

CATERING MENU

From our kitchen

- ✓ To your office
- ✓ To your backyard
- ✓ To your venue



610-251-0265
tastytablecatering.com



We Are Caterers

This menu was designed specifically with you in mind and hopefully we've laid it out in an organized fashion that makes creating your event's dining selection quick, easy, and fun. Combine fresh flavors, combo packages, ala carte offerings, each customizable with a variety of delicious options to meet the dietary needs of all your guests. From our kitchen to your office, your home and even your venue, Tasty Table caters all occasions.

...And We're Proud Of It

At Tasty Table Catering, our motto is to always go the extra mile. That attitude is the difference that brings us from good to great. The extra mile is never crowded, and in all fields the ones who put in that extra 10% beyond what is expected will rise to the top. Our delivery specialists are uniformed, professional and cross-trained by our culinary team to know what you've ordered and how to properly set up and present your cuisine on-site. Our sales staff has a wealth of experience in planning for all types of catered events. From boxed lunches for small groups to full-service catering for large social events of up to 1600 people, we do it all.

With over 4,000 events every year, our culinary team and delivery staff are the best in the field. Every part of our team plays an important and essential role, all the way from the sales team gathering the details of your order, to the delivery and setup staff being on time and communicating with the client on the day of the event. Everything we chop, dice, mince, tenderize, boil, sauté, simmer, prepare, cook, arrange and plate we do with specially created, carefully studied and skillfully developed methods of preparation, safe transportation and temperature control so that whether you choose a salad, sandwich, soup, lasagna, vegetables or salmon, your food is perfect.

Dietary Needs

(V) Vegetarian

(VV) Vegan

(P) Pescatarian

(GF) Gluten-Free

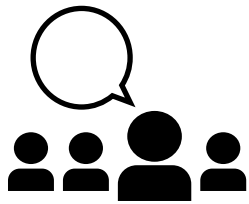
(KF) Keto Friendly

(DF) Dairy-Free

Tasty Table Catering takes every effort to ensure that the allergen information provided is accurate. However, because of the nature of our handcrafted items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.



Ordering With Tasty Table Catering



Determine What Your Event Needs Are

Every social function is different. Once you know what type of event you are hosting, you can start identifying your event's needs.



Gather Your Event Details

Including the location, date, time and approximate guest count.



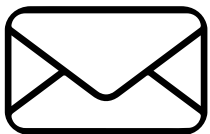
Look At Our Menu For Ideas

We can also help you decide on the best menu for your event. Together, we will create a plan for the entire event.



Call Us Or Order Online

We will arrange your order and send a confirmation email for you to review and approve. Call Us At 610-251-0265



Planning Is Our Speciality

The preparations will be made by our professional culinary team and brand ambassadors and you will soon enjoy Tasty Table Catering!



Let's Get This Party Started

Once our proposal is approved, we will incorporate it into our schedule and the preparations will be made with our culinary team and brand ambassadors to make your event a success!

WHAT'S INSIDE

Breakfast

PAGE
3

Veggie/Keto

PAGE
4

Sandwiches

PAGE
5

Salads & Sides

PAGE
4

Entrées

PAGE
7

Displays & Stations

PAGE
9

Hors D'oeuvres

PAGE
10

Dessert Options

PAGE
11



Breakfast Selections



Hot Breakfast Selections

10 person minimum

All American Breakfast

\$12.75 per person

Buffet of scrambled eggs, bacon, home fries and sliced fruit

European Boardroom Buffet

\$18.95 per person (30 person minimum)

Scrambled eggs, thick bacon, potato O'Brien with sautéed onions and peppers, smoked salmon with capers, tomatoes and diced red onions, hard boiled eggs, Italian meats and assorted cheeses, yogurt berry parfaits, sliced fruit tray, bagels, muffins, scones, pastries and spreads

Breakfast Casserole **GF**

\$7.99 per person

Fresh eggs, cheddar cheese, sausage, and spices. Vegetarian option available

Egg White Casserole **GF**

\$9.99 per person

Egg whites, feta, spinach, tomatoes, and roasted red peppers

Classic Whole Quiche

\$6 per person - quantities of 8

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

Hot Pancakes and Meat

\$9.99 per person

Fresh, hot pancakes served with your choice of bacon, sausage or turkey sausage

Brioche French Toast and Meat

\$9.99 per person

Thick, fresh brioche toast with your choice of bacon, sausage or turkey sausage

Breakfast Sandwiches

\$5.99 per person

Assortment of breakfast sandwiches and wraps:

- Egg and cheese on a bagel, wrap or whole wheat toast
- Sausage egg and cheese on a bagel, wrap or whole wheat toast.
- Turkey sausage, egg and cheese on a bagel, wrap or whole wheat toast
- Bacon egg and cheese on a bagel, wrap or whole wheat toast
- Egg, cheese and veggies on a bagel, wrap or whole wheat toast

Light Breakfast Selections

10 person minimum

Continental Breakfast **v**

\$7.99 per person

Assortment of breakfast breads including bagels, scones muffins and danishes. Including orange juice and coffee

Morning Sunrise **v**

\$10.95 per person

Assortment of breakfast breads including bagels, scones muffins and danishes. Including orange juice and coffee

Bakers Glory **v**

\$4.25 per person

Assortment of breakfast breads including bagels, danishes, muffins and scones with spreads

Smoked Salmon Breakfast

\$11.99 per person

Smoked salmon served along with assorted bagels, spreads, sweet red onions, hard boiled eggs, diced tomatoes

Breakfast À La Carte

10 person minimum

Scrambled Eggs - \$5.99

Roasted red skin potatoes seasoned with paprika and herbs - \$2.50 **GF**

Home Fries - \$2.50

Potato's O'Brien with sautéed onions and peppers - \$2.95 **GF**

Bagels and Spreads - \$3.50

Hard Boiled Eggs - \$2 **GF**

Fresh Fruit Tray - \$3.75 **GF**

Fruit Bowl - \$4.75 **GF**

Whole Seasonal Fruit - \$1.99 **GF**

Sausages - \$2.75

Turkey Sausages - \$3.50

Bacon - \$2.75 **GF**

Strawberry and Granola Yogurt Parfaits - \$4.95

Blueberry and Granola Yogurt Parfaits - \$4.95

Gluten-Free Bagels - \$2.50

Gluten-Free Toast - \$2.50



Vegan, Vegetarian, Keto



Hearty n' Healthy

Asian Chicken Wraps **DF**

\$10.95/person

Ground chicken, water chestnuts, and scallions with hoisin wrapped in romaine lettuce

Spinach and Cheese Frittata **V, KF, GF**

\$10.95/person

Swiss cheese, grape tomatoes, baby spinach, onions, and salted butter

Keto Caesar Salad With Bacon **KF, GF**

\$9.95/person

Romaine lettuce served with moist chicken and crispy bacon. No croutons

Ratatouille **VV, GF**

\$9.95/person

Tomatoes, eggplant, zucchini, onions, yellow squash, and bell pepper

Couscous Stuffed Tomatoes **V**

\$8.95/person

Roasted beefsteak tomato stuffed with couscous, zucchini, yellow squash, red/green peppers, and feta

Quinoa Stuffed Green Peppers **VV**

\$9.95/person

Roasted green pepper stuffed with quinoa, onions, mushrooms, zucchini, drizzled w/ hoisin sauce

Meatless Stuffed Red Peppers **VV**

\$10.95/person

Roasted red peppers stuffed with brown rice in a light tomato sauce and seitan (wheat protein)

Stuffed Portobella **VV, GF**

\$10.95/person

Roasted portobella mushrooms stuffed with cannellini beans, spinach, and fresh rosemary

Chicken Shish Kabobs **KF**

\$10.95/person up to 124 Guests

Skewered chicken dusted with exotic citrus spice blend and chargrilled with lemons, limes and oranges; Whole wheat pita pockets, Tzatziki sauce

Veggie Asian Stir Fry **VV, GF**

\$12.95/person up to 124 Guests

Wok seared broccoli, red peppers, water chestnuts, and snap peas with a gluten-free asian stir fry sauce, over jasmine rice, garnished with parsley

Breakfast Options

Healthy Start **V**

\$10.95 per person

Seasonal fruit tray served with breakfast bars, assorted greek yogurts, granola, and berries.

Egg White Breakfast Bites **V, KF, GF**

\$10.95 per person

Egg white bites prepared with cottage cheese, red peppers, seasoned and topped with feta cheese.

Soups

Vegan Gazpacho **VV, GF**

\$5.95/person

Harvest Vegetable **VV, GF**

\$4.95/person

Tomato Bisque **VV, GF**

\$4.95/person

Lentil Soup **VV, GF**

\$4.95/person

Keto Desserts

**All keto desserts require 72 hour notice*

Chocolate Covered Strawberries **KF, GF**

\$3.95/person

Lemon Coconut Cookies **KF, GF**

\$3.75/person

Peanut Butter Bombs **KF, GF**

\$3.75/person

Salads

10 person minimum

Chickpea Avocado Salad **GF**

\$6/person

Chickpeas, avocado, red onion, grape tomatoes, cucumber, & bell pepper in a red wine vinaigrette.

Antipasto Salad **GF, KF**

\$8/person

Romaine, salami, sopressata, mozerella, tomato, artichokes, red peppers & olives in red wine vinaigrette.

Three Grain Salad **V**

\$5/person

Farro, couscous, quinoa, goat cheese, provolone, grape tomatoes, toasted pumpkin seeds, roasted beets, and arugula in an apple cider vinaigrette.



Sandwiches & Wraps



Sandwiches & Salad Packages

Hoagies Done Right

\$10.95/person

Made with Boar's Head lunch meats and cheeses. An assortment of Italian, Roast Beef, Albacore Tuna, Oven Roasted Turkey and the Ultimate Vegetarian Hoagie along with our famous homemade chips.

Tasty Assorted Sandwich Platter

\$11.25/person

Boar's Head Roast Beef Special, Chicken Pickle Brioche Sandwich, Boar's Head Turkey Avocado, Boar's Head Turkey Naples Sandwich, Chicken Cutlet BLT, Tuna Sandwich, Multi Grain Apple Brie Sandwich (Vegetarian) and served with our homemade potato chips.

Artisan Sandwiches

\$11.95/person

Chicken pickle sandwich, Apple brie sandwich, turkey tortilla wrap, chicken salad sandwich, roast beef special. Comes with our homemad potato chips.

Everything a Wrap

\$11.50/person

Nashville Hot Chicken Wrap, Southwest Chicken Wrap, Chicken Caesar Wrap, Egg Salad Wrap, Spicy Tofu Wrap (Vegan), Served with our Signature Homemade Potato Chips.

Tasty's Bag Lunch

\$13.95/person

Assortment of sandwiches served with fresh fruit, chips and a cookie.

Build Your Own Hot Sliders

\$12.00/person (minimum of 10 for each protein)

Select 2 proteins (sliced roast turkey breast, roast pork, roast beef or beef brisket) with provolone cheese, coleslaw, crispy onions, horseradish, hot sauce and assorted rolls snowflake rolls, Hawaiian rolls and Torpedo rolls with homemade potato chips.

Mini Upscale Sandwich Package

\$17.25/person (minimum 10 guests)

Assortment of slider sandwiches (Beef Sliders, Roasted Turkey Sliders and Tomato Mozzarella Sliders). served with chips, roasted veggies and hummus and pita.

Build Your Own Sandwich Platter

14.50/person - includes garden or caesar salad, pasta salad, and homemade potato chips (minimum of 10)
*gluten free bread available for \$1 extra each

Turkey Hoagie - with provolone cheese, and romaine lettuce on a sesame seed roll.

Italian Hoagie - Salami, capicola, ham, provolone and romaine lettuce on a sesame seed roll.

Roast Beef Hoagie - Roast beef, provolone cheese and romaine lettuce on a sesame seed roll.

Tuna Hoagie - Tuna with provolone cheese and romaine lettuce on a sesame seed roll.

Boar's Head Roast Beef Special - LeBus onion roll with boar's head roast beef.

Boar's Head Turkey Avocado - LeBus wheat bread with oven roasted turkey breast and avocados.

Boar's Head Turkey Naples Sandwich - Sliced turkey breast on LeBus multi grain bread.

Chicken Pickle Brioche Sandwich - Fresh brioche roll with fried chicken breast, pickles and coleslaw.

Ultimate Chicken Salad - LeBus raisin walnut bread with poached chicken salad.

Multi Grain Apple Brie Sandwich v - LeBus multi grain bread with spinach, apples and brie.

Tuna Sandwich - Albacore white tuna with onions, on a French baguette.

Chicken Cutlet BLT - Chicken cutlet BLT with mayo on a Liscio's seeded roll.

Southwest Chicken Wrap - with Marinated strips of chicken breast and black bean corn salsa on a tortilla.

Nashville Hot Chicken Wrap - with breast of chicken fried with special house spices.

Chicken Caesar Wrap - with grilled chicken, romaine, parmesan cheese and Caesar dressing on a tortilla wrap.

Egg Salad Wrap - with eggs, mayo, mustard and romaine lettuce in a spinach wrap.

Veggie Wrap vv - homemade hummus and veggies piled high on a tortilla wrap.

Spicy Tofu Wrap vv - with veggies, hummus, and tofu marinated with chili sauce in a spinach wrap.

Sushi Luncheon p

\$19.95/person - 72 hours noticed needed

Assorted Sushi Rolls (California, spicy tuna, tuna and salmon - 6 rolls per person), Asian noodle salad along with a fresh Mandarin salad with a soy vinaigrette.



Salads & Sides



Side Salads

Mixed Field Greens **GF, VV**

\$3.25/per

grape tomatoes, cucumbers, julienne carrots and balsamic vinaigrette

Mandarin Salad **GF, VV**

\$3.75/per

field greens, mandarin oranges, red cabbage, almonds and sesame vinaigrette

Caesar Salad **V**

\$3.25/per - (available gluten-free without croutons)

romaine lettuce, shredded parmesan cheese, homemade croutons with house Caesar dressing

Harvest Salad **GF, V**

\$3.75/per

field greens, Goat cheese, walnuts, cran-raisins with champagne vinaigrette

Classic Greek Salad **GF, V**

\$3.75/per

Bulgarian feta, bell peppers, cucumbers, Tomato, kalamata olives and oregano

Antipasto Salad **GF**

\$8/per

Romaine lettuce, provolone, artichokes, olives, Salami, pepperoncini, oil & vinegar

Keto Chinese Cabbage Salad **GF, VV**

\$6/per

Bean sprouts, cucumber, avocado, sesame ginger dressing

Southwest Salad **GF, V**

\$3.75/per

corn kernels, black beans, red onion, shredded cheddar, tortilla strips

Spinach Strawberry Quinoa Salad **GF, V**

\$4/per

Crumbled goat cheese with lemon Dijon vinaigrette

Arugula Salad **GF, V**

\$4.25/per

Baby arugula, julienne carrots, grape tomatoes, candied walnuts drizzled with a lime vinaigrette

Mozzarella Caprese Salad **GF, V**

\$5/per

Cucumber Dill Greek Yogurt Salad **GF, V**

\$4/per

Vegetable Sides

Roasted Asparagus with E.V.O.O. **GF, VV** - \$3.50

Grilled Corn on the Cob **GF, V** - \$2.75

Green Beans with Toasted Almond **GF, V** - \$3.00

Lemon Glazed Carrots **GF, V** - \$3.00

Bacon Roasted Brussel Sprouts **GF** - \$4.00

Roasted Root Vegetables **GF, VV** - \$3.50

Curried Cauliflower Rice **GF, VV** - \$3.75

Ratatouille **GF, VV** - tomatoes, eggplant, zucchini, onions, yellow squash, bell pepper - \$6

Wok Seared Veggies **GF, VV** - Shitake mushrooms, Red peppers, Snap Peas, Water Chestnuts - \$6

Homemade Soups/Chili

(15 servings per bucket with 48 hour notice)

Maryland Crab **GF** - \$75

Chicken Corn Chowder **GF** - \$68

Harvest Vegetable **GF** - \$64

Lentils **GF** - \$64

Butternut Squash Bisque **GF** - \$64

Turkey Chili **GF** - \$75

Traditional Beef Chili **GF** - \$75

White Bean Chili **GF, VV** - \$68

Vegetarian Chili **GF, VV** - \$65

Vegan Gazpacho Soup **GF, VV** - \$64

Broccoli Cheddar **GF** - \$64

Pasta, Rice & Grains

10 person minimum, GF available upon request

Rosemary Roasted Red Bliss Potatoes - \$3.50

Garlic Mashed Potatoes - \$3.50

Maple whipped sweet potatoes - \$3.50

Garlic Parmesan Potato Wedges

Wild rice with cranberries & almonds - \$3.75

Jasmine or Cilantro Rice - \$3.25

Rice pilaf - \$3.50

Homemade Potato Salad - \$2.75

Tuscan Penne Pasta - Zucchini, red peppers, artichokes, olives, tomato basil, Romano cheese - \$4.95

Tri-colored Tortellini - Petite peas, imported prosciutto, basil pesto cream sauce - \$5.95

Classic Macaroni and Cheese - \$4.50

Asian Noodle Salad - Snow peas, Scallions, Napa Cabbage, Sesame Dressing - \$4.25



Hot Entrée Selections

Hot Luncheon Packages

10 person minimum

Herb Roasted Chicken Breast **GF**

\$14.75/person

Boneless skinless breast of chicken seasoned with garlic, olive oil and Italian seasonings and served alongside of roasted rosemary olive oil red bliss potatoes and garden salad with balsamic vinaigrette

Ricotta Stuffed Shells and Cutlets

\$14.95/person

Homemade Italian red gravy covering large stuffed shells (2-3 per person) with ricotta cheese along with pan sautéed boneless skinless chicken breast chicken cutlets with Caesar salad

Chicken Marsala **GF**

\$15.95/person

Pan fried chicken breasts and mushrooms in a rich traditional Italian Marsala wine sauce. Served with mashed potatoes and Caesar salad

Asian Stir Fry

\$15.95/person (add steak for \$2)

Asian Stir Fry with boneless chicken breast and Szechuan style vegetables over jasmine rice, garnished with parsley

Baked Atlantic Salmon with Dill Sauce **GF**

\$16.75/person

Seasoned filets of Atlantic Salmon baked, drizzled with a lemon dill reduction and garnished with parsley alongside of jasmine rice and garden salad with balsamic vinaigrette

Chicken Française **GF**

\$14.95/person

Boneless chicken breast hand dipped in egg then floured and sautéed in white wine and olive oil with egg noodles and Caesar salad

La Fontana Chicken & Vegetable Penne

\$16.95/person

White wine reduction cream sauce with garlic and Italian seasonings over julienne vegetables, grilled chicken breast and penne pasta with garden salad and balsamic vinaigrette

Roma & Meatballs

\$14.95/person

A classic favorite of cheese ravioli (4-5 per person) with fresh tomato marinara with meatballs on the side and Caesar salad

Sautéed Lemon Chicken **GF**

\$15.95/person

Pan seared breast of chicken in a light lemon pinot grigio sauce with freshly chopped parsley with white rice and garden salad

Balsamic Sautéed Chicken Breast **GF**

\$16.25/person

Sautéed chicken in a light balsamic glaze. Served with roasted red bliss potatoes and Caesar salad.

Chicken Saltimbocca **GF**

\$17.50/person

Tender breast of chicken stuffed with prosciutto and fresh sage in a pinot grigio enriched demi glaze along with mashed potatoes and Caesar salad

Teriyaki Grilled Atlantic Salmon **GF, P**

\$17.95/person

Marinated fresh Atlantic Salmon with white sesame seeds alongside jasmine rice and Mandarin salad.

Hearty Red Meat and Potatoes **GF**

\$17.95/person

Med-rare skirt steak with cabernet reduction along with garlic mashed potatoes and garden salad with balsamic vinaigrette

Ricotta Stuffed Shells

\$13.95/person

Italian shells stuffed with ricotta cheese and marinara with Caesar Salad, rolls/butter

Sautéed Lemon Chicken **GF**

\$15.95/person

Pan seared breast of chicken in a light lemon pinot grigio sauce with freshly chopped parsley with white rice and garden salad



Hot Luncheon Packages

10 person minimum

Land 'N' Sea

\$21.95/person

Seared skirt steak in cabernet reduction alongside Maryland crab cake with rosemary red bliss potatoes and Harvest Salad with champagne vinaigrette

Three Cheese Tortellini

\$15.95/person

Old world 3 cheese tortellini with peas and prosciutto served in a basil light cream sauce with Caesar salad

Maryland Crab Cakes

\$18.95/person

Homemade Maryland Crab Cakes sautéed and served red pepper aioli drizzle with jasmine rice and garden salad with balsamic vinaigrette

Classic Chicken Parmesan

\$15.95/person

Classic Italian chicken parmesan with side of penne marinara and Caesar salad

Chicken Bacon Spinach Tomatoes Pasta

\$14.95/person

Best entrée pasta dish with a lite white wine cream sauce with penne pasta, grape tomatoes, baby spinach leaves and bacon then garnished with parmesan cheese and red pepper flakes served with Caesar salad

Lasagna v

\$9.95/person (served in sheets that serve 10ea.)

Beef, vegetarian, or half & half lasagna served along with Caesar salad.

Hot Handheld Lunches

10 person minimum

Authentic BYO Fajitas v

\$10.95 per person

(Add steak for \$2, vegetarian option available)
Build your custom Fajita with grilled boneless chicken breast strips sautéed with seasoned red peppers, green peppers and onions with cilantro rice and fresh 6" (2 person) flour tortillas, corn available for \$2 additional

Taco Tuesday v

\$9.95 per person

(Add beef for \$1, corn shells add \$2)
BYO Chicken with shredded lettuce, salsa, sour cream, hard and soft taco shells, corn shells

Jose's Burritos v

\$9.95 per person

(corn shells add \$2)
Chicken, Beef, or veggie options, with shredded lettuce, salsa, and sour cream on soft flour tortillas.

Hot Sandwich Bar

\$11.50/person with our homemade potato chips

Minimum of 10 for each protein selected below:

- North Carolina pulled pork sandwiches served with caraway coleslaw
- Cheesesteaks with mushroom and fried onions
- Hot roast beef sandwiches with provolone cheese, Kaiser rolls, horseradish
- BBQ pulled pork with coleslaw on Kaiser roll
- Hot Turkey sandwich with American cheese
- Italian Meatballs with provolone cheese
- Peppers, onions and sausage
- Pulled Chicken BBQ on Kaiser roll w/ Provolone cheese and coleslaw
- Eggplant Caponata v
- Maryland Crab Cake with Red Pepper Aioli

Tasty Cheeseburgers and Veggie Burgers

\$8.75/person

Fresh grilled cheeseburgers and veggie burgers served on a sesame seeded bun with lettuce, tomato, and all the fixins.

Bakery Breads - \$1.50/person

Dinner Rolls - Multigrain, whole grain, classic dinner
Snowflake Rolls or Torpedo Rolls served with butter



Displays & Stations



Displays

30 person minimum

Artisan Cheese, Fruit, & Crudite Display

\$9.00pp

European & American Farmstead cheeses presented with seasonal fruit, crackers & crostini.

Vegetable Crudit  GF, V

\$7.00pp

Seasonal garden vegetables with hummus, pita, buttermilk ranch and balsamic pesto dipping sauces.

Charcuterie Board

\$14.00pp

Dried chorizo, Serrano ham, brie, olives, cornichons, farmhouse country pate, French baguettes.

Tasty's Cheddar Dip

\$5.00pp

White Cheddar, Cranberry and Chipotle Dip with seasonal apple wedges, pretzel bites and sliced mini baguettes.



Stations

30 person minimum

Flatbread Station V

\$4.50pp - (minimum 20 of each flavor)

Baby arugula caramelized onions, wild mushrooms, roasted corn

BBQ Chicken with blue cheese & caramelized onions

Margherita style with mozzarella basil, and garlic

Tapas Bar

\$6.00pp - (minimum 40 guests)

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

Pesto Crostini Station

\$6.00pp - (minimum 40 guests)

Tomato, basil, garlic Bruschetta

Ricotta with Fig

Hummus with roasted red pepper

Imported olive tapenade

Raw Bar Station GF

\$18.00pp

Shrimp cocktail (16-20 count), black & white sesame seared tuna sashimi, jumbo snow crab cocktail claws (16-20 count), cocktail sauce, lemon wedges.

Italian Antipasto

\$14.00pp

Imported prosciutto, aged soppressata, Calabrese, Salami, Capocollo, sharp provolone, fresh mozzarella, Marinated artichoke hearts, roasted red peppers, marinated olive medley, grilled vegetables, local bakery breads and crostini.

Poached Salmon GF

\$13.00pp

Whole atlantic salmon fillet, sliced cucumber garnish, with a lemon dill emulsion.

Carving Station

Price for regular / Price for plated:

Prime Rib - \$18 / \$22

Filet - \$26 / \$29

Pork Loin - \$12 / \$14

Honey Baked Ham - \$10 / \$12

Turkey - \$10 / \$12



Hors D'oeuvres



Seafood

Mini Maryland Crab Cakes with Red Pepper Aioli

\$3.50/person

Salmon Mousse Cucumber Rounds **GF**

\$4.00/person

Mini Lobster mousse Brioche Bites

\$4.00/person

Jamaican Jerk Shrimp Skewers **GF**

\$4.00/person

Coconut Shrimp with Mango Chutney

\$4.00/person

Sea Scallops wrapped in Maple Bacon **GF**

\$4.00/person

Seared Ahi Tuna, Wasabi Crème Fraiche On Wonton Crostinis

\$4.00/person

Mini Martini Crab and Avocado Cocktail

\$6.75/person

Jumbo Snow Crab Cocktail Claws

\$6.00/person

Black & White Seared Tuna Sashimi

\$5.00/person

Shrimp Cocktail w/ Spicy Cocktail Sauce **GF**

\$4.00/person

Chicken

Chicken Lemongrass Satay **GF**

\$4.00/person

Pesto parmesan chicken tenders

\$4.00/person

Mini Chicken Cordon Bleu

\$4.00/person

Chicken Marsala Bites **GF**

\$4.00/person

Signature Chicken Spring Rolls

\$4.00/person

Mango Chicken Quesadillas, Sour Cream Dollop

\$3.00/person

Caribbean Chicken and Pineapple Skewers

Wing Trio-Asian, BBQ, Buffalo **GF**

\$3.00/person

Fried Chicken on Waffle Bites with maple drizzle

\$4.00/person

Meat

Cheesesteak Egg Rolls

\$3.00/person

Teriyaki Beef Skewers

\$3.00/person

Mini Beef Wellingtons with Horseradish sauce

\$4.00/person

Sausage Stuffed Mushroom Caps

\$4.00/person

Roasted Asparagus Wrapped Prosciutto **GF**

\$3.50/person

Pork & Scallion Dumplings

\$3.00/person

Pistachio crusted Petite Baby Lamb Chops with Mint Jelly

\$4.00/person

Beef Shortrib, Fig and Blue Cheese Mousse Phyllo Cups

\$4.00/person

Veggie

Antipasto Skewers **GF**

\$4.00/person

Wild Mushroom Tartlettes

\$3.00/person

Mozzarella Caprese Skewers **GF**

\$2.50/person

Brie and Raspberry Phyllo Bites

\$2.50/person

Ricotta Honey Roasted Fig Crostini

\$3.00/person

Truffle Macaroni and Cheese Bites

\$4.00/person

Gruyere Gougeres Savory puffs

\$4.00/person

Roasted Balsamic Tofu Lollipops **GF, VV**

\$4.00/person

Vegan stuffed mushrooms **GF, VV**

\$4.00/person

Watermelon, Feta & Fresh Mint Skewers with Balsamic Drizzle **GF**

\$4.00/person

Dates Stuffed w/ Orange Zest & Ricotta **GF**

\$4.00/person



* = requires 1 week notice

Classic Desserts

Assorted Cookies, Bars, & Brownies

\$2.49/person

Lemon squares with powdered sugar

\$3.00/person

Rich Goopy Brownies

\$2.49/person

Coconut Macaroons

\$2.49/person

Let Them Eat Cake

Poundcake with Berries (Lemon, Orange Poppyseed, Cinnamon Walnut, Chocolate Chip)

\$3.99/person

Triple Chocolate Mousse Cake

\$5.95/person

Red Velvet Layer Cake

\$5.95/person

Cupcakes* (Carrot, Vanilla, Chocolate, Red Velvet)

\$3.00/person

Gluten-Free Sweets

Chocolate Flourless Torte* \$4.95/person

Mini Gluten-Free Cheesecakes* \$4.25/person

Gluten-Free Brownies* \$2.95/person

French Macarons \$2.50/person

Valhrona Chocolate/Hazelnut Bites* \$3.50/person

Seasonal Fruit Salad vv \$4.75/person

Chocolate Dipped Strawberries \$2.75/person

Fresh Fruit Skewers with Yogurt Dip \$3.75/person

Pastries

Apple Fajitas \$2.49/person

Churros \$2.49/person

Mini Cheesecakes \$2.50/person

Mixed Mini Fruit Tarts \$2.95/person

Tahitian Vanilla Cream Puffs \$2.25/person

Key Lime Mousse Shooters \$3.25/person

Chocolate Mousse Shooters \$3.25/person

Chocolate Ganache Tarts \$3.50/person

Petit Fours \$2.50/person

Tiramisu \$4.25/person

Dessert Options

Seasonal

*All seasonal desserts require 1 week notice

Strawberry Shortcake Shooters

\$3.95/person

Lattice Fruit Hand Pies

\$3.95/person

Mint Chocolate Brownies

\$3.95/person

Homemade Ice Cream Cookie Sandwiches

\$3.95/person

Pumpkin Cake Roll

\$3.95/person

Orange Spice Cannolis

\$3.95/person

Warm Apple Bread Pudding vv

\$3.95/person

Apple Crisp

\$3.95/person

Red Velvet Pound Cake

\$3.95/person

Mini Chocolate Pyramids with Orange Zest

\$3.95/person

Beverages

Assorted Teas, Soda and Water

\$2.49/per

Flavored Sparkling Water

\$2.75/per

Regular Or Decaf Coffee (Serves up to 15)

\$37.50/box

Assorted Hot Teas (Serves up to 15)

\$42.50/box

Breakfast Juice (Apple, Orange, Cranberry, Pineapple, Grapefruit)

\$2.99/ea

Hot Chocolate and Toppings Station*

\$5.95/person

Whipped cream, sprinkles, chocolate curls, crushed candy cane, crushed Oreos, mini marshmallows in plastic Mugs & edible stir sticks

Spiced Hot Apple Cider w/ Cinnamon Sticks*

\$4.95/person - (minimum 40 people)



Ordering Information



Deposits and Payments

A 50% deposit is required on all orders over \$500.00. Deposits may be waived for corporate clients approved for credit. For final payment, we accept major credit cards or company check. Personal checks require a credit card guarantee.

Certain events require deposits to ensure service on that date. Once a time and date is reserved, Tasty Table Catering will reserve a crew and equipment for that event. The deposit, in part, covers those costs.

Full Service Events

Tasty Table Catering is a full-service catering company specializes in weddings, bar and bat mitzvahs, galas, corporate events and more. We offer custom menus, creative planning services and outstanding execution for all occasions. We provide on-site staff, equipment rentals and all the details that will help create an exceptional event.

Delivery and Pick-up

Delivery is available seven days a week, including nights, weekends and holidays. Delivery fees begin at \$35 and are based on distance from kitchen and delivery times. For order-specific information, please ask your representative.

Prices subject to change without notice.

Delivery and Service Fees

In order to keep the pricing fair, delivery fees cover the additional expenses of staff man-hours to load, transport and setup the order, transportation and insurance costs, disposable bowls/platters/tongs/etc. beyond the listed menu prices. The fee covers fuel, man-hours and equipment depreciation. Service fees charged for outdoor and special events, are included in proposals and are based on the expectations of the client.



TASTY TABLE
CATERING



More About Us

Drop-Off Corporate Orders

Orders can be placed until 3:30 PM the business day prior to the event. Changes must be phoned into our office between 8:30 AM and 4:00 PM. Any changes made after 4:00 PM the day prior to your event will be charged a \$10 late change fee. Cancellations must be called into our office and confirmed by email. Food and beverage orders may be canceled, by telephone, without penalty, by 4:00 PM the business day prior to your event if under \$500. Events over \$500 require 7 days notice. Same-day cancellations will be charged full price. Corporate events more than \$2,000 require a 50% deposit in order to guarantee service on your requested date. Payment in full is due prior to food service on your event date. Adjustments to your final guest count must be phoned in to our office by seven days prior to your event date. After that date, guest count decreases will not be accepted. Reasonable increases may be accepted up until 48 hours prior to your event. The deposit for equipment is nonrefundable. Those items cannot be canceled. There is no cancellation policy once our services have been contracted.

Drop-Off Residential Orders

Drop-off residential events have a \$500 order minimum before tax and delivery. We require signed contracts five days prior to the event in order to guarantee service. If notice is given with less than five days, menu items are subject to availability. Changes to the guest count and cancellations will only be accepted during business hours up to two business days prior to the event. Changes or cancellations will not be accepted via email or fax. Payment is required in full by either credit or debit card and will be charged before the day of delivery.

Outdoor and Special Events

Final guest counts are due ten days prior to the event. After that date, increases are accepted, but due to food, equipment and staffing, decreases are not. We understand that there are family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Outdoor events may be canceled six hours prior to food service. If the event is not rebooked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee. Special events once contracted, cannot be canceled. Canceling more than 90 days prior to the event will result in the forfeiture of 25% of the deposit. Canceling less than 90 days prior to the event, will result in forfeiture of the entire 50% deposit and the client will be responsible for any additional costs that Tasty Table Catering has incurred up until the point of cancellation, including but not limited to outside vendors, administration, planning hours and culinary costs.



Corporate & Event Catering
tastytablecatering.com
610.251.0265



At Tasty Table Catering we have a passion for outstanding service. From simple 15 person lunches to 1,200 person employee celebrations at Vanguard, we provide elegant full-service catering. We help with the entire process: venue selection, rentals, and staffing. Whatever you need, we'll handle it.

Parties • Weddings • Meetings • Corporate Lunches • And More.

10 Leopard Road, Berwyn PA, 19312

610.251.0265

www.tastytablecatering.com

