



Full-Service Menu

TastyCatering

Welcome

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CREATING CELEBRATIONS FOR LONG-LASTING MEMORIES

Our catering and event design team will deliver the perfect food and service for your special occasion. Whether you're looking for a wholesome plated meal, creative stations or drinks and flavorful hors d'oeuvres, we will figure out all the details and bring your vision to life.

Though it's filled with many delicious options, our full-service menu is just a starting point. We believe that your menu should be personally selected and customized to your taste and style.

Keep in mind that we serve so much more than food. We can also provide linens, china, furniture, tents and any items you need to make your event a success. We look forward to making your occasion truly special!

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

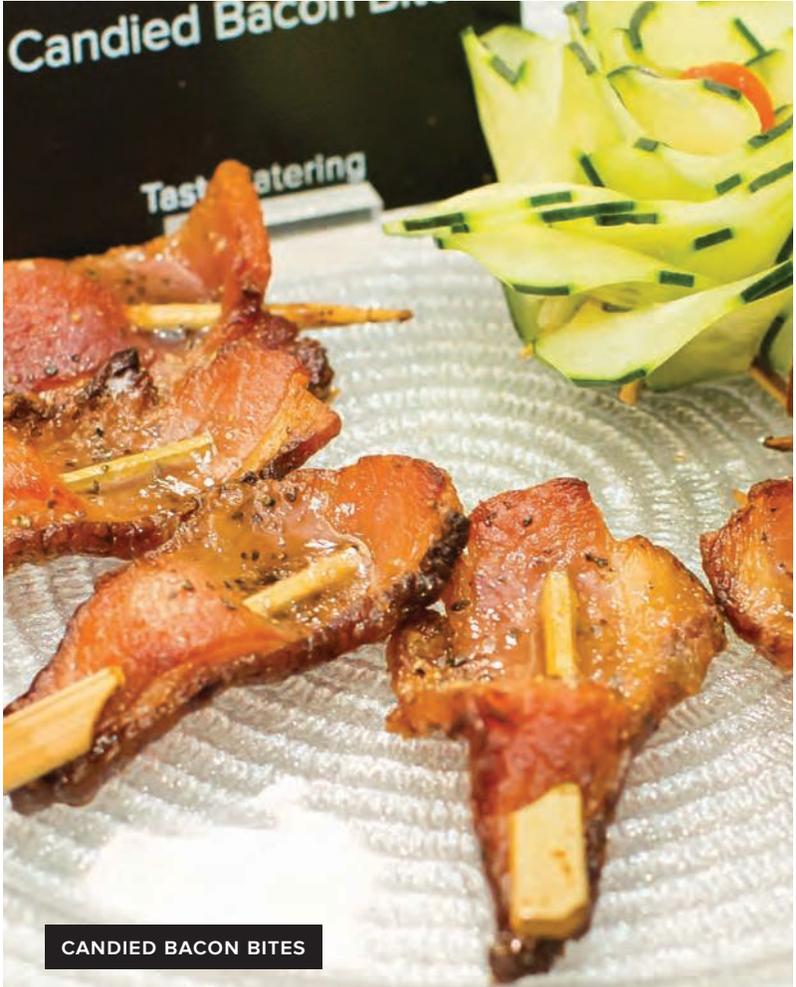
Tasty Catering has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability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



TOMATO AND GRILLED CHEESE



CHICKEN AND WAFFLE



CANDIED BACON BITES



HORS D'OEUVRES

50-piece minimum per item

CHILLED

Zucchini Parcels **GF, V**

Zucchini slices filled with goat cheese and Kalamata olive tapenade

Miniature Bruschetta* **V**

Fresh tomato, garlic, olive oil and basil served on toasted bruschetta

Prosciutto Wrapped Asparagus **GF**

Drizzled with lemon-caper mayonnaise

Chicken Mojo* **DF, GF**

Served in a miniature tortilla cup garnished with fresh cilantro

Petite Caprese Skewers **GF, V**

Herb and olive oil marinated ciliegine mozzarella and cherry tomato

Mediterranean Skewers **GF, V**

Cucumber, Kalamata olive, feta and tomato skewer

Smoked Salmon Goat Cheese Tart*

Whipped goat cheese, smoked salmon tart with cucumber and fresh dill

Beef and Scallion Roll **DF**

Marinated beef, green onion, carrot and teriyaki glaze

Tenderloin Puff*

Roasted tenderloin, horseradish cream and cheddar in a profiterole

Butterflied Shrimp **GF**

Chilled shrimp with chipotle cocktail sauce and chives

Petite Citrus Infused Beet Salad* **DF, GF, V, VV**

Roasted beets, shallots, orange vinaigrette and napa cabbage

Piccolo Frico* **GF, V**

Parmesan cups, lemon and ricotta filling with red apple and chives

Tomato and Basil Cous Cous* **V**

Tomato and basil cous cous on crostini

MINI PAIRINGS

Tomato and Grilled Cheese* **V**

Tomato soup shot with mini grilled cheese

Shot and Brat**

Beer and a mini brat with mustard and kraut

Margarita and Ceviche*** **GF**

Margarita and ceviche shooter

Baileys and Brownie**

Baileys and a mini brownie

* Chef Required

** Bartender Required

*** Chef and Bartender Required

HOT

Crab Cakes

Maryland lump crab cakes with mustard aioli

Sausage Roll*

Italian sausage wrapped in puff pastry with fresh herbs

Pigs in a Blanket*

All-beef mini hotdog in butter puff pastry

Chesapeake Mushrooms*

Filled with jumbo lump crab, diced peppers, scallions and cilantro

Coconut Crusted Shrimp*

With a papaya mango sauce

Bacon and Cheese Baby "Reds" **GF**

Red potato cups filled with smoked bacon, chives and cheddar cheese with sour cream

Tomato and Cheese Baby "Reds" **GF, V**

Potato cups filled with sun-dried tomato, chives and cheddar cheese with sour cream

Feta and Sun-Dried Tomato Phyllo Triangle* **V**

With tzatziki sauce

Mushroom Vol Au Vent* **V**

Pastry, wild mushrooms, aged sherry, fresh parsley and fontina cheese

Spanakopita* **V**

Spinach and feta cheese in a phyllo triangle

Gyoza **V**

Pan seared vegetable dumpling with ginger dipping sauce

Smokehouse Date* **GF**

Bacon-wrapped date stuffed with cheddar cheese

Candied Bacon Bites* **GF**

Thick cut brown sugar bacon with black pepper

Mini Tinga Tacos*

Mini taco shells filled with chicken tinga and Chihuahua cheese

Chicken and Waffle*

Waffle battered chicken fingers with a maple sauce

Crimini Mushroom Skewer* **DF, GF, V, VV**

Pearl onion and chipotle orange marinade

Marinated Greek Chicken Skewer* **DF, GF**

Chicken skewer marinated in Greek spices

Pear and Brie Quesadilla* **V**

Pear and brie in a toasted quesadilla with apricot jam

Wild Mushroom Soup Shot* **V**

With rosemary parmesan croutons



THAI LETTUCE WRAPS

50-piece minimum

CHILLED

Napoleon Sandwiches

served with kettle chips

Sirloin, white cheddar, sun-dried tomato aioli and spring mix greens on pretzel bun

Turkey, brie, apricot preserve and spring mix on ciabattini

Grilled eggplant, spinach, sliced apples, cilantro and red pepper hummus on brioche bun **V**

Mezze Platter **V**

Hummus, marinated feta cheese and olives with pita chips

Shrimp Cocktail

Iced jumbo shrimp, cocktail sauce, lemons, horseradish and cholula

Sushi and Maki Roll Assortment

Daily selection of maki rolls, nigiri sushi with soy, pickled ginger and wasabi

Charcuterie Board

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

Spinach and Artichoke Dip **V**

Spinach, artichokes, roasted garlic, parmesan dip with grilled ciabatta

Cheddar Spread **V**

Pretzels, carrot and celery sticks

Seasonal Vegetable Display **DF, V, VV**

Broccoli, zucchini, squash, cucumber, carrot, cherry tomatoes and celery with roasted garlic hummus

Roasted Vegetable Display **GF, V**

Roasted balsamic marinated vegetables with lemon caper aioli

Cheese Maker's Selection **V**

White cheddar, maytag blue, brie, gruyere and chevre, walnut raisin bread, seedless grapes and mango chutney

HOT

Assorted Flatbreads*

Bistro: grilled chicken, caramelized onions, goat cheese and fresh herbs

Carnitas: braised pork, queso fresco cheese, cilantro and guajillo chili sauce

Classic Margherita: roma tomato, fresh mozzarella, basil and extra virgin olive oil

Veggie: spinach, artichoke, mushrooms, caramelized onions, mozzarella and marinara

Sliders

Chopped brisket and apple slaw

Adobo chicken and citrus slaw

Angus beef, caramelized onions and American cheese

Vegetable tikka, cilantro and tandoori mayo

Taquitos*

Chicken and vegetarian taquitos

Pico de gallo, black bean relish and guajillo salsa

Panini Trio

served with kettle chips and pickles

Chicken parmesan

Ham, bacon, cheddar

Caprese panini **V**

Popcorn **V**

Fresh popped corn with choice of parmesan dust, BBQ dust or ranch dust

MAKE-YOUR-OWN

Bruschetta Bar

Olive oil and herb grilled panini bread served with bruschetta toppings

Classic tomato and fresh mozzarella

Tuscan white bean, salami and red chili

Roasted sweet potato

Thai Lettuce Wraps

Marinated chicken and teriyaki marinated beef

Marinated cucumbers, shredded carrots, herbs, lettuce leaves and lime soy sauce

Thali Selection

Chicken tandoori kebabs, samosas and vegetable pakoras

Tamarind and tomato chutneys and cucumber raita

Street Tacos

Beef barbacoa and shredded chicken tinga

Black bean and corn salad, pico de gallo, onion cilantro relish and flour tortillas

Greek Display

Souvlaki lamb skewers, Greek chicken skewers, lemon orzo salad, tzatziki sauce, pita bread and Kalamata olives



FISH TACO STATION



AVOCADO STATION

Stations | CHOICES

50 guest minimum. Chef required for all stations.

CHEF ACTION STATIONS

Pasta

Penne with tomato basilico or gemelli with roasted garlic alfredo
Toppings include: sausage and peppers, pesto chicken, roasted mushrooms and herbed parmesan blend

Mac and Cheese

Cavatappi or elbow pasta tossed with aged yellow four cheddar cheese sauce

Toppings include: roasted mushrooms, green onions, roasted peppers and jalapeños

Add on: chopped smoked brisket, honey ham or bacon

Mashed Potato

Yukon gold potato mash

Toppings include: smoked bacon, shredded jack, bleu cheese, green onions, sour cream, pickled jalapeños and whipped roasted garlic butter

Tarasco

Carne asada, al pastor and shredded chicken with corn tortillas

Toppings include: salsa rojo, salsa verde, lime, onion and cilantro

Add avocado slices

Avocado

Halved avocados

Toppings include: diced tomatoes, salsa verde, black bean salsa, diced onions, cilantro, lime wedges, queso fresco, pickled jalapenos and cholula

Fish Tacos

Batter dipped fish

Toppings include: cabbage, chipotle mayo, cilantro and Chihuahua cheese on soft tortillas with citrus slaw and fresh jalapeños

CARVING Choice of meat and two sauces

BEEF

Sirloin of beef

London broil

New York strip

Peppercorn rubbed tenderloin

Tenderloin

POULTRY

Boneless turkey breast

PORK

Honey glazed ham

Pork loin

SAUCES

Horseradish Cream

Roasted Garlic Mayo

Dijonnaise

Cranberry Aioli

Sherry Mushroom

Green Peppercorn

Cranberry Turkey Gravy

Hunter Sauce





SELECTIONS

25 guest minimum

ENTRÉES

CHICKEN

Stuffed Chicken Breast

Spinach artichoke filling and basil chicken jus

Parmesan Crusted Breast

Lemon beurre blanc

Chicken Cacciatore

Roasted chicken thighs, mushrooms, sweet peppers and herbs

BEEF

Braised Short Ribs

With red wine, pearl onions, fresh herbs and mushrooms

Black Angus Sirloin

With a horseradish demi-glace sauce

PORK

Pork Loin Giambota

Served with a traditional Italian vegetable stew

Pork Messina

Sautéed mushrooms, bacon, onion, garlic, Italian seasoning in a roasted red pepper cream sauce

SEAFOOD

Baked Cod

Cracker and herb crust with dill cream

Shrimp and Seafood Scampi

Shrimp, scallops, white wine, garlic butter and parsley

Salmon Fillet

Seared salmon fillets with wild mushrooms, fresh tarragon, tomatoes and white wine sauce

VEGETARIAN

Eggplant Parmesan

Stuffed eggplant, marinara and parmesan

Stuffed Shells

Vegetarian marinara, ricotta topped with parmesan

SALADS

Mediterranean v

Salad greens, bell peppers, cucumbers, sun-dried tomatoes, red onion, Kalamata olives and feta cheese with white wine and feta vinaigrette

New York Waldorf v

Torn crisp romaine, red apple, celery, grapes, candied walnuts and honey-lemon dressing

Golden Gate v

Baby greens with red wine poached pears, mandarin oranges, Vidalia onion, dried cranberries and candied walnuts with sherry vinaigrette

STARCHES

Great Plains Wild Rice Blend v

Long grain and wild rice, dried cranberries, scallions, currants, toasted pecans and fresh herbs

Mashed Potatoes

Roasted red pepper, horseradish or bacon asiago

Cavatappi Pasta v

Basil pesto, sun-dried tomatoes, roasted zucchini and yellow squash

Alfredo's Baked Rigatoni v

Vodka marinara, ricotta cheese, mozzarella, parmesan and fresh herbs

Roasted Yukon Potatoes DF, GF, VV

Yellow potatoes, garlic, thyme and olive oil

VEGETABLES

Root Vegetables v

Roasted root vegetables with pistachio pesto

Roasted Brussels Sprouts v

With fresh garlic, sea salt and cracked pepper

Parmesan Ribbon Carrots v

Shaved carrots tossed and served with parmesan, extra virgin olive oil, butter and fresh herbs

Green Beans with Bleu Cheese v

Fresh green beans tossed with butter, lemon, sliced almonds and maytag bleu cheese

Crimini Mushroom and Edamame Saute v

Fresh sliced criminis sautéed with butter, fresh herbs and edamame



PETITE FILET



WHITEFISH



SELECTIONS

50 guest minimum. Chef required.

SALAD

New York Waldorf **v**

Torn crisp romaine, red apple, celery, grapes, candied walnuts with honey-lemon dressing

Classic Caesar **v**

With grana Americano and ciabatta croutons with Caesar dressing

Petite Wedge **v**

Tomatoes, red onion, bleu cheese with green goddess dressing

Epinards **v**

Baby spinach, strawberries, red onion and toasted almonds with poppyseed dressing

STARCH

Potato Dauphinoise **v**

Classic sliced potatoes with garlic and cream

Yukon Garlic Mashed Potatoes **v**

Yukon mashed potatoes with roasted garlic

Roasted Yukon Potatoes **DF, GF, VV**

Yellow potatoes with rosemary, thyme and basil

Brown Rice Pilaf **GF**

With dried fruit, fresh rosemary and sage

VEGETABLE

Mediterranean Green Beans **v**

Roasted garlic, feta cheese, sun-dried tomatoes and pine nuts

Market Selection **v**

Seasonal vegetables, olive oil and herbs

Fingerling Carrots **v**

With tarragon butter

Asparagus **v**

Steamed with lemon zest and toasted bread crumbs

ENTRÉES

CHICKEN

Chicken Prosecco

Sautéed chicken breast with sun-dried tomatoes and basil-prosecco sauce

Herb de Provence Chicken

Sautéed chicken breast with herb de provence and white wine tarragon jus

Chicken Paillard

Parmesan breaded with shaved fennel and arugula salad and lemon beurre blanc

Stuffed Chicken Breast

Pesto and ricotta salata with pinot grigio sauce

BEEF

Crusted Filet

Creamed spinach crusted with roasted garlic sauce

Flat Iron of Beef

TC spice rub with bourbon BBQ demi-glace

Petite Filet

Parmesan crusted with balsamic sauce

PORK

Cochon de Pomme

Boneless pork chop stuffed with apple stuffing and cider sauce

SEAFOOD

Grilled Salmon

With Dijon mustard rub and dill vin blanc

Whitefish

Pan seared with spinach, tomato and mushroom sauce

Stuffed Shrimp

Crab and cracker with sherry beurre blanc

VEGETARIAN

Stuffed Portobello

Mushroom with roasted spinach, root vegetable stew and crispy shallots

Breaded Eggplant

Spinach and copanata stuffed with spicy tomato sauce



CARAMELIZED BANANA FRENCH TOAST

Brunch

PACKAGE

30 guest minimum

BRUNCH

Scrambled Eggs GF, V

Light and fluffy country jumbo eggs

Caramelized Banana French Toast V

French toast with caramelized bananas and raisins

Smoked Salmon Display with Mini Bagels

Scottish salmon with onion, egg, capers and cream cheese

Applewood Smoked Bacon GF

Thick slices of bacon smoked with applewood

Carved Virginia Ham

Traditional smoked Virginia ham

Roasted Yukon Potatoes V

Roasted yukons with caramelized onion and fresh herbs

Fresh Cut Fruit DF, GF, VV

The best ripe fruit of the season

Maple Pecan Blackberry Granola and Yogurt V

Toasted maple pecans, granola, blackberries and organic yogurt

Breakfast Loaves V

Blueberry and cinnamon walnut

New York Waldorf Salad V

Torn crisp romaine, red apple, celery, grapes, candied walnuts and honey-lemon dressing

Napoleon Sandwiches

Sirloin, white cheddar, sun-dried tomato aioli and spring mix greens on pretzel bun

Turkey, brie, apricot preserve and spring mix on ciabattini

Grilled eggplant, spinach, sliced apples, cilantro and red pepper hummus on brioche bun V

CLASSIC LIBATIONS 25 guest minimum

Create Your Own Mimosa

Sparkling wine, choice of orange, cranberry and grapefruit juice, whole strawberry or blueberry garnish served in a plastic flute

Create Your Own Bloody Mary

Tito's Vodka, bloody mary mix, celery stalk, cheese cubes, sausage slices, green olives, Worcestershire sauce, cholula hot sauce, lemon wedges, lime wedges and pickles



MOUSSE CUPS



COOKIE SANDWICHES



CHOCOLATE TULIP CUPS

Dessert

SELECTIONS

40 guest minimum per item

MAKE-YOUR-OWN

Doughnut Holes 5 PIECES PER PERSON

Warm doughnut holes with cinnamon sugar, sprinkles and chocolate, caramel and strawberry sauce

STATIONARY DESSERTS

Mini Parfaits 1 PIECE PER PERSON

Mini chocolate brownie fudge, apple pie and s'more parfaits

Mini Cupcakes 2 PIECES PER PERSON

Red velvet, carrot cake, apple pie and caramel chocolate

Truffle Lollipops

Chocolate, margarita and mai tai

Mousse Cups

Individual chocolate, strawberry and pistachio

Cookie Sandwiches

Chocolate chocolate and oatmeal raisin with white chocolate

Strudel Bites 1.5 PIECES PER PERSON

Mini apple and cherry bites dusted with powdered sugar

Chocolate Tulip Cups

Mini chocolate cups filled with tiramisu mousse, fresh raspberry and chocolate

Chocolate Strawberries

Whole strawberries, dark and white chocolate

Baker's Choice 2 PIECES PER PERSON

Assorted cookies, petite sweets and mini cupcakes

Crème Brulee** 1 PIECE PER PERSON

Individual vanilla bean crème brulee cups

CHEF STATION

S'mores Bar* CHOOSE 2 FLAVORS | 2 PIECES PER PERSON

The classic, cookies & crème, salted caramel and strawberries & crème

Bananas Foster*

Sliced bananas in an orange caramel sauce, flamed with dark rum and served over vanilla ice cream

* Chef Required

** Chef and Rental Item Required



CREATE YOUR OWN MIMOSA



SELECTIONS

Bartender required

COFFEE & TEA

Premium Coffee Service

Includes disposable cups, assorted flavored creams, sugar and sugar substitute

Hot Tea

An assortment of Bigelow teas, includes disposable cups, assorted flavored creams, sugar and sugar substitute and fresh lemon slices

SODA & WATER

Soft Drinks

Coke and Pepsi products, 12 oz cans

Bottled Spring Still Water

16 oz bottle

CLASSIC LIBATIONS 25 guest minimum

Create Your Own Mimosa

Sparkling wine, choice of orange, cranberry and grapefruit juice, whole strawberry or blueberry garnish served in a plastic flute

Create Your Own Bloody Mary

Tito's Vodka, bloody mary mix, celery stalk, cheese cubes, sausage slices, green olives, Worcestershire sauce, cholula hot sauce, lemon wedges, lime wedges and pickles

BAR PACKAGES 50 guest minimum

Standard Beer, Wine and Soda

Assorted soft drinks, bottled water, assorted juices, mixers, three standard beers and three wines of choice

Premium Beer, Wine and Soda

Assorted soft drinks, bottled water, assorted juices, mixers, two standard beers, two premium beers and four wines of choice

Standard Liquor

Tanqueray Gin, Bailey's Irish Cream, Bacardi Gold Rum, Johnnie Walker Red Label Scotch Whiskey, Tito's Vodka, Jack Daniel's Whiskey, Jose Cuervo Silver Tequila, Sweet and Dry Vermouth, three standard beers and three wines of choice

Premium Liquor

Grey Goose Vodka, Bombay Sapphire Gin, Bailey's Irish Cream, Maker's Mark Bourbon, Bacardi Gold Rum, Johnnie Walker Red Label Scotch Whiskey, Jack Daniel's Whiskey, 1800 Silver Tequila, Sweet and Dry Vermouth, two standard beers, two premium beers and four wines of choice

WINE & BEER SELECTIONS

Wine

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio, Prosecco, Rosé, and Moscato

Standard Beer

Coors Light, Miller Lite, Heineken, Blue Moon, Modelo Especial
Includes: non-alcoholic beer

Premium Beer/Seltzers

Stella Artois, Goose Island 312, Leinenkugel Summer Shandy or Oktoberfest (seasonal), Lagunitas IPA, Corona Extra, and White Claw Assorted Seltzers

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 | Schaumburg Business Association |
| Association of Subcontractors and Affiliates-Chicago | Leading Caterers of America |
| Des Plaines Chamber of Commerce | Wedding International Professionals Association |

TastyCatering

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