



feast  
your eyes  
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CATERING



## Take Out Menu

breakfast • lunch • cocktails • dinner

Beautiful, healthy food should be available for take out as well as for full service catering. Our foods are made fresh, per your order. We request 48 hours notice, though we make every effort to accommodate last minute requests.

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

We're pleased to consider special orders.

215.634.3002

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

# BREAKFAST

Executive Breakfast	Petit pastries including: breakfast breads, raspberry crown danish, cinnamon swirl danish, maple pecan plait, multi-grain croissants (35 pieces, feeds 14-18). \$74
Assorted Bagel Tray	Order by the dozen. Includes cream cheese and light cream cheese. \$39
Top Your Bagel Platter	Sliced tomatoes, cucumbers and Swiss cheese (feeds 10-12). \$19.75
Smoked Salmon Tray	Garnished with capers, red onion slices, lemons and kalamata olives. \$95
Russian Black Bread	Includes butter. Pairs well with the Smoked Salmon Tray. \$16.5
Smoked Fish Platter	Nova, BBQ Salmon, Sable, Whitefish Salad, Jumbo Whitefish, Creamed Herring, cream cheese, tomatoes, onions, cucumbers, Kalamata olives, Swiss cheese, bagels, pumpernickel. Feeds 10-15. \$225
Deep Dish Quiche	Gruyere and Shallots; Classic Lorraine; Mushroom, Broccoli & Cheddar; Spinach & Goat Cheese. \$42
Individual Quiches	Order per dozen, per kind. \$48/dozen
Frittata	Veggie: broccoli, mushroom, tomato, cheddar; or Ham and Gruyere. \$38
Tortilla Espagnole	Spanish Style, savory egg, potatoes & onions. \$36
Deviled Eggs	24 halves. A classic for breakfast or cocktails. \$36
Yogurt Bar	Handmade Granola, Fresh Strawberries, Honey and Greek yogurt. Feeds 10-12. \$38
Challah French Toast	Delivered in a half pan with maple syrup on the side, feeds 8-10. \$42
Savory Bread Pudding	Forest mushrooms, gruyere, red peppers, shaved asiago, feeds 8-10. \$42
Sliced Fruit Platter	Strawberries, Melons, Pineapple, Grapes, Kiwi, Mango & Oranges. \$85
Fruit Kebab Tray	Pineapples, Melons & Strawberries w/ Honey-Orange Yogurt Sauce (20 kebabs). \$59
Fresh Squeezed OJ	One gallon - 16 to 20 portions with biodegradable cups. \$32
Old City Coffee and Tazo Tea Service	A disposable urn of 60 cups (6 oz. each) of regular coffee, decaf coffee or hot water for tea. Thermal urns available upon request. \$65 per urn. Includes cream and various sweeteners.
Almond Milk	A nice alternative to cream. \$9.75

Prices subject to change without notice.



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# SANDWICHES

Minimum 10, including 6 of any one selection.  
Add \$3.50 to the basic price to make a BOXED LUNCH which includes Potatoes Dijonaise OR Potato Chips AND a Brownie OR Seasonal Fruit.

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

## FULL SIZE SANDWICHES

Roast Beef	Roast beef, sautéed mushrooms and scallions, aged cheddar, horseradish Chantilly. \$10.75
FYE Italian	Prosciutto, ham, sopressata, sweet peppers, asiago, romaine leaves, olive spread. \$9
Chargrilled Chicken	Chicken, Boursin cheese, avocado, Dijon mustard, arugula, barrel-aged vinegar. \$8.75
Chicken Caesar	Grilled chicken, romaine, caesar dressing, shaved Locatelli in a spinach wrap. \$8.75
Chicken Salad	Lemon-tarragon mayo and lettuce. \$8.75
Turkey	Cranberry aioli, chopped romaine, shaved cucumbers, Dijon mustard. \$8.75
Smoked Turkey	Turkey, brie, fresh spinach and cranberry mayo on a spinach wrap. \$7.5
Cherrywood-smoked BBQ Salmon	Salmon, Boursin cheese and shaved cucumbers. \$10
Tuna Niçoise	Albacore tuna, extra virgin olive oil, romaine leaves, parmesan dressing. \$9.25
Eggplant Caponata	Eggplant Caponata, goat cheese and arugula. \$7.5
Broccoli Rabe	Sautéed broccoli rabe, Asiago & roasted peppers on baguette. \$7.5
Caprese	Fresh mozzarella, tomato, basil pesto, arugula (+\$2 w/ prosciutto). \$9
Vegetarian Banh Mi	Tofu, pickled daikon and carrots, mayo, cilantro on a baguette. \$7.5
Vegan Banh Mi	Tofu, walnut paté, pickled daikon and carrots, cilantro. <b>Vegan.</b> \$7.5
Grilled Seitan	Sliced avocado, lettuce, tomato, grilled seitan. <b>Vegan.</b> \$9.5
Roasted Carrot Pastrami	Roasted carrot pastrami, smoked tofu, grainy Dijon, spinach. <b>Vegan.</b> \$9.5
The Veggie	Grilled seasonal vegetables, sun-dried tomato pesto, chicory endive, balsamic vinegar, white bean hummus. <b>Vegan.</b> \$8.75

## 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:** Imported Swiss Cheese, Dill-Havarti Cheese, Fresh Marbled Rye Bread, Miniature Rolls, Olives, Pickles, Pepperoncini, Roasted Peppers, Lettuce, Tomatoes, Mustard & Mayo.

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# SALADS AND SIDES

Small feeds 10-14 people

Large feeds 18-22 people

Orchard	Granny smith apples, walnuts, sundried cranberries and cider vinaigrette. Sm \$36, Lg \$68
Strawberry Gorgonzola	Arugula, fennel, honey-crusteds walnuts, strawberries, gorgonzola, champagne tarragon vinaigrette. Sm \$42, Lg \$78
Mixed Lettuces	Seasonal vegetables and balsamic vinaigrette. Sm \$35, Lg \$60
Field Greens	Roasted beets, chevre, citrus vinaigrette. Sm \$35, Lg \$60
Caesar	Locatelli, sourdough croutons, anchovies on the side. Sm \$35, Lg \$65
Greek	Tomato, cucumber, peppers, Kalamata olives, feta, lemon, evoo. Sm \$42, Lg \$75
Kale	Apples, shaved Manchego, sunflower seeds, pomegranate vinaigrette. Sm \$40, Lg \$70
Cole Slaw	Aunt Ro's traditional hand-cut cole slaw. Sm \$26, Lg \$51
Lime Cilantro Slaw	With crushed peanuts. Sm \$26, Lg \$51
Grilled Vegetables	Eggplant, squash, peppers, portobellas, yams, zucchini, red onion, fresh herbs. Sm \$40, Lg \$75
Corn & Black Bean	Roasted corn, black beans, red peppers. Sm \$40, Lg \$75
Tuscan Pasta	Chickpeas, olives, tomatoes, ricotta salata, evoo. Sm \$40, Lg \$75
Mediterranean Pasta	Eggplant, mushrooms, zucchini, chickpeas, tomatoes, red peppers, evoo. Sm \$35, Lg \$60
Thai Noodle	Sesame dressed, red and yellow peppers, mushrooms, water chestnuts. Sm \$40, Lg \$75
Multigrain	Red rice, amaranth, split peas, whole grain brown rice, carrots, sunflower seeds, arugula, lemon, evoo. Sm \$60, Lg \$100
Saffron Couscous	Almonds, carrots, celery & currants. Sm \$45, Lg \$85
Sweet Potato	Celery, tomatoes. Sm \$30, Lg \$58
Roasted Potatoes Vinaigrette	Roasted red bliss potatoes, celery, scallions, parsley, sea salt, vinaigrette. Sm \$25, Lg \$40
Potatoes Vinaigrette	Boiled red bliss potatoes, celery, parsley, scallions, vinaigrette. Sm \$25, Lg \$40
Dijon Potato	Our classic potato salad with mayo, sour cream, fresh dill and Dijon mustard. Sm \$25, Lg \$40
Hand Fried Potato Crisps	Sprinkled with truffle sea salt. One size feeds 20-25. \$38
Artisan Rolls and Butter	Order by the dozen, comes with butter. \$18

Prices subject to change without notice.



# BUFFET TRAYS

Each tray feeds 12-14 people.

Grilled Chicken	Honey-soy dressed vegetables & sesame noodles. \$125
Chicken Caesar	Romaine lettuce, grated Locatelli, and anchovies on the side. (*add \$2 for salmon). \$115
Panko-Crusted Chicken	With tomato relish, (pairs well with a salad). \$75
Southwest Chicken Salad	Black beans, roasted corn, rice, red peppers, avocado, tomatoes, green goddess dressing, mixed greens, corn tortilla strips. \$125
Grilled Turkey Breast	Achiote-glazed turkey, onion confit, mango salsa, roasted potatoes vinaigrette. \$145
Turkey Cobb Platter	Carved turkey breast with bacon, tomato, black olives & gorgonzola served over mixed greens with citrus vinaigrette (*add \$2 for shrimp). \$175
Grilled London Broil	Roasted potatoes vinaigrette and mixed lettuces. \$135
Mezze Platter	Smoked paprika hummus, roasted eggplant-walnut spread, stuffed grape leaves, feta cheese, olives and pita. \$110
Sesame Crusted Tuna	Avocado, oranges, mixed greens, carrots, ginger dressing. \$185
Cherrywood-Smoked BBQ Salmon	Smoked in-house, with our cucumber-labne yogurt salad. \$128
Sole Agro Dolce	Raisins, port & balsamic drizzle. \$130
Niçoise Salad	Roasted potatoes, string beans, peppers, Niçoise olives, mesclun lettuces, lemon dill dressing. Salmon \$185 Ahi Tuna \$210
Tuscan Pasta	Chickpeas, olives, tomatoes, ricotta salata, evoo Grilled Vegetables \$100 Grilled Chicken \$145 Grilled Steak \$155 Grilled Shrimp \$165

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# BOXED MEALS

Minimum 12, including 6 of any one selection  
BOXED MEAL includes the Entrée, Roll & Butter and Brownie or Seasonal Fruit.

Grilled Chicken	Honey-soy dressed vegetables & sesame noodles. \$14
Chicken Caesar	Romaine lettuce, grated Locatelli, and anchovies on the side (*add \$2 for salmon). \$13
Panko-Crusted Chicken	With tomato relish, greens and seasonal vegetables. \$14
Southwest Chicken Salad	Black beans, roasted corn, rice, red peppers, avocado, tomatoes, green goddess dressing, mixed greens, corn tortilla strips. \$14
Grilled Turkey Breast	Achiote-glazed turkey, onion confit, mango salsa, roasted potatoes vinaigrette. \$15.5
Turkey Cobb Platter	Carved turkey breast with bacon, tomato, black olives & gorgonzola served over mixed greens with citrus vinaigrette (*add \$2 for shrimp). \$15.75
Grilled London Broil	Roasted potatoes vinaigrette and mixed lettuces. \$14.75
Mezze Platter	Smoked paprika hummus, roasted eggplant-walnut spread, stuffed grape leaves, feta cheese, olives and pita. \$12.75
Kale Salad	Apples, blueberries, toasted quinoa, sunflower seeds, shaved Manchego, vinaigrette. \$12.75
Sesame Crusted Tuna	Avocado, oranges, mixed greens, carrots, ginger dressing. \$16.5
Sole Agro Dolce	Raisins, port & balsamic drizzle; greens and seasonal vegetables. \$14.5
Cherrywood-Smoked BBQ Salmon	Smoked in-house and comes with our cucumber-labne yogurt salad. \$16
Niçoise Salad	Roasted potatoes, string beans, peppers, Niçoise olives, mesclun lettuces, lemon dill dressing. Salmon \$18.5 Ahi Tuna \$21
Tuscan Pasta	Chickpeas, olives, tomatoes, ricotta salata, evoo. Grilled Vegetables \$11.75 Grilled Chicken \$14.5 Grilled Steak \$16.5 Grilled Shrimp \$17.25

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# HORS D'OEUVRE

each platter feeds 18-25

Provençal Grill	Chicken dijonnaise; eggplant, chevre & sundried tomato rollups; bbq salmon en croûte \$135
Antipasto Misto	Prosciutto, soppressata, caprese skewers w/ 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	Assorted croutes w/ tomato-basil, eggplant caponata, white bean tapenade. \$49.5
Mezze Platter	Smoked paprika hummus, roasted eggplant-walnut spread, cucumber-labne, Moroccan carrots, Kalamata olives, stuffed grape leaves, marinated halloumi cheese, pita. \$135
Local & Specialty Cheeses	Fresh fruit, honey, nuts, crackers. \$175
Spanish Tapas Platter	Manchego and drunken goat cheeses, grilled chorizo banderillas, serrano ham, spinach and potato tortilla canapes, artichoke mousse and flat bread. \$175
Zen Garden	Tofu marinated in ponzu sauce, spinach bundles w/ sesame seeds, & edamame hummus w/ rice crackers, garnished w/ carrot flowers. Vegan. \$95
Pan Asian Platter	Steak satay, sesame chicken & lime cilantro shrimp w/ curry dipping sauce. \$145
Indochine Platter	Lemongrass beef summer rolls, Thai chicken brochettes, cucumber relish, pan fried vegetable dumplings, black vinegar. \$150
Open-faced Canapes	Smoked turkey & brie; ham cheddar & apples; scotch salmon w/ capers; chevre w/sundried cherry compote (40 canapes). \$98.75
Cocktail Sandwiches	London Broil w/ horseradish cream; Grilled Chicken, w/ boursin, avocado & arugula; & Eggplant Caponata w/ chevre & fresh spinach (54 sandwiches) \$135
Mosaic Brie	Topped with honey fennel crusted walnuts, sun-dried apricots, cherries & cranberries. Includes sliced baguette. Served room temperature. \$58.75
Baked Brie en Croûte	Cranberries and caramelized apples; and sliced baguette. Requires heating. \$65
Deviled Eggs	24 Halves. A classic for breakfast or cocktails. Can also be truffled upon request. \$36.
Guacamole and Salsa	Includes tortilla chips. \$45
Crudite & Assorted Dips	Carrots, celery, grape tomatoes, red & golden peppers, cucumbers, broccoli, cauliflower. \$88

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# ENTREES

each item feeds 10-14

## POULTRY, BEEF, FISH

### Chicken Marbella \$68

(boneless) prunes, olives, capers, thyme in wine sauce

### Roast Chicken with Preserved Lemons and Olives \$50

### Chicken Sienna \$75

(boneless) with sundried tomatoes and exotic mushrooms

### Parmesan Panko Crusted Chicken \$78

(boneless) with tomato relish

### Grilled Breast of Turkey \$95

onion confiture and mango salsa

### Tenderloin of Beef \$195

grilled mushrooms, onion crisps, and a choice of horseradish or cabernet demi glaze

### Meatloaf with gravy \$62.5

### Braised Beef Brisket \$90

dried fruits and gravy

### Cherrywood-smoked BBQ Salmon \$128

cucumber-labne sauce

## PASTA AND VEGETARIAN

### Tortellini with Vodka Blush Sauce and Leeks \$70

### Cavatelli with Porcini Pomodoro Sauce \$70

### Classic Lasagna with a layer of Spinach and Mushrooms \$65

### Eggplant Artichoke Terrine (12-16 portions) \$38

braised spinach and roasted red peppers

### Eggplant Parmesan \$49

### Yukon Gold Mashed Potatoes \$45

### Potato Au Gratin \$70

### Truffle-scented Macaroni and Cheese \$49

### Steamed Couscous \$32.5

### Basmati Rice Pilaf \$50

## VEGAN

### Grilled Vegetable Terrine \$80

roasted red peppers • spinach • zucchini • eggplant • butternut squash •  
fire roasted tomatoes • crispy polenta sticks • tomato-basil coulis. *Gluten-free.*

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# MISS AMELIA'S BBQ

we smoke our meat and fish with cherrywood chips

## POULTRY, BEEF, PORK, FISH

Miss Amelia's BBQ Chicken (4 halves) \$26.5

Pulled BBQ Chicken \$65

Southern Fried Chicken \$48.5

Texas Style Brisket (12-16 portions) \$63.5

Miss Amelia's Pulled Pork \$56

BBQ Pork Spare Ribs (1 rack) 25

Cherrywood-smoked BBQ Salmon \$128  
cucumber-labne sauce

## SIDE DISHES

Slow Pit BBQ Vegetarian Baked Beans \$24

Aunt Ro's Traditional Handcut Cole Slaw. Sm \$26, Lg \$51

Lime Cilantro Slaw. Sm \$25, Lg \$50  
with crushed peanuts

String Bean Salad. Sm \$32, Lg \$55  
with red bell peppers and tossed with our balsamic vinaigrette

Cucumber and Dill Salad. Sm \$30, Lg \$52

Truffle-scented Macaroni and Cheese \$49

Sweet Potato Salad. Sm \$30, Lg \$58  
sweet potatoes, tomatoes, vinaigrette

Dijon Potato Salad. Sm \$25, Lg \$40  
our classic potato salad with mayo, sour cream, fresh dill and Dijon mustard

## ADD-ONS

Soft Twist Rolls (perfect for BBQ sandwiches) \$11.75 per dozen

Handmade Cornbread (20 pieces). \$24

Miss Amelia's BBQ Sauce \$6.75/ pint

Handmade Guacamole and Salsa with Tortilla Chips. \$45

## DESSERT

Seasonal Fruit Crisp. \$38.5

Chocolate Bourbon Cake with ganache. \$24.5

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# DESSERTS

## DESSERT TRAYS

### **Mini Sweets (approx. 50 pcs.) \$74**

brownies, blondies, lemon gems, cheesecake bars, salted caramel brownies

### **Deluxe Sweets (approx. 50 pcs.) \$95**

miniature pie bites (seasonal fruit filling), bite-sized cheesecakes, chocolate caramel tarts, raspberry/strawberry tartlets, miniature opera cakes

### **Handmade Cookies (approx. 60 pcs.) \$72**

chocolate chip, oatmeal raisin/cranberry, lemon melt-aways, double chocolate, Parisian macarons, chocolate dipped macarons

### **Cheesecake Bites (1 dozen) \$25**

topped with berries or salted caramel

### **Salted Caramel Tartlets (1 dozen) \$28**

chocolate ganache and fleur de sel

### **Parisian Macarons (1 dozen) \$22.75**

gluten free

### **Ghirardelli Squares (2 dozen) \$21.75**

## FRESH FRUIT

### **Fruit Kebabs (20 kebabs) \$59**

pineapples, melons and strawberries with honey-orange yogurt sauce.

### **Sliced Fruit Platter (feeds about 20) \$85**

strawberries, melons, pineapple, grapes, kiwi, mango and oranges.

## CAKES AND CUPCAKES

### **Butterscotch, Peanut Butter, Vanilla, Red Velvet, Chocolate, Coconut, or Carrot Cake**

half sheet cake \$98 / 30-40 portions

full sheet cake \$165 / 60-70 portions

regular size cupcakes \$39 / dozen, minimum 3 dozen

bite size cupcakes \$20 / dozen, minimum 3 dozen

**Ask about special orders!**

## FULL SIZE DESSERTS

**Seasonal Fruit Crisp \$38.5**

**Chocolate Bourbon Cake \$24.5**

**Chocolate Flourless Cake \$18.5**

**Seasonal Cheesecake \$42**

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# BEVERAGES

## INDIVIDUAL DRINKS

**Canned Sodas - Coke, Diet Coke, Sprite, etc. \$1.75**

**Boxed Water is Better \$1.75**

**16 oz. Juices orange, apple, cranberry, Honest Iced Tea \$2.5**

**Gourmet Sodas, Sparkling Waters \$2.5**

## LARGE DISPENSERS

**Old City Coffee and Tazo Tea Service** A disposable urn of 60 cups (6 oz. each) of regular coffee, decaf coffee or hot water for tea. Thermal urns available upon request.

**Fresh Squeezed OJ (gallon, 16- 20 portions, with pitcher and glasses) \$32**

**Brewed Iced Tea with lemons (unsweetened) \$38**

**Handmade Strawberry Lemonade \$59.75**

**Classic Handmade Lemonade \$49.75**

**Spa Water \$42** Strawberry-Basil, or Lemon-Orange-Mint. Comes in a 3 gallon dispenser and requires a pick-up.

## ICE

**20 lb. of Ice with serving bowl & scoop \$12**

**20 lb bag of ice \$10**

**8 lb. Bag of Ice with serving bowl and scoop \$7**

**8 lb. Bag of Ice \$4**

**Prices are subject to change without notice.**

## DETAILS

### Delivery

Monday thru Saturday from 8-5. Center City orders carry a \$38.00 delivery charge. University City deliveries are \$45.00. Difficult deliveries may require additional fees. 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 carries a 4% surcharge. Inquire about house accounts, terms are 30 days net.

### Buffet and Set Up

Our platters are sent beautifully garnished and ready to serve. If you would like, we can arrange for our staff to set-up your linens, tables and chairs and other service items. Post event clean-up is also available.

### Philosophy

Our green initiative is being aware of our community and environment. We use biodegradable platters and papergoods, cornstarch based flatware and 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.



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