



Catering Package Menu

Custom menus available...just ask!

Salad - Choice of One

Assorted dinner rolls and whipped butter included

Taste Signature Salad

Spring greens & green leaf lettuce with mandarin oranges, sliced almonds and sweet red onions.

Choose two dressings – Balsamic vinaigrette, raspberry walnut vinaigrette, buttermilk ranch, blue cheese, or Italian.

Caesar Salad

Crisp romaine, sweet red onions, grated parmesan & housemade croutons.

Fusilli Pasta Salad

Tri-colored spring shaped pasta with diced cheddar cheese, red peppers, capers & black olives with Italian vinaigrette.

Penne Pasta Salad

With diced red & yellow peppers, English cucumbers and sweet red onion in tangy dill sauce.

Entrée - Choice of Two

Oven roasted, Panko encrusted chicken breasts with pan style gravy

Roasted chicken breast with sweet marsala cream

Brined & spice rubbed rotisserie style chicken

Braised brisket with your choice of Guinness au jus or KC style bbq

Roasted pork tenderloin with granny smith apple glaze

Vegetarian Lasagna - Pasta sheets & marinara with zucchini, squash & cheeses

Starch - Choice of One

Parmesan & garlic mashed potatoes

Oven roasted garlic & rosemary new potatoes

Penne with sweet marinara, sun dried tomato cream or alfredo

Bowtie with basil pesto

Long grain & wild rice pilaf with herbs & mushrooms

Vegetable - Choice of One

Roasted Italian vegetables

Amaretto & rosemary glazed carrots

Green beans amandine

BBQ baked beans

Green bean casserole

Corn & roasted red peppers

Upgrades

Please inquire as to addition pricing

Salads

Caprese Salad - \$3.00

Sliced grape tomatoes, pearl mozzarella, fresh basil, olive oil, sea salt & balsamic cream.

Fresh Broccoli Salad - \$2.00

Fresh broccoli crowns, red onion, bacon, walnuts and cranberry raisins with sweet white wine aioli

Yukon Gold Potato Salad - \$2.00

Cubed Yukon Golds, red onion, sweet pickles, garlic aioli & sea salt

Creole Coleslaw - \$1.50

Green & red cabbage, shredded carrots, celery, creole mustard, aioli & a dash of peppers

Blue Cheese Coleslaw - \$1.50

Green & red cabbage, shredded carrots, red onions, garlic aioli, black pepper & blue cheese crumbles

Starches

Manicotti - \$4.00

Ricotta and mascarpone with baby spinach wrapped in fluted pasta and topped with warm, sweet marinara.

Rigatoni - \$4.00

Large tube pasta in robust cream with a hint of vanilla with tender beef slices.

Cavatappi - \$4.00

Corkscrew pasta tubes with sweet & spicy marinara and pan seared pancetta.

Ravioli - \$5.00

Large handmade ravioli with your choice of wild mushroom, cheese, or beef & pork filling. Topped with warm marinara.

Twice Baked Mashed Potatoes - \$1.50

Fried Cajun Sweet Potatoes - \$1.50

Potatoes O'Brien - \$1.50

Saffron Rice with Roasted Peppers - \$1.50

Creole Rice with Red Beans - \$1.00

Creole Rice with Red Beans with Shrimp & Andouille - \$3.00

Spanish Rice with Black Beans and Roasted Corn - \$1.00

Cilantro Lime Rice - \$1.00

Entrée

Marinated Artichoke & Spinach Stuffed Chicken Breast with Pan Gravy - \$1.50

Pecan Encrusted Raspberry Chicken - \$1.50

Almond Encrusted Orange Chicken - \$1.50

Chicken Parmesan - \$1.50

Berkshire Pork Ragu - \$3.00

Pan Seared Salmon - \$3.01

Smoked Brisket with Veal Demiglaze - \$3.00

Carving Stations

Roast Beef with demiglaze & horseradish cream - \$3.00

Sugar Cured, Spiral Cut Ham - \$3.00

Whole Smoked Pork Loin - \$3.00

Beef Tenderloin - \$10.00

Prime Rib - \$10.00

Action Stations

Pasta Station - \$4.00

Choose two. Sundried tomato cream, spinach and basil pesto, sweet marinara.

Paella Station - \$5.00 & \$6.00

Vegetarian and celebration paella with shrimp and spicy sausage. (Vegetarian a vegan alternative as well)

Self Serve

Mac & Cheese Bar - \$6.00

With your choice of six toppings.

Mashed Potato Bar - \$5.00

With your choice of six toppings.

Bruschetta Bar - \$6.00

Three vegetarian dips with crudités and toasted ciabatta.

All prices are listed "buffet" style. Plated meals and stations quoted by request.