

TASTY CATERING

THE CATERER FOR BUSINESS



CORPORATE MENU

847.593.2000
WWW.TASTYCATERING.COM

we are caterers...

not restaurant owners, not franchises, not pizza delivery guys. we are caterers, and we couldn't be more proud to have our off-site clients as our only clients.

what makes tasty catering so different? we go above and beyond. we have 20 certified sanitarians on staff when the state only requires one. our delivery specialists are uniformed, professional and cross-trained by our culinary team to know what you've ordered and how to properly set up and present your cuisine on-site. our sales people are experienced in planning for your long workshops, "surprise" guests and dietary concerns.

you are what you eat

tasty catering has a well-balanced menu. in fact, we have more gluten-free, organic and vegan menu items than any of our competitors! to make your selections easier, the legend below will help you select the perfect menu items based on dietary needs and restrictions.



organic - we follow the USDA guidelines for certified organic products



vegan - no animal products or byproducts



vegetarian - no animal proteins, includes eggs and dairy



gluten-free - contains no gluten. dishes may be prepared in the same kitchen where products containing gluten are present.



dairy-free - contains no dairy products or byproducts

individual meals

the tc sales team has a list of items designed for guests with dietary restrictions. these selections include gluten-free, vegetarian and vegan. they are served in separate containers, each bearing an affixed label.

food or nut allergy

please note that for severe allergies with potentially anaphylactic reactions, we cannot guarantee full omission of the ingredient. this is due to the physical constraints of our own kitchen and that of our small specialist suppliers where the ingredient may be present within the production environment. our management teams and service staff are not trained on the intricacies of celiac disease, gluten intolerance, peanut allergies or any other dietary allergy or intolerance, and cannot be expected to provide recommendations or other advice on these issues.

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one thing that hasn't changed is our commitment to being green. if you haven't already, ask your sales rep about our eco-friendly tableware options.

together, we can reduce, reuse and recycle.

ALL DAY {all-inclusive}

the working meeting

\$29.50 per guest, beverages included

choose one of the following breakfasts:

- assorted bagels, muffins, danish and fresh fruit tray (pg 5)
- oatmeal bar (pg 5)
- assorted breakfast sandwiches with red skin breakfast potatoes (pg 6)
- power breakfast (pg 4)

choose one of the following lunches:

- tasty boxed meal (pg 9)
- make your own sandwich buffet (pg 7) with dessert bars or large cookies (pg 15)
- a hot meal special (pg 11) with dessert bars or large cookies (pg 15)

choose one of the following breaks (pg 16):

- make your own trail mix break
- siesta nacho bar break
- power break
- executive snack tray
- ice cream sundae bar (pg 15)

20 guest minimum. additional breaks available for \$4.50 per guest

beverages include a bucket of ice and the following:

- breakfast - 1 bottled juice or 1 bottled water and 2 cups of coffee
- lunch - 1 bottled water or 1 soda
- break - 1 bottled water or 1 soda



MORNING {brew}

coffee, tea & milk

FRESH-BREWED COFFEE - \$16.25 PER AIRPOT

hawaiian kona coffee—regular or decaf—served from airpots (12 cups per airpot) with 8 oz disposable coffee mugs and the following: half & half, flavored creamers, sugar, equal and splenda

DISPOSABLE COFFEE BOX - \$19.25 EACH

hawaiian kona coffee—regular or decaf—service from a disposable coffee box (12 cups per box) with 8 oz disposable coffee mugs and the following: half & half, flavored creamers, sugar, equal and splenda

TEA SERVICE - \$15.50 PER AIRPOT

assortment of bigelow teas, hot water served from airpots (12 cups per airpot) with 8 oz disposable mugs and the following: half & half, sugar, splenda, equal and fresh sliced lemons

ICED TEA SERVICE - \$8.75 PER PITCHER

freshly-brewed iced tea delivered in pitchers with fresh lemon, cups and assorted sweeteners. each pitcher pours about six 10 oz servings. iced tea pitchers are shipped full without ice. ice must be purchased

DISPOSABLE FRESH BREWED ICED TEA - \$9.75 PER PITCHER

freshly-brewed iced tea. includes 8 oz disposable mugs, half & half, sugar, splenda, equal and fresh sliced lemons. serves approximately 6-10 oz portions. ice must be purchased

ARIZONA ICED TEA (15.5 OZ. CANS) - \$1.35 EACH

choose from the following:
lemon, diet lemon, raspberry, peach iced tea

2% MILK, HALF PINT CARTON - \$1.05 EACH



soda, juices & water

CANNED SODAS - \$.99 EACH

your choice from the following, served chilled: coke, diet coke, sprite, sprite zero, pepsi, diet pepsi, diet dr. pepper

BOTTLED JUICE (10 oz.) - \$1.55 EACH

your choice from the following tropicana juices, served chilled: orange, ruby red grapefruit, apple, cranberry

BOTTLED WATER - \$1.00 EACH

served chilled

SPARKLING WATER (11 oz.) - \$1.75 EACH

perrier pure sparkling water, served chilled

BUCKET OF ICE - \$1.75 EACH



MORNING {packages}

chilled (V)

sold per guest, 10 guest minimum

POWER BREAKFAST - \$6.00 PER GUEST

seasonal fresh fruit salad, assorted yogurts and assorted snack bars (see page 5)

BUILD-YOUR-OWN YOGURT BAR - \$7.50 PER GUEST

make your own parfaits or breakfast bowl with organic yogurt, granola, dried cranberries, raisins and seasonal fruit and berries. paired with assorted mini muffins, bottled juices and water

CONTINENTAL - \$8.25 PER GUEST

bakery fresh muffins, bagels, danish, fresh-cubed fruit tray and condiments with bottled juices and water

substitute fresh fruit kabobs for fresh-cut fruit tray. add \$1.30 per guest



hot breakfast tables

sold per guest, 12 guest minimum

CLASSIC FRENCH TOAST - \$8.75 PER GUEST

cinnamon-battered, thick-cut pullman bread griddled 'til golden with butter and maple syrup. served with maple sausage, smoked bacon, fresh fruit salad, bottled juices and waters

PRALINE FRENCH TOAST - \$8.75 PER GUEST

cinnamon-battered, thick-cut pullman bread griddled 'til golden topped with new orleans pecan praline. served with maple sausage, smoked bacon, fresh fruit salad, bottled juices and waters

PANCAKE - SAUSAGE OR CHOCOLATE COCONUT SOUFFLÉ - \$10.00 PER GUEST

unique individual pancake soufflés served with maple syrup, smoked bacon, fresh fruit salad, bottled juices and waters

BREAKFAST BURRITO - \$9.00 PER GUEST (DF/Vv)

baby spinach, crumbled tofu, green onions, chopped tomatoes and diced green chilies on a cilantro tortilla. served with sweet potato green chili hash, fresh fruit salad, bottled juices and waters

THE ALL-AMERICAN BUFFET - \$11.50 PER GUEST

choose one egg scramble - plain or cheddar
 choose one breakfast potato - home fries or red skin breakfast potatoes
 choose two meats - sausage links, smoked bacon or ham
 choose one - fresh-cut fruit tray or bottled juices & waters

substitute turkey sausage + \$0.30

includes, bakery-fresh muffins and bagels with the appropriate condiments

*substitute fresh fruit kabobs \$1.30 per guest
 for fresh-cut fruit tray*

*substitute custom \$1.35 per guest
 egg scramble*

FARMER'S ham, breakfast sausage & american cheese
VEGGIE (V) bell pepper, onion, mushrooms & provolone cheese



MORNING {create your own}

breakfast breads & snack bars (V)

sold per guest, 8 guest minimum

BAGEL TRAY - \$2.10 PER GUEST

assorted bagels, individual cream cheese and butter

BREAKFAST BREAD TRAY - \$4.25 PER GUEST

bakery-fresh muffins, bagels and danish served with the appropriate condiments

BREAKFAST LOAVES - \$13.50 EACH

a selection of sliced breakfast breads. see monthly specials to view our seasonal selection of breakfast loaves

COFFEE CAKES - \$17.00 EACH

breakfast coffee cakes. see monthly specials to view our seasonal selection of coffee cakes

ASSORTED HEALTHY SNACK BARS - \$2.50 EACH

choose from the following:

special k strawberry bar, belvita blueberry bar or kashi trail mix bar

KIND BARS - \$2.50 EACH (O)

gluten-free, non-gmo and kosher healthy snack bars

fruit (V)

WHOLE FRUIT - \$1.25 EACH, 8 PIECE MINIMUM

apples, oranges and bananas

SEASONAL FRUIT KABOBS - \$2.50 EACH, 10 KABOB MINIMUM

a selection of seasonal skewered fresh fruit

FRESH-CUT FRUIT TRAY - \$4.25 PER GUEST, 12 GUEST MINIMUM

a selection of seasonal cubed fresh fruit

FRESH FRUIT SALAD - \$7.50 PER POUND, 1 POUND SERVES 4 GUESTS

a selection of seasonal cubed fresh fruit

MIXED BERRY ORGANIC YOGURT DIP - \$2.45 PER BOWL (O)

10 oz.

yogurt & cereal (V)

YOGURT - \$2.10 EACH

assorted flavors in individual containers. 99% fat-free

BERRY YOGURT GRANDE TRIFLE - \$39.50 EACH, SERVES 25 GUESTS (O)

organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries (ask about our trifle upscale presentation)

BERRY YOGURT PETITE TRIFLE - \$14.75 EACH, SERVES 10 GUESTS (O)

organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries

MIXED FRUIT GRANDE TRIFLE - \$39.50 EACH, SERVES 25 GUESTS (O)

organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples, strawberries and bananas (ask about our upscale presentation)

MIXED FRUIT PETITE TRIFLE - \$14.75 EACH, SERVES 10 GUESTS (O)

organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples, strawberries and bananas

YOGURT PARFAIT - \$4.00 EACH, 8 GUEST MINIMUM (O)

choose one of our delicious yogurt parfaits served in individual cups (see tasty temptations)

CEREAL & MILK - \$2.75 PER GUEST, 8 GUEST MINIMUM

assorted individual kellogg's heart smart cereals with chilled 2% milk

OATMEAL BAR - \$5.75 EACH, 12 GUEST MINIMUM (Vv)

steel cut oatmeal with berries, brown sugar, chocolate chips, walnuts and dried cranberries



MORNING {create your own}

classic sides

sold per guest, 10 guest minimum

SMOKED BACON - \$2.10 PER GUEST

crisp bacon slices, 2 per person

MAPLE SAUSAGE - \$2.10 PER GUEST

maple sausage links, 2 per person

TURKEY SAUSAGE - \$2.40 PER GUEST

turkey sausage patties, 2 per person

SMOKED HAM - \$2.10 PER GUEST

grilled ham slice, 1 per person

HOME FRIES - \$2.10 PER GUEST (DF/V/Vv)

cubed potatoes grilled with diced, roasted red pepper and diced red onion

RED SKIN BREAKFAST POTATOES - \$4.00 PER GUEST (DF/V/Vv)

wedges of red bliss potatoes with fresh herbs and paprika

POTATO CASSEROLE CUP - \$2.50 PER GUEST (V)

individual potato and cheese casserole

handheld

sold per guest, 10 guest minimum

FLAT BREAD BREAKFAST SANDWICH - \$4.75 EACH (V)

scrambled eggs sautéed with diced tomatoes, bell peppers and onions

A.M. WRAP UP! - \$4.95 EACH (V)

scrambled eggs and melted cheese, individually wrapped in a tortilla with mild homemade salsa on the side

FARMER'S A.M. WRAP UP! - \$5.95 EACH

scrambled eggs, cheese, diced bacon, ham and maple sausage

BREAKFAST SANDWICH - \$3.20 EACH (V)

scrambled eggs on a toasted bagel topped with melted cheese, individually wrapped

SWEET POTATO AND GREEN CHILI HASH TORTA - \$4.75 EACH (Vv)

with pico de gallo and black bean puree on a bakery-fresh torta

BREAKFAST BURRITO - \$4.75 EACH (Vv)

baby spinach, crumbled tofu, green onions, chopped tomatoes and diced green chilies on a cilantro tortilla

FOR ALL HANDHELD SANDWICHES:

add bacon or ham for \$1.10 each

add turkey sausage for \$1.60 each

**CHILLED HARD BOILED EGGS
\$1.00 EACH, MINIMUM OF 6**

entrées

sold per guest, 10 guest minimum

INDIVIDUAL QUICHE - \$4.00 EACH

choose one of these classic baked egg delicacies in flaky pastry shells:

quiche lorraine - bacon, ham and swiss cheese

quiche tuscan (V) - roasted roma tomatoes, roasted zucchini, parmesan cheese

quiche campagne - savory turkey sausage, roasted potatoes, queso fresca

SCRAMBLED EGGS - \$51.00 PER TRAY

choose from plain or cheddar cheese

CUSTOM SCRAMBLED EGGS - \$53.00 PER TRAY (V)

choose from farmer's or veggie (see page 4 for descriptions)

CLASSIC FRENCH TOAST - \$3.50 PER GUEST (V)

cinnamon-battered thick-cut pullman bread griddled 'til golden with butter and maple syrup

PRALINE FRENCH TOAST - \$3.50 PER GUEST (V)

cinnamon-battered thick-cut pullman bread griddled 'til golden topped with new orleans pecan praline

CHOCOLATE COCONUT SOUFFLÉ - \$4.00 PER GUEST (V)

individual pancake soufflés with chocolate chips, toasted coconut and maple syrup

PANCAKE & SAUSAGE SOUFFLÉ - \$4.25 PER GUEST

individual pancake soufflés with breakfast sausage and maple syrup

BREAKFAST "SKINS" - \$4.00 PER GUEST (V)

baked potato skin with scrambled eggs, parmesan, cheddar cheese and chives

SWEET POTATO & CHORIZO HASH - \$4.00 PER GUEST

with onions, red pepper, green chilies, queso fresco and cilantro served with pico de gallo



SANDWICHES, SOUPS & SALADS

MAKE-YOUR-OWN SANDWICH BUFFET - \$10.45 PER GUEST, 10 GUEST MINIMUM

includes two side salads, individually bagged chips, lettuce, tomato, pickle and individual packets of dijonnaise, mayonnaise and yellow mustard

choose three meats - turkey breast, roast beef, ham, homestyle tuna salad or chicken salad

choose two cheeses - baby swiss, american, cheddarella, provolone

choose two sides salads - see below

assorted breads included - italian country loaf, wheat, rye, kaiser, ciabatta

**ask us to make the sandwiches for you at no extra charge*

"IT'S A WRAP" WRAP BUFFET - \$11.25 PER GUEST, 12 GUEST MINIMUM

your choice of three wraps (see page 10 for descriptions). includes choice of two side salads and individually bagged chips

roasted vegetable (V)
santa cruz (Vv)
sweet & spicy buffalo chicken
sirloin of beef

classic club
turkey & brie
spicy thai shrimp
chicken caesar

minimum 4 of any selection

ARTISAN SANDWICH BUFFET - \$12.95 PER GUEST, 12 GUEST MINIMUM

choice of three of the unique artisan sandwiches (see page 9 for descriptions). includes choice of two side salads and individually bagged chips

bavarian ham & gruyere pretzel roll
caprese sandwich (V)
chicken panino
tuna parmesan panini

moroccan pita (Vv)
chicken salad
roast beef
turkey & brie cheese

minimum 4 of any selection

the side salads (V)

the following salads are available for each of the buffets on this page:

tossed garden salad served with assorted dressing packets
cesar salad served with caesar dressing
zesty pasta salad
macaroni salad
fresh tomato, onion & cucumber salad (GF/Vv)
american potato salad
mint and feta couscous salad

SOMETHING MORE

add fresh fruit salad or signature sweet potato salad for \$1.00 per person extra
add strawberry spinach salad or mediterranean salad for \$1.90 per person extra
add waldorf chop salad or tc chop salad for \$2.45 per person extra

{create your own}

HOT SANDWICH BUFFET - \$12.95 PER GUEST, 12 GUEST MINIMUM

minimum 4 of any selection

all sandwiches are grilled, individually wrapped and delivered warm. includes choice of two side salads and individually bagged chips

reuben - corned beef, swiss cheese and sauerkraut on rye bread with a side of 1000 island dressing

monte cristo - smoked ham and swiss cheese on french toast

chipotle tofu burrito (Vv) - sautéed peppers, tofu, portabella mushrooms, onions and mexicali rice

bbq brisket - tc's famous 18-hour bbq beef brisket made with sweet baby ray's barbecue sauce on a corn dusted roll

pork porchetta - tuscan pork, roasted garlic, spinach, roasted red pepper aioli and smoked provolone on grilled italian bread

roasted vegetable (V) - roasted bell peppers, portabella, zucchini, squash and carrots with basil pesto on a toasted ciabatta roll

chafing dishes are recommended to keep the sandwiches warm

executive tables

sold per guest, 20 guest minimum

OVEN-ROASTED CHICKEN & TENDERLOIN OF BEEF BUFFET - \$14.50

served chilled with assorted grilled seasonal vegetables, miniature rolls and a choice of two side salads. served with chef's selection of condiments

THE BISTRO SALAD TABLE - \$13.00 PER GUEST

tuna mediterranean salad, seasonal fresh fruit salad, tc chopped chicken salad and mint feta couscous salad with sliced artisan breads and dressings

MAKE-YOUR-OWN SALAD BAR - \$12.75 PER GUEST

romaine lettuce, baby spinach, shredded cheese, feta cheese, diced chicken, bacon, tomatoes, cucumbers, tri-colored bell peppers, chopped eggs, red onions, carrots, pasta, kalamata olives, dried cranberries, mandarin oranges and croutons. served with your choice of two dressings: ranch, honey mustard, french or balsamic vinaigrette



SANDWICHES, SOUPS & SALADS

garden fresh salads (V)
sold per guest, 10 guest minimum

TOSSED GARDEN - \$3.50 (GF/Vv)

classic romaine, cucumber, tomatoes, radicchio and organic carrots with assorted dressing packets

CAESAR - \$3.50

romaine lettuce, croutons and parmesan cheese served with caesar dressing

WALDORF CHOP - \$4.75

romaine hearts, red apple chunks, celery, red onion, raisins and walnuts served with honey-lemon dressing

ELEVEN VEGETABLE - \$4.75 (GF/Vv)

romaine and radicchio, red bell peppers, carrots, hearts of palm, cucumber, broccoli, corn, zucchini, peas and baby tomatoes served with balsamic vinaigrette

MEDITERRANEAN - \$4.50

salad greens with bell peppers, cucumber, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine and feta vinaigrette

STRAWBERRY SPINACH - \$4.50 (GF/Vv)

baby spinach, sliced strawberries, almond slivers, red onion and dried cranberries with poppyseed dressing

HARVEST - \$4.75 (Vv)

mixed greens, red apple chunks, dried cranberries and candied walnuts served with champagne vinaigrette

dressings are served on the side

add diced chicken to any garden fresh salad for \$1.25 per guest

add bacon on the side \$0.45 per guest

{create your own}



soups & chili - \$29.50 PER GALLON

see our tasty temptations menu for what is simmering this month

soup or chili service includes 15 bowls, spoons, crackers and a soup chafer.

**HOW 'BOUT A BREAD BOWL - \$1.60 EACH
MINIMUM OF 8 BOWLS**

our bakery makes the best sourdough rounds perfect for chili and cream soups.

add an entrée-style salad

BBQ CHICKEN - \$4.50

romaine lettuce, chicken, roasted red pepper, tomatoes, roasted corn kernels, red onion and tortilla crumbles with a bbq ranch dressing

TC CHOP - \$4.75

chopped romaine, chicken, smoked bacon, roasted red peppers, cucumbers, red onion and baby tomatoes with mini pasta tubes and honey mustard dressing



SANDWICHES, SOUPS & SALADS

{create your own}

boxed meals

boxed lunches are served in individual containers. please order the same salads and desserts for orders over 15. custom-ordered or custom-labeled box lunches, with guests' names and/or contents listed, are available for just \$1.00 extra per box. 8 box minimum

ORIGINAL - \$9.00 EACH

choice of turkey breast, ham, roast beef, cheese or vegetarian (V). served with lettuce, tomato, bagged chips, condiments and a gourmet cookie

TASTY - \$10.00 EACH

choice of turkey breast, ham, roast beef, cold grilled chicken breast, vegetarian (V), cheese, tuna salad, italian sub or american sub. served with lettuce, tomato and condiments. includes bag of chips, choice of side (potato salad, pasta salad, coucous salad or carrots and celery with ranch dressing) and choice of dessert (tc signature brownie, dessert bar or fresh-baked cookie)

add fresh fruit salad or sweet potato salad for \$0.50 per box



ARTISAN - \$11.75 EACH

includes bagged chips, choice of side (potato salad, pasta salad, coucous salad or carrots and celery with ranch dressing) and choice of dessert (tc signature brownie, dessert bar or fresh-baked cookie)

bavarian ham & gruyere - smoked ham and gruyere, lettuce, tomato and dijon mustard served on a fresh pretzel roll

caprese sandwich (V) - beefsteak tomato, fresh mozzarella, basil, lettuce, sweet onion and pesto mayo on italian country bread

chicken panino - grilled chicken, provolone, sun-dried tomato and fresh basil on olive oil-griddled italian country bread

chicken salad - all white meat chicken salad with lettuce and tomatoes on a kaiser roll

moroccan pita (Vv) - mediterranean roasted vegetables, hummus and lettuce stuffed into a pita pocket

roast beef - choice roast beef with cheddarella, lettuce, tomato, red onion and creamy horseradish served on an onion roll

tuna parmesan panini - tuna salad, lettuce, tomato and parmesan crisp on country white

turkey & brie - shaved smoked turkey, imported brie and honey cranberry mayonnaise on a bakery-fresh baguette

add fresh fruit salad or sweet potato salad for \$0.50 per box

all sandwiches can be made gluten-free as "salad bowls" with a gluten-free balsamic dressing or on a gluten-free wrap \$0.50 (GF)



SANDWICHES, SOUPS & SALADS

wraps - \$11.75

includes bagged chips, choice of side (potato salad, pasta salad, coucous salad or carrots and celery with ranch dressing) and choice of dessert (tc signature brownie, dessert bar or fresh-baked cookie).

chicken caesar

grilled chicken, romaine, tomato, provolone and parmesan cheese in a white tortilla

sirloin of beef

sliced sirloin, baby swiss, shaved red onion and 1000 island in a wheat tortilla

classic club

smoked turkey, bacon, lettuce, tomato and mayo in a wheat tortilla

spicy thai shrimp

golden fried shrimp drizzled with a zesty chili sauce, mixed asian greens, julienne vegetables and citrus mayo served in a cilantro tortilla

santa cruz (Vv)

baby spinach, red pepper hummus, raisins, cashews, apples and cilantro in a tomato tortilla

roasted vegetable pesto (V)

roasted bell peppers, portabella mushroom, zucchini, yellow squash and carrots in a cilantro tortilla

sweet & spicy buffalo chicken

chicken tenders, hot sauce, romaine, tomato, celery and ranch dressing in a cilantro tortilla

turkey & brie

shaved smoked turkey, imported brie, romaine and honey cranberry dressing served in a wheat tortilla

add fresh fruit salad or sweet potato salad for \$0.50 per box

all wraps can be made gluten-free as "salad bowls" with a gluten-free balsamic dressing or on a gluten-free wrap \$0.50

{create your own}

café salads - \$11.75

includes bakery roll with butter and margarine, fresh fruit salad and choice of dessert (tc signature brownie, dessert bar or fresh baked cookie).

mediterranean tuna

flaked tuna, mixed greens, bell peppers, kalamata olives, feta cheese, sun-dried tomatoes, cucumber and red onion served with a white wine and feta vinaigrette

buffalo chicken

buffalo chicken tenders, chopped romaine, celery, red onion and cheddar cheese served with ranch dressing

tc chop

chopped romaine, chicken, smoked bacon, roasted red peppers, cucumbers, red onion and baby tomatoes with mini pasta tubes and honey mustard dressing

eleven vegetable (Vv)

romaine and radicchio, red bell peppers, carrots, hearts of palm, cucumber, broccoli, corn, zucchini, peas and baby tomatoes served with balsamic vinaigrette

harvest chicken

mixed greens, grilled chicken, red apple chunks, dried cranberries and candied walnuts served with champagne vinaigrette



HOT MEALS {specials}

specials - \$11.00 PER GUEST, 10 GUEST MINIMUM

these packages are a lighter version of our create-your-own buffets. chafing dishes are suggested to keep food hot. chafing dishes are \$1.25 and fuel is \$2.50. we cannot substitute side dishes or mix entrées. tableware included.

chicken

CHICKEN MARSALA

herb-roasted potatoes, caesar salad and mixed bread basket

CHICKEN PARMIGIANA

penne pasta a la marinara, tossed garden salad and mixed bread basket

CHICKEN CHAMPAGNE

brown rice, caesar salad and mixed bread basket

HERB-ROASTED CHICKEN

rice pilaf, tossed garden salad and mixed bread basket

beef

18-HOUR BBQ BRISKET OF BEEF

made with sweet baby ray's barbecue sauce and served with parsley baby potatoes, tossed garden salad and kaiser rolls

ITALIAN BEEF WITH ROASTED PEPPERS

penne pasta a la marinara, tossed garden salad and french bread rolls

HOMESTYLE POT ROAST

mashed potatoes with gravy, tossed garden salad and mixed bread basket

pork

MEMPHIS-STYLE PULLED PORK

tender pork marinated in sweet baby ray's barbecue sauce and served with parsley baby potatoes, fresh fruit salad and kaiser rolls

HERB-CRUSTED PORK LOIN

herb-roasted potatoes, tossed garden salad and mixed bread basket



specials continued

vegetarian (V)

STUFFED SHELLS

caesar salad and mixed bread basket

TIPO DE ZUCCA PASTA

caesar salad and mixed bread basket

STUFFED PEPPERS

tossed garden salad and mixed bread basket

THREE CHEESE RAVIOLI POMODORO

tossed garden salad and mixed bread basket

STUFFED PORTOBELLO PARMESAN

tossed garden salad and mixed bread basket

*tossed garden salad is served with assorted dressing packets
caesar salad is served with ceasar dressing*

pot luck favorites

FRIED CHICKEN - \$1.60 PER PIECE, 16 PIECE MINIMUM

sold in increments of four pieces. each increment of 4 pieces includes one breast, thigh, leg and wing. we suggest 1.5 pieces per person

DEEP DISH HOMESTYLE LASAGNA - \$35.00, SERVES 8-10 GUESTS

five layers of fresh ingredients and pasta sheets baked to bubbly perfection. served by the 1/2 pan

vegetable lasagna (V)

spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

traditional meat lasagna

seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce

VEGGIE FAJITAS - \$46.75, SERVES 15-20 GUESTS (V)

grilled bell peppers and onions served with corn tortillas

ITALIAN SAUSAGE BITES - \$56.50, SERVES 20-25 GUESTS

italian sausage bites and potato wedges grilled with peppers and onion in an italian au jus

add salad and bread for a complete meal

HOT MEALS {unique ideas}

unique ideas

sold per guest, 15 guest minimum

MAKE-YOUR-OWN TACOS - \$12.25 PER GUEST

seasoned ground beef, seasoned shredded chicken, refried beans, shredded lettuce, cheese, mexicali rice, salsa and sour cream served with warm corn and flour tortillas. *add guacamole for \$2.00 per guest*

INDOOR PICNIC - \$12.25 PER GUEST

jumbo black angus hot dogs, 1/4 lb. pub burgers, american cheese, zesty pasta salad, american potato salad, ruffles potato chips, buns and condiments

FINEST FIESTA - \$15.75 PER GUEST

barbacoa beef, fajita chicken, mexicali rice, refried beans, roasted potatoes with chorizo, cheeses, salsa, pico de gallo, sour cream, chips and pickled jalapenos. served with warm corn and flour tortillas. *add guacamole for \$2.00 per guest*

GREEK FEAST - \$17.00 PER GUEST

sliced gyros meat, chicken soulaki skewers, oven-roasted potatoes, athenian vegetables and greek country salad served with fresh pitas and tzatziki sauce

ASIAN BUFFET - \$15.75 PER GUEST

thai ginger chicken breasts, hoisin bbq salmon, asian rice pilaf and cabbage salad with sesame ginger dressing



monthly menu specials

look out for specials (and their special pricing) in our monthly newsletter, tasty temptations. the best part? we always include a choice of two cupcakes of the month, so make sure to save some room for dessert!



HOT MEALS {create your own}

create your own

choose one, two or three entrées and three side dishes. side dishes include one vegetable, one potato/starch and one salad. our chef's choice bread basket accompanies all buffets. disposable tableware is included. 10 guest minimum

one entrée - \$12.25 per guest; two entrées - \$15.50 per guest; three entrées - \$18.75 per guest

poultry entrées

CITRUS BBQ-GLAZED CHICKEN

slow-roasted chicken breast finished with a tangy citrus barbeque glaze

CHICKEN CHAMPAGNE

sautéed chicken breast in a delicate champagne sauce accented with sun-dried tomatoes

CHICKEN PICCATA

pan-seared chicken breast in a lemon-caper sauce garnished with fresh tomato

HERB-ROASTED CHICKEN (GF)

boneless skinless breast roasted with garden herbs and root vegetables

ROAST TURKEY BREAST

oven-roasted with cornbread stuffing, served with pan gravy

STUFFED CHICKEN BREAST

stuffed with roasted red pepper, spinach, artichoke hearts and caramelized onion in a lemon cream sauce

beef entrées

18-HOUR BBQ BEEF BRISKET (DF)

premium beef brisket in sweet baby ray's barbecue sauce

BLACK ANGUS ROASTED SIRLOIN OF BEEF

sirloin roast with homemade pan gravy

HOMESTYLE POT ROAST

tender red wine braised beef slowly cooked with potatoes and carrots in a rich flavorful gravy

BLACK ANGUS STEAK (DF)

6 oz. tender sirloin steak marinated with olive oil, garlic and fresh herbs, smothered with caramelized onions and sun dried tomatoes

pork entrées

HERB-CRUSTED PORK LOIN

pork loin coated with roasted garlic and fresh herbs then roasted in the oven til tender and juicy and served with a light lemon cream sauce

TUSCAN PORK LOIN

fresh pork loin rubbed with spices and served with a tuscan pan gravy

entrées continued

seafood entrées

HIBACHI SALMON

seasoned and roasted atlantic salmon fillets basted with a mild and savory japanese bbq sauce

BAKED COD

herb-crust cod with shrimp, potato and chive stew

SALMON FILLETS

atlantic salmon fillets roasted and glossed with a white wine lemon-dill sauce

TILAPIA PROVENCEALE

baked tilapia topped with kalamata olives, chopped roma tomatoes, capers and fresh herbs

vegetarian entrées (V)

STUFFED PEPPERS (GF/Vv)

fresh green peppers stuffed then baked with corn, rice, red bell peppers, onions, fresh cilantro and a hint of chipotle. topped with a mild red sauce

EGGPLANT PARMIGIANA

lightly fried eggplant slices layered with meatless tomato-basil sauce, parmesan and mozzarella cheeses - baked to bubbly perfection

TIPO DE ZUCCA PASTA

gemeli pasta, butternut squash, caramelized onion and sun-dried tomatoes with a light sage cream sauce

THREE CHEESE RAVIOLI POMODORO

cheese ravioli topped with cherry tomatoes, garlic, white wine and fresh basil sauce

STUFFED PARMESAN PORTOBELLO

grilled portobello stuffed with spinach, artichokes and roasted red pepper, topped with fresh mozzarella and crispy onions and served with homemade marinara

STUFFED PORK CHOPS

10 oz. chop stuffed with a dressing made from fresh apples, aromatic vegetables and croutons, draped in a rich brown gravy with a hint of apple cider. add \$1.00 as a double entrée

BBQ RIBS

4-bone slab of tender baby back rib basted with bbq sauce. add \$1.00 per guest



HOT MEALS {create your own}

create your own

salads - choose one (V)

CAESAR

romaine lettuce, croutons and parmesan cheese served with caesar dressing

ELEVEN VEGETABLE (Vv)

romaine and radicchio, red bell peppers, carrots, hearts of palm, cucumber, broccoli, corn, zucchini, peas and baby tomatoes served with balsamic vinaigrette

FRESH FRUIT (GF/Vv)

selection of seasonal fresh fruit

MEDITERRANEAN

salad greens with bell peppers, cucumber, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine and feta vinaigrette

STRAWBERRY SPINACH (Vv)

baby spinach, sliced strawberries, almond slivers, red onion and dried cranberries with poppyseed dressing

TOSSED GARDEN

classic romaine, cucumber, tomatoes, radicchio and organic carrots with assorted dressing packets

WALDORF CHOP (Vv)

romaine hearts, red apple chunks, celery, red onion, raisins and walnuts served with honey-lemon dressing

vegetables - choose one

VENETIAN VEGETABLES (V)

broccoli florets, sugar snap peas, asparagus cuts and tips, red and yellow pepper strips and small whole onions in herb butter

VEGETABLE MEDLEY (V)

broccoli, cauliflower and carrots in herbed butter

GLAZED CARROTS (V)

sliced carrots served in honey and butter

BRUSSEL SPROUTS

sautéed with shallot butter and bacon

SAUTÉED GREEN BEANS (Vv)

with organic carrots and roasted red peppers

SWEET CORN WITH CHIVE BUTTER (V)

sweet corn kernels topped with fresh snapped chives, butter and special seasonings

potatoes, rice & pasta - choose one (V)

HERB ROASTED

baby redskin potatoes with garlic, rosemary and parsley

MASHED

choice of roasted red pepper, garlic or classic with gravy

PARSLEY BABY

skinless potatoes steamed and served in parsley butter sauce

BAKED POTATO

baked potato served with butter, country crock and sour cream

ROASTED YUKON POTATOES (Vv)

yellow potatoes roasted with rosemary, thyme and basil

ASIAN RICE (GF/Vv)

low country-inspired blend of aromatic vegetables, herbs and a touch of spice

MEXICALI RICE (GF/Vv)

tomatoes, bell peppers and corn

RICE PILAF

chicken flavored rice pilaf

BROWN RICE (GF/Vv)

gluten-free long grain brown rice

EGG NOODLES

buttered egg noodles with a sprinkle of parsley and parmesan

PENNE MARINARA

served with a side of parmesan

RIGATONI A LA VODKA

rigatoni tossed with tomato vodka sauce and parsley

FARFALLE ALFREDO

bow tie pasta tossed in creamy alfredo and asiago sauce



chafing dishes are suggested to keep food hot. chafing dishes are \$1.25 and fuel is \$2.50
additional side dishes are \$1.25 per guest



SWEETS {cookies, pastries & bars}

cookies

FRESH-BAKED LARGE GOURMET COOKIES - \$2.25 EACH

chocolate chip, white chocolate macadamia and oatmeal raisin

PASTRY CHEF'S COOKIES - \$16.50 PER POUND

our pastry expert's top picks, all made in our kitchen. butter cookies, ginger shortbread, coconut drops, lemon drops and snickerdoodles. 1 lb. serves 8 guests

pastries

PERSONAL PIES - \$2.40 EACH

dutch apple or cherry. key lime **\$3.50 EACH**

MINI KEY LIME TART - \$16.25 PER DOZEN

key lime filling in a shortbread mini tart shell

MINI LEMON & BLUEBERRY TARTS - \$16.25 PER DOZEN

lemon pastry cream in a shortbread crust with fresh blueberries

MINI PASTRIES - \$21.00 PER DOZEN

key lime tarts, lemon & raspberry tarts, cream puffs and éclairs

CHOCOLATE DIPPED STRAWBERRIES - \$21.00 PER DOZEN

strawberries dipped in milk chocolate

platters

COOKIE & BAR SAMPLER - \$3.75 PER GUEST, 12 GUEST MINIMUM

assorted mini dessert bars and pastry chef's cookies

TC SIGNATURE DESSERT TRAY - \$5.25 PER GUEST, 12 GUEST MINIMUM

chocolate-dipped strawberries, mini lemon & blueberry tarts, mini key lime tarts, mini éclairs, butter cookies and mini brownies.

all tc signature dessert tray items are available by the dozen

CUPCAKES OF THE MONTH

check out tasty temptations
for what's baking

*decorated sheet cakes for special occasions.
call for details, earliest delivery at 10:30 a.m.
box of 24 birthday candles - \$2.00*

mini dessert bars

CARAMEL APPLE GRANNY - \$1.30 EACH

tart granny smith apple chunks and custard in granola'd shortbread drizzled with caramel

LEMONBERRY JAZZ - \$1.30 EACH

lemon curd and light lemon mousse with wild maine blueberries, white chocolate and buttery shortbread

MARBLE CHEESECAKE BARS - \$1.30 EACH

a rich truffled brownie interwoven with cream cheese

OREO DREAM - \$1.30 EACH

six dreamy layers of white 'n' dark chocolate loaded with oreos

CHOCOLATE FROSTED BROWNIE - \$1.30 EACH

chocolate brownie with fudge frosting

ice cream

ICE CREAM SUNDAE BAR - \$5.25 PER GUEST, 15 GUEST MINIMUM

guests create their own unique ice cream sundae. includes vanilla ice cream scoops, chocolate sauce, strawberry sauce, caramel sauce, m&m's, crushed oreo cookies, chopped nuts, cherries, sprinkles and whipped cream.

ice cream is delivered in disposable cooler with dry ice.

DISPOSABLE COOLER WITH DRY ICE - \$16.00

disposable service not available on sundays. don't want to do all the work? ice cream cart and attendant are available, just ask!



BREAKS {packages & a la carte}

sweet and salty

sold per guest, 12 guest minimum

MAKE YOUR OWN TRAIL MIX BREAK - \$4.25 PER GUEST

combine your own premium granola, m&ms, peanut m&m's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds

SIESTA NACHO BAR BREAK - \$5.00 PER GUEST

take five with this light and flavorful way to break up the day. warm nacho cheese sauce, yellow corn tortilla chips, salsa, sour cream and jalapeno slices

CHIPS AND SALSA - \$2.50 PER GUEST

crisp tortilla chips with homemade salsa

CHIPS, SALSA AND GUACAMOLE - \$4.25 PER GUEST

crisp tortilla chips with homemade salsa and guacamole

PRETZEL SHOP PACKAGE - \$5.25 PER GUEST

pretzel bites with bavarian sweet mustard, chocolate-drizzled pretzels and jumbo pretzels served with warm cheddar cheese dip

CHEESE, FRUIT & CRACKERS - \$3.50 PER GUEST

domestic cheeses, seasonal berries and grapes served with crackers

munchies

ASSORTED SALTY SNACKS - \$.95 EACH

individual bags of doritos, baked lays, fritos, ruffles and pretzels

NUT VARIETY PACK - \$1.05 EACH

variety of plain salted nuts, yogurt apple nuts, sweet & spicy nuts and mango pineapple nuts

SWEET & SALTY SNACK PACK - \$3.00 PER GUEST

includes mini snickers, milky way, twix, 3 musketeers and a variety of bagged nuts

better for you

sold per guest, 12 guest minimum

VEGETABLE CRUDITÉ - \$3.00 PER GUEST

fresh and colorful array of the season's finest, served with buttermilk ranch dip

HUMMUS & PITA PRESENTATION - \$4.00 PER GUEST

roasted red pepper hummus served with grilled pitas

HONEY LIME FRUIT KABOBS - \$2.65 PER GUEST

seasonal fresh fruit skewer with a honey-lime glaze and a hint of cayenne

a nice little selection

sold per guest, 12 guest minimum

EXECUTIVE SNACK TRAY - \$5.00 PER GUEST

assorted cheese and crackers, our pastry chef's cookies, mini fudge brownies and fresh fruit

POWER BREAK - \$6.00 PER GUEST, 10 GUEST MINIMUM

a nutritious and light break-time snack of seasonal fresh fruit salad, assorted yogurts and assorted snack bars

CEO SNACK TRAY - \$7.00 PER GUEST

assorted mini sandwiches (turkey, beef and veggie), assorted mini wraps (classic club, buffalo chicken and santa cruz), domestic cubed cheese, fresh strawberries and seedless grapes



APPETIZERS {chilled}

off the tray

sold per guest, 25 guest minimum

CHERRY TOMATOES WITH BACON AND AIOLI - \$1.30 PER GUEST

crisp bacon, parmesan cheese and garlic aioli-filled cherry tomato

PETITE CAPRESE SKEWERS - \$1.25 PER GUEST (V)

herb and olive oil-marinated ciliegine mozzarella and grape tomatoes

TRIO OF MINI SANDWICHES - \$2.00 PER GUEST

roast turkey breast, roasted vegetable & hummus and roast beef sandwiches served on petite rolls

SHRIMP COCKTAIL - \$7.00 PER GUEST

spectacular presentation of iced jumbo shrimp with our zesty cocktail sauce, lemons and tabasco

ARTISANAL CHEESE DISPLAY - \$7.40 PER GUEST (V)

maytag bleu, brie, manchengo, humboldt fog, gruyere, chevre and sharp cheddar cheeses accompanied by european delicacies, sliced french baguettes, raisin walnut bread and crackers

SAUSAGE AND CHEESE PLATTER - \$3.90 PER GUEST

beef summer sausage, genoa salami, smoked gouda and havarti cheeses presented with crackers and traditional accompaniments

ASSORTED MINI WRAP TRAY - \$47.00 PER TRAY

choose three of your favorite wraps. 24 mini wraps per tray (see page 10 for descriptions)

chicken caesar
sirloin of beef
classic club

spicy thai shrimp
santa cruz (Vv)
turkey & brie

sweet & spicy buffalo chicken
roasted vegetable pesto (V)



APPETIZERS {hot}



hot

sold per guest, 25 guest minimum

skins

BACON AND CHEESE BABY "REDS" - \$1.85 PER GUEST (GF)

miniature red potato cups filled with crisp smoked bacon, chives and cheddar cheese

SUN-DRIED TOMATO BABY REDS - \$1.85 PER GUEST (GF/V)

baby red potatoes filled with sun-dried tomatoes, sharp cheddar cheese and green onions

quesadillas

CARNITAS - \$1.75 PER GUEST

tender braised pork, mild chihuahua cheese, scallions and tomato grilled in a soft flour tortilla

CHICKEN - \$1.75 PER GUEST

grilled chicken, tomato, red onion and a touch of chipotle chilies grilled in a soft flour tortilla

VEGGIE - \$1.50 PER GUEST (V)

spinach, artichoke hearts, sautéed mushrooms and caramelized onions with melted jack cheese grilled in a soft flour tortilla

things on sticks

CHICKEN SATAY - \$2.10 PER GUEST

asian marinated chicken skewers served with thai peanut sauce

BEEF SATAY - \$2.35 PER GUEST

asian marinated beef tenderloin skewers served with thai chili sauce

from the chafer

MINI SLIDERS - \$2.00 PER GUEST

grilled angus burgers topped with caramelized onions and american cheese

MEATBALLS - \$.50 PER GUEST

cocktail meatballs in your choice of tangy barbecue sauce or classic brown gravy

MINI VIENNA HOT DOGS - \$1.25 PER GUEST

miniature pure beef hot dogs served on a bite-sized bun with stone ground mustard relish

CHICKEN FILLETS - \$1.50 PER GUEST

lightly fried chicken breast fillet strips served with homemade honey mustard sauce

CHICKEN POT STICKERS - \$2.00 PER GUEST

wok-seared asian dumplings served with our soy-basil dipping sauce

CRAB CAKES WITH MUSTARD AÏOLI - \$2.35 PER GUEST

bite-size maryland lump crab cakes dotted with light mustard aioli sauce

FETA AND SUN-DRIED TOMATO TRIANGLES - \$1.85 PER GUEST (V)

feta cheese, sun-dried tomato and spices wrapped in flaky phyllo triangle

SWEET POTATO PUFF - \$2.10 PER GUEST (V)

brown sugar, cinnamon, nutmeg and crushed pecans in puff pastry

BAKED SPINACH AND ARTICHOKE DIP - \$2.10 PER GUEST (V)

a decadent combination of imported cheeses with spinach, artichokes and roasted garlic. served with grilled ciabatta slices



CONDITIONS {tasty catering}

our experience has proven the value of clearly stating the basis of our relationship. we are a moral and ethical company attracting loyal customers that prefer high quality and service at a fair price. we do not pursue transactional relationships which are based on price only. our ethical standards require us to provide an explanation of the parameters that allow us to provide high quality and service at a fair price to all.

quality

we promise to use only superior quality ingredients. during market price shifts, we will not purchase inferior quality items in order to protect our margins. providing superior quality ingredients at fair value pricing restricts our ability to discount except in cases where very large quantities are ordered. we promise to only employ quality staff that adheres to our core values.

service

we are a service company that excels in the catering field. our staff is screened for skill and hired for attitude. we are people-pleasers and are a customer-intimate company. to ensure high levels of service, we provide life-long training to all of our staff in order to improve your experience with our team. we recognize that there may be some cases where we are just not the right caterer for your needs. the following special parameters allow us to give excellent service.

insurance

tc and their clients are protected by the maximum recommended coverage in product liability, auto, workmen's compensation and liquor liability insurance. certificates of insurance are provided upon request. clients that require to be named additional insured on our policies will incur a \$50 fee. this fee covers the insurance company charge and the expenses involved. any additional insurance coverage requested by our clients will be at an additional expense to the client.

permits

tasty catering's licenses and permits apply only to events and products provided by tc. copies and licenses can be e-mailed to our clients upon request. some examples include: elk grove village health department permit, elk grove village business and liquor license, state of illinois rot certificate and liquor license, chicago business and liquor license, the university of illinois system vendor number, and the lake county forest preserve vendor permit. cook county forest preserve has our certificate of insurance on file. specific events may require additional permits or licenses typically obtained by the client. tasty catering will assist if possible. any additional expense will be explained to our clients before billing. our liquor license and insurance require that our staff can only serve liquor products purchased through tasty catering. we are also not permitted to leave any alcoholic beverages upon our departure.

sales staff

we have an award winning sales team available monday through friday from 8:30 am until 5:00 pm. weekend appointments may be available through special request.

staffing

we are proud of our professional staff. they accomplish hours of customer service training, are well-groomed, and are appropriately uniformed for the event/delivery. our liquor servers are BASSET certified. staffing fees vary.

portions

food and beverage portions are based on over twenty years of experience. our chefs calibrate a slight overage into each order; however, please notify your sales representative if you expect larger than normal consumption or if there will be special dietary needs at your event. we do have the ability to provide food service for most dietary needs.

guest counts

final guest counts, except for corporate drop-off orders, are due ten days prior to the event. after that date, increases are accepted, but due to food, equipment and staffing, decreases are not.

venues

we are fortunate to have a strategic partnership with many venues. please ask our sales staff for referrals.

proposals

these will contain more event specific service details

cancellations

we understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. some simple steps exist to help our clients:

1. cancellations must be called into our office and confirmed by e-mail.
2. corporate drop-off orders may be cancelled without charge, if done before 3:30 PM the workday prior to the event.
3. same-day corporate drop-off cancellations will be charged 75% of the irmed or contracted price.
4. outdoor events may be cancelled six hours prior to food service. if the event is not re-booked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee.
5. special events, once contracted, cannot be cancelled with the exception of an act of God.



CONDITIONS {tasty catering}

fair value pricing

special planning

weddings and large special events incur more time spent than calculated in our menu pricing. there will be a concierge fee of \$2 per guest for these events.

delivery and service fees

in order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices, and are based on distance. the fee covers fuel, man-hours and equipment depreciation. service fees are charged for outdoor and special events, included in proposals, and are based on the expectations of the client.

price increases

some commodities may rise in price while at the same time others may drop during the life cycle of a menu. tasty catering's chief purchasing officer and our trustworthy vendors anticipate market price increases prior to menu publication. however, the economic market, the potential for inflation or recession, increasing fuel prices and food shortages could cause a need to raise prices. a price raise would only be implemented to protect the well-being of our staff, increases to our food, packaging and transportation costs and other such expenses.

donations

donations are requested almost daily from our great clients. it is fiscally impossible to satisfy all of them and keep our pricing at a fair value. our donation policy will be e-mailed to you by our staff, upon request. tasty catering invests a considerable amount of profit to our staff's family activities and to our community. lists of community beneficiaries are available upon request.

sales tax

the current state sales tax, which includes home rule municipal tax, is charged on all items as per the illinois department of revenue code.

deposits

certain events require deposits to ensure service on that date. once a time and date is reserved, tasty catering will reserve a crew and equipment for that event. the deposit, in part, covers those costs.

the road from good to great

core values

1. always moral, ethical and legal
2. treat all with respect
3. quality in everything we do
4. high customer 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.

BHAG

to build a great, enduring company with the most recognized and respected brand in our industry.

vivid description

we will enrich our employees and create loyal customers through strategic planning and profitable growth.



did you know? tasty catering...

- employs over 50 full-time and 125 part-time and seasonal employees
- has been part of the elk grove and chicagoland community for over 20 years
- opened in 1989
- has always been family-owned and operated
- offers monthly specials through the tasty temptations newsletter
- is a full-service, 24/7 caterer
- caters both indoor and outdoor events
- employees recite company core values at every team meeting of three or more people
- offers corporate drop-off, outdoor picnic, special events, wedding and residential services
- served over 11,000 events and (410,986) guests last year!



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.

- psychologically healthy workplace awards' best practices honor from apa, 2012
- crain's chicago business best places to work, 2010, 2011, 2012, 2013
- best caterer by illinois meetings and events magazine, 2010, finalist 2011
- best places to work in illinois, 2007, 2008, 2009, 2010, 2011, 2012
- better business bureau torch award for marketplace ethics, 2009
- catering magazine's caterer of the year, 2008
- catersource's ace award winner 2010, finalist 2009
- chicago's 101 best and brightest companies to work for 2009, 2010, 2012
- daily herald's reader's choice award for best caterer, 2011, 2013
- illinois governor's sustainability award winner, 2010
- inc. 5,000 list, 2007, 2008, 2009, 2010
- inc. magazine and winning workplaces top small work places winner, 2010
- wallstreet journal and winning workplaces 35 top small workplaces finalist, 2008, 2009
- workforcechicago award recipient, 2012



847.593.2000

TASTYCATERING.COM