

SAMPLE GRADUATION MENUS

Cocktail Style

Starting at \$19- Exclusive of staffing & rentals

Antipasto Skewers
Prosciutto Wrapped Grilled Asparagus
Artisan Cheese and Crudite
Maryland Crab Cakes with Red Pepper Aioli
Salmon Mousse on Cucumber Rounds
Shrimp Cocktail Shooters
Minted Fresh Fruit Skewers

Graduation Barbeque

Starting at \$20- Exclusive of staffing & rentals

Mozzarella Caprese Skewers with Balsamic Drizzle
North Carolina Pulled Pork Sliders
Tasty's Barbequed Chicken
Homemade Potato Chips
Cucumber Dill Salad
Custom Cupcakes

Philly Style

Starting at \$22- Exclusive of staffing & rentals

Cheesesteak Egg Rolls
Hot Pork Sandwiches
Pinwheel Hoagies
Caesar Salad
Capri Bow Tie Pasta Salad
Philly Pretzels & Mustard Trio
Mini Cannoli

South of the Border Backyard

Starting at \$24-Exclusive of staffing and rentals

Mango Chicken Quesadillas
Grilled Flank Steak Fajita Bowls
Mexican Rice with Chiles
Jalapeno Corn Bread
Southwest Salad
Tasty's Signature Hot Sauces
Churros with Chocolate Sauce

Passed Hors d'oeuvres:

Seafood

Mini Maryland Crab Cakes with Red Pepper Aioli
Salmon Mousse Cucumber Rounds (GF)
Mini Lobster Mousse Brioche Bites
Jamaican Jerk Shrimp Skewers (GF)
Coconut Shrimp with Mango Chutney
Shrimp Cocktail w/ Spicy Cocktail Sauce (GF)
Sea Scallops wrapped in Maple Bacon
Seared Ahi Tuna, Wasabi Crème Fraiche on Wonton Crostinis
Jumbo Snow Crab Cocktail Claws
Black & White Sesame Sushi Grade Tuna, Ginger Dressing
Mini Martini Crab and Avocado Cocktail

Chicken

Mango Chicken Quesadillas, Sour Cream Dollop
Wing Trio-Asian, BBQ, Buffalo (GF)
Caribbean Chicken & Pineapple Skewers
Chicken Lemongrass Satay (GF)
Pesto parmesan chicken tenders
Mini Chicken Cordon Bleu
Chicken Marsala Bites
Signature Chicken Spring Rolls
Fried Chicken Waffle Bites with Maple Drizzle

Meat

Mini Hot Dogs Wrapped in Phyllo Dough served with Chef's Mustard Sauce
Cheesesteak Egg Rolls
Teriyaki Beef Skewers
Pork & Scallion Dumplings
Roasted Asparagus Wrapped Prosciutto
Mini Beef Wellingtons with Horseradish Sauce
Sausage stuffed Mushroom Caps

Beef Shortrib, Fig & Bleu Cheese Mousse Phyllo Cups
Pistachio crusted Lollipop Lamb Chops with Mint Jelly

Veggie

Mozzarella Caprese Skewers (GF)
Brie & Raspberry Phyllo Bites
Wild Mushroom Tartlettes
Ricotta Honey Roasted Fig Crostini
Truffle Macaroni & Cheese Bites
Gruyere Gougeres Savory Puffs
Roasted Balsamic Tofu Lollipops (GF,VV)
Vegan Stuffed Mushrooms (GF,VV)
Watermelon, Feta & Fresh Mint Skewers with Balsamic Drizzle (GF)
Antipasto Skewers (GF)
Dates Stuffed with Orange Zest & Ricotta (GF)
Avocado Crostini - Chef's Avocado, Heirloom Tomatoes, Balsamic Glaze (VV)

Soup Shooters:

Spicy Gazpacho with Avocado Puree
Autumn Squash with Parmesan Crisp
Tomato Bisque with Mini Grilled Cheese Toasts

Stationary Landscapes:

Artisan Cheese, Fruit & Crudite Boards - American & European Farmstead cheeses presented with seasonal fruit, baguettes & crostini

Charcuterie Display - Imported Soppressata, Dried Chorizo, Prosciutto, Pepperoni, Serrano Ham, Olives, Cornichons, Sharp Provolone, Farmhouse Country Pate. Finished with Jams and French Baguette Slices

Farmer's Table - Hand Selected Variety of Fresh Vegetables including Broccoli Florets, Crunchy Bell Peppers, Celery, Baby Carrots, Crispy Cucumbers & Sweet Grape Tomatoes - Dijon Remoulade & Balsamic Pesto Dipping Sauces- \$7

Tasty's Cheddar Dip - White Cheddar, Cranberry and Chipotle Dip with seasonal apple wedges, pretzel bites and sliced mini baguettes - \$5

Fruit Display - Hand cut Fresh Seasonal Fruit joined with Chef's Greek Yogurt Dip - \$5

Specialty Stations: (Price based upon entrée portion)

Carving Station – Ribeye Steak with Merlot Demi-Glace, Horseradish Sauce & mushrooms
Spiral Cut Glazed Ham with Apple Chutney, Roasted Pork Tenderloin with Roasted Shallot Au Jus,
Rosemary Sage Turkey with Homemade Cranberry Sauce, Spring Lamb with Mint Jelly
Served with Rolls

Mashed Potato Station – Smashed Red Bliss & Mashed Sweet Potatoes in Martini Glass with toppings:
Chopped Scallions, Crumbled Bacon, Parmesan Cheese, Cheddar Cheese, Whipped Butter, Sour Cream,
Sun Dried Tomatoes, Horseradish, Onion Crisps

Chef Manned Pasta Station - \$16

Bow Tie and Penne Pasta

Sauces – Fettucini, Marinara, Aioli, Vodka

Proteins - Grilled Chicken, Shrimp & Italian Sweet Sausage

Toppings - Mushroom Medley, Broccoli, Spinach, Red Onion, Roasted Peppers, Roasted Zucchini, Fresh Basil,
Locatelli Cheese, Crushed Red Pepper

Seafood Station – Iced Shrimp, Crab Claws, Blue Point Oysters with Cocktail Sauce, Mignonette Sauce,
Lemons, Lobster Mousse Brioche Bites, Shrimp & Avocado Shooters

Slider Station - Maryland Crab Cake, Pulled Pork, Pulled Chicken, Short Rib

Sushi Station – Assorted California, Spicy Tuna, Tuna and Salmon Rolls, Asian noodle salad with snow peas &
scallions, Mandarin salad with soy vinaigrette

Tapas Bar – Shrimp & Artichoke Kebobs, Chicken, Chorizo & Roasted Red Pepper Kebobs, Spanish
Cheeses, Chick Pea & Olive Salad, Hummus, Pita Triangles, Black Olive Bread

Southwest Station – Chicken or Beef Fajitas with tortillas, Pico de Gallo, Salsa, Queso Dipping Sauces, Fresh
Guacomole, Corn & Black Bean Salad

Salads: (Side/Entrée)

Mixed Field Greens - Julienned Carrots, Grape Tomatoes, Cucumber with Balsamic Vinaigrette

Mandarin Salad - Field Greens, Mandarin Oranges, Red Cabbage, Almonds and Sesame Vinaigrette

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese & House Dressing

Harvest Salad - Field Greens, Goat cheese, Candied Walnuts, Cran-raisins with Champagne Vinaigrette

Classic Greek - Bulgarian feta, Bell Peppers, Cucumbers, Tomato, Kalamata Olives & Oregano

Antipasto Salad - Romaine Lettuce, Provolone, Artichokes, Olives, Salami, Pepperoncini, Oil & Vinegar

Keto Chinese Cabbage Salad - Bean Sprouts, Cucumber, Avocado, Sesame Ginger Dressing

Chickpea Avocado Salad - Red Onion, Grape Tomatoes, Cucumber, Bell Pepper, Red Wine Vinaigrette

Three Grain Salad - Farro, Couscous, Quinoa, Goat Cheese, Provolone, Grape Tomatoes, Toasted Pumpkin Seeds, Roasted Beets and Arugula in an Apple Cider Vinaigrette

Southwest Salad - Corn Kernels, Black Beans, Red Onion, Shredded Cheddar, Tortilla Strips, Ranch Dressing

Spinach Strawberry Quinoa Salad - Crumbled Goat Cheese with Lemon Vinaigrette

Arugula Salad - Baby arugula, julienned carrots, grape tomatoes, candied walnuts drizzled with Lime vinaigrette

Caprese - Fresh Basil, Mozzarella, Vine Ripe Tomatoes, Balsamic Glaze Drizzle

Cucumber Dill - Greek Yogurt Dressing

Hot Entrees:

Poultry:

Chicken Francaise - Egg Battered Chicken Medallions, Lemon Butter Sauce

Chicken Parmesan - Chicken Cutlet Hand Breaded Topped Tomato Sauce

Chicken Marsala - Chicken Medallions, Wild Mushroom Marsala Sauce

Chicken Bruschetta - Boneless Breast of Chicken with Tomato-Basil Concasse, Mozzarella & Provolone Cheese Dressed with a Balsamic Reduction

Chicken Pesto - Chicken Medallions Dressed in Chef's Arugula Pesto

Chicken Piccata - Chicken Medallions, Lemon Caper Sauce

Sauteed Lemon Chicken - Pan Seared Chicken Breast Baked in light lemon pinot griogio sauce

Cilantro Lime Chicken - Grilled Chicken Breast, Fresh Lime Juice Marinade and Cilantro

Italian Herb Chicken - Italian Herb Marinated Grilled Chicken

Southern Fried Chicken - Buttermilk Battered Legs & Thighs

Pork:

- Pork Milanese - Lemon Infused Olive Oil, Shaved Parmigiana
- Tequila Lime Pork - Slow Roasted Pulled Pork Marinated with Tequila, Lemon, Lime and Salt
- Stuffed Pork Loin - Spinach, Broccoli Rabe, Roasted Peppers, Breadcrumbs and Italian Cheese
- Baby Back Ribs - Slow Roasted Ribs dressed in choice of sauce

Beef:

- Beef Brisket - Slow Roasted Brisket with choice of rub and sauce
- Beef Medallions - Tender Marinated Beef Tips, dressed in Wild Mushroom Sauce
- Beef Wellington - Prime Tenderloin topped with Pâté, duxelles and Wrapped in Puff Pastry
- Slow Roasted Prime Rib - Cooked to perfection
- Roast Filet Platter - Top Round Thinly Sliced, Roasted Onions and Homemade Horseradish Sauce
- Short Rib - Braised Short Ribs in Red Wine

Veal:

- Veal Parmesan - Veal Cutlet Hand Breaded Dressed in Tomato Sauce
- Veal Marsala - Veal Medallions, Wild Mushroom Marsala Sauce
- Veal Piccata - Veal Medallions Dressed in Lemon Caper Sauce
- Veal Francaise - Veal Medallions, Egg Batter, Lemon Butter Sauce
- Veal Oscar - Veal Medallions topped with Crab, Asparagus in a Chef's Béarnaise Sauce

Vegetarian Entrees:

- Couscous Stuffed Tomatoes - Roasted Beefsteak tomato stuffed with couscous, zucchini, yellow squash, red/green peppers and feta
- Quinoa Stuffed Green Peppers - Roasted Green pepper stuffed with quinoa, onions, mushrooms, zucchini, drizzled with hoisin sauce
- Stuffed Portobella - Roasted Portobella mushrooms stuffed with cannellini beans, spinach & fresh rosemary

Seafood:

- Baked Tilapia - Parmesan Crusted Fresh Tilapia Dressed in Chef's Lemon Sauce
- Maryland Crab Cakes - Handmade and Pan Seared Crab Cake, Red Pepper Aioli
- Shrimp Scampi - Large Shrimp, Creamy Lemon Butter Sauce
- Seared Barramundi with Horseradish Sauce
- Mahi Mahi with Pineapple Mango Salsa

Land & Sea:

Classic Surf & Turf-Filet Mignon with Crab Stuffed Shrimp

Seared Skirt Steak in cabernet reduction alongside a Maryland Crab Cake

New England Style Paella - Scallops, Chicken, Chorizo & Crab, Tomatoes, Peas, Peppers & Onions over
Valencia Rice

Classic Jambalaya - Andouille Sausage, Chicken Breast, and Saffron Shrimp over long grain rice

Pastas

Tuscan Penne Pasta - Zucchini, red peppers, artichokes, olives, tomato basil, Romano cheese

Baked Ziti

Ricotta Stuffed Shells with Italian red gravy

Three Cheese Ravioli \$7

Tri-Colored Tortellini - Petite peas, imported prosciutto, basil pesto cream sauce

Adult Mac and Cheese with Gruyere, Sharp Cheddar and Panko Topping

Tortellini - Beef or Cheese Tortellini Dressed in Choice of Sauce

Penne Al Vodka

Classic Lasagne - Meat or Vegetarian

Mushroom Ravioli - Wild Mushrooms, Italian Cheeses and Sweet Marsala Sauce

Lobster Ravioli - Italian Cheese, Lobster & Vodka Sauce

Potatoes, Rice & Grains

Jasmine, Cilantro, Brown or Wild Rice

Rice Pilaf

Garlic Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Maple Whipped Sweet Potatoes

Garlic Parmesan Potato Wedges

Farro with shaved brussel sprouts

Vegetable Sides

Green Beans with/without Toasted Almonds

Lemon Glazed Carrots

Sweet Jersey Corn on the Cob

Curried Cauliflower "Rice"

Roasted Root Vegetables

Wok Seared Asian Veggies

Ratatouille - Roasted Eggplant, Squash, Zucchini, Garlic and Onion

Roasted Brussel Sprouts - Oven Roasted Brussels Sprouts and Radish, Pancetta, Garlic & Oil

Signature Dessert Stations

S'more Station

Perfect for Outdoor events – Roast your own Marshmallows and fill your Graham Crackers with Hershey's Milk Chocolate, Cookies & Cream, Salted Caramel Chocolate or Mint Chocolate Squares

Gluten-Free Sweets

Chocolate Flourless Torte, GF Mini Cheesecakes, French Macarons, Valrhona Chocolate/Hazelnut Bites, Stand up Fresh Fruit Skewers with Yogurt Dip

Viennese Sweets

Scrumptious assortment of Key Lime Mousse/Chocolate Mousse Shooters, Chocolate Dipped Strawberries, Petit Fours, Tiramisu, Mini Cheesecakes, Chocolate Ganache Tarts, Tahitian Vanilla Cream Puffs & Eclairs

Farm Fresh

Seasonal Hand Pies (Strawberry, Blueberry, Peach, Apple), Ice Cream Sandwiches, Whoopie Pies, Homemade Donut Display - \$7

Let Them Eat Cake

*Personalized, individual cakes – Perfect for Plated Service

*Couples' cakes

*Customized & themed tiered, sheet, individual and mini cupcakes available for all occasions.

Flavors: Decadent Chocolate, Vanilla Bean, Fresh Strawberry, Raspberry, Lemon Poppy, Coconut and Carrot. Buttercream Icing or Rolled Fondant.

Additional Menus Available Upon Request: Brunch, Hot and Cold Buffet, Corporate Lunches, BBQ, Bar Packages and Wedding Packages. Most menu items can be altered to adjust to dietary restrictions including gluten free, vegan and vegetarian.

Terms

- Final Guest Count is due no later than 14 days prior to event. • If no final guest count is received, we will use the number of guests initially quoted.
- Upon receipt of deposit, complimentary tastings are available to events above 75 pp.
- \$25 per person Tastings are available periodically for quoted events.
- Rental items available and priced upon request.
- All events: 25% Due immediately at time of booking to reserve the date and staff.
- Payment schedule for Weddings: 25% upon booking, 25% 6 months prior, Full 30 days prior.
- All other events: Full payment is due 14 days prior by check or cash.
- Wedding cancellations less than 6 months, forfeit deposit.
- Non-wedding cancellations: Within 75 days, forfeit deposit but can be applied if rescheduled within 120 days of original date.
- Cancellation within 14 days of event, forfeit deposit. Any fees from rentals/vendors for cancelling are in addition to the deposit forfeiture.
- Additional Guests: An additional 10% per person is added on top of agreed price per guest made after the final deadline. No refunds will be given if actual count is less than the final
- Due to market fluctuations, there may be price increases due to unforeseen changes in the market at the time of your event. We would communicate this in advance and offer alternatives if requested
- We reserve the right to cancel any contracted services if agreed deposits are not received by the agreed dates. Deposits are non-refundable
- We accept payments via cash, check and credit cards. A 5% transaction fee will apply to all credit card transactions.
- There will be a charge of \$35 for any bounced/returned checks.