



# Full-Service Menu

TastyCatering

# Welcome

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## CREATING CELEBRATIONS FOR LONG-LASTING MEMORIES

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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

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**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.*

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# Passed | 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 Cousins\*** 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



TOMATO AND GRILLED CHEESE



CHICKEN AND WAFFLE



CANDIED BACON BITES

# Stationary

50-piece minimum

# HORS D'OEUVRES

## 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 riata

### 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

\* Chef Required



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   | Cranberry Aioli  | Cranberry Turkey Gravy |
| Roasted Garlic Mayo | Sherry Mushroom  | Hunter Sauce           |
| Dijonnaise          | Green Peppercorn |                        |

# Buffet

25 guest minimum

## SELECTIONS

### 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

# Plated | 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

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**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

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### CLASSIC LIBATIONS 25 guest minimum

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**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

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# 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



MOUSSE CUPS



COOKIE SANDWICHES



CHOCOLATE TULIP CUPS



CREATE YOUR OWN MIMOSA

# Drink | 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**  
Tito's Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Jameson Irish Whiskey, Captain Morgan Rum, Jose Cuervo Tequila, Sweet and Dry Vermouth, Baileys, three standard beers and three wines of choice
- Premium Liquor**  
Grey Goose Vodka, Bombay Sapphire Gin, Jack Daniel's Whiskey, Jameson Irish Whiskey, Captain Morgan Rum, El Milagro Tequila, Maker's Mark Bourbon, Sweet and Dry Vermouth, Baileys, two standard beers, two premium beers and four wines of choice

## WINE & BEER SELECTIONS

- Wine**  
The Girls in the Vineyard (California) Cabernet Sauvignon, Altos Las Hormigas (Argentina) Malbec Classico, Pinot Project (California) Pinot Noir, Milou (France) Chardonnay, Honig (Napa, California) Sauvignon Blanc, Prendo (Italy) Pinot Grigio (Walch), Selbach Incline (Morsel, Germany) Riesling, Le Dolci Colline (Italy) Prosecco, Gruet (New Mexico) Brut
- Standard Beer**  
Coors Light, Miller Lite, Sam Adams Boston Lager, Blue Moon, Modelo Especial, includes a non-alcoholic beer
- Premium Beer**  
Stella Artois, Goose Island 312, Leinenkugel Summer Shandy (season), Revolution Anti-Hero IPA, Wild Onion (Barrington) Radio Free Pilsner

## CULTURE

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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

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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

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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

847.593.2000 | TastyCatering.com