

EVENT MENUS

FEAST IN A BASKET







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Who We Are

Feast In A Basket is an exceptional resource for every catering requirement. We are dedicated to providing the finest cuisine to support large and small events of all types, from corporate meetings to receptions to weddings. Well-respected in our industry, Feast In A Basket is known for its passion for providing the ideal catering solutions to meet clients needs. Simply put, we help customers impress their guests with exceptional food and courteous, professional staff.







Social Catering

Our social occasion menus offer an extensive selection for your birthday, anniversary and family gatherings.

Make your next event memorable with our social catering menus, designed to suit every occasion. From Entrée Salads, Sides, and Vegetarian options to Hors d'oeuvres, Platters, Trays, and interactive Stations, our selections are crafted to impress. We also offer thoughtful Repast and Memorial packages for gatherings that call for special remembrance.





Chicken

Chicken Parmigiana

BBQ Chicken Baked Chicken Bourbon Chicken

Bruschetta Chicken Champagne Chicken Chicken Chesapeake

Chicken Breast w/ Jack Daniels Glaze Chicken Dijonnaise Chicken Florentine

Rosemary Chicken Southern Fried Chicken



Chicken Piccata

Beef - Pork- Lamb

Asian Beef and Broccoli Braised Short Rib Flank Steak
Grilled Beef Tenderloin Lamb Chops Meatloaf

Pepper Steak Pork Tenderloin Rack of Lamb



Seafood

Crab Stuffed Shrimp Maple Bourbon Salmon Maryland Crab Cakes
Shrimp and Grits Shrimp Scampi Teriyaki Salmon



Pasta

Lasagna Linguine Pasta Alfredo Penne w/ Garden Vegetables Ravioli Seafood Alfredo



Vegetarian

Asian Stir-fry w/ Tofu Eggplant Parmigiana Portobello Pasta

Rice Bowl w/ Vegetables Spinach Stuffed Tomatoes Stuffed Portobello Mushrooms





Garlic Herb Chicken



Sides

Angel Hair Pasta w/ Herbs

Cauliflower Rice

Baked Macaroni and Cheese

Collard Greens w/ Smoked Turkey

Balsamic Roasted Carrots

Corn on the Cob w/ Confetti Butter

Roasted Asparagus w/ Lemon Zest

Roasted Butternut Squash

Roasted Cauliflower

Roasted Root Vegetables

Broccoli

Garlic Mashed Potatoes

Brussels Sprout w/ Bacon

Green Beans Almondine

Herb and Rice Stuffed Tomatoes

Herb Roasted Fingerling Potatoes

Spanish Rice

Sweet Potato Mash

Rosemary Roasted Potatoes

Southwestern Rice

Leah's Green Beans

Lobster Mac and Cheese

Orzo Pasta

Parmesan Herbed Noodles

Plum Rice

Rice Pilaf

Twice Baked Potatoes

Vegetable Medley

Yellow Rice



Salads

Asian Greens Salad

Bruschetta Pasta Salad

Classic Caesar

Garden

Marinated Cucumber and Tomato

Southwest Caesar

Traditional Spinach Salad

Baby Kale

Caprese Tomato

Cowboy Caviar

Greek Pasta Salad

Potato Salad

Strawberry Spinach Salad

Vegetable Salad

Baby Spinach

Chopped Salad

Fresh Fruit and Berries

Hearts of Romaine

Red Bliss Potato Salad

Traditional Mixed Green



Entrée Salads

Caesar Salad (chicken, beef, shrimp)

Grilled Flank Steak Salad

Moroccan Salmon Salad

Tex-Mex Salad (beef or chicken)

Caribbean Chicken Cobb Salad

Chopped Asian Salad

Roasted Vegetable Salad

Greek Salmon Salad

Cobb Salad

Taco Salad



Page 6 - Entrees





Our classic and handcrafted sandwiches are layered with bold flavors, fresh ingredients, and just the right textures—deliciously irresistible in every bite.





SANDWICHES



SANDWICH CONSTRUCTION KIT \$21.95

Assorted deli meats to include: turkey, roast beef, Black Forest ham, chunky chicken salad or tuna Swiss, cheddar and provolone cheeses

Freshly baked breads and rolls

Potato salad, creamy coleslaw and three-bean salad

Compliment platter- sliced red onion, lettuce, tomatoes, pickles

Spreads to include-mayonnaise and honey mustard

Potato Chips

Assortment of beverages



SANDWICH ASSORTMENT (CHOICE OF THREE)

\$18.95

Grilled chicken, turkey and Swiss, vegetarian, turkey club wrap, Hail Caesar wrap, ham and Swiss, tuna salad, chunky chicken salad, roast beef and cheddar, BBQ chicken wrap, Italian hoagie

Feast veggie wrap

Potato Chips

Choice of two salads: Fruit, Southwestern Cole Slaw, cucumber tomato and feta, pasta, garden or Caesar Assorted homemade cookies







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SANDWICHES: Boxed/Bagged



All sandwiches below are available as boxed lunches or bagged. Minimum of 10 per selection

SANDWICHES

Feast Chicken salad

Filled croissant (tuna, chicken or shrimp salad)

Grilled chicken

Honey ham

Hummus and fresh vegetables

Italian Sub

Pita with grilled vegetable

Roast beef and cheddar

Roasted turkey and cheese

Tuna salad



WRAPS

Caesar chicken wrap

Fajita wrap

Roasted vegetable

Southwestern chicken

BBQ Chicken

Turkey Club





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SPECIALTY SANDWICHES



SPECIALTY SANDWICHES

Italian Cold Cut

Turkey Breast, salami, ham, capocollo, provolone, lettuce, tomatoes, red onion and Italian dressing

Roast Beef

Roast beef, ham and turkey with Swiss cheese, with lettuce, tomato, in a flour tortilla

Grilled Pesto Chicken

Grilled chicken breast, pesto, tomatoes, baby spinach, herb aioli

Chicken Salad

Feast chicken salad, lettuce, tomato on brioche bread

Curry Chicken Salad

Curry chicken salad, leaf lettuce on ciabatta bread





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SPECIALTY SANDWICHES



SPECIALTY SANDWICHES

Turkey Club Wrap

Roasted turkey, Swiss cheese, lettuce, tomato, mayonnaise on baguette

The Vegetarian

Zucchini, squash, red peppers, mushrooms, onions, tomato, lettuce in pita pocket

Vegetable Wrap

Zucchini, squash, red peppers, onions, tomato, lettuce, in tortilla wrap

BLT Wrap

Bacon, lettuce, tomato, avocado and mayonnaise in a flour tortilla





SOULFULLY PLANT-BASED, **DELICIOUSLY SATISFYING**

Savor the vibrant, wholesome flavors of our vegan and vegetarian menu—crafted with fresh and seasonal ingredients. Whether you're plant-based or simply plant-curious, every bite is a celebration of mindful, feel-good eating.





VEGETARIAN



APPETIZERS

Brie and Pear Tarts

Spinach Dip

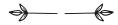
Caprese Skewers

Cowboy Caviar w/ Chips

Rice and Vegetable Stuffed Mushrooms

Vegetable Tarts

Vietnamese Summer Rolls



SOUPS

Black Bean Hominy and Kale Stew

Black Bean Soup

Corn Chowder w/ New Potatoes

Cream of Mushroom Soup

Creamy Broccoli Cheese

Summer Minestrone





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VEGETARIAN



SALADS

Balsamic, Beet and Berry Salad

Cherry Tomato and Asparagus Salad

Mixed Tomato Salad w/ Basil Oil

Roasted Asparagus and Tomato Salad w/ Goat Cheese

Roasted Potato Salad w/ Creamy Dijon Vinaigrette

Summer Veggie Salad

Tequila Slaw w/ Lime and Cilantro



SANDWICHES

Grilled Portobello

Lemony Zucchini Pitas

Mexican Style Grilled Vegetable

Mozzarella Caprese Sandwich

Roasted Vegetable Wraps





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VEGETARIAN



ENTREES

Florentine Frittata

Grilled Vegetable Lasagna

Spaghetti w/ Garlic Parsley and Bread Crumbs

Spicy Lemongrass Tofu

Spinach Stuffed Tomatoes

Spring Vegetable Pasta

Ultimate Mac 'n' Cheese

Vegetarian Benedicts



SIDES

Garlic Mashed Potatoes

Leah's Green Beans

Rice Pilaf

Roasted Beans w/ Herb Butter

Roasted Curry Cauliflower

Roasted Winter Vegetables

Stir-fry Vegetables



Skewers

Antipasto Skewers

Caprese Skewers

Charcuterie Skewers

Chicken Satay

Fruit and Cheese Skewers

Grilled Vegetable Skewers

Hawaiian Steak Skewers

Jerk Chicken Skewers

Mediterranean Skewers

Mini Fruit Skewers

"Mojito" Fruit Skewers

Moroccan Salmon Skewers

Poultry

Chicken Cilantro Dumpling

Chicken Parmesan Sliders

Chicken Samosa

Chicken Satay w/ Peanut Sauce

Curry Chicken Salad in Pastry Cup

Ierk Chicken

Mini Chicken and Waffles

Orange Chicken

Rosemary Chicken

Sesame Chicken

Seafood

Bloody Mary Shrimp Shooter

Boom Boom Shrimp

Crab Dip

Coconut Shrimp

Cucumber Cups w/ Crab Salad

Firecracker Shrimp

Mini Crab Balls

Phyllo cups w/ Crab salad

Salmon and Cucumber Bites

Shrimp and Andouille Lollipops

Shrimp and Grits

Teriyaki Salmon Bites

Crostini

Beef Tenderloin w/ Horseradish Creme

Brie w/ Bacon Jam

Cilantro Shrimp

Honey Roasted Grape Tomato Crostini

Olive medley Crostini

Tenderloin Crostini w/ Crispy Onions



Meat

Asian Pot Stickers

Beef Kabobs w/ Chimichurri

Braised Beef w/ Mashed Potatoes

Candied Bacon Lollipops

Feast Meatballs

Lamb Lollipops

Lamb Skewers w/ Mint Chutney

Mini Sirloin Burger Sliders

Mini Steak Tacos

Pulled Pork w/ Cole Slaw Sliders

Taco Cups

Asian Spoons

Cajun Shrimp w/ Sweet Potato Puree Macaroni topped w/ BBQ Chicken Tenderloin of Beef w/ Horseradish Mashed Potatoes

Garden

Caramelized Onion and Brie Tartlets

Guacamole

Greek Feta Phyllo Cups

Mini Mac and Cheese Bites

Mini Quiche

Ratatouille Tartlet

Spanakopita

Spinach and Artichoke Dip

Spring Rolls

Strawberry Salsa

Stuffed Mini Peppers

Stuffed Mushrooms

Take Out Noodles

Vegetable Samosa

Vegetarian Antipasto

Vegetarian Pizza

Watermelon Cups

Soup Shooter

Cream of Crab Cream of Tomato Gazpacho Lobster Bisque







PLATTERS & TRAYS



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Salami, ham, smoked turkey, provolone cheese, roasted red peppers, olives, marinated mushrooms and crostini

TENDERLOIN DISPLAY

Oven roasted tenderloin sliced and served with horseradish creme, mustard, caramelized onions and mini rolls

SMOKED SALMON DISPLAY

Black bread, stone-grained mustard, capers, chopped onion and lemon wedges

CHIPS AND DIP DISPLAY

Fresh made chips served with guacamole and salsa

MINI CROISSANT SANDWICHES

Ham and Brie. Roast beef w/ caramelized onions and horseradish. cucumber and boursin Turkey with cranberry relish

\$5.50/pp

\$250.00

\$18.95/PP

\$4.25/PP

3 dozen

(\$90)

\$35

Creamy spinach dip served with vegetables and pita triangle

DIP SAMPLER

SPINACH DIP

\$50 (Small)

Tomato bruschetta, hummus and spinach dip served with crostini and pita triangles

SEASONAL FRUIT

\$4.95/pp

Seasonal selection of fruits and berries

FRUIT AND CHEESE

\$5.75/pp

Domestic and imported cheese with sliced seasonal fresh fruit

HUMMUS AND PITA CHIPS

\$3.95/pp

Served with pita triangles

FARMER'S BASKET

\$4.24/pp

Array of garden vegetables served with creamy dip

JUMBO SHRIMP PLATTER

50 pc

\$2.25 each

minimum

CHARCUTERIE PLATTER

Selection of meats, cheeses, dried and fresh fruits, spreads, olives, flatbreads and crackers





Want more? You may choose to add or substitute one of the sides in your BBQ Package. If you choose to add a side there is an additional 1.50 charge per person.





BBQ/PICNICS



BBQ PACKAGE 1

\$24.95

St. Louis Ribs-marinated and cooked over the grill

Pulled Pork Sandwich-Slow cooked pork w/ our signature sauce served on a roll

Corn on the cob- country corn wrapped in foil w/ butter then grilled

Cole Slaw-red and green cabbage tossed in a tangy mayo

Texas Beans-tender beans, onions, garlic and ham slow simmered

Bread Assortment- petite dinner rolls

Ice tea and Lemonade

Sliced Watermelon and Berries

BBQ PACKAGE 2

\$27.95

St. Louis Ribs-marinated and cooked over the grill

Hot dogs-served on roll w/ condiment selection

Hamburgers-served on roll w/ condiment selection

Potato salad-potato, egg, celery and onion

Corn on the cob- country corn wrapped in foil w/ butter then grilled

Cole Slaw-red and green cabbage tossed in a tangy mayo

Peach Cobbler-tender peaches topped w/ flaky crust

Ice tea and Lemonade

Sliced Watermelon





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BBQ/PICNICS



BBQ PACKAGE 3

\$25.95

Mixed Ribs-assortment of beef ribs and pork ribs rubbed w/ our special spices

BBQ Chicks-chicken in our special bbq sauce

Macaroni and Cheese-cooked from an age old family recipe

Collard Greens- cooked fresh and a customer favorite

Bread Assortment- dinner and potato rolls served w/ sweet butter

Ice tea and Lemonade

Sweet potato pie-this recipe is incredible

Sliced Watermelon

BBQ PACKAGE 4

\$22.95

Hamburger-Served on roll w/ condiment selection

Hot Dog-served on roll w/ condiment selection

BBQ Chicks-chicken in our special bbg sauce

Potato salad-potato, egg, celery and onion

Cole Slaw- red and green cabbage tossed in a tangy mayo

Potato Chips

Ice tea and Lemonade

Sliced Watermelon





Want more? You may choose to add or substitute one of the sides in your BBQ Package. If you choose to add a side there is an additional 1.50 charge per person.





BBQ/PICNICS



BBQ PACKAGE 5

\$19.95

Hamburger-Served on roll w/ condiment selection

Hot Dog-served on roll w/ condiment selection

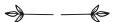
Sausage-Mild and Hot sausages w/ grilled onions and peppers

Cole Slaw- red and green cabbage tossed in a tangy mayo

Potato Chips

Ice tea and Lemonade

Sliced Watermelon



BBQ PACKAGE 6

\$38.95

St. Louis ribs- marinated and cooked over the grill

BBQ chicks-chicken in our special bbq sauce

Grilled salmon filet

Garden Salad

Collard greens

Creamy Macaroni and Cheese

Bread Assortment

Iced tea and Lemonade

Sliced Watermelon

* Price is per person for food only.







Want more? You may choose to add or substitute one of the sides in your BBQ Package. If you choose to add a side there is an additional 1.50 charge per person.





BBQ/PICNICS



FISH FRY

\$25.95

Fried fish- served hot out of the fryer

Hamburger-served on roll w/ condiment selection

Hot Dog-served on roll w/ condiment selection

Cole slaw

Potato chips

Iced tea and Lemonade

Sliced watermelon



SIDE DISHES

Grilled Sweet potatoes Candied Yams String Beans-our signature dish Potato salad Cole Slaw Roasted Potato wedges Fresh Garden Salad Grilled peppers and onions Macaroni and Cheese Baked beans Red beans and rice Cucumber and Tomato Salad Pasta Salad Collard greens Corn on the Cob

* Price is per person for food only.



PREMIUM PICNICS



Premium picnics by Feast is currently offering several luxury picnic options. Each picnic is set up when you arrive by one of our picnic experts. When you are finished, simply walk away. Picnics include set-up and staging, menu and clean-up.

THE PERFECT PICNIC

Looking for a special date or birthday celebration? Enjoy a picnic experience featuring some of our most popular items. The Perfect Picnic is one of our full service picnics. Featuring our signature baguette sandwiches, salad, beverages and dessert! In addition, we offer house selected wines. Price starts at 550 for 2.

THE FAMILY PICNIC

The Family Picnic. Perfect for larger events! It includes charcuterie, salad, entrees, sides, beverages and dessert. The meal is served family style and the price includes a full service picnic with your special set-up and staging, a carefully crafted menu and clean up. Price starts at 125 dollars per person.

PICNIC DATE NIGHT

Picnic Date Night. We create the perfect date night for you. Starting with a picnic under the stars, our staff will make all the details come together for your evening. Includes a memorable menu for two, surprise gift, special amenities and full service picnic set-up. Price starts at 700 dollars.









PREMIUM PICNICS



THE PROPOSAL PICNIC

The Proposal Picnic. We love helping our customers create memories and a romantic setting to pop the big question. Based on your request and input we customize the perfect picnic to guarantee your special someone says yes. When you arrive, a bottle of bubbly will be there to toast the occasion. Price starts at 900 dollars.

THE LUXURY PICNIC

The Luxury Picnic. Our most elegant and exclusive menu. We create a dream setting by tailoring your event with customized menu and deluxe scenic design.

ALL PACKAGES INCLUDE

- Menu selection
- Set-up and Breakdown
- Use of all equipment for up to 2 hours
- Color theme choices, rug, picnic blanket and assorted pillows. Tables/low-lying or standard w/ chairs, glassware, flatware, plates, cloth napkins, candles and runner
- Essentials Basket (sanitizer, wet naps, sunscreen, bug spray)
- Floral centerpiece
- Board to display special message
- Additional Services
- Photographer- 300
- Videographer-240
- Outdoor Games-50
- Large Shade Umbrella- 30











FROM OUR KITCHEN TO YOUR **HEART: SOUL FOOD CLASSICS**

Indulge in our mouthwatering soul food selections—rich in flavor, tradition, and guaranteed to satisfy every craving.





SOUL FOOD



CHOICE A

\$23.95

Seasonal Fruit display -sliced seasonal fruits

Garden Salad with balsamic vinaigrette

Southern style ribs- ribs served nice and tender w/ a hint of honey flavor

Collard greens-slow cooked and flavorful

Hoppin' John bake

Jalapeno cornbread

Peach Cobbler w/ vanilla ice cream

Blackberry Iced Tea



CHOICE B

\$24.95

Seasonal fruit display-sliced seasonal fruits

Mixed greens salad with baby vegetables

Salmon cakes- pan fried and delicious

Southern Summer Ratatouille

Rosemary potatoes

Sweet cornbread

Pound cake w/ strawberries- southern favorite with sliced berries

Iced Tea





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SOUL FOOD



CHOICE C

\$26.95

Seasonal fruit display -sliced seasonal fruit

Fried green tomatoes and fried okra w/ red bell pepper sauce

Crab cakes-pan fried and delicious

Cole Slaw

Green beans- Feast in a Basket specialty

Sweet Corn bread

Pecan tarts w/ vanilla ice cream and praline sauce

Mixed Berry Iced Tea



CHOICE D

\$20.95

Seasonal fruit display-sliced seasonal fruit

Spinach salad with spiced pecans and Vidalia onion vinaigrette dressing Buttermilk fried chicken with honey drizzle

Red beans and rice

Southern style green beans with applewood smoked

Jalapeno corn bread

Mixed berry cobbler

Lemonade





FROM OUR KITCHEN TO YOUR **HEART: SOUL FOOD CLASSICS**

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SOUL FOOD



MEATS

Bbq Chicken

Baked chicken

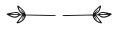
Baked ham

Beef brisket

Herb roasted chicken

Salmon stuffed with crabmeat

Smothered pork chops



SIDES

Black eyed peas

Braised cabbage

Candied yams

Collard greens

Green beans

Macaroni and cheese

Potato salad

Rice











REPAST & MEMORIAL SERVICE

DROP-OFF SERVICE ONLY



SELECTION 1

\$16.00/PP

Salad

One Entrée/ 2nd entree selection additional 2 sides. Bread or Cornbread Iced Tea

SELECTION 2

\$18.50/PP

Salad One Entrée/ 2nd entree selection additional 2 sides. Bread or Cornbread Sheet Cake Iced Tea

SALAD CHOICE

Garden Salad Caesar

ENTRÉE CHOICE

Baked Chicken BBQ Chicken Fried Chicken Rotisserie Chicken Lasagna Roast Beef Sliced Baked Ham Sliced Flank Steak- 21.00pp Teriyaki Glazed Salmon - 21.00pp

SIDES

Corn Collards Green Beans Broccoli Vegetable Medley Herb Roasted Potatoes Mac and Cheese Rice Pilaf Garlic Mashed Potatoes





BUFFET SERVICE- AVAILABLE WITH SERVICE ONLY **GROUPS OF 50 OR MORE**

Coffee is provided at an additional charge. Pricing does not include tax, service or service charges





REPAST & MEMORIAL SERVICE

BUFFET SERVICE

Menu choices: \$24.50pp

APPETIZERS

Choice of 1

Fruit Tray Vegetable Tray

SALAD

Choice of 1

Garden Salad Caesar

ENTRÉE

Choice of 2

Chicken (baked, BBQ or rotisserie) Roast Beef Sliced Baked Ham

SIDES

Choice of 3

Rice Pilaf Roasted Potatoes Mac and Cheese Corn Green Beans Collard greens Vegetable Medley Broccoli

DESSERT

Choice of 1

Pound cake Sheet Cake Chocolate Cake Fruit Cocktail

BEVERAGE

Choice of 1

Iced Tea Lemonade





Antipasto Skewers Crab and Avocado Bites Honey Roasted Tomato Bruschetta Hummus w/ homemade pita chips Mojito fruit skewers Pesto Shrimp

SALAD-CHOOSE 1

Berry and Beet Salad Caesar Salad Feast Salad- Romaine, cranberries, sliced Granny Smith apples, candied nuts, feta Spinach Salad with Balsamic Strawberries and Feta Teriyaki Noodles w/julienne vegetables Three Tomato Salad



BASKETS



CHOOSE ENTREE SALAD OR ENTREE

ENTREE SALADS-CHOOSE 2 (DO NOT CHOOSE SALAD)

Asian Grilled Steak on Sesame Slaw Chicken w/ Garden Herbs over Summer Salad Shrimp Asparagus and Strawberry Salad Smoked Salmon Salad with Honey Mustard Dressing Vegetable Nicoise Salad

ENTREE-CHOOSE 2

Fried Chicken w/ honey drizzle
Jerk Shrimp
Lemon Herb Roasted Chicken
Margarita Flank Steak
Spiced Rubbed Salmon

SIDE-CHOOSE 1

Asparagus with Confetti Vinaigrette
Dried Plum Rice
Grilled Vegetables w/ Feta Vinaigrette
Roasted Peppers and Tomatoes w/ Herbs and
Capers
Zesty White Beans and Tomatoes

DESSERT-CHOOSE 1

Cheesecake w/ toppings Chocolate Chip Cookies Crème Brulé Fresh Berries