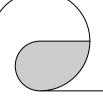




# 29<sup>th</sup> Annual Emigrant Trails Bike Trek



## *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 cotja cheese maple roasted carrot ribbons dusted with sage and spice

smores 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

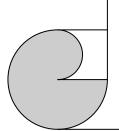
flat bean, potato & pancetta salad

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



# **MENU**

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### Saturday, September 12<sup>th</sup>

#### breakfast:

#### 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 boccancini, 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

## **MENU**

### ~Brought to you by Feast Catering

### Sunday, September 13th

#### breakfast:

#### 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