

FEEDING FRENZY CATERING

FALL 2018

THIS FALL'S SANDWICHES

JOLEEN'S FANCY SANDWICH - Turkey with sun dried tomato basil mayo, smoked Gouda, baby arugula and tomato on an egg twist bun

FALL CHICKEN - Chicken salad with dried cranberry and candied walnuts on a sour dough bun with cran-russian dressing

VEGETARIANS DELIGHT - Roasted sweet potato with lemon infused herbs, pickled beet and onion, garlic aioli and Feta on a sundried tomato bun

BULGOGI BEEF - thinly sliced Korean style beef with Asian coleslaw on a sesame seed torpedo bun

Fall sandwiches are served with our autumn garden salad, potato chips and cookies for dessert 11.75

FALL WARMUP

BALSAMIC MARINATED CHICKEN

Chicken cutlets served with parmesan roasted potatoes our autumn garden salad, rolls, butter and our dessert bar 13.75

CHORIZO AND WHITE BEAN STEW

Served with crunchy French bread our autumn garden salad and our dessert bar 12.75
(sweet Italian sausage can be substituted for the chorizo)

BRAISED CHICKEN THIGHS

with squash and Kale served over fluffy rice and with our autumn garden salad and our dessert bar 13.75

VEGGIE LEMONY PASTA

Cavatapi with cauliflower, chickpeas, fresh lemon and arugula. Served with rolls and butter our autumn garden salad and our dessert bar 12.95

GLUTEN FREE BREADS AND DESSERTS AVAILABLE UPON REQUEST, HAVE A DIETARY RESTRICTION? JUST LET US KNOW.

Prices are per guest per order
15 guest minimum and **2 business days' notice** for this menu
All include paper products delivery and set-up
6% sales tax and 15% gratuity added to all orders

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