Full-Service Menu
TastyCatering
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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.
**HORS D’OEUVRES**

50-piece minimum per item

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**CHILLED**

- **Zucchini Parmesan** GF, V
  - Zucchini slices filled with goat cheese and Kamitoto olive tapenade

- **Miniature Bruschetta**
  - Fresh tomato, garlic, olive oil and basil served on toasted bruschetta

- **Prescuitto Wrapped Asparagus** GF
  - Dipped with lemon-caper mayonnaise

- **Chicken Mojo** OR, GF
  - Served in a miniature tortilla cup garnished with fresh cilantro

- **Petite Caprese Skewers** GF, V
  - Herb and olive oil marinated cilegine, mozzarella and cherry tomato

- **Mediterranean Skewers** GF, V
  - Cucumber, Kalamata olive, feta and tomato skewer

- **Smoked Salmon Goat Cheese Tart**
  - Wrapped goat cheese, smoked salmon tart with cucumber and fresh dill

- **Beef and Scallion Roll** OR
  - Marinated beef, green onion, carrot and teriyaki glaze

- **Tenderloin Puff**
  - Roasted tenderloin, horseradish cream and cheddar in a puffed pastry

- **Butterflied Shrimp**
  - Chilled shrimp with caper-rocket cocktail sauce and chives

- **Petite Citrus Infused Beet Salad** OR, DF, GF, V, VV
  - Roasted beets, shallot, orange vinaigrette and napa cabbage

- **Piccolo Pesto** GF, V
  - Parmesan cups, lemon and ricotta filling with red apple and chives

- **Tomato and Basil Couscous**
  - Tomato and basil couscous on skewers

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**HOT**

- **Crab Cakes**
  - Maryland lump crab cakes with mustard aioli

- **Sausage Roll**
  - Italian sausage wrapped in puff pastry with fresh herbs

- **Figs in the Blanket**
  - All beef mini hotdog in butter puff pastry

- **Cheesecake 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**
  - With tzatziki sauce

- **Sweet Potato Puffs**
  - Brown sugar cinnamon, spiced and crushed pecans in puff pastry

- **Mushroom Vol Au Vent**
  - Pasty, wild mushrooms, aged sherry, fresh parsley and fontina cheese

- **Spanakopita**
  - Spinach and feta cheese in a phyllo triangle

- **Gyza**
  - Pen-sliced vegetable dumpling with ginger dipping sauce

- **Smokehouse Date**
  - Bacon wrapped date stuffed with cheddar cheese

- **Candied Bacon Bites**
  - Thick cut brown sugar bacon with black pepper

- **Mini Tuna Tacos**
  - Mint taco shells filled with chicken tacos and Chihuahua cheese

- **Chicken and Waffle**
  - Waffle battered chicken fingers with a maple sauce

- **Mini Mushroom Skewer** DF, GF, V, VV
  - Pearl onion and chive orange marinade

- **Marinated Greek Chicken Skewer** DF, GF
  - Chicken skewer marinated in Greek spices

- **Pear and Brie Quesadilla**
  - Pear and brie in a toasted quesadilla with apricot jam

- **Wild Mushroom Soup Shot**
  - With rosemary parmesan croutons

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**MINI PAIRINGS**

- **Tomato and Grilled Cheese**
  - Tomato soup shot with mini grilled cheese

- **Shit and Bratt**
  - Beef and a mini brat with mustard and ketchup

- **Margaret and Cevice** OR
  - Margarita and ceviche shooter

- **Balayes and Brownie**
  - Balays and a mini brownie

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* Chef Required
** Bartender Required
*** Chef and Bartender Required
**Stationary | HORS D’OEUVRES**

**50-piece minimum**

**CHILLED**

**Napoleon Sandwiches**
Served with kettle chips
Sliced, white-onion, sun-dried tomato stall and spring mix greens on pretzel bun

**Turkey, bleu, apricot preserve and spring mix on ciabatta**

**Grilled eggplant, spinach, stoned apples, cranberry and red pepper hummus on brioche bun**

**Mezze Platter**
Hummus, marinated feta cheese and olives with pita chips

**Shrimp Cocktail**
Liced, jumbo shrimp, cocktail sauce, lemons, horseradish and chives

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

**Cheddar Spread**
Pretzels, carrot and celery sticks

**Seasonal Vegetable Display**
Broccoli, zucchini, squash, cucumbers, cherry tomatoes and celery with roasted garlic hummus

**Roasted Vegetable Display**
Roasted balsamic marinated vegetables with lemon caper aioli

**Cheese Maker’s Selection**
White cheddar, maytag blue, bleu, gruyere and cheddar, walnut raisin bread, seedless grapes and mango chutney

**HOT**

**Assorted Flatbreads**
Bistro, grilled chicken, caramelized onions, goat cheese and fresh herbs
Carnitas, braised pork, guacamole, cheese, cilantro and guajillo chipotle sauce
Classic Margherita, roma tomato, fresh mozzarella, basil and extra virgin olive oil
Vegetarian with spinach, artichoke, mushrooms, caramelized onions, mozzarella and marinara

**Sliders**
Cropped brisket and apple slaw
Arabic chicken and citrus slaw
Argus beef, caramelized onions and American cheese
Vegetable sliders, cilantro and tandoori mayo

**Tacos**
Chicken and vegetables tacos
Pico de gallo, black bean relish and guajillo salsa

**Panini Trio**
Served with kettle chips and pickles
Chicken parmesan
Ham, bacon, cheddar
Caprese panini

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

**MAKE-YOUR-OWN**

**Bruschetta Bar**
Olive oil and herbs, grilled pasta bread, served with bruschetta toppings
Classic tomato and fresh mozzarella
Tuscan white bean, salmon and red-chili
Roasted sweet potatoes

**Thai Lettuce Wraps**
Marinated chicken and teriyaki marinated beef
Marinated cucumbers, shredded carrots, herbs, lettuce leaves and lime soy sauce

**Thai Selection**
Chicken taco rice, egg rolls and vegetable pakoras
Tamarind and tomato chutney and cucumber raita

**Street Tacos**
Beef Barbacoa and shredded chicken tacos
Black bean and corn salad, pico de gallo, onion cilantro relish and fresh tortillas

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

* Chef Required
Stations | CHOICES

50 guest minimum. Chef required for all stations.

CHEF ACTION STATIONS

**Pasta**
Penne with tomato basil sauce or gemelli with roasted garlic alfredo.
Toppings include: sausage and peppers, pesto chicken, roasted mushrooms and herb parmesan blend.

**Mac and Cheese**
Crockpot 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, blue cheese, green onions, sour cream, pickled jalapeños and whipped roasted garlic butter.

**Taquero**
Carnitas, al pastor and shredded chicken with corn tortillas.
Toppings include: salsa roja, salsa verde, lime, onion and cilantro.
Add on: guacamole salsa.

**Avocado**
Halved avocados.
Toppings include: diced tomatoes, salsa verde, black bean salsa, sliced onions, cilantro, lime wedges, guacamole, pickled jalapeños and chilies.

**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
Dijonaise

Cranberry Avoil
Sherry Mushroom
Green Peppercorn

Cranberry Turkey Gravy
Hunter Sauce
# Buffet Selections

## Entrees

### Chicken
- Stuffed Chicken Breast
  - Spinach arugula salad and basil chicken jus
- Parmesan Crusted Breast
  - Lemon beurre blanc
- Chicken Cacciatore
  - Roasted chicken thighs, mushrooms, sweet peppers and herbs
- Braised Short Ribs
  - Red wine, pearl onions, fresh herbs and mushrooms
- Black Angus Sirloin
  - With a horseradish demi glace sauce

### Beef
- Pork Luin Gliuberta
  - Served with a traditional Italian vegetable stew
- Pork Messina
  - Sausage, mushrooms, bacon, celery, 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 tomatoes, tomatoes and white wine sauce

### Pork
- Grilled Pork Medallions
  - With a horseradish sauce
- Braised Pork Shoulder
  - With a red wine reduction
- Grilled Pork Tenderloin
  - With a mustard vinaigrette

### Vegetarian
- Eggplant Parmesan
  - Stuffed eggplant, marinara and parmesan
- Stuffed Shells
  - Vegetable marinara, ricotta topped with parmesan

## Salads

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

### New York Waldorf
- Fennel, apples, celery, grapes, candied walnuts and honey-walnut dressing

### Golden Gate
- 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
- Long grain and wild rice, dried cranberries, scallions, currents, toasted pecans and fresh herbs

### Mashed Potatoes
- Roasted red pepper, horseradish or bacon tarragon

### Cavatappi Pasta
- Bearded pasta, sun-dried tomatoes, roasted zucchini and yellow squash

### Alfredo’s Baked Rigatoni
- Linguini marinara, ricotta cheese, mozzarella, parmesan and fresh herbs

### Roasted Yukon Potatoes
- DP, GF, VV
  - Yellow potatoes, garlic, thyme and olive oil

## Vegetables

### Root Vegetables
- Roasted root vegetables with parmesan pesto

### Roasted Brussels Sprouts
- With fresh garlic, sea salt and cracked pepper

### Parmesan Ribbon Carrots
- Shaved carrots tossed and served with parmesan, extra virgin olive oil, butter and fresh herbs

### Green Beans with Bleu Cheese
- Fresh green beans tossed with butter, lemon, sliced almonds and maytag blue cheese

### Crimini Mushroom and Edamame Saute
- Fresh sliced crimini sautéed with butter, fresh herbs and edamame
Plated | SELECTIONS

50 guest minimum. Chef required.

SALAD

New York Waldorf V
Tomato, celery, grapes, candied walnuts with honey lemon dressing.

Classic Caesar V
With croutons, parmesan cheese, dressing.

Petite Wedge V
Tomatoes, red onion, bleu cheese with green goddess dressing.

Epinards V
Baby spinach, strawberries, red onion and toasted almonds with papaya sauce.

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 dr, gr, vv
Yellow potatoes with rosemary, thyme and basil.

Brown Rice Pilaf dp
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
Seared chicken breast with sun-dried tomatoes and basil prosecco sauce.

Herb de Provence Chicken
Seared chicken breast with herb de provence and white wine teriyaki sauce.

Chicken Paillard
Parmesan crusted with shaved fennel and arugula salad and lemon beurre blanc.

Stuffed Chicken Breast
Pesto and nootta salads with pinot grigio sauce.

BEEF

Crested Filet
Creamed spinach crusted with roasted garlic sauce.

Flat Iron of Beef
TC spice rub with bourbon BAG demi-glace.

Pette File
Parmesan crusted with basilcime sauce.

PORK

Cochon de Pomme
Boneless pork chop stuffed with apple stuffing and cider sauce.

SEAFOOD

Grilled Salmon
With lemon-mustard rub and dijon blanc.

Whitefish
Pan seared with spinach, tomato and mushroom sauce.

Stuffed Shrimp
Crab and cayenne with sherry beurre blanc.

VEGETARIAN

Stuffed Portobello
Mushroom with roasted spinach, red vegetable stew and crispy shallots.

Breaded Eggplant
Spinach and parmesan stuffed with spicy tomato sauce.
# Brunch Package

**BRUNCH**

- Scrambled Eggs 6P, V
  - Light and fluffy country-style eggs

- Caramelized Banana French Toast 6P
  - 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 6P
  - Thick slices of bacon smoked with applewood

- Carved Virginia Ham
  - Traditional carved Virginia ham

- Roasted Yukon Potatoes 6P
  - Roasted yukons with caramelized onion and fresh herbs

- Fresh Cut Fruit 6F, 6F, 7V
  - The best ripe fruit of the season

- Maple Pecan Blackberry Granola and Yogurt 6P
  - Toasted maple pecans, granola, blackberries and organic yogurt

- Breakfast Loaves 6P
  - Blueberry and cinnamon walnut

- New York Waldorf Salad 6P
  - Fines herbes, red apple, celery, grapes, candied walnuts and honey awards dressing

- Napoleon Sandwiches
  - Sliced white cheddar, sun-dried tomato aioli and spring mix greens on pretzel bun
  - Turkey, brie, apricot preserve and spring mix on ciabatta
  - Grilled escargot, spinach, sliced apples, cilantro and red pepper hummus on brie and bun 6P

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**CLASSIC LIBATIONS**

- 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
  - Vodka, bloody mary mix, celery stalk, cheese cubes, sausage slices, green olives, Worcestershire sauce, chile hot sauce, lemon wedges, lime wedges and pickles 25 guest minimum
Dessert | SELECTIONS

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, magenta and mallow

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 Brûlée**  1 piece per person
Individual vanilla bean crème brûlée cups

CHEF STATION

S’mores Bar*  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
**Drink**

**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**
Thi’s Vodka, bloody mary mix, celery stalk, cheese cubes, sausage slices, green olives, Worcestershire sauce, chili, a 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**
Thi’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**
Gray Goose Vodka, Bombay Sapphire Gin, Jack Daniel’s Whiskey, Jameson Irish Whiskey, Captain Morgan Rum, El Mariachi 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 Gilt, the Vineyard (California) Cabernet Sauvignon, Atlas Las Herencias (Argentina) Malbec Classic, Pinot Project (California) Pinot Noir, Mike’s French Chardonnay, Hong Nga (California) Sauvignon Blanc, Prendo (Spain) Pinot Grigio (Italy), Sebali (Germany) Riesling, Le Duc Côteaux (France) Prosecco, Gruit (Pomegranate) Brut

**Standard Beer**
Costa Light, Miller Lite, Sam Adams Boston Lager, Blue Moon, Modelo Especial, includes a non-alcoholic beer

**Premium Beer**
Stella Artois, Goose Island 312, Leinenkugel’s Summer Shandy (season), Revolution Anti-Hero IPA, Wild Onion (Bartlett) Radio Free Pitcher
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
- International Catering Association
- National Association of Catering Executives
- International Live Events Association
- Association of Subcontractors and Affiliates-Chicago
- Des Plaines Chamber of Commerce
- Small Giants Community
- Elk Grove Chamber of Commerce
- GOA Business Association
- Schaumburg Business Association
- Leading Caterers of America
- Wedding International Professionals Association