



TastyCatering

2013 SPECIAL EVENT MENU

HOR D'OEUVRES PASSED

CHILLED

zucchini parcels
cherry tomatoes with bacon and aioli
miniature bruschetta
prosciutto wrapped asparagus
chicken mojo
piccolo frico
petite caprese skewers
smoked salmon goat cheese tart
roasted potato and caviar
beef and scallion roll
thai shrimp salad
tenderloin puff

zucchini slices filled with goat cheese and kalamata olive tapenade
crisp bacon, parmesan cheese and garlic aioli filled cherry tomato
fresh tomato, garlic, olive oil and basil served on toasted bruschetta
drizzled with lemon caper mayonnaise
served in a miniature tortilla cups garnished with fresh cilantro
parmesan cups, lemon and ricotta filling with red apple and chives
herb and olive oil marinated ciliegine mozzarella and cherry tomato
whipped goat cheese, smoked salmon tart with cucumber and fresh dill
fingerling potato, crème fraiche, caviar and chives
marinated beef, green onion, carrot and teriyaki glaze
poached shrimp, chili mayo, cilantro in a cucumber cup
roasted tenderloin, horseradish cream, cheddar in a profiterole

HOT

chorizo and fingerling potato skewer
crab cakes
sausage roll
chesapeake mushrooms
coconut crusted shrimp
bacon and cheese baby "reds"
firecracker shrimp yakitori
tomato and cheese baby "reds"
feta and sundried tomato phyllo triangle
crispy olive manchego bite
sweet potato puffs
mushroom vol au vent
spanakopita
smokehouse date
bbq bite

spanish chorizo, fingerling potatoes, smoked paprika with aioli
maryland lump crab cakes with mustard aioli
italian sausage wrapped in puff pastry with fresh herbs
filled with jumbo lump crab, diced peppers, scallions, and cilantro
with a papaya mango sauce
red potato cups filled with smoked bacon, chives and cheddar cheese
seared jumbo shrimp skewer finished in an asian chili sauce
potato cups filled with sundried tomato, chives and cheddar cheese
with tzatziki sauce
manzanilla and kalamata olives, manchego and cream cheese
brown sugar, cinnamon, nutmeg and crushed pecans in puff pastry
pastry, wild mushrooms, aged sherry, fresh parsley and fontina cheese
spinach, feta cheese in phyllo
bacon wrapped date stuffed with cheddar cheese
mini cornbread topped with bbq pulled pork and "slaw"

HOR D'OEUVRES PASSED

SPOONS*

honey whipped goat cheese
petite citrus infused beet salad

prosciutto, fresh thyme and poached pear
roasted beets, shallots, orange vinaigrette and nappa cabbage

SOUP SHOTS*

"margarita" shrimp ceviche
corn bisque
leek and potato
wild mushroom soup

tequila shrimp, with tomato gazpacho, red onion, pepper and mango
with sour cream, scallions and chili oil (served hot or chilled)
with caviar and chives (served hot or chilled)
rosemary parmesan croutons

** doesn't include cost of additional rental*

CLUB FOOD

SKEWERS

chicken satay
beef satay
luau shrimp
chicken apple sausage
crimini mushroom

coconut marinated chicken with a thai peanut sauce
marinated beef tenderloin with teriyaki sauce
cilantro lime glazed shrimp and pineapple
red onion, apple and maple dijon glaze
pearl onion and chipotle orange marinade

FLAT BREADS

chicken and goat cheese
classic margherita
prosciutto and arugula
carnitas
baja chicken
veggie

grilled chicken, caramelized onions, goat cheese and fresh herbs
roma tomato, fresh mozzarella, basil and extra virgin olive oil
prosciutto, red onion, brie, arugula, balsamic aioli
braised pork, queso fresco cheese, scallions and chipotle salsa
grilled chicken, queso fresco cheese, cilantro and guajillo chili sauce
spinach, artichoke, mushrooms, caramelized onions and mozzarella

SANDWICHES

CONTEMPORARY

cured ham and cheese
turkey and brie
roast beef
roasted tomato and black bean salsa

ham, may tag blue, honey mustard on brioche
apricot preserve and arugula on ciabatta
white cheddar, pesto mayo and greens on a pretzel roll
pickled red onion, lettuce and chipotle aioli on onion roll

WARM

carolina cue
slider
grilled cheese
panini

barbecued pulled pork and coleslaw on a cornbread muffin
angus beef, caramelized onions and american cheese
white cheddar, american and blue cheese on homestyle white
arugula, goat cheese and ham

ARTISIAN BRUSCHETTA

fresh
dressed
grilled
roasted
smoked
cured ham

mozzarella, seasonal tomatoes, fresh basil and olive on baguette
crab meat, louie sauce, butter lettuce on brioche
grilled vegetable relish, hummus and cilantro on wheat baguette slice
chilled roast beef, herbed cheese, grilled onion, horseradish on brioche
sliced salmon, dill cream, chopped egg and capers on dark rye
marinated roasted red pepper, basil aioli and arugula on a baguette

MUNCHIES

mixed nuts
root vegetable chips
popcorn
marinated olives

TABLE SNACKS

(minimum 10 pp)

peanuts, cashews, pecans, brazil and other nuts
sweet potato, taro, beet and other assorted flavors
fresh popped with truffle oil and parmesan
kalamata, cracked green, citrus and olive oil

DIPS AND THINGS

spinach and artichoke dip
cheddar spread
three onion dip
trio of salsas
bruschetta

spinach, artichokes, roasted garlic, parmesan dip with grilled ciabatta
pretzels and vegetable sticks
caramelized onions, scallion and chives dip with sliced ciabatta
chipotle, salsa de arbol, salsa verde with house made tortilla chips
tomato, basil, garlic, and olive oil served with toasted bread

TABLE SNACKS

(minimum 10 pp)

seasonal vegetable display	broccoli, zucchini, squash, cucumber, carrot, cherry tomatoes and celery with three onion dip
farmer's market' basket	broccoli, zucchini, french beans, radishes, tomatoes and more with three onion dip
roasted vegetable display	roasted balsamic marinated vegetables served with lemon caper aioli
great lakes cheese board	cheddar, swiss, blue cheese, herbed goat, brie and sliced baguette, fresh fruit and crackers
cheese maker's selection	white cheddar, maytag blue, brie, humbolt fog and wild rice gouda served with raisin bread, grapes and chutney
shrimp cocktail	iced jumbo shrimp, cocktail sauce, lemons, horseradish and tabasco
sushi and maki roll assortment	daily selection of maki rolls, nigiri sushi with soy, pickled ginger and wasabi
american charcuterie assortment	summer sausage, salami, cured ham, olives and marinated vegetables
chilled seafood	shrimp, jonah crab claws and smoked fish spread with cocktail sauce, mustard sauce and crackers

CHEF STATIONS

(minimum 50 pp)

CARVING*

beef	sirloin beef, sirloin tri-tip, black angus prime rib, herb crusted tenderloin of beef
poultry	turkey breast
pork	honey ham, pork loin
	choose one, two or three
	bread included: homestyle dinner rolls, and sliced artisan loaves
sauces	cold horseradish cream, roasted garlic aioli, dijonnaise caramelized balsamic onions, chipotle aioli dijon mustard, cranberry horseradish cream
	hot caramelized onion demi-glace, caramelized granny smith apple gastrique green peppercorn, demi-glace
	choose two

MADE TO ORDER*

pasta	penne with tomato basilico and gemelli with roasted garlic alfredo tossed to order
	toppers on the side include: sausage and peppers, pesto chicken, roasted mushrooms, herbed parmesan blend
stiry fry	shrimp with black bean sauce and sweet chili chicken with broccoli made to order
	served with steamed rice and table condiments
mac and cheese	elbow macaroni or penne tossed with white italian cheese or aged yellow four cheddar cheese sauces
	toppers on the side include: chopped smoked brisket, honey ham, bacon persillade or roasted mushrooms
mashed potato	yukon gold or sweet potato mashed
	toppers on the side include: smoked bacon, shredded jack, blue cheese, caramelized pearl onions, green onions, sour cream, pickled jalapeno's and whipped roasted garlic butter
late night tasty dog	italian beef and hot dogs made to order with the traditional chicago toppings
contemporary caesar	hand torn romaine tossed two ways with roasted garlic and black pepper caesar or chipotle cilantro caesar dressing
	toppers on the side include: grilled chicken, blackened steak, garlic butter shrimp, lemon pepper ciabatta croutons and shaved parmesan

*additional charge for action chef

DIFFERENT TABLES

(minimum 25 pp)

wentworth

vegetable egg rolls, chicken pot stickers with sweet chili sauce, cabbage salad and crispy wontons

halstead

chicken souvlaki skewer and feta crusted tipalia, vesuivio potatoes, greek salad, tzatziki sauce and pita bread

pilsen

beef barbocoa and shredded chicken tinga, black bean and corn salad, pico de gallo, onion cilantro relish and flour tortillas

taylor street

chicken parmesan, tuscan pork, gemelli pesto marinara, arugula salad and ciabatta bread

tinley park

chicken and andouille gumbo, vegetable jambalaya, remoulade slaw and cornbread

SMALL PLATES**
(minimum 10 pp)

ASIAN

- asian salad
rice noodles, tri-color peppers, carrots, grape tomatoes, broccoli, black and white sesame seeds and asian ginger dressing. served in "take out" containers
- crispy scallop
tempura breaded scallop, shredded cabbage, mustard and hoisin
- seared tuna
sliced seared tuna, wakame, shredded carrot and wasabi

LATIN

- tostada
chipotle grilled shrimp, black beans, chihuahua cheese, lettuce, cilantro, crema and lime
- ceviche
tijuana style shrimp "cocktail" with tomato, roasted onion and lime
- fish tacos
batter dipped fish, cabbage, chipotle mayo, cilantro and chihuahua cheese on soft tortillas

EUROPEAN

- schnitzel
breaded chicken cutlet served with warm potato salad and red cabbage
- crab cake oscar
lump crab cake topped with asparagus, hollandaise sauce and veal demi-glace
- pate and bread
country liver pate on baguette, brie with mustard and cornichons
- arancine
italian sausage and parmesan risotto fritter with spicy tomato sauce

AMERICAN

- crab salad
maryland style crab salad with citrus mayonnaise over shredded lettuce with old bay dust
- pretzel roll
carved tenderloin, horseradish, white cheddar on a pretzel roll with chips
- blackened chicken
blackened chicken over romaine with shredded cheddar, cheddar and bacon ranch dressing
- chili casserole
beef and bean chili topped with corn chips baked in an individual dish*

*requires rental
** can be made into action station

ENTREÉS

black pepper crusted sirloin of beef
herb seared beef tenderloin
herb crusted pork loin
chicken champagne
chicken piccata
roast turkey breast

red wine braised short ribs
salmon filets

tilapia provencal
wild mushroom and potato strudel

"mac and cheese" primavera

CUSTOM BUFFETS

(minimum 10 pp)

roasted medium rare with red wine sauce
roasted medium rare with green peppercorn brandy demi-glace
pork loin, roasted garlic and fresh herbs with mustard jus
sautéed chicken breast with sun-dried tomato champagne sauce
seared chicken breast with a lemon-caper sauce and fresh tomatoes
sage and cranberry butter basted roasted turkey breast, served with combread stuffing and pan gravy
boneless shortribs, red wine, pearl onions and mushrooms
seared salmon filets with wild mushrooms, fresh tarragon, tomatoes and white wine sauce
baked tilapia, roma tomatoes, kalamata olives, capers and fresh herbs
wild mushrooms, yukon potatoes, shallots, spinach in phyllo pastry with herb buerre blanc
penne pasta, zucchini, squash, peppers, scallion and tomato tossed in a white italian cheese sauce

POTATO, STARCH AND PASTA

grilled vegetable ravioli
rum glazed sweet potato and apple gratin
great plains wild rice blend
mashed potatoes
cavatappi pasta
alfredo's baked rigatoni
roasted fingerling potatoes

roasted tomatoes, pesto, vegetable stock and shaved parmesan
sweet potatoes and apples layered with pecans and rum, cinnamon and ginger
long grain and wild rice, dried cranberries, scallions, currants, toasted pecans and fresh herbs
choice of buttermilk, roasted red pepper, roasted garlic or horseradish mashed potatoes
basil pesto, sun-dried tomatoes, roasted zucchini and yellow squash
rigatoni, vodka marinara, ricotta cheese, mozzarella, parmesan and fresh herbs
yellow fingerling potatoes, garlic, thyme and olive oil

CUSTOM BUFFETS

VEGETABLES

mediterranean green beans
tasty bistro vegetables
baby carrots
market selection

green beans, roasted garlic, feta cheese, sun-dried tomatoes, pine nuts
zucchini, yellow squash, carrots, peppers, red onion and herbs
assorted baby carrots with tarragon butter
offerings may include asparagus, broccoli, brussel sprouts and root vegetables based on a seasonal selection

SALADS

garden fresh
mediterranean
golden gate
caesar
waldorf
spinach strawberry

torn crisp romaine, cucumbers and roma tomatoes served with tc house dressing
salad greens, bell peppers, cucumbers, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine and feta vinaigrette
baby greens with red wine poached pears, mandarin oranges, vidalia onion, dried cranberries and candied nuts with sherry vinaigrette
torn crisp romaine, parmesan cheese, croutons and caesar dressing
torn crisp romaine, red apple, celery, grapes, candied walnuts and honey-lemon dressing
baby spinach, strawberries, red onion and toasted almonds

EXTRA'S

hearth baked rolls
artisan loaves and rolls
biscuits and corn breads

sour dough, sesame, old fashion knot and multigrain rolls with butter
sliced plain, multigrain, toscano loaves, rolls and butter
individual buttermilk biscuits and corn bread muffins with butter and honey

FINGER DESSERTS

ASSORTMENTS

petite cookies

chocolate chocolate chip, lemon drop, snickerdoodle, coconut cookie, ginger shortbread (3pc pp)

petite sweets

key lime tart, brownie bite, lemon raspberry bar and petite éclair (2pc pp)

mini cupcakes

red velvet, carrot cake, apple pie, caramel chocolate (2pc pp)

bakers choice

assorted, cookies, petite sweet and mini cupcakes (2pc pp)

ADDITIONAL CHOICES*

truffle lollipops

chocolate, margarita, mai tai

mousse cups

individual chocolate, strawberry and passion fruit mousse cups

coconut macaroons

chocolate dipped coconut macaroons

cookie sandwiches

chocolate chocolate, oatmeal raisin and white chocolate

gelato cones

mini ice cream cones with assorted gelato

strudel bites

mini apple and cherry strudel bites dusted with powdered sugar (1.5pc pp)

chocolate tulip cups

mini chocolate cups filled with tiramisu mousse, fresh raspberry and chocolate tuile

chocolate strawberries

whole strawberries, dark and white chocolate

**1pc pp unless otherwise noted*

SWEET TABLE

INDIVIDUAL

parfaits	chocolate brownie fudge, apple pie or s'more parfaits* (1pc pp)
crème brulee	individual vanilla bean crème brulee cups* (1pc pp)
cake slices	individual slices of traditional cakes: carrot, vanilla, caramel, butter pecan and chocolate fudge (1.5pc pp)
baker's choice	an assortment of individual desserts that we choose for you* (1.25 pc pp)

SELF-INDULGENCE

doughnut holes	warm donut holes tossed in cinnamon sugar and drizzled with chocolate sauce* (5pc pp)
smore's	a chef will make an individual smore for you* (1pc pp)
milk shakes	old fashion milk shakes made to order* (4oz shake pp)
	all above items require an action chef additional charge for an action chef

WHOLE CAKES & SUCH

ask your sales associate about our dessert buffet options for your specific event

*requires rental

DRINKS

BEVERAGES

premium coffee service	includes disposable cups, charge for rentals. also includes assorted flavor creams, sugar, and sugar substitute
hot tea	an assortment of bigelow teas. includes disposable cups, charge for rentals. also includes fresh lemon, assorted flavor creams, sugar, and sugar substitutes
soft drinks	coke & pepsi products, 12 oz cans
bottled spring still water	16 oz bottle
bottled spring sparkling water	11 oz bottle

BAR

standard beer, wine, & soda bar	miller genuine draft, miller lite, buckler (non-alcoholic), assorted sodas, bottled flat water and 3 wines from tier I \$8.00 (2hr) \$9.00 (3hr) \$9.75 (4hr) per guest
premium beer, wine, & soda bar	miller lite, heineken, amstel light, buckler (non-alcoholic), assorted sodas, bottled flat spring water, bottled sparkling spring water, and 3 wines from tier II
standard wine and soda package	assorted sodas & bottled flat spring water, and 3 wine selections from tier I
premium wine and soda package	assorted sodas & bottled flat spring water, bottled sparkling spring water, and 3 wine selections from tier II
premium soda, water & juice bar	assorted coke & pepsi products, assorted arizona ice teas, bottled flat spring water, bottled sparkling spring water, and assorted juices
standard liquor package	miller genuine draft, miller lite, buckler (non-alcoholic), assorted sodas, bottled flat water, 3 wines from tier I, absolut vodka, tanquary gin, captain morgan, jose cuervo, jack daniels, seagram's 7, and sweet & dry vermouth
premium liquor packages	miller lite, heineken, amstel light, buckler (non-alcoholic), assorted sodas, bottled flat spring water, bottled sparkling spring water, 3 wines from tier II, grey goose vodka, bombay sapphire gin, jack daniel's, mount gay eclipse rum, glenlivet 12 year old scotch, herradura reposado tequila, crown royal, makers mark bourbon, and sweet & dry vermouth

WINE

tier I	mountain view white zinfandel, california, barnard-griffin riesling, washington state, rapido pinot grigio, italy, banard-griffen fume blanc (sauvignon), california, mountain view chardonnay, california, alias cabernet sauvignon, california, and apaltagua pinot noir, chile
tier II	elena walch pinot grigio, italy, honig sauvignon blanc, napa valley, california, calera chardonnay, california, the girls in the vineyard cabernet sauvignon, california, chartron la fleur bordeaux rouge (merlot), france and heron pinot noir, sonoma county, california
sparkling wines	bisol prosecco "jeio", veneto, italy gramona cava "grand cuvee", penedes, spain

*how it works: 25 guest minimum, attendant or bar tender charged separately, beverages are unlimited during the service hours, nothing is left behind, and all packages come with disposable glassware, ice and napkins