

## Taste Plated Entrées

Client: \_\_\_\_\_ Company: \_\_\_\_\_  
 Cell: \_\_\_\_\_ Phone: \_\_\_\_\_ 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: \_\_\_\_\_ 2015 Time Served: \_\_\_\_\_

## Salads ~

- California Caesar Salad Wedge with Tear Drop Tomato & Parmesan Curl \$7.95  
 Baby Spinach & Bibb Salad with Balsamic Vinaigrette, Strawberries, Feta Cheese & Almonds \$7.95

## Main Entrees ~

- Double Entrée ~ Skirt Steak \* Achiote Chicken \* Spinach Mash Potato \* Roasted Roma \$27.95  
 Double Entrée ~ New York \* Rosemary Skewered Tiger Prawn \* Spinach Mash Potato \$32.95  
 Double Entrée ~ New York \* Mesquite Salmon \* Spinach Mash Potato \* Roma Tomato \$32.95  
 Double Entrée ~ Tenderloin Filet \* Rosemary Skewered Tiger Prawn \* Spinach Mash Potato \$35.95  
 Double Entrée ~ Salmon with Port Wine Buerre Blanc\* Tiger Prawn \* Forbidden Rice \$32.95  
 Veggie Pasta Entrée ~ Margarite Pasta with Sun Dried Tomato & Feta \* Roasted Roma \* Asparagus \$15.95  
 Chicken Marsala \* Penne Margarite Pasta \* Oven Roasted Roma Tomato \$20.95  
 Chicken Picatta \* Penne Margarite Pasta \* Oven Roasted Roma Tomato \$20.95  
 Grilled Salmon \* Tropical Salsa \* Island Rice \* Sugar Snap Peas \* Port Wine Beurre Blanc \$26.95  
 Ahi Tuna \* Sticky Rice \* Roasted Shitaki Mushroom \* Pickled Ginger & Onion \$28.95  
 Halibut Crusted with Hazelnuts \* Broccoli Rabe \* Wild Rice Pilaf \* Roasted Pepper Coulis \$28.95  
 Grilled Salmon \* Port Beurre Blanc \* Purple Peruvian Potatoes \* Red Beets, Walnuts, & Orange \$32.95  
 Potato Crusted Chicken \* White Corn & Red Pepper Succotash \* Avocado Fan \$30.95  
 Colorado Lamb Chops \* Risotto Cake \* Lavender Balsamic Reduction \* Sunburst Squash \$35.95

## Desserts ~

- Dessert of Chocolate Hazelnut Torte with Ganache & Frangelico Whipped Cream \$12.00  
 Dessert Ramekin of Passion Fruit & Guava Crème Brulee finished with Caramelized Sugar \$12.00  
 Strawberry Shortcake prepared with Freshly Baked Tender Shortcake & Vanilla Bean Whipped Cream \$8.00

**\*Menu and pricing subject to change. Menus, pricing and event dates are contractual with invoice and deposit.**

**Gratuity at Clients Discretion \$ \_\_\_\_\_ Taste Rep: \_\_\_\_\_ Driver \_\_\_\_\_**

**Minimums apply for Delivery • Delivery Fee & CA tax added • Pick Up: 25722 Commercentre Dr., Lake Forest, CA 92630**

We value your business—please help us keep our quality high & prices low by following our policies to the best of your ability.

NO REFUNDS FOR SAME DAY CANCELLATIONS, THESE ORDERS WILL BE CHARGED IN FULL.

For complete terms & conditions—please visit website at [www.tastecateringcafe.com](http://www.tastecateringcafe.com) 2015 Plated Entrees Effective 4/10/2015