

— TASTY SINCE 1989 —

SOCIAL MENU

TastyCatering



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TASTY CATERING

WE ARE CATERERS...

This menu was crafted specifically with you in mind, combining fresh flavors, customizable packages and a variety of delicious options meeting dietary needs so that each guest can taste something amazing. For every corporate event and every guest, we create a truly enjoyable experience.

...AND WE'RE PROUD OF IT

What makes Tasty Catering so different? We go above and beyond. We have more than 20 certified sanitarians on staff when the state only requires one. Our delivery specialists are uniformed, professional and cross-trained by our culinary team to know what you've ordered and how to properly set up and present your cuisine on-site. The sales staff are experienced in planning for all your catering needs from boxed lunches for eight to executive meetings for 100 or more.

Where other places are trying to adapt their restaurant recipes for delivery and catering, we're not adapting at all—because we're caterers. Everything we chop, dice, mince, tenderize, boil, sauté, simmer, prepare, cook, arrange and plate we do with specially created, carefully studied and skillfully developed methods of preparation, safe transportation and temperature control so that whether you choose a salad, sandwich, soup, lasagna, vegetables or salmon, your food is perfect.

ASK US ABOUT

ANY EVENT

Picnics, weddings, special events and more

HOLIDAY MENUS

St. Patrick's Day, Thanksgiving and more

ECO-FRIENDLY

Environmentally friendly plates and tableware available

TUESDAY TASTINGS

Meet our team, tour our building and join us for lunch

INDIVIDUAL MEALS

Packaged separately to meet dietary needs

DIETARY NEEDS

(GF) GLUTEN-FREE

Does not contain gluten ingredients

(V) VEGETARIAN

No animal proteins, includes eggs and dairy

(VV) VEGAN

No animal products or byproducts

(DF) DAIRY-FREE

Contains no dairy products or byproducts

Tasty Catering has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

HOW TO ORDER TASTY CATERING



1

DETERMINE WHAT YOUR EVENT NEEDS ARE

Every corporate function has different needs, so once you know what type of event you are hosting, you can start identifying your event's needs.

2

GATHER YOUR EVENT DETAILS

Including the location, date, time and approximate guest count.

3

LOOK AT OUR CORPORATE MENU FOR IDEAS

We can also help you decide on the best menu for your event.

4

CALL US AT 847-593-2000

Together, we will create a plan for the entire event.

5

THE PLANNING IS IN OUR HANDS NOW

We will arrange your order and send a confirmation email for you to review and approve.

6

AFTER WE RECEIVE YOUR APPROVAL

The preparations will be made by our professional culinary team and brand ambassadors and you will soon enjoy Tasty Catering!

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WHAT'S INSIDE

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DRINKS

HOT & COLD

COFFEE, TEA & MILK

COFFEE SERVICE 66 OUNCE AIRPOT (SERVES 6-8) **\$16.50**

Hawaiian Kona 96 OUNCE DISPOSABLE (SERVES 10-12) **\$26.00**
 coffee (regular or decaf) with disposable mugs and the following: half and half, flavored creamers, sugar, Equal and Splenda

HOT TEA SERVICE 66 OUNCE AIRPOT (SERVES 6-8) **\$15.00**

Assortment of 96 OUNCE DISPOSABLE (SERVES 10-12) **\$22.00**
 Bigelow teas, hot water with disposable mugs and the following: sugar, Splenda, Equal and fresh sliced lemons

ICED TEA SERVICE

Freshly brewed 96 OUNCE DISPOSABLE (SERVES 8-10) **\$17.35**
 iced teas with disposable mugs and the following: sugar, Splenda, Equal and fresh sliced lemons. Ice must be purchased

LEMONADE SERVICE

Fresh lemonade 96 OUNCE DISPOSABLE (SERVES 8-10) **\$17.35**
 with disposable cups. Ice must be purchased

2% MILK (HALF PINT CARTON) **\$1.27**

SODA, JUICE & WATER

SODA (12 OUNCE CAN) **\$1.19**

Your choice from the following, served chilled: Coke, Diet Coke, 7UP, Diet 7UP, Dr. Pepper, Diet Dr. Pepper, Pepsi, Diet Pepsi, iced tea

JUICE (10 OUNCE BOTTLE) **\$1.95**

Your choice from the following Tropicana juices, served chilled: orange, ruby red grapefruit, apple, cranberry

WATER (16.9 OUNCE BOTTLE) **\$1.10**

INFUSED CUCUMBER OR LEMON WATER **\$37.00**

SOLD PER DISPENSER

Served from a 3 gallon acrylic beverage dispenser. Ice, cups and dispenser included. Serves 28-32 guests.

SPARKLING WATER (11 OUNCE BOTTLE) **\$2.35**

Perrier pure sparkling water, served chilled

BUCKET OF ICE **\$2.35**



MORNING PACKAGES

CHILLED (V)

Sold per guest, 10 guest minimum

BREAKFAST BOX

Choice of bagel or mini danish and muffin, fresh-cut fruit and juice

\$9.25

PROTEIN BOX

Two hard boiled eggs, Greek yogurt, fresh-cut fruit and juice

\$10.35

MAKE-YOUR-OWN YOGURT BAR

Breakfast bowl with low-fat organic yogurt, granola, dried cranberries, raisins, berries, fresh-cut fruit, assorted muffins, bottled juices and water

\$9.35

CONTINENTAL

Bakery fresh muffins, bagels, danishes, fresh-cut fruit, condiments, bottled juices and water

\$10.00

EXECUTIVE CONTINENTAL

Bakery fresh muffins, bagels, mini pastries, individual berry yogurt parfaits, condiments, bottled juices and water

\$12.00

HOT BREAKFAST

Sold per guest, 12 guest minimum

THE ALL-AMERICAN BUFFET

Assorted muffins, bagels and condiments

\$15.00

Choose one egg scramble:

Plain (V)
Cheddar cheese (V)

Farmer's*
Ham, bacon, maple sausage and cheese

Veggie (V)*
Bell pepper, onion, mushroom and provolone cheese

* substitute for Farmer's or Veggie egg scramble for \$1.65 per guest

Choose one:

Fresh-cut fruit
Bottled juices and water

Choose one potato:

Home fries
Red skin potatoes

Choose two meats:

Sausage links
Smoked bacon
Ham

substitute turkey or chicken sausage for \$0.55 per guest

CLASSIC FRENCH TOAST

Cinnamon-battered with butter and breakfast syrup. Served with maple sausage, smoked bacon, fresh-cut fruit, bottled juices and water

\$11.00

PRALINE FRENCH TOAST

Cinnamon-battered with butter and breakfast syrup. Topped with New Orleans pecan praline. Served with maple sausage, smoked bacon, fresh-cut fruit, bottled juices and water

\$12.00

MAKE-YOUR-OWN BREAKFAST TACOS (V)

Scrambled eggs and sweet potato green chili hash served with warm corn tortillas, pickled jalapeños, guacamole, queso fresco, shredded lettuce, salsa verde, fresh-cut fruit, bottled juices and water

\$14.50

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MORNING - CREATE - YOUR OWN

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BREAKFAST BREADS & SNACK BARS

Sold per guest, 8 guest minimum

BAGEL TRAY (V) \$2.55
Assorted bagels and condiments

MUFFIN TRAY (V) \$2.50
Assorted muffins and condiments

MINI PASTRY TRAY (V) TWO PER GUEST \$2.50
Assorted mini pastries

BREAKFAST BREAD TRAY (V) \$5.25
Assorted muffins, bagels, danishes and condiments

BREAKFAST LOAVES (V) SOLD PER LOAF \$16.65
Choose from: blueberry, lemon poppyseed, cinnamon walnut or banana nut. Each loaf serves 8 guests

COFFEE CAKES (V) SOLD PER COFFEE CAKE \$21.00
Choose from: chocolate chip, raspberry strip, almond, apple strudel or cheese. Each coffee cake serves 10 guests

HEALTHY SNACK BARS (V) SOLD PER BAR
Kashi Bar - Trail Mix \$3.75
Belvita - Blueberry \$3.75
Assorted KIND bars \$3.75
Assorted RX protein bars \$4.65

FRUIT

WHOLE FRUIT (V) 8 MINIMUM \$1.75
Apples, oranges and bananas

SEASONAL FRUIT KABOB (V) 10 MINIMUM \$3.25

SEASONAL FRESH-CUT FRUIT (V) \$2.50
SOLD PER GUEST | 8 GUEST MINIMUM

YOGURT & CEREAL

INDIVIDUAL YOGURT (V) \$2.50
Assorted 99% fat-free flavors

INDIVIDUAL GREEK YOGURT (V) \$3.29
Assorted traditional European-style yogurt

BERRY YOGURT TRIFLE (V) SMALL (SERVES 10 GUESTS) \$20.50
LARGE (SERVES 25 GUESTS) \$50.00
Organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries

MIXED FRUIT TRIFLE (V) SMALL (SERVES 10 GUESTS) \$20.50
LARGE (SERVES 25 GUESTS) \$50.00
Organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples and strawberries

YOGURT PARFAIT (V) 8 MINIMUM \$5.00
Choose one of our yogurt parfaits served in individual cups with granola on the side. See our monthly specials or ask your sales rep for the seasonal flavors

INDIVIDUAL CEREAL AND MILK (V) 8 MINIMUM \$3.25
Assorted healthy cereals with chilled 2% milk

CREATE-YOUR-OWN OATMEAL BAR (V) \$7.00
SOLD PER GUEST | 12 GUEST MINIMUM
Steel cut oatmeal with berries, brown sugar, chocolate chips, walnuts and dried cranberries

CHILLED HARD BOILED EGG (V) 6 MINIMUM \$1.19



MORNING - CREATE - YOUR OWN

ENTRÉES

Sold per guest, 10 guest minimum

CLASSIC FRENCH TOAST (V) \$4.25

Cinnamon-battered with butter and breakfast syrup

PRALINE FRENCH TOAST (V) \$4.95

Cinnamon-battered with New Orleans pecan praline syrup

BREAKFAST CORNBREAD \$4.50

Buttery cornbread with smoked bacon, chicken breakfast sausage, green onion, mixed cheese with breakfast syrup

SCRAMBLED EGGS SOLD PER PAN
each pan serves 15-20 guests

PLAIN (V) \$57.20

CHEDDAR CHEESE (V) \$57.20

FARMER'S \$70.00

With cheese, diced bacon, ham and maple sausage

VEGGIE (V) \$70.00

With bell pepper, onion, mushroom and provolone cheese

HANDHELD

Sold per guest, 10 guest minimum
Minimum five per selection

BREAKFAST SANDWICH (V) \$4.00

Individually wrapped sandwich with scrambled eggs and cheese on a toasted large English muffin

*Add bacon or ham for \$1.50 each
Add turkey sausage for \$2.00 each*

BREAKFAST WRAPS

Wrapped in a tortilla with mild homemade salsa on the side

AM WRAP (V) \$6.00

Scrambled eggs and cheddar cheese

FARMER'S WRAP \$7.00

Scrambled eggs, cheese, diced bacon, ham and maple sausage

GAUCHO WRAP (DF/VV) \$6.00

Baby spinach, crumbled tofu, green onions, chopped tomatoes and diced green chilies

CLASSIC SIDES

Sold per guest, 10 guest minimum

SMOKED BACON SLICES (GF) TWO PER GUEST \$2.75

MAPLE SAUSAGE LINKS (GF) TWO PER GUEST \$2.75

TURKEY SAUSAGE PATTIES TWO PER GUEST \$3.00

CHICKEN SAUSAGE LINKS TWO PER GUEST \$3.00

GRILLED HAM SLICE (GF) ONE PER GUEST \$2.65

HOME FRIES (DF/GF/VV) \$2.50

Cubed, grilled potatoes, diced roasted red pepper and red onion

RED SKIN BREAKFAST POTATOES (DF/GF/VV) \$2.50

Wedges of red bliss potatoes, fresh herbs and paprika

SWEET POTATO AND GREEN CHILI HASH (DF/VV) \$2.59

Roasted sweet potatoes, green chilies, onion and cilantro

BISCUITS AND GRAVY TWO PER GUEST \$3.45

Buttermilk biscuits and sausage gravy

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LUNCH BUFFETS

SANDWICHES & WRAPS

Sold per guest, 12 guest minimum

Includes two side salads and bagged chips.
Minimum four of any selection in each buffet.
See page 12 for wrap and sandwich descriptions.

“IT’S A WRAP” BUFFET **\$13.25**
GRILLED VEGETABLE (DF/VV)
SWEET AND SPICY BUFFALO CHICKEN
SIRLOIN OF BEEF
CLASSIC CLUB
TURKEY AND BRIE

ARTISAN SANDWICH BUFFET **\$14.15**
CAPRESE (V)
CHICKEN PANINO
ROASTED VEGETABLE HUMMUS (DF/VV)
ADDITIONAL \$0.50 PER GUEST
ROAST BEEF
TURKEY AND BRIE

MAKE-YOUR-OWN SANDWICH BUFFET **\$12.50**

SOLD PER GUEST | 10 GUEST MINIMUM

Includes lettuce, tomatoes, pickles and individual packets of mayonnaise, yellow mustard, two side salads and bagged chips

ASSORTED BREADS INCLUDED

Italian country loaf, wheat, rye, kaiser, ciabatta

CHOOSE THREE MEATS

Turkey breast, roast beef, ham, or tuna salad

CHOOSE TWO CHEESES

Baby Swiss, American, cheddarella, provolone

CHOOSE TWO SIDE SALADS

(see below)

Ask us to make the sandwiches for no additional charge

THE SIDE SALADS

The following salads are available for the wrap and sandwich buffets on this page. See page 10 for salad descriptions.

- TOSSED GARDEN WITH ASSORTED DRESSING (V)**
- CAESAR WITH CAESAR DRESSING (V)**
- ZESTY PASTA (V)**
- SWEET POTATO (V)**
- TOMATO, ONION AND CUCUMBER (DF/GF/VV)**
- AMERICAN POTATO (V)**

Substitute fresh-cut fruit for \$1.15 per guest
Substitute strawberry spinach, waldorf chop or eleven vegetable salad for \$2.15 per guest

Our gluten-free wrap options can be found on pg 12.





LUNCH

SOUPS & SALADS

SALAD BUFFET

Sold per guest, 20 guest minimum

MAKE-YOUR-OWN SALAD BAR

\$16.50

Romaine, baby spinach, shredded cheese, feta cheese, diced chicken, bacon, tomatoes, cucumbers, tri-colored bell peppers, chopped eggs, red onions, carrots, pasta, kalamata olives, dried cranberries, mandarin oranges, sunflower seeds and croutons

Served with your choice of two dressings: ranch, honey mustard, French or balsamic vinaigrette (GF)

À LA CARTE SALADS

Sold per guest, 10 guest minimum
Dressings are served on the side

TOSSED GARDEN (V)

\$4.25

Romaine, cucumbers, tomatoes, radicchio and carrots with assorted dressing packets

CAESAR (V)

\$4.50

Romaine, croutons and parmesan cheese with caesar dressing

WALDORF CHOP (V)

\$5.75

Romaine, red apple chunks, celery, red onions, raisins and walnuts with honey-lemon dressing

ELEVEN VEGETABLE (DF/GF/VV)

\$6.00

Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

STRAWBERRY SPINACH (V)

\$6.00

Baby spinach, sliced strawberries, almond slivers, red onions and dried cranberries with poppyseed dressing

Add diced chicken to any à la carte salad for \$1.75 per guest

SOUPS

SOUPS & CHILI SOLD PER GALLON

Each gallon serves 15 guests. Includes bowls, spoons, crackers and a soup chafer.

CHICKEN NOODLE

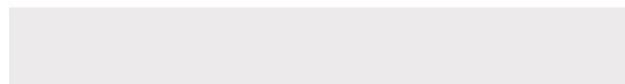
\$35.50

VEGETARIAN CHILI (V)

\$38.00

BEEF CHILI (NO BEANS)

\$40.00



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LUNCH BOXED MEALS

BOXED MEALS

Sold per guest, 8 guest minimum

Please order the same sides and desserts for orders over 15. Custom-ordered or custom-labeled box lunches with guests' names and/or contents listed are available for \$1.00 extra per box.

ORIGINAL BOXED LUNCH

\$11.00

Served with lettuce, tomato and condiments. Includes bagged chips and a fresh baked cookie

TURKEY BREAST

HAM

ROAST BEEF ADDITIONAL \$0.25 PER GUEST

CHEESE

VEGETARIAN

TASTY BOXED LUNCH

\$12.00

Served with lettuce, tomato and condiments. Includes bagged chips, choice of side and choice of dessert

TURKEY BREAST

HAM

ROAST BEEF ADDITIONAL \$0.25 PER GUEST

CHEESE

VEGETARIAN

COLD CUT COMBO

TUNA SALAD

Choice of side:
Potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing

Choice of dessert:
Brownie, dessert bar or fresh baked cookie



Turkey Breast Sandwich

BOXED LUNCHES CONTINUE ON NEXT PAGE...

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LUNCH BOXED MEALS

TASTY
EXCITING
DELICIOUS
SAVORY
REFRESHING
FLAVORFUL
FRESH
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DELICIOUS
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REFRESHING
FLAVORFUL
FRESH

ARTISAN BOXED LUNCH \$13.75

SANDWICHES

Includes bagged chips. Choice of side: potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing. Choice of dessert: brownie, dessert bar or fresh baked cookie.

CAPRESE (V)

Beefsteak tomato, fresh mozzarella, basil, lettuce, sweet onion and pesto mayo on Italian country bread

CHICKEN PANINO

Grilled chicken, provolone, sun-dried tomatoes and fresh basil on olive oil-griddled Italian country bread

ROASTED VEGETABLE HUMMUS (DF/VV)

ADDITIONAL \$0.25 PER GUEST

Roasted zucchini, yellow squash, peppers, red onion, carrots, tomato and garlic basil pesto hummus on flat bread

WRAPS

Includes bagged chips Choice of side: potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing. Choice of dessert: brownie, dessert bar or fresh baked cookie

SIRLOIN OF BEEF ADDITIONAL \$0.25 PER GUEST

Sliced sirloin, baby Swiss, tomato, shaved red onion and 1000 island dressing in a tortilla

CLASSIC CLUB

Smoked turkey, bacon, lettuce, tomato and mayo in a tortilla

GRILLED VEGETABLE (DF/VV)

Grilled bell peppers, portabella mushrooms, zucchini, yellow squash, tomato and carrots with balsamic glaze in a tortilla

ROAST BEEF ADDITIONAL \$0.25 PER GUEST

Choice roast beef, cheddar, lettuce, tomato, red onion and creamy horseradish on an onion roll

TURKEY AND BRIE

Shaved smoked turkey, imported brie and honey cranberry mayonnaise on a bakery fresh baguette

SWEET AND SPICY BUFFALO CHICKEN

Buffalo chicken tenders, tomato, romaine, celery and ranch dressing in a tortilla

TURKEY AND BRIE

Shaved smoked turkey, imported brie and honey cranberry mayonnaise in a tortilla

*Gluten-free wrap options \$16.00:
Chicken Wrap, Roast Beef Wrap or Grilled Vegetable Wrap
Includes, Fritos, fruit cup & choice of GF dessert*

SALADS

Includes bakery roll with butter and margarine and fresh fruit salad Choice of dessert: brownie, dessert bar or fresh baked cookie

BUFFALO CHICKEN

Buffalo chicken tenders, chopped romaine, celery, red onions and cheddar cheese with ranch dressing

CROSSTOWN CHICKEN

Chopped romaine, grilled chicken, roasted red peppers, cucumbers, red onions, pasta and tomatoes with honey mustard dressing

STRAWBERRY SPINACH (V)

Baby spinach, sliced strawberries, almonds, red onions and dried cranberries with poppyseed dressing

ELEVEN VEGETABLE SALAD (V)

Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

TOSSED GARDEN (V)

\$12.75

Romaine, cucumbers, tomatoes, radicchio and carrots with assorted dressing packets

CAESAR (V)

\$12.75

Romaine, croutons and parmesan cheese with caesar dressing



HOT MEAL SPECIALS

LUNCH SPECIALS

Sold per guest, 10 guest minimum

Tossed garden salad is served with assorted dressing packets. Caesar salad is served with caesar dressing. We cannot substitute side dishes or mix entrées. Chafing dishes are recommended to keep food warm; chafers and fuel are \$5.00.

CHICKEN

POMMERY APRICOT CHICKEN **\$13.15**
Roasted Yukon potatoes, Caesar or tossed garden salad and mixed bread basket

CHICKEN PARMIGIANA **\$13.55**
Penne pasta a la marinara, Caesar or tossed garden salad and mixed bread basket

CHICKEN CHAMPAGNE **\$13.65**
Rice pilaf, Caesar or tossed garden salad and mixed bread basket

HERB-ROASTED CHICKEN **\$13.65**
Brown rice, Caesar or tossed garden salad and mixed bread basket

BEEF

18-HOUR BBQ BEEF BRISKET **\$13.75**
With Sweet Baby Ray's barbecue sauce with roasted baby potatoes, Caesar or tossed garden salad and kaiser rolls

ITALIAN BEEF **\$13.45**
With roasted peppers and giardiniera with penne pasta a la marinara, Caesar or tossed garden salad and French bread rolls

PORK

MEMPHIS-STYLE PULLED PORK **\$13.25**
With Sweet Baby Ray's barbecue sauce served with roasted baby potatoes, seasonal fresh-cut fruit and kaiser rolls

HERB-CRUSTED PORK LOIN **\$13.35**
With lemon cream sauce served with roasted potatoes, Caesar or tossed garden salad and mixed bread basket

VEGETARIAN

GLUTEN FREE CHEESE RAVIOLI (GF/V) **\$13.65**
Caesar or tossed garden salad and mixed bread basket

TIPO DE ZUCCA PASTA **\$13.85**
Caesar or tossed garden salad and mixed bread basket

STUFFED PEPPERS **\$13.75**
Caesar or tossed garden salad and mixed bread basket

THREE CHEESE RAVIOLI POMODORO **\$13.20**
Caesar or tossed garden salad and mixed bread basket

STUFFED PORTABELLO PARMESAN **\$13.10**
Caesar or tossed garden salad and mixed bread basket

LASAGNA

Sold per pan, serves 8-10 guests

VEGETABLE LASAGNA (V) **\$46.75**
Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

TRADITIONAL MEAT LASAGNA **\$44.30**
Seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce



HOT MEAL THEMES

UNIQUE IDEAS

Sold per guest, 15 guest minimum

TACO STAND

Seasoned ground beef, seasoned shredded chicken, refried beans, mexicali rice, shredded lettuce, cheese, salsa, sour cream, warm corn and flour tortillas
Add guacamole for \$3.00 per guest

\$15.50

INDOOR PICNIC

Jumbo black Angus hot dogs, 1/4 lb. pub burgers, bratwurst, American cheese, zesty pasta salad, American potato salad, Ruffles potato chips, buns and condiments
Add vegetarian burgers \$5.50 each

\$15.75

FINEST FIESTA

Barbacoa beef, fajita chicken, vegetable fajitas, mexicali rice, refried beans, chipotle roasted potatoes, cheese, salsa, pico de gallo, sour cream, chips, pickled jalapeños, warm corn and flour tortillas
Add guacamole for \$3.00 per guest

\$20.00

GREEK FEAST

Sliced gyro meat, marinated chicken, grilled oregano vegetables, vesuvio potatoes, Greek country salad, warm pita bread and tzatziki sauce

\$22.00

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HOT MEALS - BUILD - YOUR OWN

BUILD-YOUR-OWN

Sold per guest, 10 guest minimum per flavor

Choose one entrée and three side dishes on page 16. Side dishes include one vegetable, one starch and one salad. All buffets come with a chef's choice bread basket. Chafing dishes are recommended to keep food warm; chafers and fuel are \$5.00.

Add additional entrée to your meal at \$4.00 per person per entrée.

Additional side dishes are \$1.60 per guest

ENTRÉES

CHICKEN

POMMERY APRICOT CHICKEN (GF) \$14.50

Grilled chicken breast in a pommery mustard, apricot and dill glaze

CHICKEN PICCATA \$14.50

Pan-seared chicken breast topped with fresh tomatoes in lemon-caper sauce

HERB-ROASTED CHICKEN (DF/GF) \$14.50

Boneless skinless breast roasted with garden herbs and vegetable garnish

CHICKEN PARMESAN \$16.00

Breaded chicken breast baked with provolone, mozzarella and basil in marinara

CHICKEN CHAMPAGNE \$16.00

Sautéed chicken breast topped with sun-dried tomatoes in champagne sauce

PORK

PULLED PORK \$14.50

Carolina-style pulled pork in Sweet Baby Ray's barbeque sauce

HERB-CRUSTED PORK LOIN \$16.00

Pork loin coated with roasted garlic and fresh herbs in light lemon cream sauce

ITALIAN SAUSAGE MARINARA \$16.00

Italian sausage bites in marinara sauce

BEEF

18-HOUR BBQ BEEF BRISKET (DF/GF) \$16.00

Beef brisket in Sweet Baby Ray's barbecue sauce

BLACK ANGUS ROASTED SIRLOIN OF BEEF \$16.00

Sirloin roast in homemade pan gravy

SEAFOOD

HIBACHI SALMON \$16.00

Roasted Atlantic salmon fillet in mild Japanese Sweet Baby Ray's barbecue sauce

TILAPIA PROVENCALE (DF/GF) \$16.00

Baked tilapia topped with kalamata olives, chopped roma tomatoes, capers and fresh herbs

VEGETARIAN

STUFFED SHELLS (V) \$14.50

Baked shells stuffed with ricotta cheese, parmesan and parsley, topped with marinara

TIPO DE ZUCCA PASTA (V) \$16.00

Gemelli pasta, butternut squash, caramelized onions and sun-dried tomatoes in light sage cream sauce

GLUTEN FREE CHEESE RAVIOLI (GF/V) \$16.00

Gluten free cheese ravioli with a pomodoro sauce

STUFFED PEPPERS (GF/VV) \$16.00

Red peppers stuffed with brown rice, roasted spinach, charred tomatoes in roasted tomatillo and green chili sauce

THREE CHEESE RAVIOLI POMODORO (V) \$16.00

Cheese ravioli topped with cherry tomatoes and garlic in white wine and basil sauce



HOT MEALS – BUILD – YOUR OWN

SIDES

Choose one salad, one vegetable and one starch
Additional hot side dishes are \$1.60 per guest

SALADS

CAESAR (V)

Romaine, croutons and parmesan cheese with caesar dressing

ELEVEN VEGETABLE (DF/GF/VV)

Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

WALDORF CHOP (V)

Romaine, red apple chunks, celery, red onions, raisins and walnuts with honey-lemon dressing

STRAWBERRY SPINACH (V)

Baby spinach, sliced strawberries, almond slivers, red onions and dried cranberries with poppyseed dressing

TOSSED GARDEN (V)

Romaine, cucumbers, tomatoes, radicchio and carrots with assorted dressing packets

Dressing options: Ranch, balsamic (GF/DF/VV), honey lemon, poppy seed, French, Caesar, and assorted dressing packets.

VEGETABLES

VEGETABLE MEDLEY (GF/V)

Broccoli, cauliflower, peas, zucchini, squash and carrots in herb butter

ROASTED CARROTS (GF/VV)

Roasted carrots with thyme and parsley

GREEN BEANS (GF/V)

With carrots and roasted red peppers in light butter sauce

CORN NIBLETS (GF/V)

Sweet corn kernels with butter and seasoning

SPRING MEDLEY (GF/VV)

Assortment of carrots, brussel sprouts and red bell peppers tossed in herb oil

STARCH | POTATOES, RICE & PASTA

BROWN RICE (DF/GF/VV)

Gluten-free long grain brown rice with aromatic vegetables

PENNE MARINARA (V)

Penne pasta in marinara with a side of parmesan

ROASTED YUKON POTATOES (DF/GF/VV)

Yellow potatoes with rosemary, thyme and basil

CLASSIC MASHED POTATOES (V)

ROASTED BABY POTATOES (GF/V)

Potatoes in garlic-herb butter sauce

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BREAK FOOD & SNACKS

PACKAGES

Sold per guest, 12 guest minimum

EXECUTIVE SNACK BREAK (V) **\$6.00**

Cheese and crackers, bake shop cookies, mini Jarosch brownies and fresh-cut fruit

POWER BREAK (V) **\$7.50**

Fresh-cut fruit, assorted yogurts and trail mix

AFTERNOON BREAK **\$8.50**

Turkey, beef and veggie mini sandwiches, classic club, beef and grilled vegetable mini wraps, domestic cubed cheese with strawberries, grapes and crackers

MAKE-YOUR-OWN TRAIL MIX BREAK **\$5.25**

Combine premium granola, M&M's, peanut M&M's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds

SIESTA NACHO BAR BREAK (V) **\$6.00**

Warm nacho cheese sauce, yellow corn tortilla chips, salsa, sour cream and jalapeño slices

PRETZEL SHOP PACKAGE (V) **\$6.25**

Mini pretzel rolls with Bavarian sweet mustard, chocolate-drizzled pretzels and pretzel bites with warm cheddar cheese dip

SNACK PACKS

INDIVIDUAL SALTY SNACKS **\$1.15**

Bags of Sun Chips, Baked Lays, Fritos, Ruffles and pretzels

NUT VARIETY PACK **\$1.50**

Variety of salted nuts, yogurt apple nuts, sweet and spicy nuts and mango pineapple nuts

SWEET AND SALTY **SOLD PER GUEST | 12 GUEST MINIMUM** **\$3.65**

Mini Snickers, Milky Way, Twix, 3 Musketeers and a variety of bagged nuts

MUNCHIES

Sold per guest, 12 guest minimum

VEGETABLE CRUDITÉ (V) **\$3.50**

Seasonal vegetables with ranch dip

HUMMUS AND PITA TRAY (DF/VV) **\$4.65**

Roasted red pepper hummus with grilled pitas and cucumbers

FRUIT KABOBS (DF/GF/VV) **\$3.35**

Seasonal fresh fruit skewer

SLICED FRUIT TRAY (DF/GF/VV) **\$5.00**

Seasonal fruit with grapes and assorted berries

POPCORN **\$1.50**

Fresh popped corn with truffle oil and parmesan

OFF THE TRAY

Sold per guest, 12 guest minimum

ARTISANAL CHEESE TRAY (V) **\$9.75**

Maytag blue, brie, manchego, purple haze, gruyere, chevre and sharp cheddar with olive mix, sliced French baguettes, raisin walnut bread and crackers

SAUSAGE AND CHEESE PLATTER **\$5.75**

Beef summer sausage, genoa salami, smoked gouda and havarti cheeses with crackers and traditional accompaniments

CHEESE, FRUIT AND CRACKERS (V) **\$4.50**

Domestic cheeses, seasonal berries and grapes with crackers

CHIPS, SALSA AND GUACAMOLE (V) **\$5.00**

Tortilla chips with salsa and guacamole

Sold per guest, 25 guest minimum

CHILLED SPINACH AND ARTICHOKE DIP (V) **\$2.75**

Imported cheeses, spinach, artichokes and roasted garlic with grilled ciabatta slices

CHIPOTLE CHEDDAR DIP (V) **\$2.65**

Cheddar spread with chipotle peppers, pretzel rods, sliced French baguette and fresh vegetables

CORPORATE BRUSCHETTA **\$1.75**

Tomato, basil, garlic and olive oil with toasted crostini

AMERICAN CHARCUTERIE ASSORTMENT **\$8.50**

Summer sausage, salami, cured ham, olives and marinated vegetables

TRIO OF MINI SANDWICHES **\$2.85**

Choose three: ham, turkey, beef or vegetable and hummus on petite rolls

SHRIMP COCKTAIL **THREE PER GUEST** **\$8.50**

Jumbo shrimp with zesty cocktail sauce and lemons

ASSORTED MINI WRAP TRAY **PER TRAY** **\$60.00**

24 mini wraps per tray. Choose three: beef, classic club, turkey and brie, grilled vegetable (DF/VV)

See page 12 for descriptions



APPETIZERS HOT & CHILLED

HOT

Sold per piece, minimum of 25

MINI SLIDERS \$2.65
Grilled Angus burgers topped with caramelized onions and American cheese

ITALIAN MEATBALL SLIDERS \$2.55
Meatballs topped with mozzarella cheese in marinara

MEATBALLS \$0.75
Cocktail meatballs in tangy barbecue sauce or classic brown gravy

MINI VIENNA HOT DOGS \$1.65
Pure beef hot dogs on a bite-sized bun with ketchup and mustard on the side

CHICKEN FILLETS \$2.00
Battered fillet strips with honey mustard and barbecue sauce

CRAB CAKES WITH MUSTARD AÏOLI \$3.00
Bite-sized Maryland lump crab cakes with light mustard aïoli sauce

BACON AND CHEESE BABY "REDS" (GF) \$2.25
Baby red potato cups filled with crisp smoked bacon, cheddar cheese and green onions with sour cream on the side

SUN-DRIED TOMATO BABY "REDS" (GF/V) \$2.25
Baby red potatoes filled with sun-dried tomatoes, cheddar cheese and green onions with sour cream on the side

CARNITAS QUESADILLA \$2.25
Tender braised pork, chihuahua cheese, scallions and tomatoes in a flour tortilla

CHICKEN QUESADILLA \$2.20
Grilled chicken, tomatoes, red onions and a touch of chipotle chilies in a flour tortilla

VEGGIE QUESADILLA (V) \$1.95
Spinach, artichoke hearts, sautéed mushrooms, caramelized onions and melted jack cheese in a flour tortilla

Add sour cream and salsa for \$1.70 per quest

HOT APPETIZERS CONTINUED...

TERIYAKI CHICKEN SKEWER \$3.00
Asian marinated chicken skewers with teriyaki sauce

THAI BEEF SKEWER \$4.25
Asian marinated beef tenderloin skewers with Thai chili sauce

CHILLED

Sold per piece, minimum of 25

CHERRY TOMATOES WITH BACON AND AÏOLI \$1.75
Cherry tomato filled with crisp bacon, parmesan cheese and garlic aïoli

PETITE CAPRESE SKEWERS (V) \$1.65
Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes

DEVILED EGG BITE (V) \$1.65
Choux pastry filled with deviled egg mousse and chopped chives

CUCUMBER RANCH BITE (V) \$1.50
Fresh cucumber filled with buttermilk ranch and goat cheese spread topped with bleu cheese and tomato



Cucumber Ranch Bite

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SWEETS CORNER

PLATTERS

Sold per guest, 12 guest minimum

COOKIE & BAR SAMPLER \$4.75

Assorted mini dessert bars and bake shop cookies

ASSORTED PETITE SWEETS \$2.80

Assorted lemon blueberry and key lime mini tarts, éclairs and cheesecake bites

SIGNATURE DESSERT TRAY \$6.50

Chocolate-dipped strawberries, mini tarts, mini éclairs, bake shop cookies, assorted dessert bars and cheesecake bites

COOKIES

FRESH BAKED LARGE GOURMET COOKIE \$2.25

Chocolate chip, chocolate cherry walnut, white chocolate macadamia and oatmeal raisin

BAKE SHOP COOKIE SELECTION SOLD PER GUEST \$2.50

Assorted butter cookies, orange sugar, chocolate chip and lemon drop

GLUTEN-FREE COOKIE (GF) \$3.50

Individually wrapped cookie

PETITE SWEETS

Sold per dozen

CINNAMON RAISIN ENERGY BITES (GF) \$16.50

A twist on a granola bar: oats, raisins, peanut butter, cinnamon and honey with a chocolate drizzle

MINI TARTS \$19.15

KEY LIME

Fresh key lime curd with whipped topping

LEMON AND BLUEBERRY

Fresh lemon curd and blueberries with whipped topping

MINI ÉCLAIRS \$21.75

Filled with Bavarian cream and coated with chocolate

PETITE SWEETS CONTINUED...

CHOCOLATE-DIPPED STRAWBERRIES \$25.25

Strawberries dipped in milk chocolate

CHEESECAKE BITES \$27.00

Assorted cheesecake flavors

CUPCAKE OF THE MONTH \$23.50

Ask your sales rep for the flavor of the month

DESSERT BARS

CARAMEL APPLE GRANNY \$1.79

Tart granny smith apple chunks and custard in granola'd shortbread drizzled with caramel

KEY LIME BAR \$1.79

Key lime custard, graham cracker crust, spiced streusel and icing

LEMONBERRY JAZZ \$1.79

Lemon curd and light lemon mousse with wild Maine blueberries, white chocolate and buttery shortbread

MARBLE CHEESECAKE \$1.79

Rich truffled brownie interwoven with cream cheese

OREO DREAM \$1.79

Six dreamy layers of white 'n' dark chocolate loaded with Oreos

JAROSCH BROWNIE \$2.25

Chocolate brownie with nuts and fudge frosting

GLUTEN-FREE BROWNIE (GF) \$3.75

Individually wrapped brownie

ICE CREAM

Sold per guest, 15 guest minimum
Disposable cooler with dry ice \$17.35

ICE CREAM SUNDAE BAR \$7.00

Guests create their own unique ice cream sundae. Includes vanilla ice cream scoops, chocolate sauce, strawberry sauce, caramel sauce, M&M's, crushed Oreo cookies, chopped nuts, cherries, sprinkles and whipped cream.

Decorated sheet cakes are available for delivery after 10:30 AM. Box of 24 birthday candles - \$2.50



ABOUT TASTY

CULTURE

Tasty Catering's culture is integral to who we are as a company. For us, it is the most important, most unique element of the Tasty team, and we are dedicated to upholding our beliefs in every event we cater.

CORE VALUES

1. Always moral, ethical and legal
2. Treat all with respect
3. Quality in everything we do
4. High service standards
5. Competitiveness, a strong determination to be the best
6. An enduring culture of individual discipline
7. Freedom and responsibility within the culture of discipline

CORE PURPOSE

To experience the thrill of success through teamwork, innovation and community involvement.

AWARD-WINNING SERVICE AND CUISINE

Over the years, Tasty Catering has had the pleasure of receiving several notable awards and honors for catering, event planning and company culture. Here are some of our more recent recognitions.

Forbes America's Best Small Companies
Inc. Magazine Best Small Workplace
APA Award for Psychologically Healthiest Workplace
Wall Street Journal's Best Small Workplace
Workforce Chicago Award for Lifelong Learning
Crain's Chicago Business Best Places to Work
101 Best and Brightest Workplace National Award
Better Business Bureau's Torch Award for Marketplace Ethics
Achievement in Catering Excellence by Catersource Magazine
Governor's Award for Sustainability

AFFILIATIONS

We're proud to participate in these notable communities:

American Culinary Federation	Small Giants Community
International Catering Association	Elk Grove Chamber of Commerce
National Association of Catering Executives	GOA Business Association
International Live Events Association	Chicagoland Chamber of Commerce
Meeting Professionals International	Schaumburg Business Association
Tooling & Manufacturing Association	
International Facility Management Association	
Association of Subcontractors and Affiliates-Chicago	

THE TASTY PROMISE

Our experience has proven the value of clearly stating the basis of our relationship. We are a moral and ethical company attracting loyal customers that prefer high quality food and service at a fair price. We do not pursue transactional relationships that are based on price only. Our ethical standards require us to provide an explanation of the parameters that allow us to provide high quality food and service at a fair price to all.

QUALITY

We promise to use only superior-quality ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our profit margins. Providing superior-quality ingredients at fair value pricing restricts our ability to discount except in cases where very large quantities are ordered. We promise to only employ quality staff who adhere to our core values.

SERVICE

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are people-pleasers and are a customer-intimate company. To ensure high levels of service, we provide lifelong training to every member of our staff in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right caterer for your needs.

PORTIONS

Food and beverage portions are based on over 25 years of experience. Our chefs calibrate a slight overage into each order; however, please notify your sales representative if you expect larger than normal consumption or if there will be special dietary needs at your event. We do have the ability to provide food service for most dietary needs, as noted throughout the menu, or ask us for additional options.

PRICE INCREASES

Some commodities may increase in price, while at the same time others may drop during the life cycle of a menu. Tasty Catering's chief procurement officer and our trustworthy vendors anticipate market price increases prior to menu publication. However, the economic market, the potential for inflation or recession, increasing fuel prices and food shortages could cause a need to raise prices. A price raise would only be implemented to protect the well-being of our staff, increases to our food, packaging and transportation costs and other such expenses.

DONATIONS

Donations are requested almost daily from our great, giving clients. Unfortunately, it is impossible to satisfy all of them and keep our pricing at a fair value. If seeking a donation, please ask your sales rep for our donation policy. We invest a considerable amount of profit to our staff's family activities and to our community and we are always grateful for the opportunity. Lists of other community beneficiaries are available if we cannot satisfy your request.

INSURANCE

Tasty Catering and its clients are protected by the maximum recommended coverage in product liability, auto, worker's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients who require to be named additional insured on our policies will incur a \$50 fee to cover that expense. Any additional insurance coverage requested by our clients will be at an additional expense to the client.

PERMITS

Tasty Catering has all necessary licenses and permits required for food and beverage service. Copies of licenses and permits can be emailed to our clients upon request. Specific events may require additional permits or licenses typically obtained by the client, though we can assist if necessary. Any additional expense will be explained to our clients before billing. Our liquor license and insurance require that our staff can only serve liquor products purchased through Tasty Catering. We are also not permitted to leave any alcoholic beverages upon our departure.

CONDITIONS

SALES TAX

The current state sales tax, which includes home rule municipal tax, is charged on all items as per the Illinois Department of Revenue Code.

DEPOSITS

Certain events require deposits to ensure service on that date. Once a time and date is reserved, Tasty Catering will reserve a crew and equipment for that event. The deposit, in part, covers those costs.

DELIVERY AND SERVICE FEES

In order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. The fee covers fuel, man-hours and equipment depreciation. Service fees charged for outdoor and special events, are included in proposals and are based on the expectations of the client.

DROP-OFF CORPORATE ORDERS

Corporate events have a \$100 order minimum before tax and delivery. Orders can be placed until 3:30 PM the business day prior to the event. Changes must be phoned into our office between 8:30 AM and 4:00 PM. Any changes made after 3:30 PM the day prior to your event will be charged a \$10 late change fee. Cancellations must be called into our office and confirmed by email. Food and beverage orders may be canceled, by telephone, without penalty, by 3:30 PM the business day prior to your event. Same-day cancellations will be charged full price.

Corporate events more than \$2,000 require a 50% deposit in order to guarantee service on your requested date. Payment in full is due prior to food service on your event date. Adjustments to your final guest count must be phoned in to our office by seven days prior to your event date. After that date, guest count decreases will not be accepted. Reasonable increases may be accepted up until 48 hours prior to your event. The deposit for equipment is non-refundable. Those items cannot be canceled. There is no cancellation policy once our services have been contracted.

DROP-OFF RESIDENTIAL ORDERS

Drop-off residential events have a \$500 order minimum before tax and delivery. We require signed contracts five days prior to the event in order to guarantee service. If notice is given with less than five days, menu items are subject to availability. Changes to the guest count and cancellations will only be accepted during business hours up to two business days prior to the event. Changes or cancellations will not be accepted via email or fax. Payment is required in full by either credit or debit card and will be charged before the day of delivery.

OUTDOOR AND SPECIAL EVENTS

Final guest counts are due ten days prior to the event. After that date, increases are accepted, but due to food, equipment and staffing, decreases are not. We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Outdoor events may be canceled six hours prior to food service. If the event is not re-booked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee. Special events once contracted, cannot be canceled. Canceling more than 90 days prior to the event will result in the forfeiture of 25% of the deposit. Canceling less than 90 days prior to the event, will result in forfeiture of the entire 50% deposit and the client will be responsible for any additional costs that Tasty Catering has incurred up until the point of cancellation, including but not limited to outside vendors, administration, planning hours and culinary costs.

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TASTY CATERING FAMILY OF BUSINESSES

Tasty Catering is proud to be a part of 80 NINE Holdings with other award-winning companies that share a dedication to quality service and exceptional corporate culture.

Other businesses in this family include socially-responsible gift boxes, caterer-made marketing and wholesale baked goods manufacturing. Whatever their industry, these companies exemplify all of the values Tasty Catering upholds: quality, respect and commitment to the customer.





AS SEEN ON:
THE
HUFFINGTON
POST



THAT'S CARING GIFTS THAT GIVE BACK

Many times in the corporate world, you'd like to send someone a gift to let them know you appreciate their partnership, recognize their loss or rejoice their celebration. That's Caring not only has a variety of gift boxes that can give whatever message you'd like, but they are also dedicated to helping the community.

With the motto "Giving Happiness, Helping Hunger," That's Caring provides friends, co-workers and partners with delicious, high-end gifts while also providing a portion of the proceeds to ending childhood hunger. With their food bank partnership, children who live in food-insecure households receive a backpack filled with food for them to eat over the weekend, when they cannot depend on school meal programs.

Your That's Caring gift can make someone's day while also making a difference in a child's life.

For corporate gifting questions and orders,
contact us at (224) 366-5323 or visit ThatsCaring.com.

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WANT MORE?

View our seasonal, special event
and picnic menus at tastycatering.com.

TastyCatering

tastycatering.com | 847.593.2000