, V**
- Tuscan Pasta Salad** • chickpeas, olives, tomatoes, ricotta salata, olive oil, farfalle pasta. sm \$40, lg \$75
- Mediterranean Pasta Salad** • eggplant, mushrooms, zucchini, tomatoes, red peppers, locatelli cheese, penne pasta. sm \$35, lg \$60
- Thai Noodle Salad** • thin ramen noodles, matchstick vegetables, sesame dressing. sm \$40, lg \$75
- Multigrain Salad** • red rice, amaranth, split peas, whole grain brown rice, carrots, sunflower seeds, arugula, lemon, olive oil. sm \$50, lg \$89 **GF, V**
- Saffron Couscous Salad** • almonds, carrots, celery, currants. sm \$45, lg \$85 **V**
- Beet Carrot Pistachio Slaw** • beets, tuscan kale, tricolor carrots, raisins, pistachio butter. sm \$38 **GF, V**
- Sweet Potato Salad** • celery, tomatoes, grainy mustard vinaigrette. sm \$30, lg \$58 **GF, V**
- Roasted Potatoes Vinaigrette** • roasted red bliss potatoes, celery, scallions, parsley, sea salt, vinaigrette. sm \$25, lg \$40 **GF, V**
- Dijon Potato Salad** • our classic potato salad with mayo, sour cream, fresh dill, dijon mustard. sm \$25, lg \$40 **GF**
- Potatoes Vinaigrette** • red bliss potatoes, celery, parsley, scallions, sea salt, vinaigrette. sm \$25, lg \$40 **GF, V**
- Hand Fried Potato Crisps** • sprinkled with truffle sea salt (feeds 20-25). \$38 **GF, V**
- Artisan Rolls & Butter** • (order by the dozen). \$18
- Focaccia** • (24 pieces). \$24
- Protein Add-on** • \$6.50 per portion. minimum 8 portions.  
• herb-grilled chicken OR flank steak OR mediterranean grilled shrimp  
OR seared, preserved lemon salmon OR marinated tofu



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# HORS D'OEUVRE

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Designed to be served at room temperature or chilled. Each platter feeds 18-22.

- Provençal Grill** • chicken dijonnaise; eggplant, chevre, sundried tomato rollups; bbq salmon en crouete. \$145
- Antipasto Misto** • proscuitto, soppressata, caprese skewers with ciliegini, ricotta salata, fontina, dry cured olives, melons & italian breads. \$179
- Salumi Board** • italian meats, mozzarella, salmon rillettes, olives, cornichons, dijon mustard, sliced baguette. \$175
- Bruschetta Taster** • tomato-basil, eggplant caponata, white bean tapenade, croutes. \$49.50
- Mezze Platter** • hummus, roasted eggplant spread, cucumber-labne, moroccan carrots, kalamata olives, stuffed grape leaves, marinated halloumi cheese, pita (gluten free crackers available upon request). \$145
- Falafel Platter** • tahini sauce (50 falafel). \$45 GF, V
- Local & Specialty Cheeses** • fresh fruit, honey, nuts, crackers (gluten free crackers available upon request). \$175
- Spanish Tapas Platter** • manchego and drunken goat cheeses, grilled chorizo banderillas, serrano ham, spinach and potato tortilla canapes, artichoke mousse, flat bread. \$175
- Zen Garden** • tofu marinated in ponzu sauce, spinach bundles with sesame seeds, edamame hummus, rice crackers. \$95 GF, V
- Pan Asian Platter** • steak satay (24); sesame chicken (24); lime cilantro shrimp (24) with curry dipping sauce. \$145 GF
- Indochine Platter** • lemongrass beef summer rolls; thai chicken brochettes; pan fried vegetable dumplings with black vinegar (75 pieces). \$150
- Classic Shrimp Cocktail** • zesty cocktail sauce, fresh lemons (5 pound portion). \$165
- Nori Wrap Platter** • chicken katsu; miso-glazed salmon; crispy portobello mushrooms with wasabi aioli sauce, pickled ginger (60 pieces). \$155 GF
- Open-Faced Canapés** • smoked turkey and brie; ham, cheddar and apples; scotch salmon with capers; chevre with sundried cherry compote (40 canapes). \$98.75
- Cocktail Sandwiches** • london broil; grilled chicken; eggplant caponata (54 mini sandwiches). \$135
- Vegan Cocktail Sandwiches** • carrot pastrami; eggplant caponata; cauliflower steak (54 mini sandwiches). \$135 V
- Baked Brie en Croûte** • cranberries, caramelized apples with sliced baguette (requires heating). \$75
- Mosaic Brie** • slivered almonds, sun-dried apricots, cherries, cranberries with sliced baguette (served room temperature. gluten free without baguette). \$65
- Guacamole & Salsa** • includes corn tortilla chips. \$39 GF, V
- Crudité & Seasonal Dips** • carrots, celery, grape tomatoes, red and golden peppers, cucumbers, broccoli, cauliflower. \$88 GF
- Hummus & Pita** • soft and crispy pita chips (gluten free crackers available upon request). \$39 V



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room temperature  
**ENTREES**  
 GF = Gluten-Free | V = Vegan

Served at room temperature. Each platter feeds 10-14 people.

- Chicken Shawarma** • roasted eggplant, hummus, tahini dressing, harissa yogurt, red onions, tomatoes, cucumbers, kalamata olives and pita pockets (gluten free without pita). \$135
- Roasted Mushroom Shawarma** • wild forest mushrooms, roasted eggplant, hummus, tahini dressing, harissa yogurt, red onions, tomatoes, cucumbers, kalamata olives and pita pockets (gluten free without pita). \$135 V
- Chicken Honey Soy** • grilled chicken, honey-soy dressed vegetables and sesame noodles. \$125
- Chicken Caesar** • romaine lettuce, grated locatelli cheese, croutons, with anchovies on the side. \$115 GF
- Panko-Crusted Chicken** • tomato relish, arugula pesto (nut-free) on the side. \$75
- Southwest Chicken Salad** • black beans, roasted corn, rice, red peppers, avocado, tomatoes, green goddess dressing, mixed greens, corn tortilla strips. \$125 GF
- Grilled Turkey Breast** • herb-crusted turkey, onion confit, mango salsa, roasted potatoes vinaigrette. \$145 GF
- Turkey Cobb** • carved turkey breast with bacon, tomato, black olives and gorgonzola over mixed greens with citrus vinaigrette. \$175 GF
- Beef Tenderloin** • grilled mushrooms, onion crisps. choice of: horseradish cream (served at room temp) OR cabernet demi glaze (served hot or requires reheating). \$195 GF
- Steak Salad** • watercress, lime, jalapeños, pickled daikon, carrots. \$149
- Grilled London Broil** • roasted potatoes vinaigrette with mixed lettuces. \$135 GF
- Mezze Platter** • hummus, roasted eggplant spread, cucumber-labne, moroccan carrots, kalamata olives, stuffed grape leaves, marinated halloumi cheese, pita (gluten free without pita). \$145
- Laotian Mushroom Lahb** • grilled seitan, mushrooms, mint, cilantro; bbq carrots, charred broccoli, wontons. \$125 V
- Sesame Crusted Tuna** • avocado, oranges, mixed greens, carrots, ginger dressing. \$185 GF
- Cherrywood-Smoked BBQ Salmon** • smoked in-house, with our cucumber-labne yogurt salad. \$128 GF
- Niçoise Salad** • roasted potatoes, string beans, peppers, niçoise olives, mesclun lettuces, lemon dill dressing. choice of: salmon \$185 GF OR ahi tuna \$210 GF
- Whole Roasted Cauliflower** • turmeric curry coconut vinaigrette, pomegranate seeds, cured olives, pistachios, pickled shallots. \$68 GF, V



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hot  
**ENTREES**  
GF = Gluten-Free | V = Vegan

Served hot. Requires chaffing dishes or reheating. Each items feeds 10-14.

- Citrus Roasted Chicken** • two whole cut chickens, herbs, natural pan jus. \$50 **GF**
- Sienna Chicken** • boneless chicken breast, sundried tomatoes, exotic mushrooms. \$75 **GF**
- Saffron Roasted Chicken** • two whole cut chickens, preserved lemons, olives, saffron broth. \$50 **GF**
- Parmesan Panko Crusted Chicken** • boneless chicken breast, tomato basil relish, arugula pesto. \$75
- Roast Turkey Breast** • herb crusted, onion confiture. \$95 **GF**
- Beef Tenderloin** • grilled mushrooms, onion crisps. choice of: horseradish cream (served at room temp) OR cabernet demi glaze (served hot or requires reheating). \$195 **GF**
- Savory Meatloaf** • beef, veal and pork, italian herbs, natural gravy. \$63
- Braised Beef Brisket** • aromatics, dried stone fruit, natural gravy. \$90 **GF**
- Cherrywood-Smoked BBQ Salmon** • maple-mustard glaze, cucumber-labne sauce. \$128 **GF**
- Three Cheese Tortellini** • braised leeks, vodka blush sauce. \$70
- Porcini Pomodoro** • penne pasta, locatelli cheese. \$70
- Classic Meat Lasagna** • ground sirlon, tomato basil, fresh mozzarella. \$70
- Vegan Lasagna** • spinach, mushrooms, mixed vegetables, tomato basil, tofu ricotta, cashew cream. \$85 **V**
- Eggplant Artichoke Terrine** • braised spinach, roasted red peppers, locatelli cheese. \$38
- Baked Eggplant Parmesan** • italian herb crusted, tomato basil, fresh mozzarella. \$49
- Grilled Vegetable Terrine** • roasted red peppers, spinach, zucchini, eggplant, butternut squash, fire-roasted tomatoes, tomato-basil coulis. \$62 **GF, V**
- Suggested Accompaniments** • yukon gold mashed potatoes. \$45 **GF**
- potato au gratin. \$70 **GF**
- truffle-scented macaroni and cheese. \$49
- steamed couscous. \$33 **V**
- basmati rice pilaf with carrots, celery, onions. \$50 **GF, V**



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# MISS AMELIA'S BBQ

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- BBQ Chicken** • dry rubbed, smoked, miss amelia's bbq sauce (4 halves). \$35 **GF**
- Pulled BBQ Chicken** • smoked, then braised, miss amelia's bbq sauce. \$65 **GF**
- Southern Fried Chicken** • crispy with herbs and spices (4 halves). \$48.50 **GF**
- Texas Style Brisket** • twelve hour-smoked brisket, miss amelia's bbq sauce (12-16 portions). \$63.50 **GF**
- Carolina Pulled BBQ Pork** • eight hour-smoked pork, dry rubbed, miss amelia's bbq sauce. \$56 **GF**
- BBQ Pork Spare Ribs** • slow smoked, basted with apple wickers (minimum 3 racks). \$25 per rack **GF**
- Cherrywood-Smoked BBQ Salmon** • maple-mustard glaze, cucumber-labne sauce. \$128 **GF**
- Louisiana Smoked Peel & Eat Shrimp** • slow smoked, bbq dry rubbed. \$150 / 5 lbs **GF**
- Vegetarian Baked Beans** • sweet and savory, smoked slow pit bbq. \$39 **GF**
- Collard Greens** • savory broth, smoked turkey (requires reheating). \$52 **GF**
- Carolina Rice** • butter steamed, fresh herbs (requires reheating). \$32 **GF**
- Black Eyed Peas** • slow cooked, smoked turkey (requires reheating). \$45 **GF**
- Cole Slaw** • Aunt Ro's traditional hand-cut creamy cole slaw. sm \$26, lg \$51 **GF**
- Lime Cilantro Slaw** • thinly shredded cabbage, carrots, lime vinaigrette. sm \$26, lg \$51 **GF, V**
- String Bean Salad** • red onion, peppers, balsamic vinaigrette. sm \$32, lg \$55 **GF, V**
- Corn & Black Bean Salad** • toasted cumin, scallions, red pepper, lime dressing. sm \$40, lg \$75 **GF, V**
- Cucumber Salad** • red onion, lemon dill dressing. sm \$30, lg \$52 **GF**
- Mac & Cheese** • four cheese, truffle essence. \$49
- Sweet Potato Salad** • celery, tomatoes, grainy mustard vinaigrette. sm \$30, lg \$58 **GF, V**
- Dijon Potato Salad** • our classic potato salad with mayo, sour cream, fresh dill, dijon mustard. sm \$25, lg \$40 **GF**
- Soft Potato Rolls** • perfect for BBQ sandwiches (order by the two dozen). \$12.75 per 24 rolls
- Handmade Cornbread** • (20 pieces). \$28
- BBQ Sauce** • \$7.50/ pint. **GF**
- Guacamole & Salsa** • includes corn tortilla chips. \$39 **GF, V**



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# SNACKS & BEVERAGES

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## INDIVIDUAL DRINKS

- canned sodas: coke, diet coke, sprite. \$1.85
- boxed water is better. \$1.85
- nantucket nectars: orange OR apple OR cranberry OR lemonade. \$2.60
- honest iced tea: lemon OR green. \$2.60
- spindrift real fruit sparkling waters (unsweetened). \$2.60
- mountain valley sparkling water. \$2.60

## LARGE DISPENSERS

- coffee and tea service: a disposable urn of 60 cups (6 oz. each) of regular coffee, decaf coffee or hot water for tea. Includes cream and various sweeteners. thermal urns available upon request. \$65 per urn
- almond milk or oat milk (a healthy alternative to cream). \$10 each GF, V
- fresh squeezed orange juice (gallon, 16- 20 portions, with disposable pitcher and glasses). \$32
- brewed iced tea. served with lemons (unsweetened). \$38
- vietnamese lemon iced tea (sweetened). \$45
- handmade strawberry lemonade. \$59.75
- classic handmade lemonade. \$49.75
- spa water: strawberry-basil OR lemon-orange-mint. served in a 5 gallon dispenser and requires a pick-up. \$42

## ICE

- 20 lb. of ice with serving bowl and scoop. \$13
- 20 lb bag of ice. \$10
- 8 lb bag of ice with serving bowl and scoop. \$7
- 8 lb. bag of ice. \$4

## SNACKS

- mini soft pretzels with mustard. \$45.00/3 dozen
- ghirardelli squares (2 dozen). \$24.75 GF
- whole fruit (apples, oranges, bananas). \$1.75 GF, V
- individually wrapped aged cheddar cheese. \$2.50 GF
- handmade matcha energy bars. \$36/dozen GF, V  
(dates, almonds, cashews, pistachios, matcha tea, hemp seeds, sesame seeds)
- feast mix. \$45/dozen GF, V  
(individual bags of roasted nuts & dried fruit)



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# THE DETAILS

- Delivery & Pick-Up**
  - Standard delivery and pick-up hours are Monday thru Saturday from 8am-5pm.
  - Center City and University City deliveries are \$65.00.
  - Deliveries made prior to 8am are time and a half. Deliveries and pick-ups on Sundays and after 5pm Monday thru Saturday are double the standard rate.
  - Difficult deliveries and deliveries that require additional labor may require additional fees. Sunday deliveries may incur an order minimum.
  - Please inquire for delivery to other areas and at other times.
- Cancellation**
  - 48 hour notice is required to insure that no charges will be necessary.
- Payment**
  - We happily accept VISA, Mastercard and checks. AmEx will incur a 4.5% processing charge.
- Buffet Set Up**
  - Our platters are sent beautifully garnished and ready to serve. Certain entrees can be delivered hot, and chafers are available for rent, at \$15 each. A pick-up is required.
- Staff**
  - If you would like staff one of our Event Planners will be happy to speak with you about full service catering.
- Linens**
  - If you would like to rent linens, please speak with your event planner for colors and sizes. A \$30 linen delivery fee is added to Take Out orders that include linen.
- Philosophy**
  - Our green initiative is being aware of our community and environment. We use biodegradable platters and paper goods, cornstarch based flatware and paper cups. We proudly compost all of our kitchen waste with Organic Diversions and our solar panels help run our kitchen and building.
  - In addition, we are committed to sourcing from local farmers and artisans whenever possible.
- Have You Heard**
  - We are Feast Your Eyes Catering, and have been one of Philadelphia's premier full service caterers for many years. Our extensive off-premise catering experience means your private events (weddings, mitzvahs, birthdays, or plain ol' parties) benefit from our creative menu design, understanding of a party space's flow, and excellent logistical planning. If you have a big event on the horizon be sure to call us.
  - In 2009 we opened Front & Palmer, an event venue crafted from an early 20th century barrel factory, named by Brides Magazine as one of America's Top 45 Wedding Venues. We can accommodate up to 250 guests for dinner and dancing, and 350 for cocktails only. Front & Palmer features art furniture and custom chandeliers, and is perfect not only for weddings and mitzvahs but for corporate and non-profit events as well. Looking for a place to celebrate or host your clients? Entertain them in our place in the South Kensington Arts District, right next to Fishtown.
  - In 2017 we opened FAME, a modern event space created on the top floor of former textile factory in the North Kensington Art District. There is a main loft space with 15' ceilings, adjacent cocktail & lounge area, an outdoor patio, wood-like floors, and modern lighting. We comfortably host up to 500 guests for a seated dinner and dancing, and cocktail receptions.
  - Prices subject to change without notice.



feast  
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CATERING

215.634.3002  
feastyoureyescatering.com  
frontandpalmer.com  
famephilly.com