



TASTY SINCE 1989

Social Menu





Fruit & Granola

Breakfast

Tasty Catering Social Menu

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 event and every guest, we create a truly enjoyable experience.

And We Are 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 OPTIONS

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-FRIENDLY

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



1

DETERMINE WHAT YOUR EVENT NEEDS ARE

Every 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 MENU FOR IDEAS

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

4

CALL US AT 847-593-2000

or, email us at info@tastycatering.com. 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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Beverages

Coffee, Tea & Milk

COFFEE SERVICE

Coffee (regular or decaf) with mugs and the following: half & half, flavored creamers, sugar, Equal and Splenda

66 oz. airpot (SERVES 6-8) \$19.50

96 oz. disposable (SERVES 10-12) \$30.25

HOT TEA SERVICE

Assortment of Bigelow teas, hot water with disposable mugs and the following: sugar, Splenda, Equal and fresh sliced lemons

66 oz. airpot (SERVES 6-8) \$16.75

96 oz. disposable (SERVES 10-12) \$24.50

ICED TEA SERVICE \$19.25

Freshly brewed iced tea with mugs and the following: sugar, Splenda, Equal and fresh sliced lemons. Iced tea is shipped full without ice. Ice must be purchased

96 oz. disposable (SERVES 8-10)

LEMONADE SERVICE \$19.25

Fresh lemonade with cups. Lemonade is shipped full without ice. Ice must be purchased

96 oz. disposable (SERVES 8-10)

2% MILK (half pint carton) \$1.70

Soda, Juice & Water

SODA (12 ounce can) \$1.50

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

JUICE (10 ounce bottle) \$2.30

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

WATER (16.9 ounce bottle) \$1.35

INFUSED WATER \$42.00

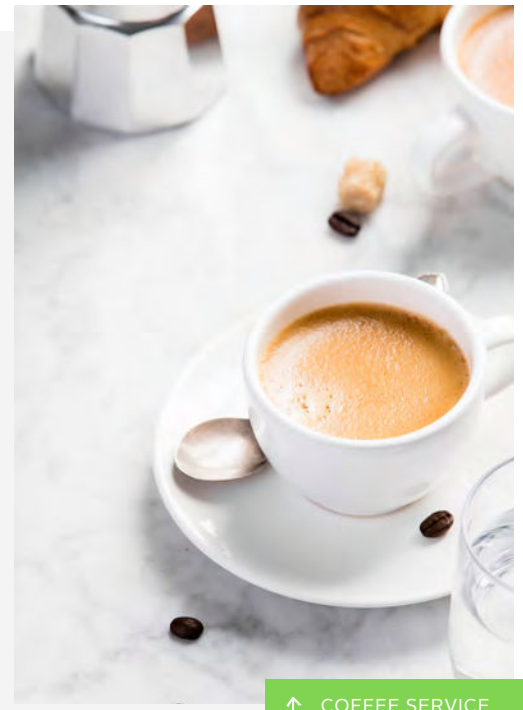
SOLD PER DISPENSER

Lemon or Cucumber. Served from a 3 gallon acrylic beverage dispenser. Ice, cups and dispenser included. (48 - 9 oz. cups)

SPARKLING WATER (11 ounce bottle) \$2.55

Perrier pure sparkling water, served chilled

BUCKET OF ICE \$5.00



↑ COFFEE SERVICE

IN PICTURE

Iced
Tea

Morning Packages

Chilled VEGETARIAN

Sold per guest, 10 guest minimum

BREAKFAST BOX \$10.80

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

PROTEIN BOX (GF) \$11.90

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

MAKE-YOUR-OWN YOGURT BAR \$10.55

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

CONTINENTAL \$11.60

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

EXECUTIVE CONTINENTAL \$13.60

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



↑ MAKE-YOUR-OWN YOGURT BAR

Hot Breakfast

Sold per guest, 12 guest minimum

THE ALL-AMERICAN BUFFET \$16.75

Assorted mini muffins, bagels and condiments

Choose one egg scramble:

Plain (GF/V)
Cheddar cheese (GF/V)

Farmer's* (GF)
Ham, bacon, maple sausage and cheese

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

* substitute Farmer's for

\$2.85 per guest or Veggie egg scramble for \$2.10 per guest

Choose one:

Fresh-cut fruit (DF/GF/VV)
Bottled juices and water

Choose one potato:

Home fries (DF/GF/VV)
Red skin potatoes (DF/GF/VV)

Choose two meats:

Sausage links (DF/GF)
Smoked bacon (DF/GF)
Ham (DF/GF)

Substitute turkey or chicken sausage for \$0.95 per guest

CLASSIC FRENCH TOAST \$12.55

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

PRALINE FRENCH TOAST \$13.40

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

MAKE-YOUR-OWN BREAKFAST

TACOS (V) \$16.60

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



IN PICTURE

Breakfast Food

Create Your Own Morning

Breakfast Breads and Snack Bars

Sold per guest, 8 guest minimum

BAGEL TRAY (V) \$2.95

Assorted bagels and condiments

MINI MUFFIN TRAY (V) TWO PER GUEST \$2.90

Assorted mini muffins and condiments

MINI PASTRY TRAY (V) TWO PER GUEST \$2.95

Assorted mini pastries and condiments

BREAKFAST BREAD TRAY (V) \$6.05

Assorted muffins, bagels, danishes and condiments

BREAKFAST LOAVES (V) SOLD PER LOAF \$19.05

Choose from blueberry, lemon poppyseed, cinnamon walnut or banana nut. Each loaf serves 8 guests

COFFEE CAKES (V) \$25.00

SOLD PER COFFEE CAKE

Choose from chocolate chip, raspberry strip, almond, apple strudel or cheese. Each coffee cake serves 10 guests

HEALTHY SNACK BARS SOLD PER BAR

Kashi Bar: Trail Mix (VV) \$4.20

Belvita: Blueberry (V) \$4.20

Assorted KIND bars (V/GF) \$4.20

Assorted RX protein bars (V/GF) \$5.25

Fruit

WHOLE FRUIT (DF/GF/VV) 8 MINIMUM \$2.75

Apples, oranges and bananas

SEASONAL FRUIT KABOB (DF/GF/VV) \$4.10

8 MINIMUM

SEASONAL FRESH-CUT FRUIT (DF/GF/VV) \$3.35

SOLD PER GUEST, 8 GUEST MINIMUM

Yogurt and Cereal

INDIVIDUAL YOGURT (V) \$2.95

Assorted 99% fat-free flavors

INDIVIDUAL GREEK YOGURT (GF/V) \$3.85

Assorted traditional European-style yogurt

BERRY YOGURT TRIFLE (V)

SMALL (SERVES 10 GUESTS) \$24.50

LARGE (SERVES 25 GUESTS) \$60.00

Organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries

MIXED FRUIT YOGURT TRIFLE (V)

SMALL (SERVES 10 GUESTS) \$24.50

LARGE (SERVES 25 GUESTS) \$60.00

Organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples and strawberries

YOGURT PARFAIT (V) \$5.95

8 GUEST MINIMUM

Choose one of our yogurt parfaits, served in individual cups with granola on the side.

INDIVIDUAL CEREAL AND MILK (V) \$3.75

8 GUEST MINIMUM

Assorted healthy cereals with chilled 2% milk

CREATE YOUR OWN OATMEAL BAR (V) \$8.10

SOLD PER GUEST, 12 GUEST MINIMUM

Steel cut oatmeal with berries, brown sugar, chocolate chips, walnuts and dried cranberries

CHILLED HARD BOILED EGG (GF/V) \$1.45

6 MINIMUM



↑ MAKE-YOUR-OWN OATMEAL BAR

IN PICTURE
Whole
Fruit

Create Your Own Morning

Entrees

Sold per guest, 10 guest minimum

CLASSIC FRENCH TOAST (V) \$4.95

Cinnamon-battered with butter and breakfast syrup

PRALINE FRENCH TOAST (V) \$5.85

Cinnamon-battered with New Orleans pecan praline syrup

SCRAMBLED EGGS SOLD PER PAN

Each pan serves 15-20 guests

PLAIN (GF/V) \$67.00

CHEDDAR CHEESE (GF/V) \$67.00

FARMER'S (GF) \$82.50

With cheese, diced bacon, ham and maple sausage

VEGGIE (V) \$80.00

With bell pepper, onion, mushroom and provolone cheese

Handhelds

Sold per guest, 10 guest minimum

Minimum five per selection

BREAKFAST SANDWICH (V) \$4.70

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

Add bacon or ham for \$2.25 each

Add turkey sausage for \$2.45 each

BREAKFAST WRAPS

Wrapped in a tortilla with mild homemade salsa on the side

AM WRAP (V) \$6.85

Scrambled eggs and cheddar cheese

FARMER'S WRAP \$8.00

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

GAUCHO WRAP (DF/VV) \$7.50

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

Classic Sides

Sold per guest, 10 guest minimum

SMOKED BACON SLICES (GF) \$3.30

TWO PER GUEST

MAPLE SAUSAGE LINKS (GF) \$3.20

TWO PER GUEST

TURKEY SAUSAGE PATTIES \$3.55

TWO PER GUEST

CHICKEN SAUSAGE LINKS \$3.55

TWO PER GUEST

GRILLED HAM SLICE (GF) \$3.05

ONE PER GUEST

HOME FRIES (DF/GF/VV) \$3.00

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

RED SKIN BREAKFAST POTATOES \$3.00

(DF/GF/VV)

Wedges of red bliss potatoes, fresh herbs and paprika

SWEET POTATO AND GREEN CHILI HASH \$3.00

(GF/DF/VV)

Roasted sweet potatoes, green chilis, onion and cilantro

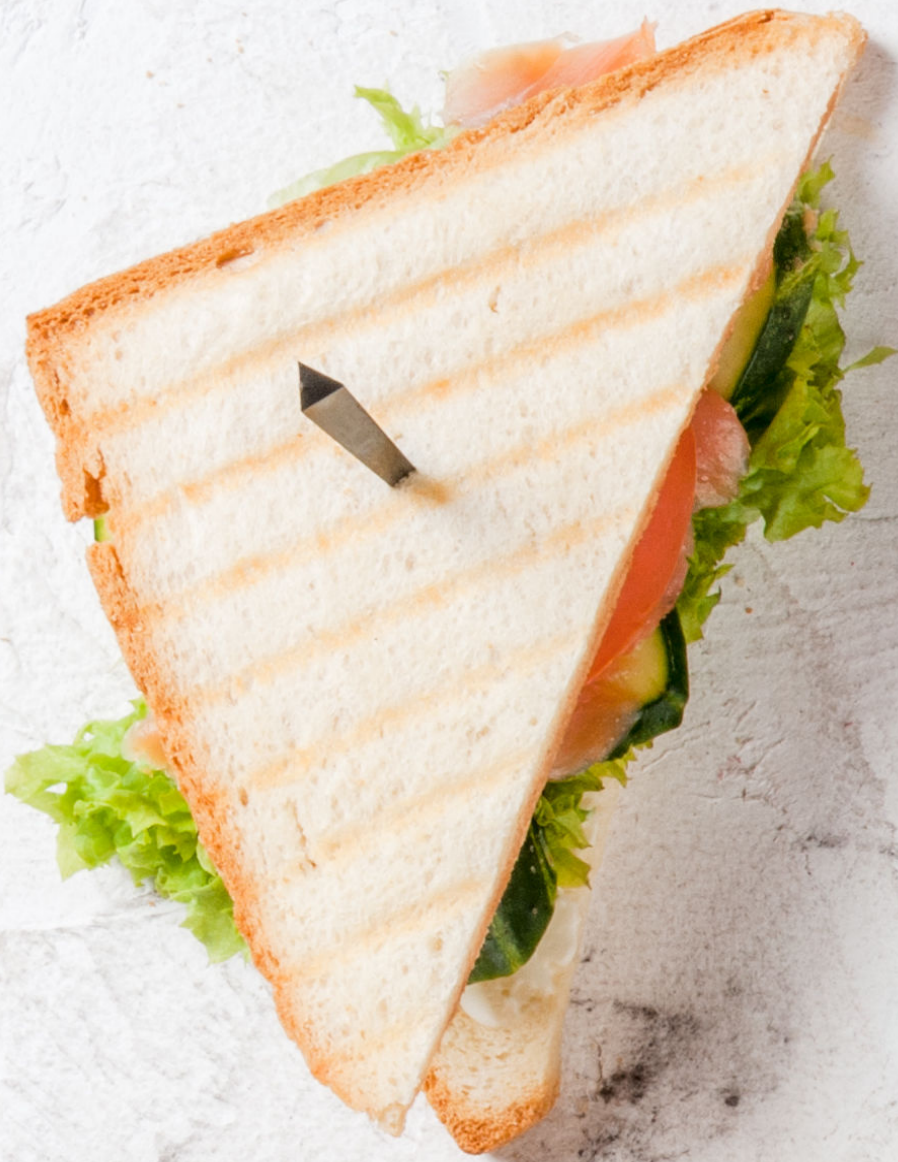
BISCUITS AND GRAVY TWO PER GUEST \$4.25

Buttermilk biscuits and sausage gravy



IN PICTURE

French
Toast



Lunch Buffets

Sandwiches and Wraps

Sold per guest, 12 guest minimum

"IT'S A WRAP" BUFFET \$14.95

Includes two side salads and bagged chips. Minimum four of any selection in each buffet. See page 11 & 12 for wrap and sandwich descriptions.

- GRILLED VEGETABLE (DF/VV)**
- SWEET AND SPICY BUFFALO CHICKEN**
- SIRLOIN OF BEEF**
- CLASSIC CLUB (GF)**
- TURKEY AND BRIE**

ARTISAN SANDWICH BUFFET \$15.90

- CAPRESE (V)**
 - CHICKEN PANINO**
 - ROASTED VEGETABLE HUMMUS (DF/VV)**
- ADDITIONAL \$.60 PER GUEST
- ROAST BEEF** ADDITIONAL \$.60 PER GUEST
 - TURKEY AND BRIE**



↑ MAKE-YOUR-OWN SANDWICH BUFFET

Make Your Own Sandwich Buffet

\$14.45

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, tuna salad, chicken 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.

TOSSED GARDEN SALAD WITH ASSORTED DRESSING (V)

CAESAR WITH CAESAR DRESSING (V)

ZESTY PASTA (V)

SWEET POTATO (GF/V)

TOMATO, ONION AND CUCUMBER (DF/GF/VV)

AMERICAN POTATO (V)

Substitute fresh-cut fruit for \$2.00 per guest
Substitute strawberry spinach (GF/V), waldorf chop (V) or eleven vegetable salad (GF/VV) for \$2.65 per guest



IN PICTURE

Caprese Sandwich

Soups and Salads

Salad Buffet

Sold per guest, 20 guest minimum

MAKE YOUR OWN SALAD BAR \$19.00

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/VV)

A La Carte Salads

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

TOSSED GARDEN (V) \$4.85

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

CAESAR (V) \$5.35

Romaine, croutons and parmesan cheese with Caesar dressing

WALDORF CHOP \$6.35

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

ELEVEN VEGETABLE (DF/GF/VV) \$6.70

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

STRAWBERRY SPINACH (GF/V) \$6.65

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

Add diced chicken to any á la carte salad for \$2.95 per guest

Soups

Sold per gallon

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

CHICKEN NOODLE \$42.50

ROASTED RED PEPPER TOMATO BISQUE (V) \$52.00

VEGETARIAN CHILI (V) \$42.50

BEEF CHILI (NO BEANS) \$45.00



↑ CAESAR SALAD

IN PICTURE

Chicken
Noodle
Soup

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 lunch with guests' names and/or contents listed are available for \$2.15 extra per box.

THE ORIGINAL \$12.65

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

TURKEY BREAST

HAM

ROAST BEEF ADDITIONAL \$.50 PER GUEST

CHEESE

VEGETARIAN

THE TASTY \$13.65

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

TURKEY BREAST

HAM

ROAST BEEF ADDITIONAL \$.50 PER GUEST

CHEESE

VEGETARIAN

COLD CUT COMBO

TUNA SALAD

CHICKEN SALAD

THE ARTISAN SANDWICH \$15.95

Served with bagged chips, choice of side and choice of dessert

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

ROAST BEEF

ADDITIONAL \$.50 PER GUEST

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

ROASTED VEGETABLE HUMMUS (DF/VV)

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

TURKEY AND BRIE

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

SIDES

Potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit, carrots and celery with ranch dressing

DESSERTS

Brownie, dessert bar, fresh baked cookie



↑ ROAST BEEF SANDWICH



IN PICTURE

Chicken
Panino

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 lunch with guests' names and/or contents listed are available for \$2.15 extra per box.

THE ARTISAN WRAP \$15.95

Served with bagged chips, choice of side and choice of dessert

SIRLOIN OF BEEF

ADDITIONAL \$.50 PER GUEST

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

CLASSIC CLUB (GF)

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

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-friendly wrap options: Grilled Chicken Wrap, Classic Club Wrap, Roast Beef Wrap and Grilled Vegetable Wrap.

THE ARTISAN SALAD

Served with bakery roll, butter, margarine, fresh fruit salad and choice of dessert

BUFFALO CHICKEN \$15.45

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

CROSTOWN CHICKEN \$15.45

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

STRAWBERRY SPINACH (V) \$15.45

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

ELEVEN VEGETABLE SALAD (V) \$15.45

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

TOSSED GARDEN (V) \$14.15

Romaine, croutons, tomatoes, radicchio and carrots with assorted dressings

CAESAR (V) \$14.15

Romaine, croutons and parmesan cheese with Caesar dressing

Add diced chicken to any artisan salad for \$2.95 per guest.

SIDES

Potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit, carrots and celery with ranch dressing

DESSERTS

Brownie, dessert bar, fresh baked cookie

IN PICTURE

Caesar Salad

Lunch Specials

Hot 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, with fuel, are \$5.85 each.

VEGETARIAN

GLUTEN-FREE CHEESE RAVIOLI (V) \$15.05

Caesar or tossed garden salad and mixed bread basket

TIPO DE ZUCCA PASTA (V) \$15.35

Caesar or tossed garden salad and mixed bread basket

STUFFED PEPPERS (V) \$15.60

Caesar or tossed garden salad and mixed bread basket

THREE CHEESE RAVIOLI POMODORO (V) \$14.60

Caesar or tossed garden salad and mixed bread basket

STUFFED PORTABELLO PARMESAN (V) \$14.60

Caesar or tossed garden salad and mixed bread basket

LASAGNA

Sold per pan, serves 8-10 guests

VEGETABLE LASAGNA (V) \$52.25

Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

TRADITIONAL MEAT LASAGNA \$50.50

Seasoned beef, ricotta and mozzarella cheeses, accented by a zesty tomato sauce

CHICKEN

POMMERY APRICOT CHICKEN \$14.60

Roasted Yukon potatoes, Caesar or tossed salad and mixed bread basket

CHICKEN PARMIGIANA \$14.85

Penne pasta a la marinara, Caesar or tossed salad and mixed bread basket

CHICKEN CHAMPAGNE \$15.10

Rice pilaf, Caesar or tossed garden salad and mixed bread basket

HERB-ROASTED CHICKEN \$14.85

Brown rice, Caesar or tossed garden salad and mixed bread basket

BEEF

18-HOUR BBQ BEEF BRISKET \$16.10

With Sweet Baby Ray's barbecue sauce with roasted baby potatoes, Caesar or tossed garden salad and kaiser rolls

ITALIAN BEEF \$14.75

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 \$14.85

With Sweet Baby Ray's barbecue sauce, served with roasted baby potatoes, seasonal fresh-cut fruit and kaiser rolls

HERB-CRUSTED PORK LOIN \$14.75

With lemon cream sauce, served with roasted potatoes, Caesar or tossed garden salad and mixed bread basket



IN PICTURE

Meat
Lasagna

Themed Lunches

Unique Ideas

Sold per guest, 15 guest minimum

TACO STAND \$18.00

Seasoned ground beef, seasoned shredded chicken, refried beans (GF/V), mexicali rice (DF/GF/VV), shredded lettuce, cheese, salsa, sour cream, warm corn tortillas (GF) and warm flour tortillas

ADD GUACAMOLE FOR \$4.55 PER GUEST

INDOOR PICNIC \$18.15

Jumbo black Angus hot dogs, 1/4 pound pub burgers, bratwurst, American cheese, zesty pasta salad, American potato salad, Ruffles potato chips, buns and condiments

ADD VEGETARIAN BURGERS FOR \$6.90 EACH

FINEST FIESTA \$22.50

Barbacoa beef (GF), fajita chicken (GF), vegetable fajitas (DF/GF/VV), mexicali rice (DF/GF/VV), refried beans (GF/V), chipotle roasted potatoes, cheese, salsa, pico de gallo, sour cream, chips, pickled jalapeños, warm flour tortillas and warm corn tortillas (GF)

ADD GUACAMOLE FOR \$4.55 PER GUEST

GREEK FEAST \$26.15

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



↑ GREEK FEAST

IN PICTURE

Taco
Stand

Build Your Own Hot Meal

Build Your Own

Sold per guest, 10 guest minimum per flavor

Choose one entrée, one vegetable, one starch and one salad. All buffets come with a chef's choice bread basket. Chafing dishes are recommended. Chafing dishes, with fuel, are \$5.85 each.

ADD AN ENTRÉE FOR \$5.35 PER GUEST PER ENTRÉE, ADD A SIDE DISH FOR \$2.15 PER GUEST PER SIDE DISH

ENTRÉES

CHICKEN

POMMERY APRICOT CHICKEN (DF/GF) \$16.20

Grilled chicken breast in pommery mustard, apricot and dill glaze

CHICKEN PICCATA \$16.20

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

HERB-ROASTED CHICKEN (DF/GF) \$16.20

Boneless skinless breast roasted with garden herbs and vegetable garnish

CHICKEN PARMESAN \$17.70

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

CHICKEN CHAMPAGNE \$17.70

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

BEEF

18-HOUR BBQ BEEF BRISKET (DF/GF) \$18.25

Beef brisket in Sweet Baby Ray's barbecue sauce

BLACK ANGUS ROASTED SIRLOIN OF BEEF \$18.25

Sirloin roast in homemade pan gravy

PORK

PULLED PORK (DF/GF) \$16.20

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

HERB-CRUSTED PORK LOIN \$17.70

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

ITALIAN SAUSAGE MARINARA \$17.70

Italian sausage bites in marinara sauce

SEAFOOD

HIBACHI SALMON (DF) \$18.25

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

TILAPIA PROVENCALE (DF/GF) \$17.70

Baked tilapia topped with kalmata olives, chopped tomatoes, capers and fresh herbs.

VEGETARIAN

STUFFED SHELLS (V) \$16.20

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

TIPO DE ZUCCA PASTA (V) \$17.70

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

GLUTEN-FREE CHEESE RAVIOLI (GF/V)

\$17.70

Gluten-free cheese ravioli with a pomodoro sauce

STUFFED PEPPERS (DF/GF/VV) \$17.70

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

THREE CHEESE RAVIOLI POMODORO (V)

\$17.70

Cheese ravioli topped with cherry tomatoes and garlic in a pomodoro sauce



IN PICTURE

Cheese Ravioli

Build Your Own Hot Meal

Build Your Own

Sold per guest, 10 guest minimum per flavor

Choose one entrée, one vegetable, one starch and one salad. All buffets come with a chef's choice bread basket. Chafing dishes are recommended. Chafing dishes, with fuel, are \$5.85 each.

ADD AN ENTRÉE FOR \$5.35 PER GUEST PER ENTRÉE, ADD A SIDE DISH FOR \$2.15 PER GUEST PER SIDE DISH

SIDES

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

STRAWBERRY SPINACH (GF/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

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)

Green beans 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, Brussels 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 (GF/V)

ROASTED BABY POTATOES (GF/V)

Potatoes in garlic-herb butter sauce



↑ VEGETABLE MEDLEY

IN PICTURE

Strawberry Spinach Salad

Breaks and Snacks

Packages

Sold per guest, 12 guest minimum

EXECUTIVE SNACK BREAK (V) \$6.70

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

POWER BREAK (V) \$8.40

Fresh-cut fruit, assorted yogurts and trail mix

AFTERNOON BREAK \$9.60

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 (V) \$6.00

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) \$6.80

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

PRETZEL SHOP PACKAGE (V) \$7.10

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

Snack Packs

INDIVIDUAL SALTY SNACKS (GF) \$1.40

Assorted bags of chips

NUT VARIETY PACK (GF) \$2.00

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

SWEET AND SALTY \$4.15

SOLD PER GUEST

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

Munchies

Sold per guest, 12 guest minimum

VEGETABLE CRUDITÉ (V) \$4.35

Seasonal vegetables with ranch dip

HUMMUS AND PITA TRAY (DF/VV) \$6.15

Roasted red pepper hummus with grilled pitas and cucumbers

FRUIT KABOBS (DF/GF/VV) \$4.05

Seasonal fresh fruit skewer

Munchies

Sold per guest, 12 guest minimum

SLICED FRUIT TRAY (DF/GF/VV) \$5.85

Seasonal fruit with grapes and assorted berries

POPCORN (GF/V) \$1.85

Fresh popped corn with truffle oil and parmesan

Off the Tray

Sold per guest, 12 guest minimum

ARTISANAL CHEESE TRAY (V) \$11.50

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

SAUSAGE AND CHEESE PLATTER \$7.95

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

CHEESE, FRUIT AND CRACKERS (V) \$5.35

Domestic cheeses, seasonal berries and grapes with crackers

CHIPS, SALSA AND GUACAMOLE (V) \$6.45

Tortilla chips with salsa and guacamole

Sold per guest, 25 guest minimum

CHILLED SPINACH AND ARTICHOKE DIP (V) \$3.10

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

CHIPOTLE CHEDDAR DIP (V) \$3.10

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

CORPORATE BRUSCHETTA (V) \$2.10

Tomato, basil, garlic and olive oil with toasted crostini

AMERICAN CHARCUTERIE ASSORTMENT \$11.00

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

TRIO OF MINI SANDWICHES \$3.65

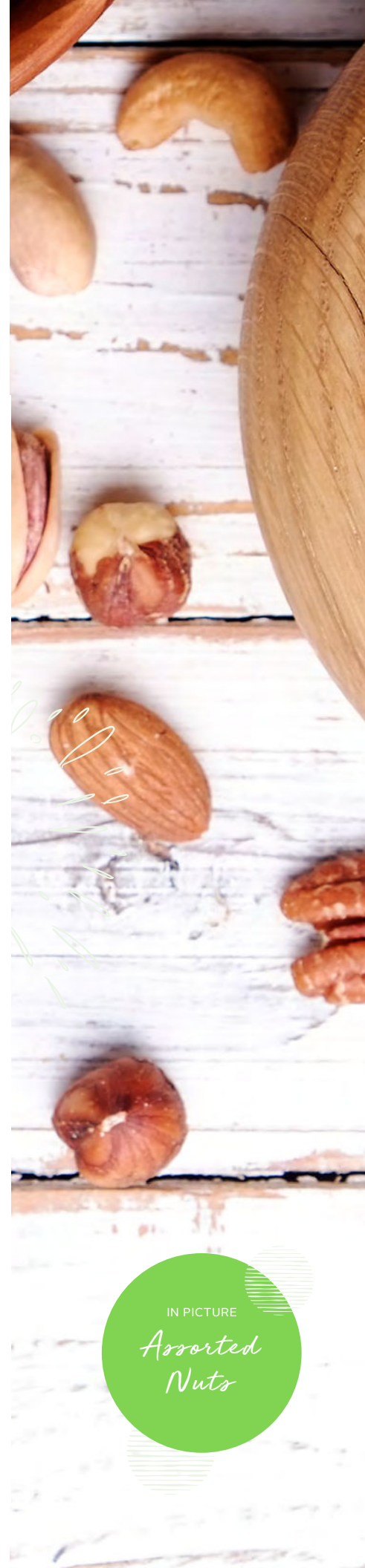
Choose three: ham, turkey, beef or vegetable and hummus on petite rolls

SHRIMP COCKTAIL THREE PER GUEST \$11.00

Jumbo shrimp with zesty cocktail sauce and lemons

ASSORTED MINI WRAP TRAY PER TRAY \$69.00

24 mini wraps per tray. Choose three: beef, classic club, turkey and brie, grilled vegetable (DF/VV) see page 12 for descriptions



IN PICTURE

Assorted Nuts

Appetizers

Hot

Sold per piece, minimum of 25

MINI SLIDERS \$3.25

Grilled Angus burgers topped with caramelized onions and American cheese

ITALIAN MEATBALL SLIDERS \$3.00

Meatballs topped with mozzarella cheese in marinara

MEATBALLS \$.95

Cocktail meatballs in tangy barbecue sauce or classic brown gravy

MINI VIENNA HOT DOGS \$2.25

Pure beef hot dogs on a bite-sized bun with ketchup and mustard on the side

CHICKEN FILLETS \$2.55

Battered fillet strips with honey mustard and barbecue sauce

CRAB CAKES WITH MUSTARD AIOLI \$3.55

Bite-sized Maryland lump crab cakes with light mustard aioli sauce

BACON AND CHEESE BABY "REDS" (GF) \$2.75

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) \$2.70

Baby red potatoes filled with sun-dried tomatoes, cheddar cheese, sour cream and green onions

CARNITAS QUESADILLA \$2.70

Tender-braised pork, queso rico cheese, scallions, cilantro, red onion and tomatoes in a flour tortilla

CHICKEN QUESADILLA \$2.65

Grilled chicken, Mexican blend cheese, tomatoes, red onion and a touch of chipotle chilies in a flour tortilla

VEGGIE QUESADILLA (V) \$2.35

Mexican blend cheese, spinach, artichoke hearts, sautéed mushrooms and caramelized onions in a flour tortilla

Add sour cream and salsa for \$2.05 per guest

Hot

Sold per piece, minimum of 25

TERIYAKI CHICKEN SKEWER (DF) \$3.60

Asian marinated chicken skewers with teriyaki sauce

THAI BEEF SKEWER (DF) \$4.90

Asian marinated beef tenderloin skewers with Thai chili sauce

Cold

Sold per piece, minimum of 25

CHERRY TOMATOES WITH BACON AND AIOLI \$2.05

Cherry tomato filled with crisp bacon, parmesan cheese and garlic aioli

PETITE CAPRESE SKEWERS (GF/V) \$2.00

Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes

DEVILED EGG BITES (V) \$2.10

Choux pastry filled with deviled egg mousse and chopped chives

CUCUMBER RANCH BITE (V) \$2.00

Fresh cucumber filled with buttermilk ranch and goat cheese spread topped with bleu cheese and tomato



↑ PETITE CAPRESE SKEWERS

IN PICTURE

Chicken Quesadilla

Sweets

Platters

Sold per guest, 12 guest minimum

COOKIE & BAR SAMPLER \$5.45

Assorted mini dessert bars and bake shop cookies

ASSORTED PETITE SWEETS \$3.25

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

SIGNATURE DESSERT TRAY \$7.45

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

Cookies

FRESH BAKED LARGE GOURMET COOKIE \$2.70

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

BAKE SHOP COOKIE SELECTION \$2.85

SOLD PER GUEST

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

GLUTEN-FREE COOKIE (GF) \$3.85

Individually wrapped cookie

Petite Sweets

Sold per dozen

CINNAMON RAISIN ENERGY BITES (GF) \$18.60

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

MINI TARTS \$21.60

KEY LIME

Fresh key lime curd with whipped topping

LEMON AND BLUEBERRY

Fresh lemon curd and blueberries with whipped topping

MINI ÉCLAIRS \$23.85

Filled with Bavarian cream and coated with chocolate

CHOCOLATE-DIPPED STRAWBERRIES \$30.50

Strawberries dipped in milk chocolate

CHEESECAKE BITES \$30.65

Assorted cheesecake flavors

Dessert Bars

Sold per guest

CARAMEL APPLE GRANNY \$2.20

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

LEMONBERRY JAZZ \$2.20

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

MARBLE CHEESECAKE \$2.20

Rich truffled brownie interwoven with cream cheese

OREO DREAM \$2.20

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

JAROSCH BROWNIE \$2.60

Chocolate brownie with nuts and fudge frosting

GLUTEN-FREE BROWNIE (GF) \$4.30

Individually wrapped brownies

Sweet Additions

ASSORTED CHURROS (V) \$3.75

Ice Cream

Sold per guest, 15 guest minimum

Disposable cooler with dry ice \$28.50

Based on availability

ICE CREAM SUNDAE BAR \$8.50

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

DECORATED SHEET CAKES

Decorated sheet cakes are available for delivery after 10:30 a.m.



IN PICTURE

Gourmet
Cookie



IN PICTURE
Maricarmen Rios

About Tasty Catering

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 individual discipline

Core Purpose

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

Awards

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 most 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

Partnerships

We're proud to participate in these notable communities:

- American Culinary Federation
- International Catering Association
- National Association of Catering Excellence
- International Live Events Association
- Better Business Bureau
- Association of Subcontractors and Affiliates-Chicago
- Small Giants Community
- Elk Grove Chamber of Commerce
- GOA Business Association
- Schaumburg Business Association
- Entrepreneur and Family Business Council



↑ 30TH ANNIVERSARY PARTY

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 who 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.

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.

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.

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.



IN PICTURE

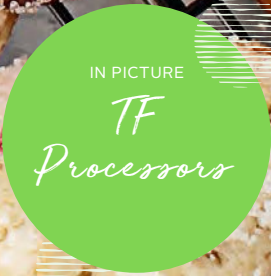
Jesse Vazquez



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.



↑ JAMIE & ERIN OF NUPHORIQ

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 in 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.



GIVING
HAPPINESS
HELPING
HUNGER

#thatscaring

FACT:

1 out of 5 children in the US struggles with hunger.

IMPACT:

Every That's Caring gift equals supplies for a weekend care bag for a food insecure child in the US. Giving Happiness, Helping Hunger.



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



Conditions

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.

Drop-Off Residential

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.

Drop-Off Corporate

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.

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.

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.

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.

IN PICTURE

Eugene Rios



Tasty Catering

SINCE 1989

View our seasonal, special event and picnic
menus at tastycatering.com or call
847.593.2000

