
MOVEABLE
FEAST
& co.

THOUGHTFUL | WHOLESOME | HANDMADE

HOURS • Tuesday - Saturday: 8 am - 6 pm • Sunday and Monday: Closed

321 FRANKLIN STREET, GENEVA, ILLINOIS 60134 • T: 630-845-3287 • F: 630-845-2633

www.moveablefeastgeneva.com

HORS D'OEUVRES

MF & CO. TABLESCAPE

\$ 6.50 PER PERSON plus delivery, set-up, flowers
+ serving piece rental fee requires delivery + set up;
minimum 50 people,

seasonal vegetables (market availability) | artichoke aioli | artisan cheeses
| seasonal jam | fresh + dried fruits | baguette | crackers | flowering kale V

COCKTAIL

BAR NUTS | maple | rosemary GF/DF/V \$ 24 LB
EDIBLE BLOODY MARY | herbed sea salt GF/DF/V \$ 10 PER DOZ.
PARMESAN POTATO CRISPS | pan fried onion dip GF/V \$ 3.50 PP (15 pp min)
BAKED BRIE | shiitake | rosemary V \$ 26 EACH

SPREADS, DIPS & SALSAS \$ 2 PER PERSON (15 pp minimum)

MF TOMATILLO SALSA GF/DF/V
ARTICHOKE AIOLI GF/DF/V
KALAMATA OLIVE | rosemary | lemon GF/V
APRICOT | horseradish | pistachio GF/V
BLACK OLIVE AIOLI GF/DF/V
ARTICHOKE | garlic | gruyere | crispy shallot V

CRACKERS, TORTILLA +
POTATO CHIPS AVAILABLE
IN OUR MARKET

FOCACCIA \$ 55.00 / 45 PIECES

BACON | garlic onion jam | smoked bacon | blue cheese | rosemary
MUSHROOM | kale pesto | pine nut | goat cheese | arugula V

PLATTERS \$ 4.75 PER PERSON (15 pp minimum)

WONTONS | mango | shrimp DF
WONTONS | seasonal fruit | guacamole DF/V
▲ HOMESMOKED SALMON | lemon crème fraiche | crackers
▲ GOAT CHEESE BUBBLES | local honey | toasted almonds | grape focaccia V

\$ 5.50 PER PERSON (15 pp minimum)

CHEESE + FRUIT

selection of artisan
cheese | fresh + dried
fruit | almond fig cake
| baguette | crackers |
damson plum jam V

CRUDITE

assorted raw seasonal
vegetables (market
availability) | artichoke
aioli GF/DF/V

ROASTED VEGGIE

seasonal selection |
fingerlings | roasted
beets | artichoke aioli
GF/DF/V
+ 1 up charge

FINGER FOODS

\$ 24.00 PER DOZEN (2 dozen minimum)

MARINATED BOCCONCINI | olive oil | prosciutto GF
POACHED APRICOT | white wine | goat cheese | crushed pistachio GF

\$ 36.00 PER DOZEN (2 dozen minimum)

- ▲ CRABCAKE | mustard cream
- ▲ QUINOA PATTY | cauliflower | feta | artichoke aioli GF/V
- ▲ BACON WRAPPED PLUM | goat cheese | almond GF
- ▲ MEATBALL | lamb | feta | fresh herbs | tzatziki
- ▲ MEATBALL | turkey | roasted sweet potato | garlic onion jam
- ▲ RISOTTO BALL | fennel | red pepper coulis V
- △ TART | fig + ginger jam | herbed goat cheese | rosemary V
- △ BEET TARTAR | wonton | garlic lemon aioli | local microgreen DF/V

\$ 48.00 PER DOZEN (2 dozen minimum)

SHRIMP COCKTAIL | horseradish cocktail sauce GF/DF

- ▲ TACOS DORADO | roasted chicken | chipotle | tomatillo salsa GF/DF
- ▲ DATE | chorizo | bacon | roasted red pepper sauce GF
- △ TUNA SASHIMI | sesame mayo | black sesame seed | wonton (4 DZ MIN) DF
- △ SEA SCALLOP | roasted sweet potato | truffle aioli | local microgreen GF/DF
- △ CURRIED SHRIMP | pumpkin polenta | curry aioli

SANDWICHES + SOUPS

SKEWERS

\$ 36.00 PER DOZEN (2 dozen minimum)

ANTIPASTO | marinated mozzarella | artichoke heart | olives | tomato | prosciutto | balsamic glaze GF

- ▲ PANKO CHICKEN | BBQ sauce
- ▲ BEEF TENDERLOIN | balsamic | basil | roasted red pepper aioli GF/DF

\$ 48.00 PER DOZEN (2 dozen minimum)

CHILE SHRIMP | mango | ginger | lime GF/DF

QUESADILLAS

\$48.00 PER DZ (2 dz min-per kind)

VEGETARIAN | roasted sweet potato | black bean | corn | tomatillo salsa V
SHRIMP | chorizo | tomatillo salsa

ROASTED CHIPOTLE CHICKEN | caramelized onion | tomatillo salsa
BEEF TENDERLOIN | poblano | tomatillo salsa

MINI TOASTS

\$ 36.00 PER DOZEN (2 dozen minimum)

- ▲ DEVILED EGG | bacon | arugula | sriracha mayo | roasted beets V
- ▲ ROASTED GRAPE | goat cheese | thyme | walnuts | balsamic | local honey V

\$48.00 PER DZ (2 dz min-per kind)

BEEF TENDERLOIN | horseradish cream · pepper relish
SMOKED SALMON | crème fraiche · local chive · pumpernickel round
BEEF TENDERLOIN | roasted onion · arugula · horseradish cream · pretzel bread

▲ requires heating +/- assembly

△ NOT available for pick up orders, service parties only

BISTRO SANDWICHES on brioche *or* pretzel

\$ 4.75 PER SANDWICH (12 sandwich minimum)

SMOKED HAM | brie | cornichon | mayo

ROASTED TURKEY | gruyere | apple | bumpy mustard mayo

ROASTED TURKEY | bacon | tomato | arugula | pesto mayo

ROAST BEEF | provolone · pepper relish · horseradish mayo

ROAST BEEF | blue cheese mayo · caramelized onion · arugula

TUNA SALAD | apple · sunflower seed · bumpy mustard mayo

ROASTED VEGETABLE | artichoke aioli · arugula V / DF

ROASTED TOMATO | fresh mozzarella · arugula · basil · pesto mayo V

EGG SALAD | green olive · arugula V

\$ 5.50 PER SANDWICH (12 sandwich minimum)

CHICKEN SALAD | grape | celery | mixed green

CHICKEN SALAD | arugula | parmesan | pine nut

PORK LOIN | white cheddar | farmhouse chutney

PORK LOIN | avocado | white cheddar | chipotle mayo

\$ 8.00 PER SANDWICH (12 sandwich minimum)

BEEF TENDERLOIN | horseradish mayo | arugula

BEEF TENDERLOIN | garlic onion jam | arugula | blue cheese mayo

HOMEMADE SOUPS

\$ 3.95/1 CUP \$6.50/2 CUPS \$13/QUART (8 pp minimum)

POTATO LEEK | rosemary | brie V

ROASTED TOMATO | fennel GF/V

BLACK BEAN | poblano | almond | cilantro GF/DF/V

FARRO | white bean | kale | rainbow carrot V/GF

CHICKEN | wild rice | carrot | celery

TURKEY CHILI | tomatillo | white bean GF/DF + 1 up charge

SALADS + SIDES

GREEN SALADS

\$ 5.50 PER PERSON (8 PP MINIMUM)

DIJON KALE | brussel sprout | red cabbage | cranberry | cashew GF/DF/V
MEXICAN KALE | romaine | watermelon radish | avocado | jicama | pepita | feta |
honey chipotle vinaigrette GF/V
KALE | apple | pear | spiced nut | blue cheese | maple dressing GF/V
KALE | bacon | dried fig | apple | blue cheese | shredded brussel sprout | bumpy
mustard dressing GF
KALE CAESAR | cucumber | tomato | lemony parmesan dressing GF/V
ROMAINE | vegetable confetti | lemony parmesan GF/V
ROMAINE | apple | crème fraiche | fennel | celery | cranberry | almond GF/V
BABY SPINACH + MIXED GREENS | toasted hazelnut | shaved fennel | dates | apple
| white cheddar | honey vinaigrette GF/V
FIELD GREENS | sugared pecan | dried cherry | goat cheese |
poppy vinaigrette GF/V

SIDE SALADS

\$ 4.50 PER PERSON (8 PP MINIMUM)

ROASTED FINGERLINGS | smoked bacon | garlic aioli | arugula GF/DF
ROASTED BEETS | wheat berry | arugula | goat cheese V
ROASTED BEETS | fennel | fresh mint | citrus GF/DF/V
BROCCOLI SLAW | cranberry | toasted almond GF/V
ORZO PASTA | roasted vegetable | feta | pine nut V
BUTTERNUT SQUASH | toasted hazelnut | arugula GF/DF/V
ROASTED CAULIFLOWER | heirloom tomato | caper | dill GF/DF/V
PASTA | roasted butternut squash | arugula | lemon V

SIDE SALADS *(cont'd)*

\$ 5.50 PER PERSON (8 PERSON MINIMUM)

FRESH FRUIT | berries | mango | pineapple | watermelon | grape |
cantaloupe GF/DF/V
FALL SALAD | brussel sprout | butternut squash | white bean | arugula |
horseradish dressing GF/DF/V
SWEET POTATO | dried fruit | red onion | sugared pecan | honey dressing GF/DF/V
PEAR + APPLE | spiced nut | blue cheese GF/V
QUINOA | sweet potato | pepita | goat cheese | red onion | cilantro | avocado GF/V
FALL QUINOA | red pear | spiced nut | baby spinach GF/DF/V
BRUSSEL SPROUT | grapefruit | toasted hazelnut | white cheddar | pomegranate
(seasonally) GF/V
CHICKEN SALAD | grape | celery GF
CHICKEN SALAD | arugula | parmesan | pine nut GF
PESTO CHICKEN | rotini | sun-dried tomato | parmesan
SMOKED SALMON PASTA | caper | dill
TUNA SALAD | apple | sunflower seed | bumpy mustard mayo GF

HOT SIDES

\$ 5.00 PER PERSON (8 pp minimum)

BRUSSEL SPROUTS | garlic aioli | smoked bacon GF/DF
BURNT ORGANIC RAINBOW CARROTS | brie GF/V
RUSTIC POMMES PUREE | roasted garlic GF/V
SWEET POTATO PUREE | local honey | lime GF/V
YUKON POTATO MASH | broccoli GF/V

\$ 5.50 PER PERSON (8 PP MINIMUM)

POTATO GRATIN | leek | gruyere V
ROASTED VEGETABLES | balsamic | herb | fingerling GF/DF/V
MACARONI + CHEESE | five cheeses | herbed bread crumbs V

ENTREES

CHICKEN

\$ 8.50 PER PERSON (8 PP MINIMUM)

PANKO CHICKEN | boneless breast | BBQ sauce

BALSAMIC CHICKEN | fig + ginger reduction | caramelized red onion GF

DIJON CHICKEN | white wine | caramelized onion GF

ROASTED CHICKEN | slow roasted tomato | basil pesto | balsamic glaze GF

PORK

\$ 10.50 PER PERSON (8 PP MINIMUM)

ROASTED PORK LOIN | apricot | apple | pistachio | bacon | cider gravy DF

SMOKED CHOP (8 OZ) | sour cherry | rosemary | orange zest |

local micro green GF/DF

HICKORY SMOKED PORK | BBQ sauce | apple fennel slaw | 2 bistro pretzel rolls

CARNITAS | cumin | orange | crisp slaw | 2 corn tostadas GF/DF

BEEF

\$ 26.00 PER PERSON (8 PP MINIMUM)

GRILLED FILET MIGNON (8 OZ) | fermented black garlic | mushroom |
red wine sauce GF

BEEF TENDERLOIN | horseradish cream GF

SMOKED BEEF TENDERLOIN | arugula aioli GF

FRESH SEAFOOD

 delivered fresh daily

\$ 7.50 EACH (8 PP MINIMUM)

CRABCAKE | mustard cream

\$ 15 PER PERSON (8 PP MINIMUM)

HERBED GREEN SHRIMP | local summer squash | cous cous | feta GF

FRESH SEAFOOD *(cont'd)*

MARKET PRICE PER PERSON (8 PP MINIMUM)

SMOKED SALMON | crème fraiche | dill | lemon zest | shaved cucumber |
pome granate (seasonally)

ROASTED SALMON | basil pesto | slow roasted tomato | balsamic glaze | local
microgreen GF

VEGETARIAN

\$ 7.50 PER PERSON (8 PP MINIMUM)

SWEET POTATO CAKE | corn | poblano cream | winter slaw V

QUINOA PATTY | cauliflower | feta | artichoke aioli GF/V

STUFFED SWEET POTATO | chili bean | sour cream | avocado | cilantro |
caramelized onion GF/V

PORTOBELLO "STEAK" | roasted red pepper pesto GF/V

POBLANO PEPPER | quinoa | corn | edamame | pepper jack GF/V

ONE DISH ENTERTAINING

\$ 8.50 PER PERSON (8 PP MINIMUM)

CHICKEN TETRAZZINI | roasted mushroom | caramelized onion | thyme
| baby spinach

CHICKEN WILD RICE | dried cherry | toasted almond | roasted mushroom

BUTTERNUT SQUASH LASAGNA | baby spinach | caramelized onion
| roasted mushroom V

STUFFED SHELLS | lemon | ricotta | slow roasted tomato sauce V

MAC + CHEESE | panko bread crumb | truffle oil V

ENCHILADAS | roasted chicken | black bean | sweet potato | goat cheese
| tomatillo salsa GF

MEXICAN LASAGNA | roasted chicken | black bean | corn | flour tortilla

BREAKFAST + BRUNCH

QUICHE

\$ 37.50 PER QUICHE

server 8-10

LORRAINE
HAM + JARLSBERG
BROCCOLI CHEDDAR
SPINACH RICOTTA

BREAKFAST SAUSAGE
TOMATO ARTICHOKE
TOMATO BASIL MOZZARELLA

\$ 3.50 PER PERSON (8 PP MINIMUM)

BREAKFAST SAUSAGE | maple GF/DF

\$ 5.50 PER PERSON (8 PP MINIMUM)

FRENCH TOAST BREAD PUDDING | seasonal fruit | maple syrup V

POTATO GRATIN | leek | gruyere

FRESH FRUIT | berries | seasonal fruit GF/DF/V

BABY SPINACH SALAD | farm eggs | smoked bacon | tomato | mushroom
| poppy dressing GF/DF/V

FIELD GREENS | sugared pecan | dried cherry | goat cheese | poppy dressing GF/V

GREEK YOGURT PARFAIT | orange greek yogurt | seasonal fruit | local honey
| granola (build your own) GF/V

MORNING PASTRY TRAY | assorted pastry | butter | local preserves V

BAKED OATMEAL | gluten free oat | walnuts | bananas | flax seeds | maple syrup
| seasonal fruit GF/V

\$ 13.00 PER LB

GRANOLA | coconut | dried cherry | walnut DF/V

SCONES

\$ 3.00 EACH (1 dozen min per flavor)

CHOCOLATE CHIP | GLAZED LEMON POPPY | MAPLE

TEABREADS

\$ 6.50 EACH LG (min 3 per flavor) \$ 3.00 EACH MINI (min 6 per flavor)

CRANBERRY CREAM CHEESE

\$ 7.50 EACH LG (min 3 per flavor) \$ 3.75 EACH MINI (min 6 per flavor)

BANANA WITH FLAX GF/DF

SWEETS

COOKIES

\$1.75 EACH / MIN 1 DOZ

DARK CHOCOLATE SALTY OAT
PEANUT BUTTER CHOCOLATE CHUNK
PECAN SANDIE

COCOA CRINKLE
MINI ALMOND FAIRY TALES
MAPLE OR COCONUT
(OPTIONAL FLAVORS)

\$2.00 EACH / MIN 1 DOZ

PEANUT BUTTER GF

\$2.00 EACH / MIN 1 DOZ

FROSTED BANANA OATIE

MF FAVORITES

\$2.75 EACH (MIN 1 DOZ)

SWIRL | peanut butter | chocolate | butterscotch

\$ 3.00 EACH (MIN 1 DOZ)

BROWNIES MF | (Made Oprah's Top Ten Favorite's List)

GLUTEN FREE BROWNIES | walnuts GF

FINGER SWEET TRAYS + BOXES

\$ 6.50 PER PERSON (3 mini treats/person, 12 person minimum)

ASSORTED FINGER SWEET TRAYbro | wnies | fairytales | swirl | assorted linzer
| chocolate dipped macaroons | seasonal cookies + bars (SELECTION MAY VARY)

CUPCAKES

\$ 3.00 EACH (1 dozen minimum/ flavor)

VANILLA OR CHOCOLATE | vanilla buttercream or chocolate buttercream

GINGERBREAD | orange cream cheese frosting

CARROT | maple cream cheese frosting | sugared pecan

CHOCOLATE | peanut butter frosting | chocolate curl

RED VELVET | cream cheese frosting | sugared pecan

COCONUT | cream cheese frosting | shredded coconut

PIES, CRISPS + CROSTATAS

\$ 4.50 PER PERSON (8 PP MINIMUM)

CRISP | seasonal fruit

\$ 6.50 PER PERSON (8 PP MINIMUM)

CHOCOLATE SHORTCAKE | brandied cherry | whipped cream

CROSTATATA | apple or sour cherry + brandy

PIES \$ 28.00 PER PIE (*server* 8)

APPLE
SOUR CHERRY
APPLE CRANBERRY STREUSEL
CHOCOLATE CREAM | shortbread crust

COCONUT CREAM | shortbread crust
| fresh coconut
PUMPKIN PERSIMMON | whipped
cream | pepita

DESSERTS

\$ 28.00 PER CAKE (*server* 10-12)

ANGEL FOOD CAKE | raspberry | frosting

\$ 50.00 PER CAKE (*server* 10-12)

CHOCOLATE MOUSSE | salted caramel

CARROT CAKE | maple cream cheese frosting | sugared pecan

CHOCOLATE | italian buttercream | chocolate ganache | crushed peppermint

FLOURLESS CHOCOLATE TORTE | almond GF

RED VELVET | cream cheese frosting | sugared pecan

SPECIAL EVENT CAKES

WEDDINGS, ANNIVERSARIES, BIRTHDAYS, GRADUATIONS, SHOWERS

Choose from the following:

CAKE

vanilla | chocolate (GF available) |
hazelnut | banana | almond | pink berry

FINISHES

vanilla buttercream | dark chocolate
glaze | hazelnut buttercream | caramel
buttercream

FILLING

dark chocolate mousse | crème brulee |
lemon curd | tiramisu

ADDITIONS

raspberry preserves | apricot preserves
| chocolate mousse | salted caramel

(SEE OUR FULL CAKE MENU FOR MORE OPTIONS + PRICING)

ADDT'L SERVICES AVAILABLE FOR EVENT CATERING

CUSTOM DESIGNED PLATED DINNERS + DESSERTS

COMPLETE EQUIPMENT, LINEN + TENT RENTAL

SERVICE STAFF + BARTENDERS (BASSET TRAINED + INSURED)

COFFEE SERVICE FROM STUMPTOWN COFFEE

V=VEGETARIAN | DF= MADE WITHOUT DAIRY | GF = MADE WITHOUT GLUTEN

MOVEABLE FEAST IS A NEIGHBORHOOD CAFÉ AND 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 and fresh baked pastries. Every dish we prepare is made from scratch daily, using foods that nourish and support our community. We smoke and grill our meats in-house. We procure fish from companies that support wild fisheries and aquaculture. The Moveable Feast café sources specialty products from like-minded artisans that share our values and aesthetic. Our catering services bring the experience to you by transporting personalized meals to private events. We will craft your menu based on farmer's market availability to celebrate each season. Our mission is to help our community celebrate life through wholesome, hand-made foods and the joy of entertaining.

MOVEABLE FEAST PROUDLY SUPPORTS:

<p>FOX Plot Farm + Rustic Road Farm and sources meat and produce from local and organic farms whenever possible</p>	<p>Delicious, Stumptown Coffee from Portland, OR</p>
<p>Local organic micro-greens from Up Farms</p>	<p>Fresh, sustainable harvested seafood delivered daily from Fortune Fish</p>

THE FINE PRINT

- To maintain our standard of quality + service, all parties + catering orders are booked on a first come first serve basis. Please call early when planning your event. We will not overbook our kitchen.
- A 50% non-refundable deposit is required to book an event or date.
- Because we order all ingredients especially for you, a 7-day notice is needed + appreciated for placing orders + making changes. We will try our best to accommodate you! Substitutions may be required due to quality of product + seasonal availability.
- If an order is canceled within 48 hours a 30% fee will be charged.
- Party planning + event consultation is available. Party planning fees may apply.
- Payment for events + service is expected at the conclusion of the event or time of pick-up.
- We accept cash, check, Visa, MasterCard or Discover.
- We require a credit card number to hold all orders. Orders are not submitted to kitchen w/out credit card.
- Prices + menu subject to change due to seasonal availability + current vend or costs.

FALL & WINTER MENU

MOVEABLE FEAST OFFERS:

Customized menus

Full-service on-site catering

Packaged lunches + dinners

Daily-changing meals to go

Custom gift baskets

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& co.