

FEEDING FRENZY CATERING

AUTUMN HARVEST 2025

Celebrating the rich, earthy flavors of fall.

FALL SANDWICH PLATTER

Each thoughtfully crafted sandwich brings together the flavors of autumn. The platter is perfect for gatherings, offering a vibrant medley of tastes and textures ideal for sharing on a cool afternoon.

Roast Turkey Breast with arugula, sliced brie, cranberry chutney on ciabatta

Tender Roast Beef with pickled onion, herbed cream cheese, spring mix on pumpernickel

Country Ham with spring mix, smoked gouda, roasted apple, Dijon on marble rye

Chicken salad with tart apple, bacon, mesclun greens on cinnamon raisin bread

Tuna salad with charbroiled lemon, kalamata olives, greens on a whole grain bun

Fall sandwich platters are served with butternut squash soup, cookies and chips 12.25

AUTUMN CHICKEN

Boneless chicken thighs baked with baby potatoes, brussels sprouts, shallots, and apples, finished with crumbled bacon. Accompanied by kale Caesar salad, rolls, butter, and pumpkin bars for dessert.

14.25

APPLE CIDER BRAISED PORK

Slow-cooked pork in spiced apple cider with rosemary, served alongside spinach and smoked Gouda mac and cheese, fall garden salad, rolls with butter, and pumpkin bars for dessert 14.25

SEARED SALMON WITH MAPLE GLAZE

Glazed salmon filet served with garlic mashed potatoes, fall garden salad, thick cut sourdough bread with butter, and pumpkin bars for dessert. 15.25

1 weeks notice and a 15 guest minimum for all items on this menu

All prices are per guest and include paper products, delivery, set up and clean up. Pa sales tax and a 18% service fee added to all orders.

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