

CATERING MENU

FEAST YOUR EYES



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HORS D'OEUVRES

Your salesperson will help guide you through choosing a cohesive menu for your event. All menus are fully customizable, and we can adjust your selections based on your specific tastes, preferences, or dietary accommodations to fit your vision.

VEGETARIAN / VEGAN

Mini Banh Mi (V)

smoked maitake mushroom

Edamame Dumpling (V)

mirin soy

Vegetable Spring Rolls (V, GF)

sweet chili dipping sauce

Mango Vietnamese Summer Rolls (V, GF)

Thai chili sauce

Falafel & Hummus (V)

pickled red cabbage, tzatziki

Silky Tomato Soup Espresso (VEG)

mini gruyere grilled cheese

Broccoli Rabe & Asiago Beignets (VEG)

smoked tomato coulis

Stuffed Mushroom (VEG, GF)

mozzarella, pesto, galanga foam

Corn & Poblano Pepper Quesadillas (VEG)

chipotle crema

Caprese Skewer (VEG, GF)

balsamic syrup

Watermelon & Feta Mousse (VEG, GF)

mint, pepita brittle

Grilled Halloumi (VEG)

sweet onion, relish

Caprese Arancini (VEG)

aged balsamic syrup

BEEF / POULTRY

Filet Enoki Roll (GF)

boursin, red pepper

Charred Sirloin (GF)

chimichurri

Housemade Franks in Puff Pastry

Dijon mustard

Korean Beef Taco (GF)

kimchi

Cheesesteak Spring Roll

ginger ketchup

Seared Beef Carpaccio (GF)

orange gremolata, handmade croute

Petite Sirloin Slider

brie, bing cherry gastrique, petite roll

Barolo Beef Short Rib (GF)

risotto cake

Lamb Kofta (GF)

Tzatziki

Baby Lamb Chops (GF)

rosemary glaze

Peking Duck Bun

scallion, hoisin

Ginger Chicken Bun

scallion, hoisin

Al Pastor Taco (GF)

pernil, pineapple salsa

Chicken & Waffles

pimento cheese, maple drizzle

Hot & Sour Chicken (GF)

salted mango

Chicken Lemongrass Dumpling

chili oil

Sesame Chicken Skewers

sweet and spicy jalapeño jelly

FISH

Miso Glazed Cod (GF)

lotus crisp

Baja Fish Tacos (GF)

pickled red cabbage, lime crema

Creamy Lobster Mac & Cheese

porcelain spoon

Mini New England Lobster Roll

herb mayo

Spicy Tuna Poke Bowl (GF)

brown rice, sriracha aioli, avocado, cucumbers, chili and garlic oil, ponzu

Jumbo Lump Crab Cake

lemon caper aioli

Lime Grilled Shrimp (GF)

green goddess mousse

Stationary Options

Mediterranean Mezze / red pepper hummus, roasted eggplant, walnut spread, cucumber mint labne, stuffed grape leaves, marinated halloumi cheese, Moroccan carrots, kalamata olives, soft and toasted pita

Charcuterie Board / prosciutto, soppressata, spiced nuts, local cheese, jam, honey, sun-dried grapes, grainy Dijon mustard, artisan breads

Artisan Cheese Board / imported and local cheese, fresh fruit, roasted nuts, specialty crackers, artisan breads



DIM SUM

Dumpling Trio:

Lemongrass Chicken
Edamame & Vegetable (V)
Shrimp Shumai

accompanied by:
mirin soy, chili garlic oil,
ginger-scallion relish

Hot & Sour Boneless Chicken “Wings”
salted mango

Peking Duck Buns
scallions, hoisin

Thai Noodle Salad (V)
sesame noodles, silvered veggies,
crispy shallots

SLIDER BAR

Barolo Braised Beef Short Rib Slider
green and yellow onion straws,
horseradish cream, brioche slider roll

Jumbo Lump Crab Cake Slider
arugula, lemon caper tartar sauce,
brioche slider roll

Artichoke, Jackfruit, and Hearts of Palm Cake (V)
apple slaw, preserved lemon aioli,
sweet potato slider roll

Hand Cut Potato Chips (GF, V)
roasted onion dip

Petite Broken Wedge Salad (GF, VEG)
iceberg and Romaine lettuces,
jewel box tomatoes, applewood
smoked bacon, crumbled blue cheese,
Cara Cara orange vinaigrette, served in
individual containers

SUMMERTIME SNACKS

Petite Lobster Rolls
herb mayo, buttered split top roll

Grilled Beef Tenderloin Slider
thinly sliced beef, caramelized onions,
horseradish cream, arugula

Mexican Street Corn Salad (GF, VEG)
crema, cotija, chiles, lime, served in
individual containers

Hand Cut Potato Chips (GF, VEG)
roasted onion dip

SUSHI

Sushi Rolls (GF)

California Roll
Spicy Tuna
Salmon Avocado
Vegetable Roll (V)
Rainbow Roll

Watermelon Poke Bowl (GF, V)

ripe watermelon, cucumber, avocado,
scallions, ponzu, brown rice,
toasted sesame seeds, chiles, sriracha
aioli

Cauliflower Bulgogi (V)

roasted marinated cauliflower, kimchi,
bulgogi sauce

Bok Choy Bun (V)

steamed bok choy, exotic
mushrooms, hoisin, scallions

Thai Noodle Salad (V)

sesame noodles, sweet red peppers,
asparagus, silvered carrots, edamame,
crispy shallots

LATIN NIGHTS

Mini Ropa Viejo Taco (GF)

braised beef, guacamole, cilantro,
chipotle crema

-or-

Mini Al Pastor Taco (GF)

corn taco, pork carnitas, pineapple
salsa

Mini Fried Avocado Taco (GF, V)

creamy fried avocado, pickled red
onions, citrus chile crema

Mini Baja Fish Taco (GF)

pickled red onion, avocado queso
fresco, lime crema

Plantain/Sweet Potato Empanada (VEG)

sweet chili sauce

-or-

Sweet Chicken Chili Empanada (VEG)

sweet chili sauce

-with-

Chips & Dip (GF, V)

housemade guacamole, tomato salsa,
mango salsa

SOUTH PHILLY

Philadelphia Cheesesteaks

truffled cheese sauce, hot pepper,
fried onions, ketchup

Broccoli Rabe & Aged Provolone Sandwich (VEG)

sweet roasted red peppers, marinara,
Italian rolls

Crab Fries (VEG)

white cheese sauce

Philly Soft Pretzel Rivets (VEG)

love stout yards fondue

PASTABILITIES

Butternut Squash Tortelloni (VEG)

sage brown butter, roasted squash
and berry “jewels” toasted pumpkin
seeds

Imported Penne (VEG)

light vodka blush sauce, tomato filets,
leeks

-with-

Shaved Parmesan Cheese

Grilled Eggplant Rollatini (VEG)

ricotta, broccoli rabe, fresh herbs,
tomato basil fennel concasse

Caesar Salad (VEG)

crisp Romaine and radicchio, grape
tomatoes, handmade croutons,
classic Caesar dressing

CHAAT CART

The Base (VEG)

Papadums

The Flavors (GF)

fresh tomatoes, potatoes, cucumbers,
chickpeas, cilantro leaves, red onion,
sliced jalapeños

The Sauces (GF)

yogurt, chaat masala, tamarind date
chutney, mint and green chili chutney,
coconut chutney

The Crunch

Bhel Puri, Bhel Sev



SPRING / SUMMER FAVORITES

Strawberry Drunken Goat Cheese Salad (GF, VEG)

Tuscan kale & crisp Romaine lettuce, quinoa crunch, pickled & raw strawberries, Drunken Goat cheese, spiced pecans, peppered strawberry balsamic vinaigrette

Watermelon, Tomato and Feta Salad (GF, VEG)

heirloom tomatoes, ripe watermelon, fresh mint aged balsamic drizzle

Burrata and Heirloom Tomato Salad (VEG)

frisée, baby arugula, aged balsamic drizzle, extra virgin olive oil, basil oil, toasted croute (GF without croute)

Orange and Beet Salad (GF, VEG)

oranges, marinated beets, herbed chevre, arugula, spinach, Romaine, fig vinaigrette

Grilled Halloumi Salad (GF, V)

baby lettuces, grilled halloumi, candied orange peel orange confit, Dijon vinaigrette, toasted sunflower seeds

FALL / WINTER FAVORITES

Pear Ginger Salad (GF, V)

mixed baby lettuces, tatsoi, snow peas, cucumber, edamame, Asian pears, toasted sesame seeds, pear ginger vinaigrette

Autumn Harvest Salad (GF, V)

Romaine, Bibb, Radicchio, Honey Crisp apples, acorn squash, agrodolce, sun-dried cranberries, toasted pumpkin seeds, whole grain mustard vinaigrette

Orchard Salad (GF, V)

mixed lettuces, pumpkin seeds, granny smith apples, sun-dried cranberries, cider vinaigrette

Roasted Winter Veggie Salad (GF, V)

slivered kale and brussels sprouts, sweet potatoes, rainbow heirloom carrots, tart local apples, quinoa crunch, herb gremolata croute



F ENTRÉES

VEGAN / VEGETARIAN

Grilled and Roasted Vegetable Terrine (GF, V)

roasted red peppers, zucchini, eggplant, green beans, butternut squash, fire roasted tomatoes presented on a bed of wilted spinach, crispy polenta logs, tomato basil coulis, frizzled leeks

Silky Mascarpone Stone Ground Polenta (GF, VEG)

fava beans, peas, charred wild mushrooms vegetable bordelaise, pickled shallots

Fresh Gemelli (V)

blistered tomatoes, asparagus, yellow peppers Kalamata olives, artichoke hearts, lemon zest fresh herbs, extra virgin olive oil

Caramelized Cauliflower Steak (V)

potato puree, vegan bordelaise, charred carrots roasted artichokes, kale, pumpkin seeds, crispy enoki

Stuffed Butternut Squash (V)

kale, apple, aromatic vegetables, sage, cider oatmilk cream

Hand Made Ravioli (VEG)

freshly made pasta, soft local goat cheese, fresh ricotta, wilted spinach, basil, tomato basil fennel concasse, extra virgin olive oil, shaved parmesan

BEEF / POULTRY

Barolo Braised Beef Short Rib (GF)

rich red wine demiglace, green and yellow onion straws

Tournedos of Tenderloin (GF)

brandied mustard demiglace

Apricot Glazed Beef Brisket (GF)

slow roasted with sautéed mushrooms

Charred Sirloin Steak (GF)

fresh corn, tomato salsa

Brick Seared Chicken (GF)

pomegranate gastrique

Bistro Chicken

pan seared chicken breast, artichokes, olives, rosemary chicken jus

Pan Roasted Chicken Breast (GF)

- *Southern Style* - creole spice rub, tomato peach relish
- *Tuscan Style* - spinach, mozzarella, wild mushroom stuffing, tomato sauce, shaved parmesan

Crispy Asian Five Spice Duck Breast (GF)

lotus crisps, natural jus, gingered orange gastrique

FISH

Pan Seared Chatham Cod (GF)

Meyer lemon and leek fondue

Herb Grilled Barramundi (GF)

warm lemon olive raisin vinaigrette

Cherry Wood Smoked Salmon (GF)

maple mustard glaze, cucumber labneh

Miso Glazed Cod (GF)

wasabi drizzle, lotus crisps

Salmon Provencal (GF)

pan roasted salmon filet, tiny diced heirloom tomatoes, shallots, fresh herbs, chives, warm citrus vinaigrette

SIDES

All sides can be made Vegan



Crispy Fingerling Potatoes (GF, VEG)

rosemary, sea salt, extra virgin olive oil

Scalloped Potato Au Gratin (GF, VEG)

Heirloom Baby Rainbow Carrots (GF, VEG)

Red Bliss Hasselback Potatoes (GF, VEG)

Haricot Verts (GF, VEG)

lemon herb sauce

Whipped Yukon Gold Potatoes (GF, VEG)

Potatoes Dauphinoise (GF, VEG)

Potato Parsnip Puree (GF, VEG)

Roasted & Shaved Brussels Sprouts (GF, VEG)

Herb Risotto (GF, VEG)

Grilled Asparagus (GF, VEG)

Shaved Zucchini & Yellow Squash (GF, VEG)

Roasted Hen of the Woods (GF, VEG)

GF = Gluten-Free V = Vegan VEG = Vegetarian



DESSERT ADD-ONS

MINI DESSERTS

most items can be made Gluten-Free or Vegan upon request

Sugared Beignets

salted caramel pastry cream

Mini Carrot Cake Cupcakes

cream cheese frosting

Chocolate Salted Caramel Budino

whipped cream

Caramel Apple Cheesecake Bites

Fruit Cheesecake Bites

Miniature Crème Brûlée

Strawberry Shortcake

sugared scone

Caramel Cake

toasted milk caramel glaze,
caramel cremeux, toffee crunch

Mini Coconut Rum Cupcakes

coconut buttercream

Mason Jar Pies

Lemon
Banana
Key Lime
Very Berry Apple Cranberry
Oatmeal Cookie Crumble
Mississippi Mud Pie

Tartlets

Dark Chocolate
Salted Caramel
Lemon with Italian Meringue
Key Lime with Whipped Cream
Red and Blue Berry
Java
Vanilla
Yogurt & Rhubarb
Passionfruit Ganache
Spiced Chocolate

Salted Caramel Cheesecake Bites

graham cracker crust, feuilletine
crumble, fleur de sel

Cheesecake Lollipops

Parisian Macaroons

Assorted Cookies

Chocolate Chip
Oatmeal Raisin/Cranberry
Lemon Meltaways
Double Chocolate Pretzel Macarons
Chocolate Dipped Macaroons

MINI DESSERT STATION

\$9 per guest
with choice of 3 minis,
served stationary

WEDDING CAKE

✓ CAKE

Vanilla Genoise, Lemon Genoise, Rich Chocolate,
Hazelnut Sponge, Chocolate Chip, Classic Butter Pound,
Carrot Cake, Red Velvet, Coconut Cake

✓ FILLING

Strawberries & Cream, Raspberry Compote,
Lemon Curd, Mocha Swiss Buttercream,
Grand Marnier Buttercream, Vanilla Swiss Buttercream,
Gianduja Mousse, Oreo Cream, Classic Cream Cheese,
Toasted Coconut Marshmallow

✓ FROSTING

Dark Chocolate Frosting, White Chocolate Frosting,
Coconut Milk Meringue, Mocha Swiss Buttercream,
Grand Marnier Buttercream, Vanilla Swiss Buttercream,
Classic Cream Cheese, Toasted Coconut Marshmallow

Wedding Cake - \$10 per guest
your choice of cake, filling, frosting

Ceremonial Cutting Cake - \$295
serves 75 guests





SPECIALTY COCKTAILS

\$2 PER COCKTAIL, PER GUEST

Choose from the suggestions below,
or create a custom drink or two!



Spiked Strawberry Lemonade Fizz

strawberry vodka, lemonade, sparkling water,
garnished with fresh strawberries, sugared rim

Blackberry Mint Julep

bourbon, fresh mint, fresh blackberry

Cucumber Basil Smash

vodka, basil, cucumber, simple syrup, lemon juice,
crushed ice, tonic, cucumber strips and basil to
garnish with a sugar rim

Bourbon Bomber

bourbon, apple cider, honey, nutmeg, all spice,
ginger, lemon zest, angostura bitters,
rosemary sprig garnish

Blackberry Gin Fizz

gin, fresh muddled blackberries, sugar,
fresh squeezed lime juice, club soda, sweet basil,
lime wedge garnish

Apple Cranberry Moscow Mule

vodka, cranberry juice, sparkling apple juice,
ginger beer, fresh cranberries, lime wedge garnish

Ruby + Rosemary

vodka, ruby red grapefruit juice,
rosemary simple syrup, prosecco, rosemary garnish

Winter Berry Bellini

champagne, cranberry juice, ginger beer, lime wheel,
rosemary sprig

Cranberry Ginger Sparkler

vodka, cranberry juice, ginger beer, fresh cranberries,
lime, rosemary garnish



NOTE: If you have a BYO bar, we'll provide the
ingredients, you provide the alcohol.