

**TASTE PLATED ENTREES**

Client: \_\_\_\_\_ Company: \_\_\_\_\_  
 Phone: \_\_\_\_\_ Email: \_\_\_\_\_  
 Guest Count: \_\_\_\_\_ (8 min) Payment:  On File  CC  Check  Terms Job: \_\_\_\_\_  
 Delivery Address: \_\_\_\_\_ Suite: \_\_\_\_\_  
 City: \_\_\_\_\_ Delivery Contact: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Day: M T W Th F Sat Sun Date: \_\_\_\_\_ Time \_\_\_\_\_

**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 Tomato **\$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 Tomato \* 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 Client's Discretion \$ \_\_\_\_\_ Taste Rep: \_\_\_\_\_ Server: \_\_\_\_\_  
 Minimums apply for Delivery • Delivery Fee and CA tax added • Pick Up: 25722 Commercentre Dr. Lake Forest, CA 92630

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