



A TASTE  
OF EXCELLENCE  
CATERING

*Gourmet to Go*



440-845-0800 • [www.taste-food.com](http://www.taste-food.com)

# Rise and Shine Breakfast

## **Classic Continental \$9.00 per person**

Fresh-baked danishes, muffins, bagels, croissants with cream cheese, butter and preserves with orange juice and Columbian coffee

## **Executive Continental \$10.50 per person**

Fresh-baked danishes, muffins, bagels, croissants with cream cheese, butter and preserves with freshly sliced seasonal fruits with our signature strawberry dip, orange juice and Columbian coffee

## **Yogurt Bar \$5.95 per person**

Vanilla yogurt served with strawberries, blueberries, raspberries, toasted coconut and granola

## *Hot Breakfast Features*

### **Breakfast Sandwich \$4.00 each**

English muffin or croissant with egg and cheese

### **Breakfast Sandwich \$5.00 each**

English muffin or croissant with egg, cheese and bacon or sausage



## **Classic Breakfast Special \$14.95 per person**

Fresh-baked pastries, freshly sliced seasonal fruits with our signature strawberry dip, roasted vegetable breakfast strata, hickory smoked bacon, sausage links, home-fried potatoes, orange juice, cranberry juice and Columbian coffee

## *Add-Ons*

### **Buttermilk Pancakes \$2.50 per person**

Buttermilk silver dollar pancakes served with maple syrup and butter (2 per order)

### **French Toast \$3.50 per person**

Thick-cut French toast with powdered sugar, maple syrup and butter (2 per order)

### **Belgium Waffles \$5.50 per person**

Belgium waffles served with strawberries, blueberries, maple syrup, butter and whipped cream

### **Sausage Gravy \$3.50 per person**

Buttermilk biscuits served with our house-made sausage gravy

### **Hot Beverage Tote \$20.00**

Freshly brewed coffee or tea (seves 8 to 10)



# Soups and Salads



## Entrée Salads

All salads packaged in individual containers. Order your salad bulk packaged and save 10%.

### Side Salad \$3.50 per person

Mixed baby field greens with julienne carrots, cucumbers and tomatoes finished with our very own aged balsamic vinaigrette

### Cobb Salad \$12.95 per person

Crisp iceberg lettuce with grilled chicken, tomatoes, red onion, sweet corn, crumbled blue cheese and chopped smokehouse bacon finished with our avocado ranch dressing

### Greek Salad \$8.95 per person

Romaine lettuce served with chopped tomatoes, feta cheese, onions, pepperoncini, kalamata olives and cracked pepper finished with old world lemon Greek dressing

### Asian Chopped Salad \$8.95 per person

Chopped romaine, green onions, Mandarin oranges, red pepper, julienne carrots and chow mein noodles tossed in sesame ginger vinaigrette

### Classic Caesar \$8.50 per person

Crisp romaine lettuce topped with homemade jumbo garlic croutons and shredded Romano cheese finished with a traditional lemon garlic Caesar dressing

## Add to Any Salads

**Grilled Chicken Breast \$4.25 Additional**

**Grilled Shrimp \$6.00 Additional**

**Seared Salmon \$6.50 Additional**

## Soups

### Order Your Favorite! We Can Do Them All.

Our soups are made from scratch daily. With 24 hours advance notice, we can create exactly what you're craving. It's our pleasure!



# Sandwiches

## Specialty Sandwiches

**9.50 per person**

### Italian

Soppressata, Ham, Salami on a baguette with marinated red onions, cherry peppers, leaf lettuce and vine ripe tomatoes served with a roasted garlic mayo

### Bacon Turkey Focaccia

Shaved roast turkey on Focaccia with caramelized onion, roasted red peppers, hickory smoked bacon, Swiss cheese and a honey dijon spread

### Oven-Roasted Beef on 9-Grain

Roast beef piled high on our fresh 9 grain bread finished with smoked cheddar cheese, garden grown leaf lettuce and sliced beefy tomatoes accented with our very own fresh basil and creamy horseradish spread

### Albacore Tuna Wrap

Fresh Albacore tuna salad mixed with capers, minced lemon zest, diced onion and celery seasoned with the chef's special blend of fresh herbs and spices wrapped in a tortilla shell

### Grilled Vegetable Baguette

Marinated and grilled whole portabella mushroom with roasted red peppers, grilled zucchini, yellow squash and mozzarella cheese finished with a balsamic basil mayonnaise on a grilled baguette

### Caprese Baguette

Vine ripe tomatoes and fresh mozzarella cheese on a baguette finished with house made pesto

## Signature Wraps and Sandwiches

**\$7.50 per person**

A variety of tender roast beef, smoked turkey breast, hickory smoked ham, genoa salami prepared with fresh basil mayo or our own honey dijon mustard, crisp leaf lettuce, red onion, sliced Roma tomatoes and cheese on an assortment of fresh baked breads

Additional \$1.50 per person for Gluten-Free Bread and Wraps

### Boxed Lunches Additional \$4.00 per person

**Make your Specialty or Signature Sandwich a boxed lunch!**

Includes kettle chips, pasta salad or potato salad, crisp pickle and fresh baked cookie

Substitute Tropical Fruit Salad for Potato or Pasta Salad for \$1.00

## Manhattan Deli Tray

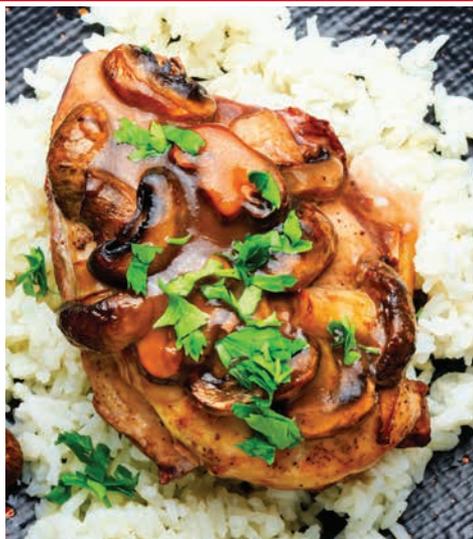
**\$12.95 per person**

Roast Beef, Baked Ham, Corned Beef, Turkey, Havarti, Cheddar, American and Swiss Cheese, Lettuce, Tomatoes, Pickles, Black Olives, Pepperoncinis, Potato Salad, Pasta Salad, Chips, Cookies, Assorted Breads and Condiment Packets

Substitute Tropical Fruit Salad for Potato or Pasta Salad for \$1.00



# Hot Specialty Entrées



## Chicken Entrées

### Chicken Marsala

Sautéed with fresh mushrooms and a Marsala wine sauce

### Chicken Piccata

Sautéed with lemon, garlic and capers

### Caribbean Chicken

Char-grilled chicken breast with our chef's 9-spice Caribbean rub finished with a fresh pineapple, mango cilantro salsa

### Chicken Parmesan

Breaded and sautéed topped with fresh marinara and Italian cheeses

### Chicken Brochettes

Marinated and grilled chicken breast skewered and wrapped with fresh basil and prosciutto ham served over wild rice

### Blackened Chicken Pesto

Rubbed with Cajun spices and blackened served with a pistachio pesto cream

## Hot Food Selection

All entrées include two sides and a salad

**One Entrée – \$12.95 Per Person**

**Two Entrées – \$16.95 Per Person**

**Three Entrées – \$19.95 Per Person**

Call one of our sales associates to customize your hot lunch needs or visit our online order guide at [www.taste-food.com](http://www.taste-food.com).

## Beef Entrées

### Home-Style Meatloaf

Wrapped with bacon and topped with a zesty tomato sauce

### Beef Braciole

Thinly pounded flank steak rolled and filled with cheese, fresh herbs and garlic slow-simmered for hours in a rich tomato sauce

### Beef Bourguignon

Braised beef tips in a burgundy mushroom demi served over butter egg noodles

## Pork Entrées

### Breaded Pork Chops

Center-cut Frenched pork chops breaded and sautéed

### Spinach Stuffed Pork Loin

Sliced pinwheel-style pork loin stuffed with spinach, pine nuts and asiago cheese served with natural juices and roasted garlic

### Pork Loin Stuffed with Dried Fruits

Sliced pinwheel-style pork loin stuffed with dried fruits, garlic and fresh herbs served with an apple onion marmalade

### Honey Baked Ham

Tender sliced honey baked ham

# Hot Specialty Entrées

## Fish Specialty Entrées

### Pan Seared Tilapia

Tilapia fillets panko-breaded and broiled with a light lemon butter

### Parmesan Pesto Crusted Tilapia

### Jack Daniels Grilled Salmon

**Additional \$6.00 per person**

6 oz. fillet of salmon grilled and glazed with a sweet Jack Daniels sauce



## Pasta Specialty Entrées

### A Taste of Excellence Signature Pasta Additional \$2.00 per person

Bowtie pasta in an Italian sausage, plum tomato cream sauce

### Traditional Lasagna

**Minimum of 20**

Pasta layered with mozzarella, ricotta, fresh herbs and seasoned ground beef

### Grilled Vegetable Lasagna

**Minimum of 20**

Pasta layered with mozzarella, ricotta and grilled marinated vegetables

### Pasta with Garden Julienne Vegetables

Penne tossed with julienne garden vegetables in an herbed wine sauce

### Blackened Chicken Alfredo

Fettuccini tossed with creamy alfredo sauce and topped with a julienne blackened chicken

# Side Dishes

## Rice and Potatoes

### Rosemary Roasted Redskin Potatoes

### Roasted Garlic Mashed Yukon Gold Potatoes

### Crunchy Au Gratin Potatoes

### Wild Rice Pilaf

## Vegetables

### Fresh Green Beans

With a lemon or Vermouth butter

### Honey Glazed Carrots

### Medley of Broccoli, Cauliflower and Carrots

### Roasted Seasonal Vegetable

Zucchini, yellow squash, red pepper and carrots

# Theme Menus

## From Italy

**\$15.95 per person**

Two traditional pastas with Alfredo and marinara served with grilled chicken, homemade garlic bread, assorted greens salad with julienne carrots, cucumbers and tomatoes dressed with our house-aged balsamic vinaigrette

Add house-made meatballs and Italian sausage for additional \$5.00 per person

## Take Me Out to the Ballgame

**\$14.25 per person**

Char-grilled hamburgers, all beef kosher hotdogs, garden pasta salad, potato salad and seasoned kettle chips

Ask about adding lettuce, tomato, onions, pickles, relish, ketchup, mustard and mayo

## Make Your Own Fajita and Taco Bar

**\$14.95 per person**

Grilled julienne chicken and seasoned ground beef, sautéed onions and bell peppers, shredded lettuce, diced tomatoes, jalapeños, black olives, shredded cheddar cheese, sour cream, black bean and traditional salsa

## Asian Stir Fry

**\$12.25 per person**

Teriyaki stir-fry with oriental Asian vegetables, steamed white rice and sautéed chicken along with vegetable egg rolls, Asian salad with Mandarin oranges, green onions, romaine, julienne carrots, red pepper and chow mein noodles in sesame ginger vinaigrette as well as fortune cookies

Add shrimp for additional \$6.00 per person



# Decorative Platters

## Fresh Fruits

**\$3.50 per person**

Seasonal whole and fresh cut fruits with our famous strawberry fruit dip displayed in dramatic fashion with an array of color

## Imported and Domestic Cheeses

**\$3.75 per person**

Domestic cheese as well as imported cheeses decoratively displayed with crackers and grapes

## Charcuterie and Cheese Board

**\$8.50 per person**

Imported and domestic cheeses with assorted distinctive crackers, salami, pepperoni, prosciutto, capicola and sopresetta served with assorted olives, mustard and marmalades

## Crudités

**\$3.25 per person**

An array of whole and fresh cut market vegetables dramatically displayed with our creamy vegetable dip

## Antipasti Display

**\$13.75 per person**

Imported and domestic cheeses, salami, pepperoni, prosciutto, capicola and sopresetta, marinated tomatoes with feta cheese, artichoke salad with balsamic vinaigrette, grilled portabella mushrooms, zucchini, squash, eggplant and honey-glazed carrots, fire-roasted red peppers, assorted olives, hummus, tabbouleh, tuna salad, buffalo mazzarella with tomatoes and fresh basil, whole roasted garlic and an assortment of breads and crackers decoratively displayed and garnished



# Miscellaneous



## Sweet Endings

**Fresh Baked Brownies \$2.50 per person**

**Jumbo Fresh Baked Cookies \$2.00 per person**

One jumbo cookie in Chocolate Chunk, White Chocolate Chunk, Oatmeal Raisin or Sugar Butter

**Assorted Finger Pastries \$6.25**

Gourmet Signature Line



## Whole Tortes, Cheese Cakes and Pies

Carrot Cake (14 slices) **\$50.00 each**

Key Lime Pie (8 slices) **\$35.00 each**

Tiramisu Cake (16 slices) **\$55.00 each**

Caramel Apple Pie (8 slices) **\$25.00 each**

Old Fashioned Cheesecake (12 slices) **\$50.00 each**  
– Add Strawberry Topping for **Additional \$8.00 each**

Triple Chocolate Mousse Cake (14 slices) **\$60.00 each**

Lemon Chiffon (14 slices) **\$60.00 each**

## Cakes by the Slice \$5.00 per slice

Lemon Chiffon

Triple Chocolate Mousse Cake



## Cold Beverages

**Soda \$1.25**

Coke, Diet Coke, Sprite, Ginger Ale

**Bottled Water \$1.25**

**Juice \$2.75**

Orange, Apple and Cranberry

# Drop Off Services

## Drop Off

It's just like it sounds. Our chefs prepare it and bring it to your door. Sharing with your guests – well, that's up to you.

Includes disposable plates, serveware, flatware and napkins.

## Drop Off Plus \$250.00

Have the flair of our professionally decorated full-service events without the staff. We come to wherever you are and set it up for your guests. Our staff will return at your convenience to clean it up and carry it out.

Includes disposable plates, flatware, napkins and all your service needs, including chafing dishes, sterno, decorative serving platters and bowls, utensils in any color scheme or festive theme to fit your occasion.

Weekend and holiday rates may vary based on availability.

**Minimum order of 8. Delivery charge starting at \$25 and up, depending on locations.**



# Gourmet to Go

## We are a Full-Service Caterer

We offer complete event catering as well as equipment rentals.

Call one of our sales associates for more information.

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