



CORPORATE

# HOLIDAY TEMPTATIONS



2014



TastyCatering

[tastycatering.com](http://tastycatering.com) - 847.593.2000



## APPETIZERS AND SANDWICHES

### APPETIZERS

#### CHILLED

##### CHILLED SAMPLER

italian beef and giardinara skewers, fontina cheese and chorizo skewers with tuxedo grape truffles  
\$6.25 per person, minimum 25 guests

##### WHITE CHEDDAR, CRANBERRY AND CHIPOTLE DIP

served with seasonal apple wedges, vegetables and pretzel bites \$15 per tray, serves 25

##### HORSERADISH AND GREEN ONION PUB SPREAD

served in a sour dough loaf with crisp vegetables  
\$15 per tray, serves 25

#### HOT

##### CHICAGO ITALIAN SAMPLER

italian sausage bites, meatball and mozzarella sliders with chilled caprese skewers. served with warm marinara sauce  
\$6.25 per person, minimum 25 guests

##### GREEN CHILI PORK SOPES

braised pork with green chili on corn masa tart and red chili sauce \$2.00 per piece, minimum 25 pieces

##### PRETZEL DOG BITES

with sweet habanero dipping sauce \$1.50 per piece, minimum 25 pieces

##### SWEET CHILI MEATBALLS

traditional meatballs simmered in a sweet thai chili sauce with green onions \$.75 per piece, minimum 25 pieces

##### PECAN CRUSTED CHICKEN TENDERS

served with golden bbq sauce \$1.75 per piece, minimum 25 pieces



**MENU AVAILABLE IN DECEMBER ONLY**



choose from the following items for your buffet:  
single entrée \$13.50 – double entrée \$17.00 – 10 guest minimum  
no substitutions

**ENTRÉE - CHOOSE FROM:****ROASTED PORK LOIN**

served with roasted apples, caraway and ginger snap gravy

**SOUTHERN STYLE BAKED TILAPIA**

spiced rubbed tilapia garnished with fried okra and dill cream sauce

**PAN ROASTED CHICKEN BREAST**

served with sage and chestnut stuffing

**LONDON BROIL MARINATED ROASTED SIRLOIN**

served with a mushroom marsala sauce and garlic butter

**BAKED SPINACH ROTOLO**

rolled pasta with ricotta and spinach filling topped with a tomato vodka sauce

**SALAD - CHOOSE ONE****WINTER SALAD**

torn lettuce, feta cheese, white beans, roasted red peppers and pepperoncini and served with red wine vinaigrette

**ENDIVE AND PEAR SALAD**

belgian endive, spinach, pear, red onion and almonds, served with a champagne vinaigrette

**BEEF SALAD WITH GOAT CHEESE**

served with fennel, pomegranate seeds, mint and croutons, topped with a balsamic vinaigrette

**CHOPPED ROMAINE AND KALE SALAD**

served with wild rice, chopped broccoli and sun-dried tomatoes, topped with a poppy seed dressing

**SELF-SERVE SPIRAL SLICED HAM**

served with mini rolls, honey mustard and herb mayonnaise

\$65.00 each, serves 15-20 people

## CREATE-YOUR-OWN HOLIDAY FEAST





choose from the following items for your buffet:  
single entrée \$13.50 – double entrée \$17.00 – 10 guest minimum  
no substitutions

**POTATOES OR RICE - CHOOSE ONE**

**BAKED SWEET POTATO MASH**

topped with marshmallows, corn flakes and brown sugar

**DRIED FRUIT WILD RICE PILAF**

topped with fresh rosemary

**BACON AND ASIAGO MASHED POTATOES**

topped with green onion

**VEGETABLE - CHOOSE ONE**

**BRUSSELS SPROUT MEDLEY**

brussels sprouts, carrots, peas and pearl onions  
served in a light butter sauce

**GREEN BEAN CASSEROLE**

green beans baked with a mushroom cream sauce and  
fried onion topping

**GREEN, RED AND WHITE BEAN TRIO**

sautéed beans served with roasted garlic butter and parsley

**BROCCOLI GRATIN**

broccoli florets baked in a cheddar cheese sauce and  
a seasoned crumb crust

**HAND-CARVED TURKEY BREAST**

served with cornbread stuffing  
and gravy

\$72.50 each, serves 15-20 people

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**CREATE-YOUR-OWN HOLIDAY FEAST**





**BREAKFAST BREADS**

\$13.50 per loaf, serves 8 guests. served sliced with butter.

CHOCOLATE RASPBERRY  
BLUEBERRY  
CINNAMON WALNUT  
BANANA  
PUMPKIN

**COFFEE CAKES**

\$17.00 each, serves 10 guests

CHOCOLATE CHIP  
RASPBERRY STRIP  
ALMOND  
APPLE STRUDEL  
CHEESE

**PARFAITS**

\$4.00 each, 8 guest minimum

MIXED FRUIT  
yogurt with seasonal berries

BLACK FOREST  
yogurt with poached cherries and a touch of chocolate

**SOUPS**

\$29.50 per gallon, serves 15 guests  
soup service includes 15 bowls,  
spoons, crackers and a soup chafer

ROASTED TOMATO  
WILD RICE AND CHICKEN  
CHICKEN NOODLE  
BUTTERNUT SQUASH BISQUE

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**TASTY ADDITIONS**





includes disposables and napkins

### HOLIDAY SWEET TABLES

#### SIMPLE SWEET TABLE

sliced holiday breads, holiday cookies and holiday-themed chocolate kisses.

\$4.25 per person, 25 person minimum

#### FESTIVE DESSERT TABLE

decorated holiday cookies, assorted brownies and bars, mini bavarian crème tarts and holiday-themed chocolate kisses.

\$6.75 per person, 25 person minimum

#### HOLIDAY BREAD ASSORTMENTS

house-baked holiday breads and pound cakes served with jams/preserves.

\$3.75 per person, 25 person minimum

#### DONUTS AND CIDER/HOT CHOCOLATE STATION

warm cider donuts with hot chocolate or spiced hot apple cider

\$4.25 per person, 25 person minimum

### COOKIES & DESSERT BITES

#### GINGER BREAD COOKIES

\$1.75 each, minimum of 10 per order

#### HOLIDAY BUTTER COOKIES

\$20.50 per pound, minimum of 1 pound per order

#### HEATH BAR CUPCAKE PUDDING CUP

\$2.75 each, minimum of 10 per order

### CUPCAKES

\$20.00 per dozen, packaged one dozen per box

#### PUMPKIN

pumpkin cupcake topped with a spiced cream cheese frosting

#### PEPPERMINT

chocolate cupcake topped with a peppermint buttercream frosting

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## DESSERTS

