

Hors D'oeuvres

Cold Hors D'oeuvres per 100 pieces

Brushetta	\$140.00
Chilled Poached Lemon Dill Salmon	\$175.00
Shrimp Cocktail	\$185.00
Charred Beef Tenderloin with garlic herb mayonnaise	\$225.00
Chicken Satay with peanut sauce	\$160.00
Roasted red pepper infused deviled eggs	\$135.00
Stuffed sweet piquante peppers	\$150.00

Hot Hors D'oeuvres per 100 pieces

Spanakopita	\$185.00
Baked Chicken Wings, barbeque or hot sauce	\$140.00
Cheese Stuffed Mushroom Caps	\$140.00
Marinated Char-broiled Porta bella Mushroom with Brie cheese	\$165.00
Date and cream cheese wrapped in bacon	\$160.00
Mini beef franks wrapped in puffed pastry and dipping sauces	\$150.00
Mini deep dish pizza	\$165.00
Asparagus and Asiago cheese wrapped in Phyllo	\$170.00
Fig and mascarpone cheese wrapped in puff pastry	\$175.00

Hors D'oeuvres per person

Black Bean Salsa with multi color corn chips	\$3.00 pp
Seasonal Fresh Fruit display	\$3.00 pp
Domestic and Imported Cheese and gourmet crackers	\$3.50 pp
Carved Honey Baked Ham, Roast Turkey Breast or Roast Sirloin of Beef with assorted breads and condiments.	\$4.95 pp/hr
Seasonal Fresh Vegetables with Herb Dip	\$3.00 pp
Whole Smoked Salmon with assorted breads and dill cream cheese (serves 50-75)	\$195.00
Breads and Spreads, assorted artisan breads, marinated and roasted vegetables, dipping oils and spreads, gourmet cheeses.	\$4.25pp

Most Cold and hot hors d'oeuvres can be served by our staff or buffet style. Hors d'oeuvres priced per person, can only be served buffet style.

**All prices are subject to change
2/26/09

The Dinner Buffet

(Sodas and alcoholic beverages are not included in the buffet price)

(The buffet is priced for guests to go through the line one time.)

The Dinner Buffet includes the following items:

Tossed garden salad with choice of two salad dressings

Fresh pasta salad or Chilean corn and tomato salad

bread and butter

coffee

Entree selection, choose two

Roast Beef Au Jus

Chicken Stir Fry

Roasted Rosemary Chicken

Honey Baked Ham

Roast Turkey Breast with Homemade Gravy

Jamaican Jerk Seasoned Chicken

Polish Sausage

Baked Ziti with Italian Sausage and Marinara Sauce

Accompaniments, choose two

Corn Bread Dressing

Roasted Garlic Mashed Potatoes

Rice Pilaf

Linguine Tossed with Basil Pesto

Honey Glazed Carrots

Green Beans

Steamed Broccoli

Kluski Noodles

The Dinner Buffet is \$19.00 per person.

There will be a \$25.00 carving fee for carving Ham, Roast Beef or Turkey on the Buffet line.

Any parties of less than 100 guests are subject to a buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

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2/26/09

The Dinner Buffet Wedding Package

(The buffet is priced for guests to go through the line one time.)

The Dinner Buffet Wedding Package includes the following items:

*The Dinner Buffet with your selections
Five hour open bar with house brand liqueurs
Standard dance floor decorations
Toast for the head table (1 bottle Cooks or St. Julian)
Cake cutting service*

The Dinner Buffet Wedding Package is \$35.00 per person.

There will be a \$25.00 carving fee for carving Ham, Roast Beef or Turkey on the Buffet line.

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The Feast Buffet

(Sodas and alcoholic beverages are not included in the buffet price)

(The buffet is priced for guests to go through the buffet one time.)

The Feast Buffet includes the following items:

Tossed garden salad or premium house salad with choice of two salad dressings

Seasonal fresh fruit display

Fresh pasta salad, Chilean corn and tomato salad or broccoli salad

bread and butter

coffee and iced tea

Entree selection, choose three

Roast Sirloin of Beef

Berry Port Pork Loin

Chicken Picatta

Roasted Rosemary Chicken

Honey Baked Ham

Roast Turkey Breast with Homemade Gravy

Chefs Choice Catch

Accompaniments, choose three

Herb Roasted New Potatoes

Corn Bread Dressing

Roasted Garlic Mashed Potatoes

Rice Pilaf

Cilantro rice pilaf

Pasta tossed with basil pesto

Honey Glazed baby Carrots

Petite Whole Green Beans

Catalina blend

Tuscan blend

The Feast Buffet is \$24.00 per person.

Entree Substitutions

The following can be substituted for a meat selection

Roast Prime Rib of Beef with Carver \$3.00pp

There will be a \$25.00 carving fee for carving Ham, Roast Sirloin or Turkey on the Buffet line.

Any parties of less than 100 guests are subject to a buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

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2/26/09

The Feast Buffet

Wedding Package

(The buffet is priced for guests to go through the buffet one time.)

The Feast Buffet Wedding Package includes the following items:

*The Feast buffet with your selections
Five hour open bar with house brand liqueurs
Cake cutting service
Standard dance floor decorations
Standard head table decorations
Toast for the head table (1 bottle Korbel or Tosti)*

The Feast Buffet Wedding Package is \$40.00 per person.
To include call liquors add \$1.50 per person.

Entree Substitutions

*The following can be substituted for a meat selection
Roast Prime Rib of Beef with Carver \$3.00pp*

There will be a \$25.00 carving fee for carving Ham, Roast Sirloin or Turkey on the Buffet line.

Any parties of less than 100 guests are subject buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

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Feast Finest Buffet

(Sodas and alcoholic beverages are not included in the buffet price)

(The buffet is priced for guests to go through the buffet one time.)

The Feast finest buffet includes the following items:

Choice of tossed American, premium house or Feast house salad with two salad dressings

Seasonal fresh fruit display

Cheese filled tortellini pasta salad, or broccoli salad

bread and butter

coffee and iced tea

Carving Station

Prime Rib of Beef served au jus

sauteed mushrooms and onions

Meat selection choose two

Savory stuffed chicken breast

Berry Port Pork Loin

Chicken Picatta

Poached Chicken Florentine

Pistachio, Fig and Apricot Pork Loin

Baked fresh Salmon

Grilled Carribean Prawns

Accompaniments, choose three

Herb Roasted New Potatoes

Yukon Gold Mashed Potatoes

Mushroom and Herb Risotto

Cilantro Lime Rice

Pasta tossed with Basil Pesto and Sun dried Tomatoes

Fresh Honey Pecan baby Carrots

Seasonal Roasted Fresh Vegetable Medley

Catalina Blend

Grilled Asparagus with Lemon Zest

The Feast Finest Buffet is \$30.00 per person.

Any parties of less than 100 guests are subject to a buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

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*The Feast Finest Buffet
Wedding Package*

(The buffet is priced for guests to go through the buffet one time.)

The Feast Buffet Wedding Package includes the following items:

*The Feast buffet with your selections
Five hour open bar with house and call brand liqueurs
Cake cutting service
Standard dance floor decorations
Standard head table decorations
Gazebo
Cocktail Tables with floor length linen
Premium table linen and napkin fold
Toast for the head table (1 bottle Moet & Chandon White Star)*

The Feast Buffet Wedding Package is \$48.00 per person.

To include premium liquors add \$1.50 per person.

Any parties of less than 100 guests are subject buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

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Plated Dinner Specialties

Entrees are served with salad, choice of starch, vegetable, bread and butter and coffee.
(Sodas and alcoholic beverages are not included in the entree price)

Poultry

Savory Stuffed Chicken Breast

A boneless skinless chicken filet stuffed with garlic, herb and spinach creamed cheese, finished with mushroom mornay sauce. \$19.75

Chicken Picatta

A lightly floured breast of chicken filet sauteed and glazed with a lemon butter and caper sauce. \$19.25

Chicken Marsala

A seasoned breast of chicken filet sauteed and topped with mushrooms and a Marsala wine sauce. \$19.00

Poached Chicken Florentine

A tender breast of chicken poached in wine and shallots served atop a bed of sauteed spinach, then drizzled with a beurre blanc sauce. \$19.50

Roasted Turkey Breast

Tender, slow roasted turkey breast, served with homemade cornbread stuffing and roasted garlic sauce. \$18.50

Chicken Roulade

Sliced chicken breast filled with Provolone cheese and Prosciutto, topped with herb mushroom sauce. \$20.50

Pork

Berry Port Pork Loin

Roasted pork loin topped with a tart berry and port wine sauce. \$19.00

Stuffed Pork Chop

Lightly seasoned tender juicy pork chop stuffed with corn bread dressing and topped with homemade gravy. \$18.25

Honey Baked Ham

Slow roasted farm fresh ham, basted in honey and seasonings and served with a creamy horse radish sauce. \$17.50

Pistachio, Fig and Apricot Pork Loin

Roasted pork loin filled with a pistachio, apricot and fig stuffing finished with an apricot glaze. \$20.75

Beef

Roast Prime Rib of Beef Au Jus

Slow roasted and perfectly seasoned, served with creamy horse radish sauce. \$24.00

Filet Mignon

Beef tenderloin charbroiled and topped with our red wine and wild mushroom sauce. \$28.00

New York Strip Steak

Choice strip steak charbroiled and topped with sauteed mushrooms and caramelized onions. \$22.75

Roast Sirloin of Beef

Choice Sirloin seasoned and slow roasted and served au jus. \$19.00

Seafood

Baked Fresh Salmon

Filet of Salmon seasoned with lemon pepper and glazed with a lemon butter sauce. \$20.00

Grilled Tuna with Pecan Lime Butter

Marinated Tuna steak, charbroiled and topped with pecan lime butter. \$20.00

Grilled Prawns

Jamaican Jerk seasoned premium prawns char-broiled and topped with fresh mango chutney. \$20.50

Combination plates

Chicken Picatta and Roasted Sirloin

A combination of our two most popular entrees. \$20.25

Prime Rib and Shrimp

A classic combination with a Carribean flair. \$24.00

CONSUMER ADVISORY: There is an increased health risk when consuming undercooked meat of an animal origin. IN Dept. Of Health -
Section 181E-2

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2/26/09

Accompaniments

Garden Salads

Tossed American

Iceberg lettuce, red cabbage, shredded carrots and Roma tomato.

Premium House Salad

Combination of mixed baby lettuces, field greens and Roma tomato.

FEAST House Salad

Mixed baby field greens with toasted walnuts, fontinella cheese and golden raisins.\$1.00 pp (additional)

Salad dressings

Classic French
Honey Dijon Mustard
Golden Italian Vinaigrette

Raspberry Vinaigrette
1000 Island
Creamy Ranch

Starch Selections

Rice pilaf
Baked potato
Sweet potato fries
Corn bread dressing

Wild rice blend
Roasted garlic mashed potato
Herb roasted new potatoes
Yukon Gold mashed potato

Cilantro lime rice pilaf
Linguine tossed with basil pesto

Vegetable Selections

Honey glazed baby carrots
Grilled Asparagus, in season \$.50 pp (additional)
Catalina blend (yellow carrots, broccoli, green beans, red pepper)
Tuscan blend (green beans, carrots, yellow squash, zucchini, red pepper)

Steamed broccoli
P petite whole green beans

**All prices are subject to change
2/26/09

Desserts

Ice Cream; \$2.00 per person

Vanilla Bean
Chocolate

Chocolate Fountain

(the chocolate and fountain for 250 people is \$400.00)

Add any or all of the following items for your dipping pleasure (the cost depends on the items chosen and the number of people)

pretzels, biscotti, seasonal assortment of fresh and/or dried fruit, vanilla ice cream, pound cake, marshmallows, cheesecake, cream puffs

Gourmet and homemade desserts are available on request:

Assorted Cheesecakes
Fruit and Cream Pies
Torts
Tiramisu
Layer Cakes
Creme Brulee Croissant

(Prices for gourmet and homemade desserts available upon request.)

Custom Mini Confection Display

(a mini confection display could include any or all of the items listed. Example: choose five of the following and the charge is \$6.00 pp)

Petit Fours, Lemon Tipped Pistachio Biscotti, Cinnamon Almond Biscotti, Mini Brownies, Chocolate Chip and Roasted Pecan cookies, Death by Chocolate Chocolate Chip Cookies, Vanilla or Strawberry filled Cream Puffs, Chocolate dipped Strawberries, apricots and other fruit

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3/05/10

Beverage Package

Feast's beverage package includes house brand liquor, domestic draft, house wines and coke products.

Open Bar

Five hour open bar	\$16.00pp
Four hour open bar	\$14.50pp
Three hour open bar	\$13.00pp
Two hour open bar	\$12.00pp
One hour open bar	\$10.00

Substitute call brands add \$2.00 per person. Substitute premium brands add \$4.00 per person.

Cash and Host Bar

House brand by the drink	\$4.00
Call brand by the drink	\$5.00
Premium brand by the drink	\$6.00
Premium cordials by the drink	\$6.00
Draft beer Domestic keg	\$325.00
Bottle beer Domestic 12 ounce	\$2.75
Bottle beer Import/Micro brew 12 ounce	\$3.75
House Wine by the glass	\$4.50
Soda, Coke products by the drink	\$2.00

Cash and Host Bar is subject to a \$100.00 bar set-up fee if a minimum of \$500.00 is not purchased during the event.

Sodas

Soda by the can	\$1.50
Open soda bar (with a Cash Bar)	\$3.00pp
Open soda bar (with bar purchase)	\$1.50pp

Saturday evening events must include complete beverage services.

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2/26/10

Wine List

Champagne

- Cooks Champagne extra dry or brut (California) \$18.00
- Tosti Asti Spumante (Italy) \$26.00
- Korbel Brut (California) \$28.50
- Moet & Chandon White Star (France) \$75.50
- St. Julian Alcohol Free Sparkling Juices \$13.50

House Wines Woodbridge

- 1.5 Liter bottle \$34.00
- Chardonnay
- White Zinfandel
- Merlot
- Cabernet Sauvignon

Other Fine Wines

White

- Kendall-Jackson Chardonnay (California)
- Macon-Lugny "Les Charmes" Chardonnay (France)
- Bolla Pinot Grigio (Italy)
- Columbia Crest Sauvignon Blanc (Washington State)

Red

- Bolla Merlot (Italy)
- Kendall-Jackson Merlot (California)
- Indigo Hills Pinot Noir (California)
- Louis Jadot Beaujolais-Villages (France)
- Mouton Cadet Bordeaux (France)
- Turning Leaf Cabernet Sauvignon (California)

The above is only a partial listing.

Feast can purchase any wine to compliment your meal.

2/28/10

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Feast rental items

• Wrought Iron candelabra with votive candles	\$30.00
• White organza canopy	\$15.00
• Gothic Arch with lights, tulle and artificial flowers	\$20.00
• Arch with lights, tulle, and artificial flowers	\$20.00
• Lattice Panels (eight total)	\$5.00
• Dance floor with lights, and tulle	\$100.00
• Head table with lights and tulle (3 tables or less) (4to 5 tables \$50.00)	\$25.00
• Cake table with lights and tulle	\$25.00
• Basket for cards	\$5.00
• Mirror (without food and bar purchase)	\$1.50
• Martini glass (without food and bar purchase)	\$2.00
• Votive holder including an eight hour white candle	\$0.95ea
• Lighted bridal topiary (5 feet tall)	\$15.00
• Lighted bridal wreath	\$10.00
• Winter Arch with grapevine and lights	\$20.00
• Gold banner dance floor decorations	\$10.00
• Cocktail tables (3 available; house linen included)	\$10.00
• Cocktail tables (3 available; premium linen included)	\$18.00
• Wrought Iron Arch	\$30.00
• Gazebo with lights	\$100.00
• Premium Linen (white) fits 60 inch round or cocktail table to the floor	\$10.00ea
• Giant Christmas bulbs for the dance floor (six total)	\$5.00ea
• Coat room attendant	\$10.00hr
• Colored overlays	\$2.75ea
• Additional 90 inch ivory/white cloth	\$3.00ea
• Free standing candelabra (each)	\$40.00
• Glass hanging garland white/clear (per garland)	\$15.00
• Tall square vase and short square vase (without food and bar)	\$1.50ea

Event Planning

Other decorations can be planned, rented and or purchased by Feast and set up for your event. The rate for these services is \$30.00 per hour.

Flowers

Feast can purchase flowers for your center piece decorations. Please inquire for pricing.

Party Favors or appetite sparklers

Appetite sparklers such as chocolate dipped strawberries, biscotti and a variety of other confections are available by request.

Cake Service

Feast will cut and serve your wedding cake. The cake cutting and service fee is \$1.50 per person. Our professional staff will cut the cake and serve your guests. The cake is served on glass dessert plates. We use our house flatware (dessert forks) and paper cocktail napkins. We will box up left overs. If Feast does not cut your cake there will be a minimum \$50.00 clean up fee. You must also provide your own plates, napkins, forks, utensils and person to cut and serve your cake.

***Head tables that require more than 3 eight foot tables (more than 12 seats) will be charged for the additional skirting needed. The charge would be approximately \$15.00 per additional table.*

*All prices subject to change
2/26/10*

General Information for Weddings and Special Events

Accommodations

The Feast 6,500 square foot banquet hall can comfortably seat up to 400 guests. The patio which is 2,500 square feet may be utilized for outdoor dining, cocktail parties or a buffet area. The patio is also spectacular location for a one of a kind outdoor wedding ceremony.

Menu

The menus provided are only suggestions. A menu can be customized to meet your specific event requirements. Feast must approve any changes or substitutions. When offering two or more meal choices to guests, add \$1.00 to the price of each plate. Gourmet and Theme menus can be created when requested. **Feast does not allow food or beverage from outside sources to be carried into our facility without prior approval.**

Beverages

Feast, Inc. is able to provide complete beverage services. With two full service bars, our alcoholic beverage sales are regulated by the state and as a licensee we are responsible for complying with these regulations. We do require proof of age to consume alcoholic beverages. The law requires that no liquor, beer or wine be brought into our facility from outside sources nor is carry-out available. Events held on Saturday evening must include complete beverage service.

Billing

We require a non refundable deposit of \$1,000.00 to guarantee a date. A date is not reserved for an event until this deposit has been received. This deposit will be applied to the final invoice and cover any additional charges such as shipping, delivery, damages or add-ons. The final invoice is issued after your event.

Ninety (90) days prior to the event 50% of the projected total bill will be due. This amount is not refundable. If this payment is not received at this time, we reserve the right to release the date. A guaranteed attendance figure is required ten (10) days prior to your event date. This figure will be considered the minimum attendance for billing purposes. No reductions in attendance number or food quantities will be accepted after the final guarantee number has been given. Payment in full, based on the projected total, is due ten (10) days prior to the event in the form of certified funds. The final invoice is based on the guarantee number of attendance or the actual number of attendance, whichever is higher as well as any other charges incurred the day of the event.

Pricing

The purchase of meal service and full bar for a minimum of three hours includes the rental of house dinner china, flatware, glassware, table linens and centerpieces. Feast house centerpieces can be rented when meal service and the minimum bar purchase is not made. All prices are subject to change. However, we will honor all prices for functions for which a 50% deposit has been received.

Service Charge

Feast food and beverages are subject to 7% sales tax and an 18% service charge.

Security

By agreement with the Operating Engineers, local 150, and our insurance company, we require a minimum of one security guard be on the premises during the hours of the scheduled event. Depending on the type of event, Feast may require additional officers. Feast provides the security guards at the expense of the patron.

Liability

Feast reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the patron based on actual repair or replacement costs. Feast does not permit affixing any materials to the walls, floors, fixtures or ceiling with nails, staples, tape or other substances, unless prior approval is received. Decorative glitter or confetti is not allowed and any party using these substances will be subject to a \$250.00 clean up fee. Candles supplied by Feast can be used. Any other candles must be approved by the events coordinator. Tapers may not be used.

Hall Rental

The banquet facility can be rented for business meetings. There is a stage, sound system, and projection screen. Sunday through Thursday the minimum room charge is \$400.00 for 8 hours. Friday and Saturday the minimum room charge is \$700.00 for 5 hours. Events that exceed these hours will be subject to an additional charge per hour.

Decorating

The Feast banquet hall can be decorated as much or as little as you choose. Individuals can decorate for their own event with the approval of the events coordinator. A time frame for decorating must be agreed upon. The events coordinator must be present during the decorating. Additional time for decorating can be arranged for \$25.00 per hour. All decorations must be approved. Event planning and decorating can be provided by the events coordinator for \$25.00 charge per hour. Any decorating that is not approved by the event coordinator is subject to additional clean up charges. Any party using decorative confetti or glitter will be charged a \$250.00 clean up fee. Tapers may never be used at FEAST.

Rentals

Feast has many items to rent to enhance the look of your event. The cost of these items includes set up and clean up. Other rentals and floral purchases can be arranged by the events coordinator. All outside rentals must be approved by the events coordinator.

Location

Feast banquets and catering is located on the corner of U.S. 31 South and State Road 4 in Lakeville Indiana. Our office is located at 1202 East Mishawaka Avenue in Mishawaka Indiana. The phone number is (574)255-4331.

Small sized events

Feast banquets and catering can accommodate parties as small as 10 people. Depending on availability discounts/arrangements can be made to make smaller parties affordable. Call for information and a quote for your small event.

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2/21/10*