



**A TASTE  
OF EXCELLENCE**

*Dining Services*

*Corporate  
Educational  
Cultural*

*Personalized  
Dining Solutions*



## *Mission*

*Achieving excellence requires perfecting the basics. Fresh ingredients, enthusiastic staff, and dedication to hospitality defines the essence of our success. Personalized service on every level is what separates our dining experience from others.*

## *Our Commitment*

*Our commitment to upscale corporate, cultural, and educational campus dining has led the way to develop the following successful culinary programs: Tapas, Middle Eastern, American Grill, Mediterranean, Dim Sum, BBQ, Mexican, Summer Pig Roast and Clambake. Using local food festivals and seasonal specialties to compliment the café menus, A Taste of Excellence constantly surprises and delights its guests with new menu items and culinary trends. Acknowledging the ongoing trends with nutrition, we are committed to local farmers who provide our fresh organic foods.*

## *What makes A Taste of Excellence Different?*

*Our passion and devotion to hospitality.*

*At A Taste of Excellence we align our dining environments with the needs of your guests. Our experienced staff is committed to delivering the freshest local and seasonal foods that are in line with current culinary trends. No detail is considered inconsequential while we work to deliver a world class dining experience.*

*Corporate*



*Educational*



*Cultural*



*And so much more...*



# Company Overview



A Taste of Excellence is backed by more than 80 years of hospitality and culinary experience. Bill Rini has built A Taste of Excellence on the principles of excellence in hospitality that were passed on to him from generations past. A Taste of Excellence has experience that is backed by education. Bill is a Certified Chef and has a Bachelors degree in Hotel Restaurant Management from one of the Country's top Hospitality Schools. The management team at A Taste of Excellence is experienced and educated in the fine art of campus dining and special event catering.



*Bill Rini*

## About The Owner

A Taste of Excellence was founded in 1992 by the late Michelle Rini. In 1995, upon graduation from Florida International University's School of Hospitality Management, Bill joined the team and has built on the great foundation Michelle created. Bill Rini, President of A Taste of Excellence, Inc., currently oversees day to day operations. Bill has a hands on approach when developing and creating new endeavors, bringing detail and professionalism to each special event and food service operation. In January 2004, A Taste of Excellence built a state of the art food service facility capable of expediting special events for thousands. With one centralized location and a great support team of Chefs, Sales Staff, Event Coordinators, Event Captains, and Warehouse Personnel, success is eminent with each A Taste of Excellence Event. In August of 2004, A Taste of Excellence Catering entered into a long term food service contract with Case Western Reserve's (Weatherhead School of Management). In April of 2005, A Taste of Excellence joined teams with The Western Reserve Historical Society managing retail cafés at both Hale Farm and Village and the Crawford Auto & Aviation Museum. The spring of 2007 was a great step forward for A Taste of Excellence when they entered into an exclusive 10 year contract with the world renowned Cleveland Museum of Natural History. In July of 2013, A Taste of Excellence was awarded a contract at Corporate College East and West, A division of Cuyahoga Community College as the onsite caterer. Focusing on the highest food quality, friendly service staff, and personalized customer service, A Taste of Excellence has become one of Cleveland's premier food service operations. With innovative menu planning and detailed food presentations, A Taste of Excellence has built long lasting relationships with thousands of corporate and non-corporate clients in Northeastern Ohio. Flexibility in menu planning, logistics, and customer needs are what set A Taste of Excellence apart from its' competition. Bill has a focus on, and manages all special events leaving no detail unnoticed.





*Chris Winter*

## **Vice President**

Chris Winter is a graduate of Cuyahoga Community College with a degree in Liberal Arts. While a student at Cuyahoga Community College, Chris was Assistant Manager with Aramark at Cuyahoga Community College. Upon graduating from Cuyahoga Community College in 1997, Chris took on a new role of Director of Catering with Aramark. Chris then became the Director of Metro Operations in 2000 and was in charge of overseeing the Metro Campus, Corporate College Westlake, Cuyahoga Community College District Offices and all off-premise catering events. In 2005, Chris went on to Parkhurst Dining Service at John Carroll University where he oversaw the Student Dining Board Plan. Chris was responsible for feeding over 3,000 students daily and all Special Events. In 2006, Chris joined A Taste of Excellence, where he serves as the Director of Special events and Off-Premise Catering.



*Scott Tupchoskis*

## **Executive Corporate Chef**

Scott graduated from The Culinary Institute of America with an associate's degree in Culinary Arts in 1995. Scott began his career as Sous Chef with Wyndham Hotels where he oversaw the dining needs of a 240 room hotel, banquet facilities for 600 people and franchised retail operations. He then moved on to become the Executive Chef for Brandywine Country Club. Upon moving to Cleveland, Chef Scott was the Executive Chef at the Holiday Inn in Independence. In 2004, Scott became the Executive Chef at John Carroll University for Parkhurst Dining Service which included overseeing all catering of special events, board and retail operations. In 2006, Chef Scott joined the team at A Taste of Excellence as the Corporate Chef. Scott currently oversees our creative menu development, chef training, and logistics.



*James Tarladgis*

## **District Manager Dining Services**

James has been with A Taste of Excellence since October of 2012, and comes with extensive contract food service management experience with companies including AVI Foodsystems, Pizza Hut, Au Bon Pain and Service America Corporation.

During his 12 years with AVI, James held numerous management positions including; General Manager, Director of Training and Development, District Manager (Progressive Insurance national accounts), and Division Director of Retail Operations within the Cleveland Clinic Health System. While working with The Cleveland Clinic, James coordinated the opening of retail cafeteria's at 11 health system hospitals, including corporate partnerships with Subway, Pizza Hut and La Salsa on the main campus of The Cleveland Clinic.



*Bart Quick*

## **Director of Retail Operations & Vending**

Bart Quick graduated from Mercyhurst College, majoring in Hotel Restaurant Management in 1999. Bart started with Aramark, at Case Western Reserve, where he was an Assistant Manager in the Dining Hall that fed 3000 meals per day. Bart then became the Production Manager, Assistant Director, and finally was named the Executive Chef for the Dining Hall and Catering. Bart then went on to Cuyahoga Community College to be the Director of the Eastern Campus. Since 2004, Bart has been with A Taste of Excellence. He has been the General Manager of the Dively Conference Center, the Peter B. Lewis Café, Crawford Auto Museum Café, and the Hale Farm and Village Café.

Corporate • Educational • Cultural

*Student Dining*

*Retail Operations*

*Special Events*

*Concessions*

*Galas*

*Fundraisers*

*Political Events*

*Award Banquets*

*Vending Machine Management*



## *Student Dining / Board Meals*

At A Taste of Excellence we know that student dining is an essential part of the overall college experience. In order to provide this to the students, A Taste of Excellence's creative team uses a variety of flavors and fresh ingredients along with the latest in culinary trends. We provide a wide range of cultural tastes for the complete dining experience.



## *Retail Operations*

Our retail concept is the window into the heart of our company. Our original branded concepts are brought to life with unique themes and flavors all their own. Our innovative culinary team strives to keep the latest trends in front of our guests. Menu rotation coupled with new and creative brands are continually added to our already impressive portfolio.



## *Special Events*

Our specialty! At A Taste of Excellence we treat each event with the utmost importance. Whether it's board, faculty, or student meetings, alumni weekends or graduations, we do it all. We provide all the necessary support services such as tents, tables, chairs, linens, and a whole lot more. Our state of the art event design CAD software allows us to give you a virtual tour of your event months before the big day. With a team of event planners, event captains, logistics crew, and of course our world class team of chefs – success is eminent.



## *Concessions*

Servicing sporting events, spring or fall concerts, homecoming events and much more, A Taste of Excellence has the experience. Our quality concession menu is endless in variety and offers value to our customers.



## *Vending*

Vending machines are a key element to any organization's quality of life. For this reason, A Taste of Excellence has spent much time in researching the products that will fill your organization's needs! Our on site approach to vending gives our clients piece of mind and separates us from our competitors.



## *Egg Creations*

Quiche, with an Assortment of all your Favorite Ingredients

Light & Fluffy Scrambled Eggs

Breakfast Casserole with Fresh Sausage, Onions, Eggs, Bread & Cheeses

Omelet Station - Sautéed To Order with Your Choice of Fillings

Egg Beaters

Scrambled Eggs



## *Breakfast Breads*

French Toast

Pancakes

Belgian Waffles

All breakfast breads are served hot with butter and syrup.

## *Potatoes*

Crunchy Au Gratin Potatoes

Hash Browns

Scalloped Potatoes

New Potato Home Fries  
with Minced Onions

## *Cereals*

Assorted Cereals

Assorted Granola

Assorted Oatmeal

Grits

Cream of Wheat Rice

## *Assorted Yogurts*

## *Breakfast Meats*

Sausage

Bacon

Canadian Bacon

Carved Pit Ham Glazed  
with Brown Sugar & Cloves

Sausage Gravy & Buttermilk  
Biscuits



## *Continental Breakfast*

Oven Fresh Danish

Giant Muffins

Bagels with Cream Cheese &  
Preserves

Flaky Croissants

Fresh Sliced Fruit

Orange & Cranberry Juice





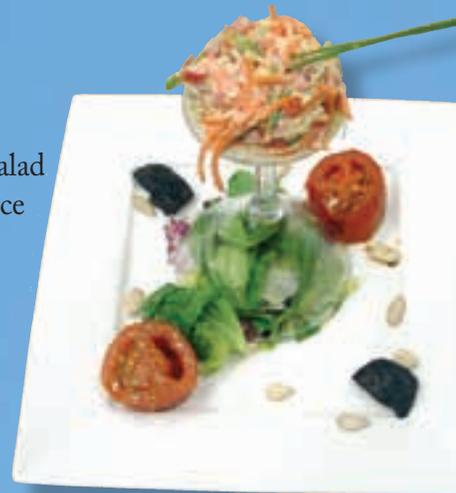
*A salad bar that offers endless variety.*

*Our guests can choose to make a full meal or create their very own light salad to get them through the work day.*

*The price of the salad will be determined by weight.*

## *Salads / Antipasti Bar*

At A Taste of Excellence we take our salads very seriously. An exceptional salad bar tells a great deal about a food service operation. For this reason we have created "The Ultimate Salad Bar" that is second to none.



## *Lettuce Varieties*

Iceberg Wedge, Mixed Baby Field Greens,  
Chopped Romaine, Baby Spinach

## *Premium Meats & Salad Toppings*

Genoa Salami  
Smoked Honey Ham  
Hickory Smoked Turkey Breast  
Smoked Bacon  
Pepperoni  
Grilled Chicken Breast  
Marinated & Grilled London Broil  
Rock Shrimp

## *Specialty Cheeses*

A Huge Wheel of Fresh Romano Cheese  
Baby Swiss  
Crumbled Blue  
Provolone  
Gouda

## *Specialty Salads & Spreads*

Tomato With Feta Cheese  
Black Bean & Corn Salad with Fresh Cilantro  
Tomato Ginger Jam  
Asian Green Bean Salad  
Buffalo Mozzarella, Roma Tomatoes, Basil, & Olive Oil  
Sun Dried Tomato Tapenade  
Grilled Red Skin Potato Salad  
Pesto Potato Salad with Green Beans  
Sweet & Spicy Cucumber Salad  
Artichoke Hearts with Balsamic & Fresh Basil  
Garden Bow Tie Pasta Salad  
Tuna Salad With Olives, Orange Segments, & Bell Pepper  
Kalamatta Olive Tapenade





*Cooking that tastes good, and is good for you. All recipes meet or exceed the American Heart Associations requirements, specifically 30% or fewer calories from fat. See how cooking from scratch can both please your palate as well as be healthy and nutritious for you. Our Healthy Balance station is where to find daily Vegetarian and Vegan options, as well.*

## ***Healthy Balance Menu Options***

Mesquite Baked Tofu  
with Pineapple Salsa

Penne Pasta with Fresh  
Vegetables & White Beans

Vegan Meatball Multigrain  
Wrap Sandwich

Curry Almond Lentil Bake

BBQ Tofu Multigrain Pizza  
with Peppers & Onions

Quinona and Vegetable  
Jambalaya

Tomato Quiche

Char-Grilled Vegetables  
with Quinoa

Roasted Red Pepper Hummus  
& Vegetable Quesadilla

Roasted Vegetable Baguette

Spicy Vegetable Curry o  
ver Red Lentils

Tabbouleh with Roasted  
Moroccan Vegetables

Spinach & Feta Cheese Strudel

Eggplant Parmesan







## *Homemade Gourmet Soups & Specialty Chilis*

*To compliment our unmatched salad bar, fresh soups & chilis are prepared daily by our chefs.*

### *Soup Du Jour*

Served Daily

### *Hearty Chili*

Served Daily

Vegetarian Chili



### *Specialty Soup*

Three Cheese Tortellini with Crisp Tortillas & Avocado Relish

Lobster Bisque

Butternut Soup With Cumin

Black Bean & Pumpkin Bisque (Divided)

White Bean, Potato, & Arugula Soup

Winter Squash Soup with Gruyere Croutons



# Create Your Own Stir Fry

Grab your bowl and start building your favorite stir fry. Select from our bountiful vegetables, noodles, and sauce selections to create the perfect mixture. Bring your ingredients to the Uniformed Chef to make it a stir fry.

## Vegetable Choices

Carrots	Water Chestnuts	Onions
Celery	Sliced Leeks	Baby Corn
Cashews	Spinach	Pea Pods
Bok Choy	Bean Sprouts	Bamboo Shoots
Broccoli	Scallions	Mushrooms

## Noodle & Rice Choices

Tofu	Soba Noodles	Lo Mein Noodles
White Rice	Fried Rice	Brown Rice

## Meat Choices

Beef	Chicken	Pork	Shrimp
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## Sauces

- Barbecue
- Black Bean
- Chili Garlic
- Peanut
- Ginger Soy
- Spicy Buffalo
- Teriyaki
- Soy
- Sweet & Sour
- Szechwan



## *Accompaniments*

Sautéed Peppers & Onions

Tomatoes

Cheeses

Olives

Jalapeño Peppers

Black Olives

Shredded Lettuce

Guacamole

Sour Cream

Tofu

Salsa

Mild Tomato & Fresh Cilantro

Hot Tomato & Fresh Cilantro

Green Chili Salsa

Grilled Corn, Chopped  
Onion & Fresh Cilantro



*Create your favorite dish from south of the border.  
Acapulco Fresh offers our guests the ability to do it their way.  
Fill your shell with the ingredients you love best.*

## *Build Your Own*

Taco • Burrito • Fajitas

### *Meat Choices*

Beef

Chicken

Shrimp

Braised Pork

### *Sides*

Tri-Colored Tortilla Chips  
with Nacho Cheese & Salsa

Steamed Rice

Refried Beans

Tamales

Black Bean Corn Salsa





*Fresh made foods with a healthy approach.  
Featuring Middle Eastern cuisine that has zesty robust  
flavors with each bite. Unique dishes are featured weekly  
and the chefs at A Taste of Excellence  
have mastered the staple ethnic dishes so desired.*

## *Old World Favorites*

Tabouleh

Fattush

Cucumber with Baked Zatar  
and Pita Bread Crisps

Hummus

Baba Ganoush

Leban  
(Steamed Yogurt)



## *Entrees*

Fried Kibbe

Shis Tawok Wrap  
with Garlic Mayonnaise Spread

Dawali  
(Stuffed Grape Leaves)

Falaffal  
with Cucumber Sauce

Grilled Vegetable Wrap  
with Hummus & Crumbled Feta





## *Calzones with Zesty Herb Crust*

Cheese

Pepperoni

Sweet Italian Sausage

Garden Vegetable

Deluxe

Meat Lovers

## *Sides*

Bread Sticks

Garlic Rolls

## *Hand Tossed Personal Pan Pizza with Original House Recipe Sauce*

*Our hand tossed personal pan pizzas are  
fresh made with your choice of toppings.*

*Old world calzones baked fresh  
with choice of toppings and zesty herb crust.*

## *Personal Pan Pizzas*

Cheese

Pepperoni

Sweet Italian Sausage

Garden Vegetable



## *From the Grill*

¼ Lb Char Grilled Burgers

¼ Lb Beef Kosher Hot Dogs

Garden Boca Burgers

Herb Marinated & Grilled Chicken Breast

*All Sandwiches come with Crisp Leaf Lettuce,  
Tomato Slice, Pickle, & Cheese.*

## *Hot Specialty Sandwiches*

Traditional Toasted Ruben  
with Sauerkraut & Thousand Island Dressing

Turkey Ruben Toasted  
with Sliced Tomato & Thousand Island Dressing

Philly Cheese Steak  
with Sautéed Mushrooms, Onions & Provolone Cheese

Chicken Philly  
with Sautéed Mushrooms, Onions & Provolone Cheese  
*All Specialty Sandwiches come with Chips & Kosher Dill Pickle*

## *Sides*

Fresh Cut Seasoned French Fries

House Battered Onion Rings

Deep Fried Mushrooms

Deep Fried Zucchini, Yellow Squash, Cauliflower

Sautéed Mushrooms & Onions



*The Grill features  
USDA Choice aged beef.  
Our Steaks and Chops are cut  
fresh daily, and our burgers  
are hand pressed.*

*The difference is noticed in the  
exceptional taste.*

*The Grill offers variety  
and hot off the grill sandwiches  
that are done your way.*





## *Choice of Butcher Block Meats*

Smoked Turkey  
Tender Roast Beef  
Honey Glazed Ham  
Genoa Salami  
Tuna Salad  
Chicken Salad  
Herb Marinated & Grilled  
Chicken Breast



## *Gourmet Subs & Wraps*

*Our gourmet sub station will be sure to please. Baking specialty breads fresh daily, gives your Sub a unique flavor all its own. Using only premium meats and cheeses, and hand selected garden fresh vegetables will insure your sub is a masterpiece. We finish your sub with a unique specialty dressing.*

## *Fresh Baked Specialty Breads*

Asiago Cheese	Sun Dried Tomato Wrap
Sweet Onion Parmesan	Spinach Wrap
Herb Crusted Ciabatta	Wheat Wrap
Italian	
Wheat	



## *Garden Fresh Toppings*

Lettuce	Tomato	Green Onions
Green Pepper	Red Onion	Black Olives
Cucumbers	Banana Peppers	Jalapeño Peppers

## *Spreads*

Basil Mayonnaise	Honey Dijon Mustard	Salt & Pepper
Creamy Horseradish	Extra Virgin Olive Oil & Red Wine Vinegar	Fresh Pesto

# DOOR to DOOR

## *Delivery Service*

*Need coffee and pastries on the fly?*

*Last minute meeting and need lunch?*

*Late night studying and need a quick energy boost?*

*Look no further...*

*A Taste of Excellence delivers that quick pick me up.*

*Our "Door to Door" service offers our guests the luxury of quality food delivered fresh and fast.*



**A TASTE  
OF EXCELLENCE**

*Dining Services*

DOOR to DOOR





## *Organics*

*We utilize a network of local organic farmers in combination with only the highest quality manufacturers of Organic Foods. Not all organic manufacturers are created equal!*

Organic Foods are becoming more mainstream and our mission here at A Taste of Excellence is to help promote the distribution of organic foods to enhance your mind, body and spirit.

### *What You Should Know About Organic Foods*

Just what does it mean when a food is labeled organic? The U.S. Department of Agriculture finally issued a new national seal designed to bring clarity and assurance to consumers that foods bearing the seal are certified organic following USDA standards which were 10 years in the making. We, at A Taste of Excellence follow these guidelines in all of our purchasing and preparation of organic products.

Beginning Oct. 21, 2006 only foods certified as at least 95 percent organic - that is, produced without most pesticides, toxic fertilizers, growth hormones and antibiotics - will be allowed to carry the official "USDA organic" seal.

*Under the new rules, foods will be labeled as belonging to one of four categories:*

1. Food that is 100 percent organic may carry the new "USDA organic" label and say "100% organic."
2. Food that is at least 95 percent organic may carry the new seal.
3. Food that is at least 70 percent organic will list the organic ingredients on the front of the package.
4. If a product is less than 70 percent organic, the organic ingredients may be listed on the side of the package but cannot say "organic" on the front.





# Fair Trade

*Fair Trade provides coffee farmers a fair price for their harvest with a guaranteed minimum, which means they can invest in their crops, their communities, and their future.*

*Coffee is the second-highest traded commodity in the world, and trading prices fluctuate wildly. Farmers never know how much they'll be paid for their beans.*

*When coffee prices fall below production costs, farmers are forced off their land. Prices have hovered at historic lows for several years.*



Wild Mountain Blueberry™



Southern Pecan



Caramel Vanilla Cream



Mocha Nut Fudge



French Vanilla



Hazelnut Cream



Rain Forest Nut™

*With a Fair Trade price for their coffee, farmers can afford better healthcare, nutrition and housing. Families stay together, and children stay in school.*

*The environment benefits, too. Family farmers are the best stewards of the land, and Fair Trade supports their efforts to protect the soil, preserve natural habitat, and produce the highest-quality beans.*

*Fair Trade certification ensures better coffee for you, and a better life for farmers. It's a simple choice that everyone can live with, and a choice that A Taste of Excellence stands behind.*



# Vending & Office Refreshments

*For all of your on-site break room and office refreshments, A Taste of Excellence's Refreshment Services team offers any-sized solutions to customers in every industry. Freshly brewed gourmet coffee, snacks, ready-to-eat meals, and our own exclusive water filtration system help ensure our customers are refreshed and satisfied.*



*Quality refreshments at work increases employee satisfaction and drives productivity. That's why A Taste of Excellence, the refreshments expert, offers a full range of services that boost employee morale at work all day, every day. Special requests are always welcomed.*

## Beverage Station





## A TASTE OF EXCELLENCE

### *Sustainability*

- *Washable melamine plates, silverware and cups available for dine in guests.*
- *Biodegradable containers and serviceware for take out meals.*
- *Reusable mug program for soda and coffee refills.*
- *Eco Clamshell program offering a reusable eco-friendly container for carry out meals.*
- *Trayless dining facility resulting in water and energy conservation.*
- *Xpressnap napkin dispensers to help reduce waste.*
- *Purchasing from local purveyors whenever possible.*
- *Recycling and waste reduction program.*



## *Sustainability Vision Statement*

We believe that good business practices and environmental stewardship go hand in hand, and we aspire to be environmentally conscious and use sustainable business principles in all aspects of our business operations.

Being green is about values, attitude, choices and changing your way of thinking. It requires developing an attitude toward sustainability and practices that can be incorporated into our everyday lives. A Taste of Excellence is a company based on values that reflect an environmental ethic and social conscience.

Becoming ecologically and economically sustainable are both vital for a business' success. We believe that businesses that are able to work with the environment, rather than simply consume its resources, will not only rise to the top of their market, but will help secure their futures and the futures of succeeding generations.

Becoming green is not about being perfect on day one. Our commitment to the environment is ongoing, and will take constant improvement. We periodically review our practices to ensure they are as environmentally and economically sustainable as possible.

***Awareness** of our responsibilities to each other, to the community, to the planet and to future generations*



***Accountability** for the choices we make and the resources entrusted to our care*

***Action** that aligns with our values and balances our social, economic and environmental commitments*



*Retail Dining Concepts*



**A TASTE  
OF EXCELLENCE**

*Dining Services*

*"We put the 'Café' into Cafeteria"*  
Bill Rini





## *Planning*

At each step of the planning process there is a professional to guide and assist you. Creating the perfect atmosphere, menu and mood is our specialty. Our personalized approach to event planning is what sets us apart from our competition. No detail is considered inconsequential while we work to translate the vision in your minds eye into reality.



## *Menu Design / Tastings*

World class cuisine! Eye popping plate presentations! The finest and freshest ingredients! These are the words that best describe the culinary masterpieces A Taste of Excellence brings to the table. Schedule a personalized tasting with our executive chef to begin your culinary journey. We believe every bite of food should be A Taste of Excellence.



## *Room Design / Logistics*

Room design and sound logistical planning are the foundations for a successful event. We use state of the art CAD technology to properly use every square inch of your potential event site, bringing your event to life before it even happens!



## *Chivari Rental Equipment / Support Devices*

A Taste of Excellence prides itself in keeping a large inventory of your favorite catering equipment. From elegant chivari chairs to white wood padded chairs. From specialty linens to specialty place settings, we do it all. Powerful relationships with the countries hottest producers supplies us access to the biggest acts for your next special event.



## *Event Execution*

On site, on time, on every detail of your event. The management team of A Taste of Excellence is supported by event captains who lead a professional, enthusiastic team of servers and bartenders. Together we take pleasure in making the day of your event a complete success.





## Off-Premise Catering

*A passion for food.  
An obsession for detail.*



Whether you're hosting an intimate reception for a few guests or a gala for a few thousand, our creative catering experts will be delighted to work with you to custom design a truly memorable experience.

We dedicate ourselves to ensuring the success of your event.

For more information, please contact A Taste of Excellence at 440-845-0800.





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*Dining Services*

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[www.taste-food.com](http://www.taste-food.com)