



## THOUGHTFUL | WHOLESOME | HANDMADE

---

*Our mission is to support + nurture our community while celebrating life through wholesome, handmade foods + the joy of entertaining.*

---

[WWW.MOVEABLEFEASTANDCO.COM](http://WWW.MOVEABLEFEASTANDCO.COM)

# CATERING MENU

FOR PICKUP, DELIVERY + FULL SERVICE

## GRAZING PLATTERS

**small serves 10-15 large serves 20-25**

PAN FRIED ONION DIP SM 45 LG 75 served with rosemary parmesan potato chips GF V

FIESTA CHIPS + DIP SM 55 LG 85 elote dip + ginger guacamole with smoked serrano wontons V

CROSTINI + SEASONAL DIP SM 100 LG 150 typically includes beet hummus + kalamata olive rosemary spread + apricot horseradish spread + crostini + lavoush crackers V

FOCCACIA SM 55 LG 110

BACON garlic onion jam + smoked bacon + blue cheese + rosemary

HEIRLOOM ROASTED TOMATO whipped goat cheese + caramelized fennel + spring onion + arugula V

GRILLED PEACH peach jam + blue cheese + prosciutto + thyme + local honey (seasonal availability)

HOMESMOKED SALMON PLATTER SM 100 LG 150 shaved cucumber + organic radish + lemon crème fraiche + lavoush cracker

CRUDITE VEGETABLE PLATTER SM 100 LG 150 assorted raw seasonal vegetables + artichoke aioli GF DF V

CHEESE + FRUIT TRAY\* SM 100 LG 150 selection of artisan cheese + fresh and dried fruit + crostini + lavoush crackers + seasonal preserves V ADD CHARCUTERIE +60 SM +112 LG

SUBSTITUTE GF CRACKERS +15 SM +25 LG

## SMALL BITES

**by the dozen - 2 dozen minimum**

PANKO CHICKEN SKEWERS 36/DOZEN served with house made smokey barbecue sauce (requires heating)

QUESADILLAS served with house made tomatillo salsa (requires heating)

FARM VEGETABLE 36/DOZEN chefs selection based on seasonal availability V (requires heating)

CHEESE 36/DOZEN V

CHICKEN 48/DOZEN

BEEF 48/DOZEN

CHICKEN THIGH SKEWER 36/DOZEN spring onion + ginger miso aioli DF (requires heating)

BACON WRAPPED PLUM\* 36/DOZEN goat cheese + almond + smoked bacon GF (requires heating)

MINI TURKEY MEATBALLS 36/DOZEN turkey + sweet potato + caramelized onion jam (requires heating)

FIG CROSTINI 36/DOZEN whipped goat cheese + fig jam + arugula + pickled onion V (assembly required)

MINI LAMB MEATBALLS\* 48/DOZEN feta + pine nut + mint + charred scallion tzatziki (requires heating)

BEEF SKEWERS 48/DOZEN balsamic + basil + roasted red pepper aioli GF DF (requires heating)

BEEF TENDERLOIN CROSTINI 48/DOZEN roasted red and yellow peppers + caramelized onion + horseradish cream (assembly required)

SHRIMP COCKTAIL 48/DOZEN horseradish cocktail sauce GF DF

MINI CRABCAKES 48/DOZEN corn + lemon remoulade (requires heating)

TUNA SASHIMI 48/DOZEN abi tuna + sesame mayo + black sesame seeds + wontons GF (assembly required)

MINI SWEET POTATO CAKES 48/DOZEN corn + poblano cream + kale slaw GF DF (assembly + heating required)

MINI VEGAN SWEET POTATO CAKES\* 48/DOZEN corn + dill cashew cream + kale slaw GF DF VEGAN (assembly + heating required)

## BISTRO SANDWICHES

**1 dozen minimum/kind ~ parker house roll or pretzel (we suggest 2 sandwiches per person)**

ROASTED TOMATO\* 5.50 *heirloom roasted tomato, fresh mozzarella + arugula + basil + pesto mayo + balsamic V*

SMOKED HAM 5.50 *brie + cornichon pickles + mayo*

ROASTED TURKEY 5.50 *gruyere + apple + bumpy mustard mayo*

ROAST BEEF 5.50 *provolone + pepper relish + horseradish mayo*

CHICKEN SALAD 5.50 *grape + celery + mixed greens OR parmesan + pine nuts + arugula*

BEEF TENDERLOIN 8.00 *horseradish mayo + arugula + pepper relish + caramelized onions*

## GREEN SALADS

**6.50/person ~ 8 people minimum**

HONEY KALE\* *apples + pears + hazelnuts + dates + fennel + white cheddar + honey vinaigrette GF V*

KALE CAESAR *watermelon radish + cucumber + heirloom tomatoes + lemony-parmesan dressing GF V*

FIELD GREENS SALAD\* *mixed lettuce + dried cranberries + goat cheese + sugared pecan + poppy vinaigrette GF V*

SUPERFOOD KALE\* *red cabbage + cashews + dried cranberries + raw Brussels sprouts + hemp seeds + dijon dressing GF DF VEGAN*

FIGGY GREEN SALAD\* *greens + mission figs + shaved apple + pickled red grapes + billionaire bacon + gorgonzola + hazelnuts + fried Brussels sprouts + whole grain vinaigrette GF*

THE HOUSE SALAD *greens + jicama + rainbow carrots + roasted corn + mango relish + spiced pepitas + cilantro + citrus chili vinaigrette GF DF VEGAN*

## SIDE SALADS

**6.50/person ~ 8 people minimum**

ROASTED FINGERLINGS *smoked bacon + garlic aioli + arugula GF DF*

POTATO SALAD *gorgonzola + smoked bacon GF*

GRILLED RAINBOW CARROTS\* *Swiss chard + shaved red onion + almond + honey + lemon GF DF V*

BROCCOLI SLAW\* *cranberry + toasted almond GF V*

LEMON HERB SPAGHETTI\* *pine nuts + parmesan + arugula V*

ORZO PASTA\* *roasted vegetable + feta + pine nut V*

LEMON-ROASTED VEGETABLES *roasted seasonal vegetables + artichoke aioli GF DF V*

MANGO PINEAPPLE JICAMA SLAW *pineapple + cucumber + mango + cilantro + jicama + tomato (seasonal availability) GF DF VEGAN*

ROASTED BEETS + CITRUS *citrus + fennel + mint + orange tarragon vinaigrette GF DF VEGAN*

CORN OFF THE COB *heirloom tomato + avocado + basil + lime (seasonal availability) GF DF VEGAN*

VEGAN CHICKPEA *celery + golden raisins + red onion GF DF VEGAN*

SWEET POTATO QUINOA *goat cheese + avocados + pepitas + lime + cilantro GF V*

CAPRESE SALAD *tomato + cucumber + peppers + fresh mozzarella + olives GF V*

FRESH FRUIT + BERRY SALAD *selections vary seasonally GF DF VEGAN*

 POTATO GRATIN *leek + gruyere V (can be prepared in own baking dish ~ requires heating)*

 BROWN BUTTER MASHED POTATOES *roasted garlic + brown butter GF V (requires heating)*

BAKED BEANS *molasses + baked beans GF (requires heating)*

 MACARONI + CHEESE *five cheese + herbed bread crumbs V (requires heating)*

# PROTEIN SALADS

## 8 people minimum

MF CLASSIC CHICKEN SALAD 8.50PP herb roasted chicken + grapes + celery GF  
PARMESAN CHICKEN SALAD\* 8.50PP herb roasted chicken + pine nuts + arugula + parmesan GF  
POWER TUNA 8.50PP apples + bumpy mustard + sunflower seeds GF DF  
LEMON CHICKEN DILL PASTA 8.50PP herb roasted chicken + rotini + grapes + lemon aioli + dill  
SMOKED SALMON PASTA 13.50PP house smoked salmon + lemon aioli + capers + red onion  
LOBSTER PASTA MKT PRICE heirloom tomato + corn off the cob + rotini + dill (seasonal availability)

# SOUPS

## 1 1/2 quart

SWEET PEA + COCONUT coconut milk + spring peas (seasonal availability) GF DF VEGAN (requires heating)  
VEGAN ROASTED TOMATO + FENNEL GF DF VEGAN (requires heating)  
POTATO LEEK brie + rosemary GF V (requires heating)  
CHICKEN WILD RICE roasted vegetables + shredded chicken + wild rice GF (requires heating)  
TURKEY CHILI tomatillo + white bean GF DF (requires heating)

# ENTREES

## 8 people minimum

PANKO CHICKEN 9.50PP (2 PIECES) boneless breast + BBQ (requires heating)  
DIJON CHICKEN 9.50PP white wine + caramelized onion GF (requires heating)  
BALSAMIC CHICKEN\* 9.50PP slow roasted tomato + basil pesto + balsamic glaze GF (requires heating)  
SUBSTITUTE SALMON: 16.50PP

- CHICKEN WILD RICE CASSEROLE\* 9.50PP mushrooms + dried cherries + toasted almonds
- CHICKEN TETRAZZINI 9.50PP mushrooms + spinach + white wine + spaghetti
- CARNITAS 16.50PP cumin + orange + crisp slaw + two corn tostadas + fixings (pico de gallo + ancho chile salsa + cream + queso fresco + chopped cilantro + onion + grilled jalapenos + lime wedges) GF
- BAKED CHILEAN SALMON 16.50PP horseradish crust + scallion beurre blanc + herb salad
- RED WINE BRAISED SHORT RIBS 28PP fig reduction + fennel, arugula + pickled red onion GF DF
- BEEF TENDERLOIN 32PP (choose one) smoked beef tenderloin + arugula aioli OR herb + pink peppercorn crust with horseradish cream GF
- SQUASH LASAGNA 8.50PP butternut squash + caramelized onions + spinach + mushrooms + mozzarella (seasonal availability) V
- QUINOA + CAULIFLOWER CAKES 8.50PP cauliflower + feta cheese + artichoke aioli V
- SWEET POTATO CAKES 8.50PP corn + poblano cream + kale slaw GF DF (assembly required)
- VEGAN SWEET POTATO CAKES\* 8.50PP corn + dill cashew cream + kale slaw GF DF VEGAN (assembly required)

# EXTRAS

PARKER HOUSE ROLLS 15/DOZEN DF V  
WHIPPED HERB BUTTER 7.50/CUP GF V  
EDAMAME DIP 7.50/CUP greek yogurt + lemon + mint GF V  
ARTICHOKE AIOLI 7.50/CUP GF DF V  
KALAMATA OLIVE SPREAD 7.50/CUP rosemary + lemon GF V  
APRICOT HORSERADISH SPREAD\* 7.50/CUP apricots + cranberries + pistachios GF V  
DISPOSABLE PLACE SETTINGS 3.50/SETTING black plastic plates + utensils + napkins

# BRUNCH

## 8 people minimum

MAPLE BREAKFAST SAUSAGE 6PP (3 pieces/person) GF DF (requires heating)


BILLIONAIRE BACON 7PP (4 pieces/person) GF DF (requires heating)

SMOKED PAPRIKA SWEET POTATO WEDGES 5.50PP (3 wedges/person) GF DF VEGAN (requires heating)

FRESH FRUIT + BERRY SALAD 6.50PP selections vary seasonally GF DF VEGAN

 POTATO GRATIN 6.50 PP leek + gruyere V (requires heating)

 FRENCH TOAST BREAD PUDDING 55/EACH (serves 8-10) seasonal fruit + maple syrup V (requires heating)

 BAKED OATMEAL 60/EACH (serves 8-10) bananas + maple syrup V (requires heating) GF

 VEGAN BAKED OATMEAL 70/EACH (serves 8-10) bananas + coconut milk + maple syrup (requires heating) GF DF VEGAN

GREEK YOGURT PARFAIT 5.50PP greek yogurt + orange zest + seasonal fruit + local honey + granola + mint GF V (build your own)

SCONES 4/EACH glazed maple pecan\* OR glazed lemon poppyseed (1 dozen minimum)

MORNING PASTRY TRAY\* 6.50 PP seasonal mini scones + chocolate dipped almond biscotti + seasonal teabread including GF DF banana bread (selections may vary)

DEEP DISH QUICHE 37.50/EACH (serves 8-10) (requires heating)

lorraine

florentine V

four cheese V

tomato basil mozzarella V

# SWEET TRAYS

## 12 people minimum ~ 2 mini treats/person

ASSORTED FINGER SWEET TRAY\* 5.50 PP brownies + fairytales + swirl + dark chocolate salty oat + seasonal cookies + bars (selection may vary)

GLUTEN FREE ASSORTED SWEET TRAY\* 7.50 PP brownies + fairytales + swirl + dark chocolate salty oat + seasonal cookies + bars (selection may vary) GF

# COOKIES

## 1 dozen minimum/kind

FAIRYTALES\* 2.50/EACH classic almond or coconut (our most popular cookie!)

GLUTEN FREE FAIRY TALES 3.25/EACH GF

DARK CHOCOLATE SALTY OAT 3/EACH chocolate chip + sea salt

GLUTEN FREE CHOCOLATE CHIP 4/EACH GF

KRISPY SWIRL\* 3/EACH peanut butter + chocolate + butterscotch

BROWNIES 3/EACH (featured on oprah's top 10 list)

GLUTEN-FREE BROWNIES 3.75/EACH GF

VEGAN LEMON DROPS 4/EACH GF DF VEGAN

*Disclaimer: While we offer gluten free + allergen-free menu options, we are not a gluten free or allergen-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs.*

## PIES, CUPCAKES, CAKES + CRISPS

VANILLA OR CHOCOLATE CUPCAKE 4/EACH *vanilla buttercream or chocolate buttercream (1 dozen minimum/ kind)*

STRAWBERRY CUPCAKE 4/EACH *cream cheese frosting (1 dozen minimum)*

CARROT CUPCAKE\* 4/EACH *maple cream cheese frosting + sugared pecan (1 dozen minimum)*

SEASONAL CRISP 70/PAN *(serves 12-15) seasonal fruit (requires heating)*

KEY LIME 40/EACH *(serves 8) graham cracker crust + whipped cream*

DOUBLE CRUST FRUIT PIE 32/EACH *(serves 8) seasonal fruit*

RASPBERRY STUDDERD ANGEL FOOD CAKE 30/EACH *(serves 8-12) fresh raspberries + frosting*

FLOURLESS CHOCOLATE TORTE\* 48/EACH *(serves 8-12) chocolate ganache + cookie crumbs GF*

FAIRYTALE COOKIE CAKE\* 40/EACH *classic almond*

GLUTEN FREE FAIRYTALE COOKIE CAKE\* 60/EACH *classic almond GF*

## INDIVIDUAL BOXED MEALS

### 8 people minimum

BOXED BREAKFAST 12/BOX *plain Greek yogurt with orange zest, local honey + mixed berries + side of homemade granola + seasonal scone*

3 SALAD PLATE 13.50/BOX *choice of 3 salads from our green salad + side salad selections(+1 for protein salad)*

BOXED LUNCH 18/BOX *bistro sandwich, homemade parmesan potato chips, seasonal salad + cookie*

GLUTEN FREE DESSERT +1.50

CHEESE BOARD TO GO 13.50/BOX *(serves 1-2) selection of artisan cheese + fresh and dried fruit + crostini + lavoush crackers + seasonal preserves*

## ADDITIONAL SERVICES

### available for full service event catering!

Please contact [catering@moveablefeastandco.com](mailto:catering@moveablefeastandco.com) for more information.

CUSTOM-DESIGNED PLATED DINNERS + DESSERTS COMPLETE EQUIPMENT + TENT RENTAL

SERVING STAFF + BARTENDERS *basset-trained + certified*

NEED A SPACE TO PARTY? *check out our private event venues + room rentals!*

COMPANY 251 *is an event venue open to private events, concerts, productions, exhibitions and corporate and private parties. Featuring architectural and historical elements which merge past with present and historic with modern, this is an unparalleled backdrop for your event.*

FEAST FARMS *is the newest addition to the Feast family and the perfect venue to host intimate gatherings while surrounded by our produce grown for our restaurant + venues.*

## THE FINE PRINT

- To maintain our standard of quality + service, all parties + catering orders are booked on a first-come, first-serve basis
- All orders must be placed by calling MF+Co. catering at (630) 868-3777 or by emailing [catering@moveablefeastandco.com](mailto:catering@moveablefeastandco.com)
- For pick-ups, please call (630) 868-3777
- If an order is canceled within 48 hours of pickup, a 30% fee will be charged
- Payment for events + service is expected at the conclusion of the event or time of pick-up
- We require a credit card number to hold all orders
- We accept cash, check, visa, American express, discover, or mastercard
- Orders are not submitted to kitchen without credit card

## THANK YOU FOR SUPPORTING MF+CO

*Moveable Feast + Co is a neighborhood café + catering company that brings artisanal cooking from our kitchen to your table. We responsibly source our ingredients from local growers to create seasonal salads, sandwiches, meals to-go, + fresh-baked pastries. Every dish we prepare is made from scratch daily, using foods that nourish + support our community. We smoke + grill our meats in-house + procure our fish from companies that support wild fisheries + aquaculture. Moveable Feast sources most of our produce from our farm in Aurora, Feast Farms. Most produce was harvested that morning + to your plate the same day. Our catering services bring the Moveable Feast experience to you by transporting + serving personalized meals to private events. We will craft your menu based on farm availability to celebrate + complement each season.*

\* **contains nuts**

**can be baked in your own dish - must be dropped off to MF one week prior to order**