

Taste Catering Holiday Eve Menu

Client: _____ Company: _____
 Cell: _____ Ph: _____ Email: _____
 Guest Count: _____ Client: New Existing • Payment: CC or Check • Receipt: Bring Mail Fax Email
 Pick Up or Delivery Address: _____ Suite: _____
 City: _____ Contact: _____ Phone: _____
 Day: M T W Th F Sat Sun ~ Date: _____ Time Served: _____ - _____

Holiday Dinner A la Carte

Entrees (Market Price)

- Mary's Free Range Whole Turkey with Farm Fresh Herbs
- Meyer's All Natural Prime Rib with Fresh Au Jus and Horseradish Cream
- Sustainable Smoked Whole Prime Tenderloin of Beef Mesquite
- Sterling Silver Crown Pork Roast **Bone In**
- Farmland Honey Baked Spiral Ham **Bone In**
- Two Rivers Organic Colorado Lamb Rack

Sides

	Half	Full	Deep
<input type="checkbox"/> Roasted Turkey with Maple Syrup, Dried Apricots and Sage	\$69	\$135	\$195
<input type="checkbox"/> Honey Basted Pit Ham with Glaze	\$69	\$135	\$195
<input type="checkbox"/> Old Fashioned Garlic Mashed Potatoes	\$39	\$69	\$99
<input type="checkbox"/> Dark Rue and Roasted Shallot Gravy	\$16.00 per quart		
<input type="checkbox"/> French Green Beans with White Balsamic and Garlic	\$29	\$49	\$72
<input type="checkbox"/> Stuffing with Green Apples and Italian Sausage	\$39	\$69	\$99
<input type="checkbox"/> Stuffing with Green Apples, Wild Rice, and Pecans	\$39	\$69	\$99
<input type="checkbox"/> Creamed Spinach with and Nutmeg Gruyere	\$32		
<input type="checkbox"/> Wild Rice with Hazelnuts and Chervil	\$39	\$69	\$99
<input type="checkbox"/> Roasted Beets, Orange, Toasted Walnut and Mint	\$39	\$69	\$99
<input type="checkbox"/> Cranberry Relish	\$7 per pint		
<input type="checkbox"/> Orange Cups filled Sweet Potato Mash and Grand Marnier	\$4.95 each (min 8)		
<input type="checkbox"/> Artisan Bread and Compound Butter	\$8	\$16	\$24
<input type="checkbox"/> Rosemary Biscuits * Garlic Knots <input type="checkbox"/> Traditional Corn Bread <input type="checkbox"/> Jalapeno Corn Bread	\$2.95 each (min 12)		

Desserts

- Cranberry Pecan and Apple Cobbler Bars Small \$21 * Medium \$39 * Large \$57
- Pumpkin Pumpkin Bars Small \$21 * Medium \$39 * Large \$57
- Cookie Platter Assortment ~ portions @ 24, 46, 72 pieces Small \$21 * Medium \$39 * Large \$57
- Carrot Cake ~ cut into 16 portions with Cinnamon Whipped Cream \$31
- Dark Chocolate Truffles with Frangelica and Hazelnuts (20 count) \$39

Disposables

- Disposable Chaffer Kit (Includes, 1 Wire Chaffer, Disposable Pans, 2 Sternos) \$15 per kit

Available Thanksgiving Eve, Christmas Eve, and New Year's Eve ** All items come "Fully Cooked and Chilled" Orders are available for "Pick Up" between 11am-2pm** Flat rate \$75 delivery fee between 10:00am - 2:00pm for Orange County** Taste Services closed (Private Dining Excluded) Thanksgiving Day, Christmas Day, and New Years Day

Gratuity at Client's Discretion \$ _____ Taste Rep: _____ Driver _____
 Minimum \$300 Food Purchase for Delivery • Delivery Fee and CA tax added_ • Pick Up: 25722 Commercentre Dr. Lake Forest, CA 92630

WEBSITE POSTED PRICES SUPERSEDE PRINTED MATERIALS
 NO REFUNDS ISSUED FOR SAME DAY CANCELLATIONS THESE ORDERS WILL BE CHARGED IN FULL.
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