

*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 ONE 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 ONE 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 ONE 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

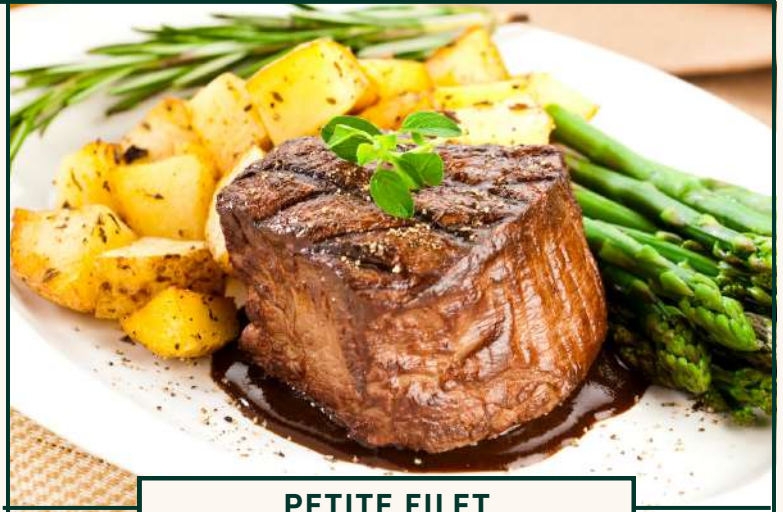
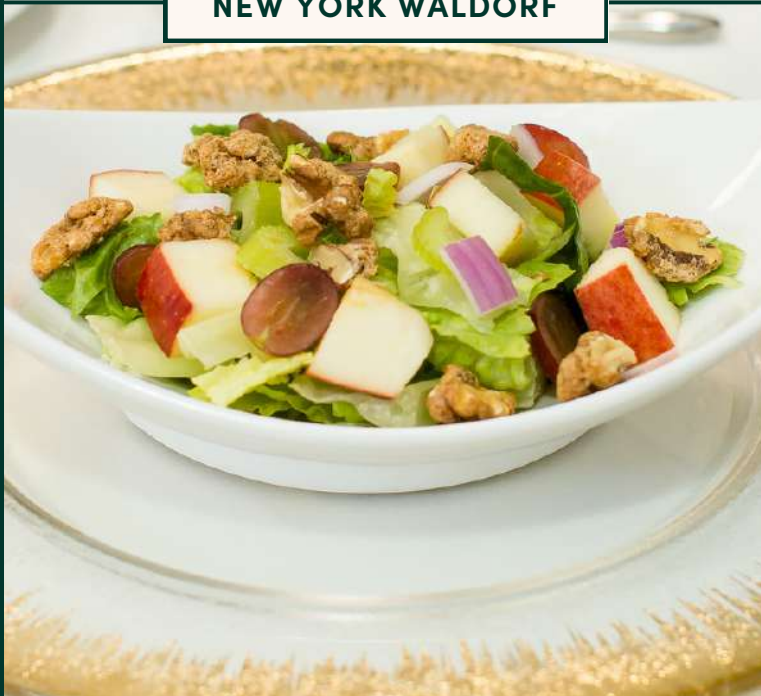
### MIXED GREEN SALAD & POACHED PEARS (GF, V)

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

Up to three selections

#### 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

## REGULAR, DECAFFEINATED COFFEE AND TEA STATION

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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

*For pricing inquire with your event designer*

### 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

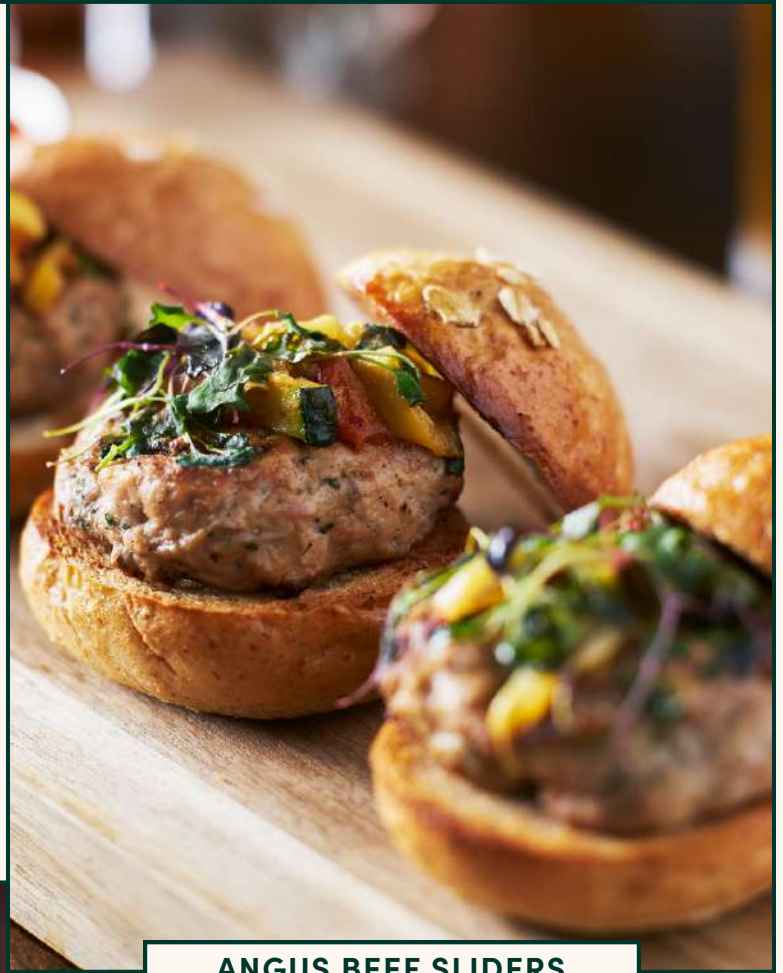
Choice of two:

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

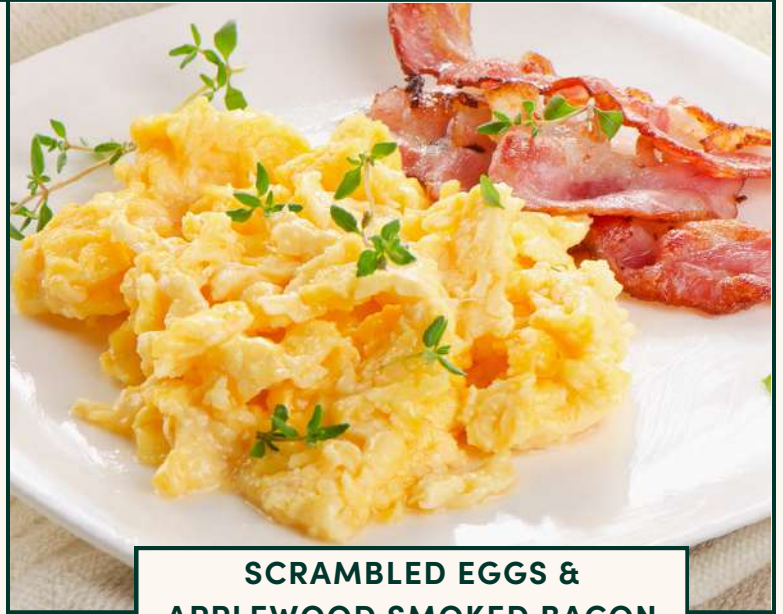
## ROASTED YUKON POTATOES (DF, GF, V, VV)

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)

## REGULAR, DECAFFEINATED COFFEE AND TEA STATION

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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



## 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

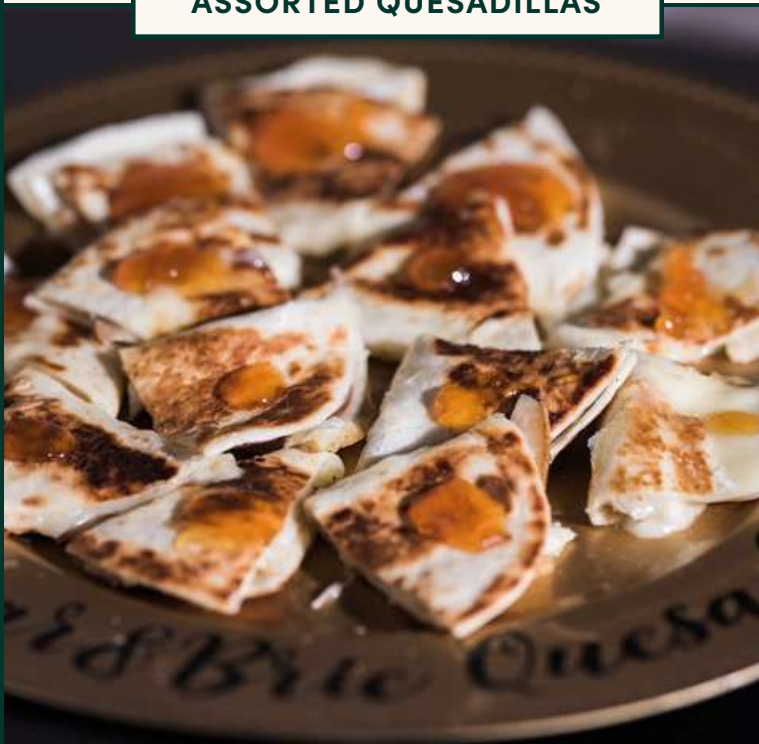
### SLIDERS AND MILKSHAKES

Angus beef sliders, fries, and mini chocolate milkshake shooters

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## ASSORTED QUESADILLAS





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

### CHOOSE TWO PREMIUM BEERS/SELTZERS:

Stella Artois	SEASONAL:
Goose Island 312	Leinenkugel Summer Shandy
Lagunitas IPA	Oktoberfest
Corona Extra	
White Claw	
Assorted Seltzers	

### 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.





# 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                       SEASONAL:  
White Claw                        Leinenkugel Summer Shandy  
Assorted Seltzers                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.



# 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**

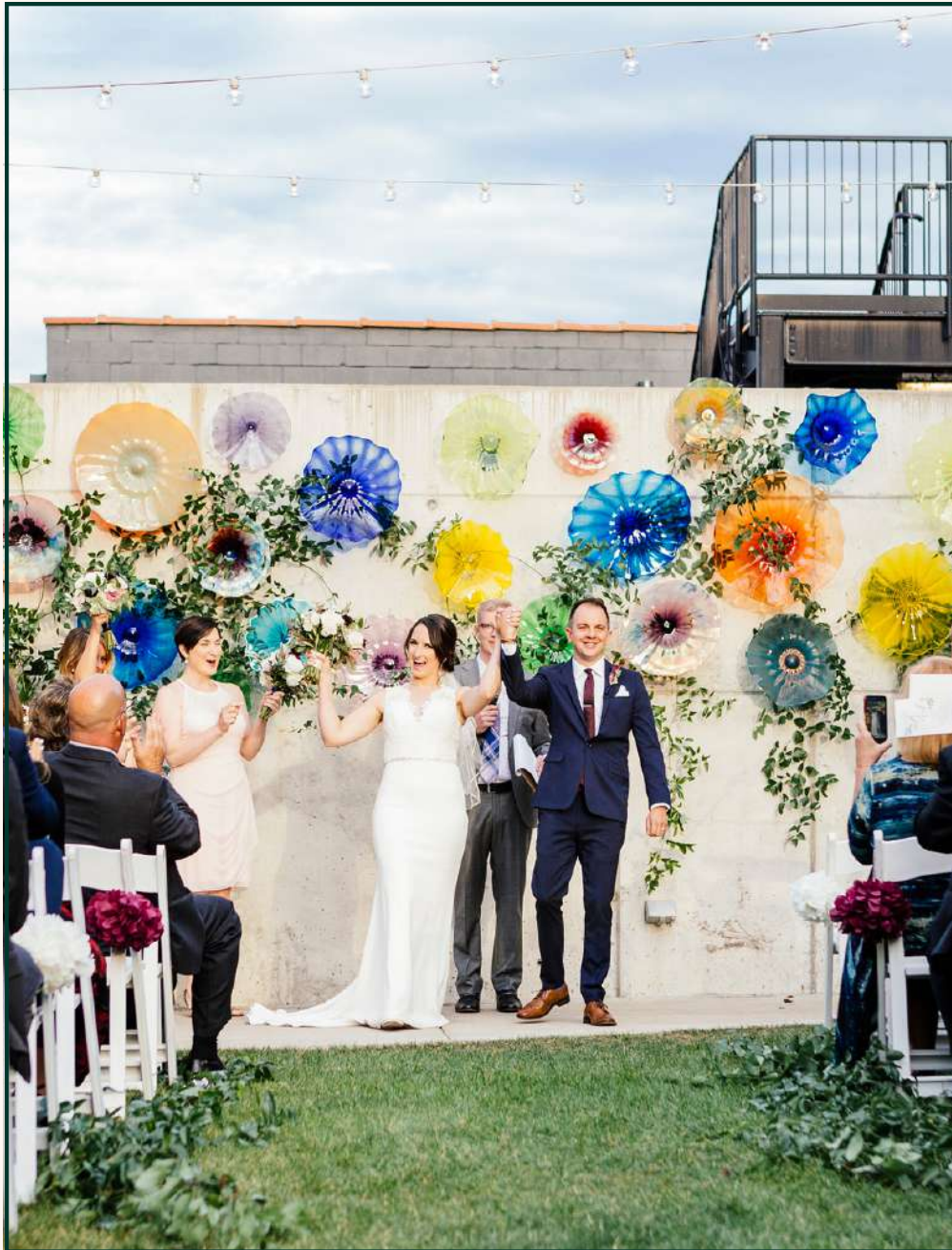


**NAPA GLASSWARE**

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



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## 2025 CATERING PACKAGE

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

