

Tasty

CATERING



WEDDING MENU





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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





APPETIZERS

COLD

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

PETITE CAPRESE SKEWERS (GF, V)

Herb and olive oil marinated ciliegine mozzarella and cherry tomato

SMOKED SALMON GOAT CHEESE TART

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

TENDERLOIN PUFF

Roasted tenderloin, horseradish cream and cheddar in a profiterole

BUTTERFLIED SHRIMP (GF)

Chilled shrimp with chipotle cocktail sauce and chives

Ask your event designer about additional appetizer options

SMOKEHOUSE DATES



MINI TINGA TACOS

HOT

CHESAPEAKE MUSHROOMS

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

BACON AND CHEESE BABY "REDS" (GF)

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

MINI TINGA TACOS

Mini taco shells filled with chicken tinga and Chihuahua 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

MARYLAND STYLE CRAB CAKES

Maryland lump crab cake with mustard aioli

PEAR AND BRIE QUESADILLA (V)

Pear and brie in a toasted quesadilla with apricot jam

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BUFFET PACKAGE

CHOICE OF THREE PASSED APPETIZERS

CHOICE OF ONE SALAD

GOLDEN GATE (DF, GF, V)

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

NEW YORK WALDORF (DF, GF, V)

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

SEASONAL MIXED GREENS (DF, GF, V)

Grape tomatoes, cucumber and grated carrot with honey mustard dressing

CLASSIC CAESAR

Romaine lettuce, grana americano, ciabatta croutons and caesar dressing

GOLDEN GATE



SALMON FILETS

CHOICE OF TWO ENTRÉES

PARMESAN CRUSTED BREAST

Chicken in lemon beurre blanc sauce and crispy shallots

CHICKEN CHAMPAGNE

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

CHICKEN PICATTA

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

BRAISED SHORT RIBS

Red wine, pearl onions, fresh herbs and mushrooms

ROASTED SIRLOIN OF BEEF

Sliced sirloin of beef in house-made herb gravy

SALMON FILETS

Roasted Atlantic salmon with white wine lemon-dill sauce

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BUFFET PACKAGE

CHOICE OF STARCH

YUKON GARLIC MASHED POTATOES (GF, V)

Yukon mashed potatoes with garlic and cream

ALFREDO'S BAKED RIGATONI (V)

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

HERB ROASTED YUKON POTATOES (DF, GF, V, VV)

Yukon potato wedges cooked in homemade herb oil

BROWN RICE PILAF (DF, GF)

Dried fruit, fresh rosemary and sage

SERVED WITH HEARTH BAKED ROLLS AND SWEET BUTTER

+Vegetarian, vegan and kids meals available

YUKON GARLIC MASHED POTATOES



ROASTED BRUSSEL SPROUTS

CHOICE OF VEGETABLE

MEDITERRANEAN GREEN BEANS (GF,V)

Green beans, roasted garlic, feta cheese, sun-dried tomatoes and pine nuts

MARKET SELECTION OF VEGETABLES (GF,V)

Seasonal vegetables, olive oil and herbs

PARMESAN RIBBON CARROTS (V)

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

SWEET CORN MEDLEY (GF, V)

Baby peas, green onion, cherry tomatoes and cilantro in herb butter

ROASTED BRUSSEL SPROUTS (GF, VV)

Brussel Sprouts with fresh garlic, sea salt and cracked pepper

REGULAR, DECAFFEINATED COFFEE AND TEA STATION

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PLATED DINNER

CHOICE OF THREE PASSED APPETIZERS

CHOICE OF SALAD

CLASSIC CAESAR (V)

Romaine lettuce, grana americano, ciabatta croutons and caesar dressing

MEDITERRANEAN (GF, V)

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

EPINARDS (GF,V)

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

NEW YORK WALDORF (DF, GF, V)

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

MIXED GREEN SALAD & POACHED PEARS (GF, V)

Candied walnuts and goat cheese with red wine vinaigrette

SPINACH SALAD WITH PEACHES (DF, GF, V, VV)

Golden raisins, strawberries and toasted walnuts with sherry vinaigrette

NEW YORK WALDORF



PETITE FILET

CHOICE OF ENTRÉES

CHICKEN PROSECCO

Sautéed chicken breast with sun-dried tomato, basil-prosecco sauce

CHICKEN PAILLARD

Parmesan breaded in lemon blanc sauce

STUFFED CHICKEN BREAST

Pesto and ricotta salata with pinot grigio sauce

COCHON DE POMME

Bone-in pork chop stuffed with apple stuffing and cider vinegar

PETITE FILET

Parmesan crusted with balsamic glaze

BEEF MEDALLIONSERSON

Peppercorn sauce

GRILLED SALMON

Dijon mustard rub and dill vin blanc

STUFFED SHRIMP

Crab and cracker stuffing in sherry beurre blanc sauce.

+Vegetarian, vegan and kids meals available

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PLATED DINNER

CHOICE OF STARCH

Up to two selections

POTATO DAUPHONISE (V)

Classic potatoes sliced and baked with garlic and cream

YUKON GARLIC MASHED POTATOES (GF, V)

Yukon mashed potatoes with garlic and cream

HERB ROASTED YUKON POTATOES (DF, GF, V, VV)

Yukon potato wedges cooked in homemade herb oil

BROWN RICE PILAF (DF, GF)

Dried fruit, fresh rosemary and sage

SERVED WITH HEARTH BAKED ROLLS AND SWEET BUTTER

+Vegetarian, vegan and kids meals available

HERB ROASTED YUKON POTATOES



MARKET SELECTION OF VEGETABLES

CHOICE OF VEGETABLE

Up to two selections

MEDITERRANEAN GREEN BEANS (GF,V)

Green beans, roasted garlic, feta cheese, sun-dried tomatoes and pine nuts

MARKET SELECTION OF VEGETABLES (DF, GF,V, VV)

Seasonal vegetables, olive oil and herbs

ROASTED BRUSSEL SPROUTS (GF, VV)

Brussel Sprouts with fresh garlic, sea salt and cracked pepper

STEAMED ASPARAGUS (DF,V,VV)

Asparagus with lemon zest and toasted bread crumbs

FINGERLING CARROTS (GF, V)

Carrots with tarragon butter

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CHEF STATIONS

For pricing inquire with your event designer

CREATE YOUR OWN PASTA

Choice of one or both:

- Penne with tomato basilico
- Gemelli with roasted garlic alfredo

Toppings include:

- sausage and peppers, pesto chicken, roasted mushrooms and herbed parmesan blend

Choice of 2 Flatbreads:

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

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

- Margherita (V): Roma tomato, fresh mozzarella, basil and extra virgin olive oil

- Veggie (V): Spinach, artichoke, mushrooms, caramelized onions, mozzarella and marinara

With Caesar Salad

TARASCO

Carne asada, al pastor and shredded chicken with corn tortillas

Toppings include:

- Salsa roja, salsa verde, lime, onion and cilantro

Mexican style elote cup

Mexican Rice

Refried beans

PENNE WITH TOMATO BASILICO



CARVING STATION

CARVING STATIONS

Choice of meat and 2 sauces:

- Beef: Sirloin of beef, London Broil, NY Strip, Peppercorn rubbed tenderloin and Prime Rib

- Poultry: Boneless Turkey Breast

- Pork: Honey glazed Ham, Pork Loin

Sauces:

- Horseradish Cream, Cranberry Aioli, Cranberry gravy, Roasted Garlic Mayo, Sherry Mushroom, Hunter sauce, Dijonnaise, and green Peppercorn

Roasted Vegetable Display (GF, V)

- Roasted balsamic marinated vegetables with lemon caper aioli

Choice of Mashed Potato:

- Garlic, Bacon Asiago or Classic

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STATIONS

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SUSHI

Selection of maki rolls, nigiri sushi with soy sauce, pickled ginger and wasabi

Choice of rice:

Fried or white

Choice of:

Gyoza or eggroll

BBQ

Choice of two:

18 hour smoked brisket, pulled pork, smoked chicken

Sides include:

Cole slaw, baked beans, mac & cheese

Includes: brioche slider rolls and cornbread muffins

SUSHI



ANGUS BEEF SLIDERS

AMERICAN

Angus beef sliders, mini hot dogs, tater tots, BBQ chicken wings and green city salad

GREEK

Souvlaki lamb skewers, Greek chicken skewers, lemon orzo salad, tzatziki sauce, pita bread, kalamata olives, and hummus and veggie tray

CHILLED SEAFOOD

Shrimp, Jonah crab claws and smoked salmon spread, oysters with cocktail sauce, lemon wedges, and horseradish sauce

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BRUNCH PACKAGE

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 (DF, GF)

CARVED VIRGINIA HAM (DF, GF)

Traditional smoked Virginia ham

ROASTED YUKON POTATOES (DF, GF, V, VV)

Roasted yukons with caramelized onion and fresh herbs

FRESH CUT FRUIT (DF, GF, V, VV)

The best ripe fruit of the season

CARAMELIZED BANANA FRENCH TOAST



SCRAMBLED EGGS & APPLEWOOD SMOKED BACON

MAPLE PECAN BLACKBERRY GRANOLA & YOGURT (V)

Toasted maple pecans, granola, blackberries and organic yogurt

BREAKFAST LOAVES (V)

Blueberry and cinnamon walnut

NEW YORK WALDORF SALAD (DF, GF, 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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LATE - NIGHT SNACKS

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TASTE OF CHICAGO

Mini hot dogs with Chicago style toppings and mini-Italian beef sandwiches

MINI HOT DOG AND SLIDERS

Mini hot dogs and black angus burger sliders

BREAKFAST BITES

Mini breakfast burritos, chicken and waffle skewers, donut holes, and candied bacon bite

STREET TACOS

Beef barbacoa and shredded chicken tinga with black bean and corn salad, pico de gallo, onion cilantro relish, corn and flour tortillas

ASSORTED FLATBREADS

Choice of bistro, carnitas, classic margherita and veggie

ASSORTED QUESADILLAS

Choice of carnitas, chicken and veggie

ASSORTED QUESADILLAS



CHICKEN & WAFFLE BITES

BBQ

Pulled pork and brisket sliders with coleslaw

PRETZEL BITES

Pretzel bites with chocolate sauce and cheese

STREET CORN AND MEXICAN CHICHARRONES

Build your own street corn station with Mexican style chicharrones

COOKIES & MILK

Assorted cookie sandwiches and milk shooters

SLIDERS AND MILKSHAKES

Angus beef sliders, fries, and mini chocolate milkshake shooters

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SWEETS

SWEETS

25 guest minimum

SIGNATURE DESSERT SELECTION

Assorted mini tarts, bake shop cookies, assorted dessert bars and cheesecake bites

ASSORTED SWEET STATION

Assorted mousse cups, truffle lollipops and assorted cookie sandwiches

MINI CUPCAKES

Red velvet, carrot cake, apple pie and caramel chocolate

Ask your event designer about additional dessert options

MINI CUPCAKES



MOUSSE CUPS

SWEETS

25 guest minimum

BAKE SHOP SELECTION

Assorted butter cookies, ginger shortbread, chocolate chip and lemon drop

CHOCOLATE TULIP CUPS

Mini chocolate cups filled with tiramisu mousse, fresh raspberry

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DRINK SELECTIONS

All packages include assorted sodas, assorted juices, bottled water and mixers.

SODA BAR & WATER

Unlimited water and assorted sodas

4 HOURS \$8.60 PER PERSON

5 HOURS \$9.90 PER PERSON

6 HOURS \$11.80 PER PERSON

STANDARD BEER, WINE & SODA BAR

4 HOURS \$26.30 PER PERSON

5 HOURS \$29.50 PER PERSON

6 HOURS \$34.60 PER PERSON

CHOOSE THREE STANDARD BEERS:

Coors Light

Miller Lite

Blue Moon

Modelo Especial

Includes: non-alcoholic beer

CHOOSE THREE WINES:

Cabernet Sauvignon

Pinot Noir

Chardonnay

Sauvignon Blanc

Pinot Grigio

Prosecco

Rosé

Moscato

PREMIUM BEER, WINE & SODA BAR

4 HOURS \$30.80 PER PERSON

5 HOURS \$35.25 PER PERSON

6 HOURS \$38.45 PER PERSON

CHOOSE TWO STANDARD BEERS:

Coors Light

Miller Lite

Blue Moon

Modelo Especial

Includes: non-alcoholic beer

CHOOSE TWO PREMIUM BEERS/SELTZERS:

Stella Artois

Goose Island 312

Lagunitas IPA

Corona Extra

White Claw

Assorted Seltzers

SEASONAL:

Leinenkugel Summer Shandy

Oktoberfest

CHOOSE FOUR WINES:

Cabernet Sauvignon

Pinot Noir

Chardonnay

Sauvignon Blanc

Pinot Grigio

Prosecco

Rosé

Moscato

Ask your event designer about table-side wine and champagne toast.





DRINK SELECTIONS

All packages include assorted sodas, assorted juices, bottled water and mixers.

STANDARD LIQUOR BAR

4 HOURS \$32.70 PER PERSON

5 HOURS \$35.25 PER PERSON

6 HOURS \$39.10 PER PERSON

INCLUDES:

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

CHOOSE THREE STANDARD BEERS:

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

CHOOSE THREE WINES:

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

PREMIUM LIQUOR BAR

4 HOURS \$39.75 PER PERSON

5 HOURS \$43.55 PER PERSON

6 HOURS \$46.80 PER PERSON

INCLUDES:

Grey Goose Vodka	Jack Daniel's Whiskey
Bombay Sapphire Gin	1800 Silver Tequila
Bailey's Irish Cream	Sweet and Dry Vermouth
Maker's Mark Bourbon	
Bacardi Gold Rum	
Johnnie Walker Red Label Scotch Whiskey	

CHOOSE TWO STANDARD BEERS:

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

CHOOSE TWO PREMIUM BEERS/SELTZERS:

Stella Artois
Goose Island 312
Lagunitas IPA
Corona Extra
White Claw
Assorted Seltzers

SEASONAL:

Leinenkugel Summer Shandy
Oktoberfest

CHOOSE FOUR WINES:

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

Ask your event designer about table-side wine and champagne toast.

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LINENS, CHINA & GLASSWARE

STANDARD LINEN PACKAGE

Polyester napkins and linens for dining tables, cabaret tables, cocktail tables, DJ and gift table. Variety of colors available.

50 guests and under	\$813.45
51-100 guests	\$1,005.60
101-150 guests	\$1,197.75
151-200 guests	\$1,325.85

Variety of patterns and textures are available at an additional cost.

BUFFET LINENS

Includes linens and buffet service equipment

CAKE TABLE LINEN

COFFEE AND DESSERT STATION LINENS

Includes linens and buffet service equipment

Ask your event designer about other linen, equipment, china, and glassware options



CHINA PACKAGE BUFFET

Choice of China

Ivory, White or White Bavarian

Includes: Dinner plate, dinner fork and knife, water glass, dessert plate, dessert fork, coffee mug and teaspoon

CHINA PACKAGE PLATED

Choice of China

Ivory, White or White Bavarian

Includes: Breadbasket, bread and butter plate, butter knife, salad plate, salad fork, Dinner plate, dinner fork and knife, water glass, dessert plate, dessert fork, coffee mug and teaspoon

BEER, WINE AND SODA GLASSWARE

FULL LIQUOR GLASSWARE

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CHINA & GLASSWARE OPTIONS



IVORY RIM CHINA



WHITE RIM CHINA



MARQUETTE TABLEWARE



WHITE BAVARIAN CHINA



NAPA BARWARE



NAPA GLASSWARE

Ask your event designer about other linen, equipment, china, and glassware options

Tasty



2025 CATERING PACKAGE

For more information or to receive a proposal, please reach out via web inquiry, email us at info@tastycatering.com, or call us at 847.593.2000.

