

Feast of Saint Tarcisus



St. Tarcisus Feast Supper

Themes: Faithful Unto the End

Starter

'Shepherd's Garden Salad'

Light, fresh salad symbolizing innocence and simplicity.

Ingredients:

- Mixed greens
- Cucumber
- White grapes
- Toasted almonds
- Crumbled feta cheese
- Honey-lemon vinaigrette



The white grapes subtly recall the Eucharistic wine.

Main Course

'Roman Herb-Roasted Chicken'

Inspired by foods familiar in the Roman world.

Seasonings:

- Olive oil
- Rosemary
- Garlic
- Thyme

Served with:

'Honey-Glazed Carrots'

A reminder of God's sweetness amid trials.



'Rustic Roman Flatbread'

A fitting symbol in a feast centered on Eucharistic devotion.



Dessert

'White Grape and Honey Tart'

A simple tart featuring:

- White grapes
- Honey
- Light pastry crust
- Lemon zest



Elegant but uncomplicated, reflecting Tarcisus' youthful holiness.



- 4 oz white grape juice
- 2 oz sparkling apple cider
- 1 oz fresh lemon juice
- ½ oz honey syrup
- Splash of white cranberry juice

Signature Mocktail

'The Courageous Witness'

A bright gold-and-white drink inspired by purity and steadfast faith.



Method:

- White grape
- Strawberry
- juice
- Sprig of rosemary

Garnish:

- White grape cluster
- Lemon twist
- Sprig of rosemary

Flavor Profile:

- 4 oz white grape juice
- 2 oz sparkling apple cider
- 1 oz fresh lemon juice
- 1 oz honey syrup
- Crisp grape
- Gentle honey
- Bright citrus
- Sparkling finish



Table Blessing

"Lord, give us the courage of St. Tarcisus, the faith to guard what is holy, and the strength to serve You with joyful hearts.

May this meal remind us that even the young can bear witness with great love."

Atmosphere & Decorations

Colors:

- White, Gold, Deep red



Decorations:

- White candles
- Wheat stalks
- Grapevines
- Small gold accents
- Ancient Roman motifs



Music:

- Gentle sacred instrumental music
- Gregorian chant
- Quiet strings or harp

"Faithful in Small Things, Courageous in Great Ones."