

Tasty Table Catering

Full Service Catering Experts!

2017 Season

**Build Your Own Social Affair
Full Service or Drop Off Catering**

Why Build Your Own Menu?

Tasty Table Catering is built around customizing each event exactly to your wishes and the easiest way is to engage your help with menu selection and flow.

- Menus are created around your budget
- BYO Menus are expandable and custom
- Easy Add-On features and Enhancements clearly let you know what it would cost to add features like upgraded sweets and entrees, staff, rentals, etc.

Great Beginnings

Grazing Table Display \$7.25/per

Artisan Cheeses Domestic and Imported
Farmer's Market Crudité
Sliced Seasonal Fruits
Hummus and Pita
Bruschetta on Crostini

Butlered Hor D'Ouevres \$8.25

Choose 4 passed items for your event

Mushroom Beggar Purse
Salmon Mousse on Cucumber Rounds
Pesto Chicken Bites
Caprese Mozzarella Skewers
Brie and Raspberry Puff Pastry
Mini Crab Cakes
Jamaican Shrimp Skewers (Add \$1.50)
Mango Shrimp Asian Spoons
Ahi Tuna with Wasabi on Cucumber Round
Flank Steak & Crème Fraiche on Crostini
Chicken Quesadilla Cornucopia



610.251.0265 www.TastyTableCatering.com info@TastyTableCatering.com

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CLASSIC BUFFET SPREAD \$18.95

MAIN DISHES

Select Two Main Dish Options from below

Sliced Flank Steak, Marinated Beef Medallions, Herb Roasted French Breast of Chicken, Classic Chicken Marsala, Cilantro Lime Chicken, Herbed Roulade of Pork Tenderloin, Pan-Seared Atlantic Salmon, Pecan Encrusted Tilapia

PASTA DISHES

Select One Pasta Dish Option from below

Pasta Mediterranean, Penne ala Vodka, Bowtie Pesto Cream, Penne di Pomodoro

SEASONAL SIDES

Select Two Side Options from below

Herb Roasted Red Bliss Potatoes, Roasted Garlic Mashed Potatoes, Garlic Parmesan Potato Wedges, Roasted Sweet Potato with cumin-cinnamon blend, Cilantro White Rice, Mediterranean Rice Pilaf, Saffron Jasmine Rice, Lemon-Zest Green Beans with Red Peppers, Honey Glazed Carrots, Garlic Broccoli, Garden Vegetable Medley

SALAD SELECTION

Select One Salad: Classic Caesar, Tossed Garden Salad, Greek Salad, Balsamico Salad (Add \$1.75)

Did You Know?

- Staff at your event is roughly \$18/guest
- Full China , Glassware, Linens about \$12/guest
- We have Liquor Liability Insurance to Serve Your Alcohol!

CHEF-ATTENDED STATIONS

Please inquire about our stations packages pricing!

Southwest Quesadilla Station

Build your own custom southwest quesadilla.

Classic Carving Station

Roasted NY Sirloin and Herb Encrusted Turkey Breast, with artisan rolls

Spanish Paella Station

Saffron rice with spicy shrimp, chorizo, or chicken, with peppers, onions, beans, and tomato

Asian Flavors Station

Choice of rice with Asian vegetables, chicken, shrimp, and choice of General Tso or Orange Ginger Sauce

Signature Sliders Station

Miniature Burgers and Pulled Pork Sandwiches, accompanied with Caraway Coleslaw, BBQ Potato Salad, and our Dijon Macaroni Salad



DESSERT OPTIONS

Desserts Shooters Station \$4.95/guest

Assortment of shooters including; Key Lime Mousse Shooters, White Raspberry Mousse Shooters, Mousse Layers Shooters (vanilla & chocolate layers)

Classic Desserts \$2.50/guest

Assorted Cookies, Brownies and Bars