



440-845-0800 • www.taste-food.com

Rise & Shine Breakfast

Classic Continental 7.50

Fresh baked: Danish, muffins, bagels, croissants with cream cheese, butter, and preserves.
Orange Juice & Columbian coffee.

Executive Continental 9.25

Fresh baked: Danish, muffins, bagels, croissants with cream cheese, butter, and preserves.
Fresh sliced seasonal fruits with our signature strawberry walnut dip. Orange Juice, cranberry juice, & Columbian coffee.

Fresh Bagels 13.95 per dozen

We proudly serve Cleveland's own Bialys
Bagels plain, sesame, cinnamon, asiago cheese, blueberry, whole grain.

Specialty Butters 3.95 per container

honey butter, blueberry butter, strawberry butter.

Tapenade Spreads 5.95

Sundried tomato, kalamatta olive, roasted red pepper, creamy artichoke.



Hot Breakfast Features

Classic Egg Strata 6.50pp

With French bread chunks, bacon, sausage, ham, onions, mushrooms, and cheese.

Vegetarian Egg Strata 5.50pp

With French bread chunks, fire-roasted peppers, mushrooms, onions, bell peppers, and cheese.

Crunchy Au Gratin Potatoes 3.00pp

Made with buttered cornflakes, onions, cheese, and shredded potatoes.

Breakfast Sausage Links 3.00

Hickory Smoked Bacon 2.50

Hot Beverage Tote 14.50

Freshly brewed coffee or tea (serves 8-10)



Soups & Salads



Salads

*All salads packaged in individual "Gourmet to Go!" containers.
Order your salad bulk packaged and save 10%*

House Favorite 2.95pp

Mixed baby field greens with julienne carrots, cucumbers, tomatoes, & toasted almonds. Finished with our very own aged balsamic vinaigrette.

Chef with a Twist 5.95pp

Crisp iceberg lettuce with sliced turkey, ham, salami, pepperoni, sweet corn, crumbled blue cheese, & chopped smokehouse bacon. Finished with our signature fresh herb Italian dressing.

Greek 4.50pp

Romaine lettuce, chopped tomatoes, feta cheese, onions, pepperoncini, kalamata olives, & cracked pepper. Finished with old world lemon Greek dressing.

Oriental 4.75pp

Chopped romaine, red cabbage, Napa cabbage, green onions, julienne carrots, & Chow Mein noodles. Tossed in Chef Brad's sesame ginger vinaigrette.

Classic Caesar 4.50pp

Crisp romaine lettuce topped with homemade jumbo garlic croutons & shredded Romano cheese. Finished with a traditional lemon garlic Caesar dressing.

Add to any Salad

Grilled chicken breast + 2.50

13 spice London broil + 3.00

Honey bourbon grilled salmon + 4.50

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 7.25pp

Honey Smoked Ham Baguette

Honey smoked ham on a French bread baguette with grilled zucchini, yellow squash, & roasted red pepper, Swiss cheese & a stone ground mustard spread.

Bacon Turkey Focaccia

Shaved roast turkey on Focaccia with caramelized onion, roasted red peppers, hickory smoked bacon, Swiss cheese, & 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, & sliced beefy tomatoes. Accented with our very own fresh basil & creamy horseradish spread.

Albacore Tuna Wrap

Fresh Albacore tuna salad mixed with capers, minced lemon zest, diced onion, & celery. Seasoned with the chef's special blend of fresh herbs & spices. Wrapped in a sun-dried tomato shell.

Grilled Vegetable Baguette

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

Signature Sandwiches 6.25pp

Prepared with fresh basil mayo or our own honey Dijon mustard, crisp leaf lettuce, red onion, sliced Roma tomatoes, cheese, salt & pepper. An assortment of fresh baked breads. A variety of tender roast beef, smoked turkey breast, hickory smoked ham, genoa salami.

Boxed Lunches +3.00pp

Make your Specialty or Signature Sandwich a "BOXED LUNCH"

Includes: kettle chips, pasta salad or potato salad, crisp pickle, & fresh baked cookie.

Manhattan Deli Tray 8.95pp

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 +1.00



Decorative Platters

Crudités 2.75 pp

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

Fresh Fruits 3.00 pp

Seasonal whole and fresh cut fruits with our famous walnut fruit dip. Displayed in dramatic fashion with an array of color.

Imported & Domestic Cheeses 3.25 pp

Cheeses showcased from all over the world, including America. Displayed on colorful marble with assorted crackers and fresh grapes.

Vegetable, Assorted Meats & Cheeses 6.50 pp

Grilled & marinated vegetables.
Imported & domestic cheeses with assorted distinctive crackers. salami, pepperoni, prosciutto, capicola and sopresetta.
Assorted olives.

Antipasti Display 9.75 pp

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 mozzarella with tomatoes and fresh basil, whole roasted garlic and an assortment of breads and crackers. Decoratively displayed and garnished.

Whole Atlantic poached salmon for guest counts of 100 or more.



Theme Menus

From Italy... 7.50 pp

Two traditional pastas, with Alfredo and marinara. Homemade garlic bread, assorted greens salad with julienne carrots, cucumbers, tomatoes and toasted almonds dressed with our house aged balsamic vinaigrette.

From the Orient... 9.25 pp

Vegetable egg rolls, Oriental salad with Mandarin oranges, green onions, mixed greens in a sweet soy vinaigrette, fried wontons and Soba noodles. Teriyaki stir fry with oriental vegetables, steamed white rice and sauteed chicken. Includes fortune cookies and chopsticks.

Make Your Own

Fajita & Taco Bar 10.25 pp

Grilled julienne chicken & 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.

Take Me Out

to the Ballgame 10.25 pp

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



Hot Specialty Entrées



Chicken Entrees

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 chefs 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.

Packages

All entrées include A Taste of Excellence house salad, fresh baked rolls & butter, and side dishes.

One Entrée - \$9.95/per person

Two Entrées - 12.95/per person

Three Entrées - \$17.95/per person

Beef Entrees

Home-Style Meatloaf

Wrapped with bacon and topped with a zesty tomato sauce.

Beef Roulades

Pounded thin and stuffed with Boursin cheese, mushrooms, onion and fresh herbs. Topped with a burgundy wine reduction.

Beef Bourguignon

Pepper crusted tender roast beef with a burgundy wine and mushroom sauce.

Pork

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.

Italian Sausage

With sweet peppers and onions.

Hot Specialty Entrées

Fish

Jack Daniels Grilled Salmon

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

Pan Seared Tilapia

Tilapia fillets panco breaded and broiled with a light lemon butter.

Parmesan Pesto Crusted Tilapia



Pasta

A Taste of Excellence Signature Pasta

Bowtie pasta in an Italian sausage, plum tomato cream sauce.

Traditional Lasagna

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

Grilled Vegetable Lasagna

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 a creamy alfredo sauce and topped with a julienne blackened chicken.

Side Dishes

Rice & Potatoes

Rosemary Roasted Redskin Potatoes

Roasted Garlic Mashed Redskin Potatoes

Crunchy Au Gratin Potatoes

Twice Baked Potatoes

Wild Rice Pilaf

Vegetables

Fresh Green Beans

With a lemon or Vermouth butter.

Honey Glazed Carrots

Medley of Broccoli, Cauliflower and Carrots

Ratatouille

Eggplant, zucchini, onions, and tomatoes sautéed with garlic and olive oil.



Hot Food Selections

One Entrée, one side & salad
\$9.95/per person

Two Entrées, one side & salad
\$12.95/per person

Three Entrées, two sides & two salads
\$17.95/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.

Sweet Endings

Fresh Baked Brownies 2.00pp

With or without candied pecans.

Jumbo Fresh Baked Cookies 2.00pp

Chocolate Chunk, White Chocolate Chunk, Oatmeal Raisin and Sugar Butter.

Assorted Finger Pastries

House – 3.95

Gourmet Signature Line – 5.95

Tortes, Cheese Cakes, & Pies

(serves 12 – 16)

Carrot Cake – 22.00

Key Lime Pie – 24.00

Tiramisu Cake – 26.00

Caramel Apple Pie – 19.00

Black Forest Cake – 26.00

Old Fashioned Cheesecake – 26.00

Triple Chocolate Mousse Cake – 31.00

Raspberry Cheesecake – 27.00

Pecan Bourbon Pie – 24.00

Espresso Cheesecake – 27.00

Cold Beverages

Coke, Diet Coke, Sprite, Ginger Ale – 1.25

Bottled Water – 1.25

Juice - Orange, Apple and Cranberry – 1.50

Milk – White or Chocolate – 1.50



Drop Off

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

Includes: disposable plates, service-ware, flatware & napkins.

Delivery Charges May Apply
Minimum order of 8
Orders over 50 NO CHARGE

Drop Off Plus 175.00

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: chafing dishes & sterno, decorative serving platters & bowls, utensils..., and of course any color scheme or festive theme to fit your occasion.



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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