

Call ~ 949.215.7373

E-Mail - taste@tastecateringcafe.com



Taste Buffet Basic:

(1) Salad, (1) Chicken Entrée, (1) Side, Bread	\$20
(1) Salad, (1) Beef Entrée, (1) Side, Bread	\$23
(1) Salad, (1) Salmon Entrée, (1) Side, Bread	\$25

Taste Buffet Standard:

(1) Salad, (2) Entrée ~ Chicken & Beef (1) Side Bread	\$24
(1) Salad, (2) Entrée ~ Chicken & Fish (1) Side Bread	\$26
(1) Salad, (2) Entrée ~ Beef & Fish (1) Side Bread	\$30

Taste Buffet Premium:

(2) Salad, (2) Entrée ~ Chicken & Beef (2) Sides Bread	\$25
(2) Salad, (2) Entrée ~ Chicken & Fish (2) Sides Bread	\$28
(2) Salad, (2) Entrée ~ Beef & Fish (2) Sides Bread	\$32

Menu Upcharges:

New York \$8	Lamb \$14	Mahi Mahi \$14	Purple Peruvian Potatoes \$4
--------------	-----------	----------------	------------------------------

Taste Display with Buffet:

Cheese Only \$6	Cheese & Crudite \$7	Choice of four items \$9
-----------------	----------------------	--------------------------

Display Stand Alone as a Reception:

Choice of four \$8.75	Choice of six \$10.75
-----------------------	-----------------------

Seasonal Fruit Displays are also available as part of this choice

Taste Appetizers

Puff Pastry Tarts with Caramelized Onion, Pesto, Feta & Oven Dried Tomato	\$4 pp
Hawaiian Style Meatballs * Swedish Style Meatballs * Italian Style Meatballs	\$4 pp
Ahi Tuna Poke Topped with Micro Greens, Accompanied with Won Ton Chips	\$5 pp
Brie Cheese Wheel with Pesto & Sun Dried Tomato	\$39 each
Brie Cheese Wheel with Brown Sugar, Pecans, & Dried Cranberries	\$39 each
Risotto Balls with Crimini Mushrooms & Mozzarella	\$5 pp
Rosemary Skewered Shrimp marinated with basil, garlic & lemon	\$5 pp
Scallops in Shell with Mirin Wine Soy Buerre Blanc topped with Micro Greens	\$6 pp

****Pricing & Availability are based on market conditions & seasons which change daily- Pricing Effective 4/13/15**

******* Don't see it? Just ask ~ if it is fresh and available, Taste will prepare it perfectly done !!! *******



**These are some great selections for Weddings.....but only part of what Taste has to offer.
Please discuss your ideas for a perfect Wedding by scheduling a time to meet in our Catering Office.
Wedding Menus are written & crafted to match your sense of style and expression.**

Displayed to Begin

Imported & Domestic Cheese with dried fruit & Carr's Crackers Display
Antipasti Display ~ Marinated Artichokes & Mushrooms, Gypsy Salami, Smoked Almonds
Vegetable Crudite ~ Raw Vegetable display with both Hummus Dip & Basil Ranch Dip
Bruschetta with both Tomato Basil Concosse & Olive Tapenade

Salads

House salad with Balsamic Vinaigrette * Classic Caesar Salad
Greek Inspired Salad * Asian Inspired Salad * Italian Inspired Chop Salad
Bibb Salad with Pears, Candied Walnuts & Dried Cranberries with Honey Mustard Vinaigrette

Entrees

Grilled Rosemary Chicken Breast with Tomato Basil Concosse
Polynesian Chicken with Tropical Mango & Pineapple Salsa
Classic Chicken Marsala * Classic Chicken Picatta * Chicken Parmesan
Moroccan Salmon * Salmon brushed with Pesto
Mahi Mahi topped with Roasted Garlic Dijon & Micro Greens
Grilled Flank Steak with Marinated Red Onions
Grilled New York Steak with Caramelized Onions & Blue Cheese on the side
Grilled Lamb Chops with Lavender Honey Drizzle

Accompaniment Choices "Sides"

Roasted New Potatoes * Mashed New Potatoes * Purple Peruvian Mashed Potatoes
Island Rice * Wild Rice Pilaf * Traditional Sticky Rice
Cous Cous * French Lentils * Quinoa * Edamame Succotash
Margarite Pasta * Classic Fettuccini Alfredo * Penne with Pesto Cream
Mac & Cheddar * Fusilli Puttanesca * Linguine with Gorgonzola, Sage & Walnuts
Thai Linguine * Pasta Primavera * Lemon Checka Spaghetti
Grilled Vegetable Display * Roasted Vegetables * Chop Grilled Veggie Salad
Orange Ginger Glazed Carrots * Oven Roasted Asparagus * Spaghetti Squash
Green Beans with Pearl Onions, Pecans & finished with White Balsamic