

TASTY TABLE

CATERING MENU



2019 Menu

610-251-0265

Drop-Off Breakfasts

Available Mon-Fri before 2pm, at other times there will be a 25% increase in price

All American Breakfast **GF** \$12.50

Scrambled eggs, bacon, home fries and sliced fruit.

European Boardroom Breakfast **V** \$18.95

Scrambled eggs with thick bacon. Potato O'Brien with sautéed onions and peppers. Smoked salmon with capers, tomatoes, and diced onions. Hard boiled eggs, Italian meats, and assorted cheeses. Yogurt berry parfaits alongside a seasonal sliced fruit tray. Bagels, muffins, scones, and pastry.

Morning Sunrise \$10.95

Assortment of breakfast breads including bagels, scones, muffins, danishes with fruit tray, and yogurt berry granola parfaits.



Breakfast Casserole \$7.99

Fresh eggs served with cheddar cheese, sausage and spiced casserole.

Continental Breakfast \$7.99

Assortment of breakfast breads including bagels, scones, muffins, danishes with fruit tray, and yogurt berry granola parfaits.

The Breakfast Sandwich \$5.99

Scrambled eggs piled high with alternating topping of bacon/sausage/plain with cheddar cheese on your choice of fresh bagels, wrap or whole wheat bread.



Hot Pancakes & Meats \$9.99

Fresh, hot pancakes served with fresh fruit and your choice of bacon, sausage or turkey sausage.

Classic Whole Quiche \$10.99

With roasted sweet onions, crumbled bacon and Gruyere cheese in a flaky pie crust

Brioche French Toast & Meats \$9.99

Thick, fresh brioche French Toast served with fresh fruit and your choice of bacon, sausage, or turkey sausage.



V = vegetarian **VEG** = vegan **GF** = gluten free

minimums apply to all orders

Drop-Off Lunches

Available Mon-Fri before 2pm, at other times there will be a 25% increase in price

Artisan Package \$14.25

Assortment of sandwiches. Comes with chips and two salads.

Fried Chicken Sandwich - Le bus brioche roll with fried chicken and loaded with swiss cheese, bacon, pickles, tangy slaw and honey.

Apple Brie Sandwich **V** - Spinach, apples, brie with pepper jelly on le bus multi grain bread.

Turkey Tortilla Wrap - Turkey, tomato, lettuce, Monterrey jack cheese, olives and pesto sauce wrapped in a tortilla.

Chicken Salad Sandwich - Signature chicken salad with celery, grapes, walnuts, and leaf lettuce on a raisin walnut bread.

Roast Beef Special - Le bus onion roll with slightly pink roast beef and purple cabbage slaw.

Mini Upscale Sandwiches \$18.95

Assortment of slider sandwiches. Comes with our special Seasonal Salad, your choice of a 2nd Green Salad, homemade potato chips, roasted veggies, and hummus and pita.

Beef Slider with horseradish mayo and field greens

Roasted Turkey Slider with cheddar

Tomato Mozzarella Slider **V**

Build Your Own Salad Bar **GF** \$14.95

A mix of field greens and romaine lettuce offered for your guest to top with the following options; 2 proteins (grilled chicken, grilled salmon, tuna salad, or chicken salad), tomatoes, cucumbers, carrots, olives, blanched green beans, red onion, hard boiled eggs, red peppers, shredded cheese, bleu cheese, and salad dressing.

Tasty's Bag Lunch \$13.95

Assortment of sandwiches, wraps, and salads. Sandwiches/wraps: Southwest Chicken Wrap, Albacore Tuna, Italian Wrap, Richard's Chicken Salad Wrap, and Turkey Avocado Sandwich. Salads: Harvest Salad with Salmon on side/Signature Salad with Grilled Chicken on side. Comes with home-made chips, whole fruit and a homemade cookie.

Authentic Fajita Bar \$14.25

Grilled Flank Steak or Chicken Breast in a "Build your own" Fajita Bar served with Mexican style rice, all the Fixins, Homemade Tortilla Chips and Salsa and Southwest Salad.

Philly Cheesesteaks \$13.75

Your choice of beef or chicken served with mushrooms, onions, peppers, ketchup, choice of Green Salad and homemade potato chips.



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Artisan Hors D'oeuvres

50 pieces per each minimum per menu selection

Chicken

- Mango Chicken Quesadillas | Sour Cream \$3
- Caribbean Chicken and Pineapple Kabobs \$3 **V | GF**
- Black & White Sesame Crusted Chicken Tenders | Honey Dijon \$3.50
- Breaded Chicken Breast Skewers * Marina dipping
- Perfect Wings * Asian * BBQ * Buffalo \$3.50 **GF**
- Pulled BBQ Chicken Sliders * Fried Pickles \$4

Seafood

- Coconut Shrimp * mango chutney \$4
- Maryland Crab Cakes * Red Pepper Aioli \$4
- Classic Shrimp Cocktail * Spicy Cocktail Sauce \$4 **GF**
- Sea Scallops * Applewood Bacon \$4 **GF**
- Smoked Salmon Mousse * Cucumber Round \$4
- Seared Ahi * Black & White Sesame \$4 **GF**

Meat

- Angus Beef Sliders * Cheddar * Fried Onions \$4
- Mini Rubeen, Swiss, Sauerkraut, Russian dressing \$3.50
- Petite Baby Lamb Chops with Mint Jelly \$6 **GF**
- Tasty Hot Sausage * Fried Onions * Cheddar Jack * wrapped in Puff Pastry * Horse-Mayo Dressing \$2.75
- Sautéed Beef Tenderloin Brochette \$4 **GF**
- Pork Dumpling * Scallions Strips * Asian Dipping Sauce \$3.5

Vegetable

- Spinach and Feta Cheese Phyllo Triangles \$3.00 **V**
- Caprese Tuscan Skewers, * Mozzarella * Artichoke * Sundried Tomato + Olives \$3.25 **V | GF**
- Raspberry Brie Stuff Pasty \$3.50 **V**
- Prosciutto Wrapped Grilled Asparagus \$2.75



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Artisan Hors D'oeuvres

50 pieces per each minimum per menu selection

Artisan Fruit & Cheese Bar

\$9.00 pp v

American & European Farmstead
cheeses presented with seasonal
fruit, candied walnuts, crackers and
crostini

Bruschetta Station \$9.00pp v | VEG | GF

tomato, basil, garlic, bruschetta
roasted eggplant caviar
imported olive tapenade
roasted garlic crostini

Mediterranean Platter \$11.00pp v

Red pepper hummus, feta cheese
kalamata olives, grilled vegetables
grapes leaves, Herb rubbed grilled
pita

Italian Antipasto \$11.00pp

Selection of cured meats, sharp
provolone, fresh mozzarella,
Marinated artichoke hearts, roasted
red peppers, marinated olive
medley, grilled vegetables + local bakery breads and
crostini

Poached Salmon \$12.95 pp

(serves a minimum of 12)

Whole Atlantic Salmon fillet, slice
cucumber garnish, lemon dill
emulsion sauce

Charcuterie Board \$14.00

Imported prosciutto, aged soppressotta,
Serrano ham, olives, petite pickles,
farmhouse country pate, French
baguettes



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Signature stations

20 pieces per each minimum per menu selection

Build Your Own Hot Slider

\$8.00pp (not a stand-alone meal)

Choice of Two Sandwiches:

Pulled Pork * Roast Beef Brisket * Maryland Crab Cake * coleslaw * onion strings * horseradish * red pepper aioli

Philly Special \$17.95pp

Soft Pretzels with Spicy Mustard **V**

Torpedo South Philly Cheesesteak

Sautéed onions, Sautéed mushrooms, American Cheese

Pinwheel Italian and Turkey Hoagie

Caesar Salad with side of grilled chicken

Italian Mini Cannolis **V**

BYO Authentic Fajita Bar

\$18.95pp

Grilled marinated flank steak and chicken breast; accompanied by flour tortillas, shredded lettuce, tomatoes, sour cream, homemade salsa, homemade guacamole, house made tortilla chips.

Includes Southwest salad & choice of Spanish rice.

Asian Fusion \$19.95pp

Assorted Sushi Rolls * California * Spicy Tuna * Salmon

Mandarin Leaf Salad

Pork Pot Stickers with Asian dipping sauce

Vegetable Spring Rolls



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Entrée Packages

20 pieces per each minimum per menu selection

Taste of Philly \$17.95pp

Soft Pretzels with Spicy Mustard **V**

Traditional South Philly Cheesesteak Petite Italian roll, Sautéed onions, American Cheese & house made cheese wiz

Italian Chicken Cutlet Sandwich Petite Italian roll, provolone cheese, roasted sweet peppers

Italian Mini Cannolis **V**

Asian Flavor \$19.95pp

Asian Pasta Salad **V | VEG** Snow Peas, Scallions, Napa Cabbage, Sesame Dressing

Wok Seared Asian Vegetables **V | VEG | GF** Shitake Mushrooms, Bok Choy, Asparagus, Eggplant, Snow Peas and Red Peppers

Chicken Teriyaki **GF**

Sautéed Pineapple and Green Onions, Served with Sweet Coconut Rice

Gourmet Sweet Platter

Thanksgiving Lunch \$18.95pp

Harvest Salad **V | GF** Mixed Greens, Apples, Roasted Walnuts and BlueCheese

Fresh Free-Range Turkey Sausage and Bread Stuffing, Homemade Mashed Potatoes and Gravy

Green Beans with Almonds and Brown Butter **V | GF**

Dinner Rolls & Cornbread **V**

Homemade Apple Pie **V**



Theme Packages

20 pieces per each minimum per menu selection

Gourmet Salad Bar \$19.95pp

Greens California mixed spring greens

Sides of Tomatoes, sliced cucumbers, julienne carrots, Kalamata olives, grated pecorino romano, red peppers, Feta cheese, hardboiled eggs, croutons

Three Dressings Homemade Balsamic, Caesar and Ranch dressing.

Includes: marinated chicken breast & grilled flank steak add Atlantic salmon fillet \$5pp add pesto marinated grilled shrimp \$6 pp

The Mediterranean \$17.95pp

Chicken Breast Grilled breast with Moroccan spices with coriander, paprika, cumin, garlic, and allspice.

Green Salad **V | GF** Mixed green salad with feta cheese and herbed vinaigrette

Hummus and Pita **V | VEG** Roasted red pepper hummus, grilled pita

Couscous & Vegetables **V | VEG** Saffron couscous, Mediterranean grilled vegetables

Assorted phyllo pastries *add \$4 pp

Italian Feast \$22.95pp

Mozzarella Caprese Salad

Baked Pasta **V** Baked Ziti, Homemade Tomato Sauce, Ricotta Cheese and fresh mozzarella

Chicken Entree Chicken Breast Picatta or Chicken Marsala Entrees served with mixed sautéed vegetables, rolls and butter

Mini Pastries **V** Italian cannolis and assorted cookies and pastries

North Carolina Picnic \$19.95pp

House made Coleslaw **V | GF**

Fresh Cabbage, Carrots and Honey Grandmas Old Fashion Crispy Fried Chicken

BBQ Baby Back Pork Ribs, Sweet Florida Corn with Butter

Homemade Corn Muffin **V**

Southern Pecan Pie **V**





A La Carte Dinners

20 pieces per each minimum per menu selection

*available after 11:00am

Tuscan Chicken \$10.95

Medallions of chicken, artichoke hearts, sweet red and yellow peppers, kalamata olives, white wine reduction

Chicken Marsala \$10.95

Sautéed chicken, Kennett Square mushrooms, marsala reduction

Chicken Parmesan \$10.95

Pan fried in olive oil and topped with fresh tomato basil sauce, Parmesan and mozzarella cheese

Chicken Picatta \$10.95

Sautéed breast of chicken, lemon butter caper sauce

Baked Salmon with Dill Sauce Fillet

\$14.95 GF

Fresh mango jalapeno chutney

Teriyaki Salmon \$14.95 GF

Fresh Atlantic salmon fillet marinate in teriyaki then grilled, garnished with sesame

Whole roasted Beef Tenderloin \$18.95, (*extra charge) GF

Wild mushrooms, sweet onions, demi- glace

Stuffed Tomato \$10.95 V

Roasted Beefsteak tomato stuffed with couscous, feta and pine nuts

Naples Primavera Pasta \$12.95 V

Bowtie pasta combine with sautéed julienned vegetables in garlic cream sauce topped with locatelli

Tuscan Penne Pasta \$9.95 V

Sautéed zucchini, red peppers, artichokes, olives, fresh tomato basil sauce, shaved Romano cheese

Rigatoni Pasta \$11.95 V

Roasted garlic cream, mushrooms, asparagus, sun dried tomatoes

Tri-colored Tortellini \$11.95 V

Three cheese tortellini pasta, baby peas, imported prosciutto, basil pesto cream sauce

Sides – \$4

Grilled asparagus lemon butter V | GF

Green beans with toasted almond V | VEG | GF

Lemon Glazed Carrots V | VEG | GF

Green beans with julienne carrots V | VEG | GF

Wok seared vegetables | Ratatouille V | VEG | GF

Maple whipped sweet potatoes V | GF

Sautéed spinach with garlic V | VEG | GF

Grilled summer vegetables V | VEG | GF

Wild rice with cranberries & almonds

Herb roasted red bliss potatoes Garlic mashed potatoes V | GF

Traditional bread stuffing V



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Vegan & Vegetarian Specialties

20 pieces per each minimum per menu selection

Display Trays

Cauliflowerettes & Hummus – Cauliflowerettes with pretty-in-pink beet hummus and toasted pita triangles.

Flatbread Station - Baby arugula, caramelized onions, wild mushrooms, roasted corn, mild & hot salsa, and scallions.

Tapas Bar - Tuscan white bean salad, roasted red pepper and artichoke kebabs, olive bread, and assorted slow cured olives.

Bruschetta Trio - Build your own with crostinis!

Hors D'oeuvres

Mini Blinis with Carrot Lox – Buckwheat flour blinis with herbed carrot “cream cheese” topping.

Cucumber cups & Shrimp – Cucumber cups with shrimp creviche.

Roasted Tofu Lollipops – Roasted tofu lollipops with pesto

“Bacon” Wrapped Mushrooms – Scalloped king oyster mushrooms wrapped with substitute bacon and a paprika cream sauce dollop.

Entrees

Avocado Gazpacho Soup - Avocados, basil, cilantro, and green heirloom tomatoes.

Spanish Paella – Spanish paella topped with haricots verts and asparagus, served with a family style serving of monkfish and shrimp.

Mixed Field Greens & Apples – Mixed field greens with sliced apples, candied walnuts, and champagne vinaigrette.

Vegan Stuffed Mushrooms – Vegan stuffed portobello mushrooms.



Sweets & Snacks

Delicious energy breaks and dessert snacks for your guests

Classic Cookies, Brownies, & Bars \$2.49

Chocolate Chip, Dark Chocolate Chip, Oatmeal Raisin, Sugar, Lemon squares, fudge brownies and more.

Fruit Kabobs \$4.75 **V | GF**

Seasonal fresh fruit, hand cut and assembled on a skewer, includes gold pineapple, honeydew, cantaloupe, fresh strawberries garnished with mint and a yogurt dipping sauce.

Deluxe Mini Desserts \$4.99 **V**

Mini cannolis, French macarons, chocolate covered strawberries, key lime mousse shooters, mini assorted cheesecakes

Cupcakes \$2.75

Red velvet, chocolate, vanilla, sizes range from individual to full sheet.

Mini Donuts \$2.00

Assorted flavors of delicious miniature donuts. Suitable for a donut tower.

Upscale Pastries \$6.50

Seasonal fruit tarts, caramelized cream puffs with Tahitian vanilla custard, valhrona **(GF)** chocolate hazelnut cakes

Hummus & Pita \$7.00 **V | VEG**

Hummus, marinated olives, with grilled pita for dipping.

Philly Soft Pretzels & Candy tray \$3.99 **V**

Classic Philly soft pretzels with spicy mustard plus a candy tray for a delicious sweet and salty snack.

Trail Mix \$2.95 **V | GF**

A mix of assorted nuts, dried fruit, M&M's, and salty pretzels.

Custom Cakes

We can provide celebratory cakes for all occasions: birthdays, retirement, showers, graduations, and more from individual to full sheets.



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Tasty Table Catering

Specializing in Full-Service Catering.

We Provide Everything from Wait

Staff to Linens, Decorations,

Centerpieces and **Amazing Food.**



Get to know us

Service

Professionally trained and fully uniformed servers, bartenders, and event supervisors are available upon request. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more. The 4-hour minimum includes 2 hours for setup and breakdown.

Servers \$185.00

Bartender \$185.00

Chef \$200.00

Event Supervisor \$20.00

Additional hours for all staff costs \$45/hr

Minimum Orders

We have a \$300 minimum on corporate catering and a 30-person minimum for full-service events.

Weekends – A \$500 minimum order applies

Place an Order

Allow at least 24 hours before placing an order. We do our best to accommodate last minute orders, however a limited menu selection may apply.

Delivery Hours

Breakfast: beginning at 7:00am

Luncheon deliveries are available at 10:30am

Cancellation policy

To cancel a catering order, please provide written notice via email no later than 2 weeks before the event. If cancellation is not provided, payment shall be due in full.

Billing

We accept all major credit cards through our online ordering platforms. We also offer the convenience of paying with a check.

Equipment

All catering deliveries are furnished with high quality black or white plastic disposable platters, plates, and cutlery. We can also provide linens, fine china, glasses, silverware, tables and chairs as requested for an additional fee.

Contact Us

Philadelphia: 610.265.0265

info@tastytablecatering.com



Tasty Table Catering

