



FEEDING FRENZY CATERING HOLIDAY 2018

BREAKFAST COWBOY CASSEROLE

Scrambled eggs with spinach and sausage served with fresh fruit salad and bagels with cream cheese and juice. 9.95 per guest 11.75 with cowboy coffee

Appetizers Anyone? Tempt your taste buds!

WHITE BEAN & PROSCIUTTO

BRUSCHETTA

crunchy garlic toast topped with creamy white beans and savory prosciutto 4.95

CRANBERRY BRIE BITES

puff pastry bites stuffed with brie, cranberry and chopped pecan with a hint of rosemary 4.95

ANTIPASTO WREATH

with cubed cheddar, sliced prosciutto, fanned salami, blue cheese, goat cheese, roasted peppers, artichoke hearts, celery, carrot, crackers and toasted baguette 6.25

SEASONAL DINNER

CAPRESE BEEF

Tender strip roast stuffed with basil spinach pesto stuffing with sun-dried tomato
Served with garlic mashed potatoes gingered green beans our holiday side salad, artisan rolls, butter and mini cheesecakes for dessert 21.95

BORDELAISE PORK

Grilled Pork tenderloin wrapped in bacon topped with a bordelaise mushroom sauce. Served over a bed of basmati rice with veggies. Accompanied caramelized brussels sprouts with crisp pancetta and our seasonal garden salad. Chocolate Cream Pie for dessert 19.95

CLASSIC ROASTED CHICKEN

Chicken quarters roasted with potato, carrot, celery and onion served with parmesan brussels sprout salad and our dessert bar. 15.95

TAILGATING

Individual meaty honey chipotle glazed pork ribs served with mac and cheese, green salad, corn bread and cookies for dessert 13.50

Have something in mind that you do not see? Just ask.

All menu items include paper products, serving utensils, delivery, setup and cleanup
20 guests minimum and 2 business days' notice please. 15% gratuity and PA sales tax added to all orders

Feeding Frenzy Catering, 75 E. Uwchlan Ave, suite 128, Exton PA 610.524.4720

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