

Moveable Feast



the art of the party

Reward your employees with treats from **Moveable Feast!**

Our corporate trays are a high-impact, economical way to let your employees know you appreciate them!

Employee luncheon: (8 person minimum)

Selection of bistro sandwiches, your choice of side salad & green salad complete with our assorted sweets (please see our corporate catering menu for menu options) \$16 pp

Classic boxed lunch: Full sandwich, potato chips & our famous deeply fudgey brownie \$11 pp

Afternoon “mood-lifter”: (12 person minimum)

Fairytale cookies (a favorite – choose almond, cocoa, peppermint or coconut) \$2.00 ea

Our delicious, homemade energy bars: Cherry pistachio OR dark chocolate coconut \$2.50 ea

Cupcakes (Choose gingerbread or chocolate peppermint) \$2.50 ea

Finger sweet tray to include all our favorites! \$4.50 pp

Artisan cheeses presented with seasonal fruits & berries, crackers & demi baguette \$5.50 pp

Fresh start Breakfast: (8 person minimum)

Our homemade granola & yogurt parfaits drizzled in local honey

Fresh fruit & berry salad \$9.00 pp

Morning Breakfast Tray of homemade muffins, scones and pastry \$5.50

Fine print: please see our corporate menu for additional choices. 72 hour notice appreciated. Delivery, beverages and paper goods are available.

Other ways to CELEBRATE with individual gifts:

- ∞ Oprah’s favorite deeply fudgey brownies - \$15-\$25. Shipping available. Volume discounts. Easy online ordering at www.moveablefeastgeneva.com
- ∞ Bottle of Sparkling CAVA \$14/bottle
- ∞ Boutique wines \$20 and under (most bottles)
- ∞ Moveable Feast GIFT Certificates available in any denomination
- ∞ **Custom Gift Baskets** are available at any price point! Call or stop by today!

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DINNER MENUS

Perfect luncheon or Sunday meal *Wine pairing: Budini Cabernet Sauvignon \$11

Peppercorn encrusted beef tenderloin bistro sandwich with horseradish cream & arugula on brioche
Potato, leek & Gruyere gratin

Pear, walnut & Roquefort salad

Cupcake of your choice (Choose Gingerbread with caramel buttercream or Chocolate Peppermint)

\$18.50 per person

A Meal to Entertain with *Wine pairing: Cartlidge & Browne Pinot Noir \$14

Pork loin chops glazed in fig chutney

Sweet potato puree with honey & lime

Broccoli and cauliflower gratin with Neuskie's bacon

Spice Cake with Caramelized Apples & Cinnamon Whipped Cream

\$20.00 per person

Classic comfort *Wine pairing: Cycles Gladiator Syrah \$9

Buttermilk fried chicken - boneless skinless breast served with tangy bbq sauce

5-way macaroni & cheese

Mixed lettuces with sugared pecans & dried cherries served with poppy vinaigrette

Oprah's favorite Deeply Fudgey Brownie

\$16 per person

Brunch *Wine pairing: Sparkling CAVA \$14 (also available in Pink)

Deep dish quiche (Ham & Swiss, Broccoli, Spinach Ricotta or Mushroom)

Fresh fruit & berry salad

Jam filled & chocolate chip scones

Maple breakfast sausages

Baby spinach salad of Burgin Farm eggs, Neuskie's bacon, tomatoes, mushrooms and slivered sweet onion with our poppy vinaigrette

\$17 per person

Fine print: all food will be in disposable containers. Items marked with *require heating and/or assembly. We appreciate one week notice. Please see our full service catering menu for additional items.

Full service catering & bartending services are available. Please contact us for a customized proposal.

Don't forget to visit our store! Custom gift baskets, boutique wines, handmade food & scrumptious desserts prepared daily.

We offer fun & festive gifts for teachers, hostesses, Santa bags and stocking stuffers!