

29th Annual Emigrant Trails Bike Trek

MENU

~Brought to you by Feast Catering

Friday, September 11, 2015

breakfast:

croissants, cinnamon rolls, banana nut bread and coffee cake preserves
fresh fruit
fresh granola and yogurt parfaits
assorted organic energy bars
orange and cranberry juice
assorted hot herbal teas
freshly brewed dark roast regular & decaffeinated coffee

lunch in camp:

pork sliders
pork shoulder slow roasted in bbq spices on hawaiian rolls with red and white cabbage
corn spoon bread
a classic take on corn bread refined by feast creamed corn with whole corn kernels
grilled potato & artichoke salad
grilled new potato and roasted artichokes served with chardonnay mustard vinaigrette
bbq salad
*whole romaine hearts with chopped romaine lettuce tossed in red chili pepper dressing with
peanut, apple and farmers cheese*
southern white bean and shredded chicken chili
slow roasted chicken, white cannellini bean, green chili and cilantro with cotija cheese
maple roasted carrot ribbons dusted with sage and spice
snores cupcakes

****long route riders will have gourmet boxed lunch served at lunch stop:
choice of turkey or vegetarian, fruit & Chef's selection of dessert***

dinner:

charred hangar steak
balsamic grilled red onions, pistachio pesto
rosemary grilled chicken skewers
moroccan preserved lemon pulp and zest, diced fennel bulb
flat bean, potato & pancetta salad
grilled new potato, Italian flat bean, pork jowl & oregano vinaigrette
olive oil blistered vine tomato with pulled mozzarella
vine ripe tomato, fresh mozzarella, seasoned olive oil & chive flake
cheese cake with berry sauce

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Saturday, September 12th

breakfast:

croissants, cinnamon rolls, banana nut bread and coffee cake preserves
breakfast burritos: bacon, potato, cheddar & egg
(vegetarian: potato, cheddar & egg)
fresh fruits
fresh granola and yogurt parfaits
assorted organic energy bars
orange and cranberry juice
assorted hot herbal teas
freshly brewed dark roast regular & decaffeinated coffee

lunch in camp:

red wine and herb marinated portobello steak
grilled paillards of fulton farms chicken, lemon verbena pesto
grilled potatoes, chive blossom vinaigrette
sliced imwalle farms tomatoes, basil, redwood hill farms feta & local olive oil
simple summer bean salad
artisan wood-fired rolls and sweet cream butter
summer berry tarts

****long route riders will have gourmet boxed lunch served at lunch stop:
choice of turkey or vegetarian, fruit & Chef's selection of dessert***

dinner:

citrus, baby arugula, redwood hill farms goat's cheese, golden balsamic & olive oil
oak barrel grilled breast of sonoma chicken, pancetta, roast garlic & red wine sauce
slow grilled & sliced red wine soaked tri tip, feast catering's famous steak sauce
penne pasta with bocconcini, pine nuts, spinach ribbons, citrus & olive oil
simply grilled farmers market vegetables
wood-fired artisan bread & garden herb butter
dry creek peach short cake bar

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Sunday, September 13th

breakfast:

croissants, cinnamon rolls, banana nut bread and coffee cake preserves
breakfast burritos: bacon, potato, cheddar & egg
(vegetarian: potato, cheddar & egg)
fresh fruits
fresh granola and yogurt parfaits
assorted organic energy bars
orange and cranberry juice
assorted hot herbal teas
freshly brewed dark roast regular & decaffeinated coffee

lunch:

rioja marinated charred carne asada
redwine, garlic, shallot, marinated sirloin
yucatan grilled chopped chicken
whole pulled chicken with coriander, cumin, cocoa and orange zest
roasted passilla tomatillo salsa
fire roasted passilla, tomatillo, garlic, onion and water
jicama and cucumber salad
diced spiced pineapple and cilantro vinaigrette
mexican green rice
jasime rice with serrano chili and cilantro pico
frijoles borrachos
negro modelo, onion, cumin, coriander and pinto beans
house made corn tortillas
condiments: queso fresco, pickled red onion, cilantro, guacamole, red cabbage
dulce de leche flan with fresh berries