



EXCELLENCE & ELEGANCE IN EVERY BITE



FEAST & IMBIBE

Feast & Imbibe has grown from humble beginnings. With a dream of owning a catering company, we began hosting pop up and underground dinners. People began asking us if we could come and cook private dinners in their homes. We had turned into a catering company overnight.

We opened our own Studio and Kitchen just 18 months after our first pop up dinner. While Feast & Imbibe has grown rapidly, our main focus is still on each and every bite that gets served and the guests overall experience.

Feast & Imbibe creates a personalized dining experience for your special occasions, featuring locally sourced & gourmet ingredients.

Feast and Imbibe completely, 100% outdid themselves. First, they are willing to do whatever it takes to ease your day and not have to worry about a thing ... Now, the food. I mean.... UNBELIEVABLE...you're talking about a chef who has experience in the Chicago fine dining world...and he doesn't disappoint. Every guest still raves about his food from the chicken & waffle apps to the braised lamb to the homemade fudge. F&I will do everything in their power to make sure your day is one you won't forget."
-Cory S.

D'Andre Carter
Executive Chef



D'Andre lives for the flow, rush and excitement of service. After graduating from Le Cordon Bleu's Chicago school, he set out to learn everything he could about food. He loved discovering how a dish came together and how flavors created balance. D'Andre began at Moto Restaurant as an intern, he worked his way up through every station in the kitchen and front of the house before becoming the Executive Sous Chef under the late, Homaro Cantu. After four years with the company, D'Andre decided it was time to bring delicious, restaurant quality food to people's homes and special events.

Heather Bublick
Sommelier & Event Coordinator



Heather loves the intricacy of service, interacting with guests, and how a beverage can not only complement a dish, but also complete one. Heather decided to follow her passion for food, and attend Kendall College's Culinary School. After working in Moto's Kitchen, she quickly found her home on the dining room floor. After working at Moto for 2 years, Heather refined her skills, and continued her education at Tru Restaurant. After starting Feast & Imbibe with D'Andre, she quickly found herself planning galas, weddings, and intimate dinners. Heather has since become a certified wedding and event planner, and is eager to help make your event everything you dream



Acclaim

Top 10
Wedding Vendors



THE HUFFINGTON POST
TOP NEWS AND OPINION

“Next culinary superstar, [D’Andre Carter].”

Chicago Tribune

“Stop Obsessing over tickets to Next (Grant Achatz) and spend a night with hot dinner pop-up Feast & Imbibe.”

NS
MODERN LUXURY FOR THE NORTH SHORE *Modern Luxury*

“The attention to detail, flavor and hospitality are on par with the best.”

Top 8 Chicago Caterers in Michigan Ave Magazine in June 2015
Voted Top 10 Wedding Caterer by Weddingful in 2015
TopCaterers.com Best of 2015
Top10WeddingVendors.com for Chicago



Seamless Service

One of the most important choices for your wedding is having a menu that reflects your taste and style.

Feast & Imbibe delivers a seamless experience. We offer a variety of options from specialty cocktails for your guests, hors d'oeuvres, perfectly plated main courses to our endless sweets table options- including an interactive s'mores bar. There's no need to stick to our menu options either, we are happy to create a completely custom menu just for you. All weddings include a complimentary one hour design session at our studio the month before your wedding.

All clients are given access to our exclusive password protected **client portal**, which gives you access to a plethora of tools to help you plan your big day; from our favorite vendors to our "Planning Without a Planner" page. We're here to make the planning process simple, and stress free so you can enjoy this exciting time in your life. Rest assured and leave the details to us, we come prepped for everything. Your catering coordinator is even an ordained minister. We'll do everything we can so that your special day is everything you dreamt it would be.

"Our experience with Feast & Imbibe was wonderful. From the first phone call to the end of the wedding reception - Heather, D'Andre and the staff all were so helpful, quick to respond to questions and a total joy to work with. Not to mention the food was amazing and they provided pretty much all the decorations we used free of charge. They made a very special day for us even more special. We would HIGHLY recommend using them for any of your event needs, you won't be sorry!"

-Lauren S.

Feast & Imbibe offers complimentary in house decorations to borrow for your big day.

- Mason Jars
- Table Numbers
- Bud Vases
- Galvanized Tins

- Signs
- Sweet Table Decor
- Chalk Boards
- And So Much More!



Memorable Menus

Feast

/fēst/ noun:

1. A large meal, typically in celebration of something.

We specialize in creating that special moment; memorable and intimate. Each of our events are custom crafted to give you just what you want.

From plated dinners, to cocktail parties, galas to backyard buffets, no event is too big or too small.

Some Signature Favorites Include

PASSED HORS D'OEUVRES

- Chicken & Waffles
- French Waygu Sliders
- Pulled Pork Cigars
- Mini Corn Cones
- Green Tomato Gazpacho Soup Shots

BUFFETS & FAMILY STYLE

- Braised Short Rib
- Herb Roasted Chicken
- Mushroom Trio
- Mac + Cheese

PLATED COURSES

- Lobster Salad
- Study of Quail
- Black Truffle Pasta
- Spot Prawns & Grits
- S'More Bomb

We have menu options to fit every style, and taste. Feel free to call, or email us, to discuss your menu with our Chef.



Imbibe

/im'bīb/ verb:

1. To drink, absorb, or assimilate.

Our bar program is headed by a mixologist and a sommelier, so you are sure to get the best drinks possible.

We strive to separate ourselves from the rest by only offering the best choices possible for our customers. Our wines, beers, & spirits have been carefully curated by our beverage team, to pair with many of our dishes. If you'd like recommendations or more information on the selections, please let us know.

We are **fully licensed and insured** to serve and sell liquor in Chicago, Evanston and the entire State of Illinois.

Some of our Bar Packages & add-ons include

- Custom Crystal Clear Ice Cubes
- Signature Cocktails
- Champagne Toasts
- Luxury Wine Selections
- And more!



FEAST & IMBIBE

Wonderful Weddings

Thank you for your interest in Feast & Imbibe. All of our events are custom crafted to give you just what you want. Weddings are so personal, which is why we completely customize each one to fit the couple.

Every meal is cooked by our Chef, D'Andre Carter. Quality is of the utmost importance to us. Our in-house Wedding Planner, Heather Bublick will help you plan every step of the way

Feel free to call or e-mail us and speak with Heather, or discuss a custom menu with Chef D'Andre.

Info@FeastandImbibe.com
847-491-9744

