

TASTY TABLE

CORPORATE MENU

info@tastytablecatering.com | (610)-251-0256



ORDERING *made* SIMPLE

Just *email* us at info@tastytablecatering.com
and we will confirm back within 4 hours.

- Where should we delivery the food, the site contact cell number to call upon arrival
- Guest count and meal start time
- Please specify buffet or individual bags
- We will send QuickBooks invoice
- Don't forget drinks

DELIVERY & SETUP

- All deliveries come complete with disposable linens, flatware, stemware and napkins with a 18% delivery fee.
- Special delivery before 7:30am and after 3pm is additional \$75 per 50 guests/ delivery staff.
- Deliveries outside of 15 mile radius will incur additional fees.
- We schedule delivery for 30 minutes prior to eat time to account for traffic issues, loading docks, elevators, etc.
- If return clean-up is needed, there will be an additional \$85 fee.

CANCELLATION POLICY

Cancellations are challenging because we have reserved staff and may have missed out on other even opportunities. Cancelling prior to 30 days will be fully refundable, up to 14 days will be a 50% refund, and there will be no refunds available on cancellations within 14 days prior to the event.

RENTALS, STAFFING & EQUIPMENT

A deposit of 30% will be due upon contract approval, with payment in full due 14 days prior to the event. There is a 5% administration fee for the processing of credit cards.

BREAKFAST BUFFET

10-Person Minimum per Category – GF bread available for additional \$1.50 PP – Minimum Breakfast Order \$250 locally, \$350 minimum to Center City

Breakfast Burritos \$10 PP (Individually Wrapped)

Choice of Southwest, Bacon and Scrambled Eggs, Philly Cheesesteak & Egg, or Roasted Vegetables & Eggs, topped with American Cheese in a Flour Tortilla

All American \$15.50 PP

Farm Fresh Scrambled Eggs, Crispy Bacon, Potatoes O'Brien, Assorted New York City Bagels, spreads and jam.

Breakfast Sandwiches \$8 PP (Individually Wrapped)

Choice of Everything Bagel or Le Bus Brioche Bun. Pick your flavors Southwest, Bacon and Scrambled Eggs, Philly Cheesesteak and Egg or Roasted Vegetables and Eggs, all come with American Cheese.

Egg White Greek Frittata \$18.95 PP

Egg Whites with Feta Cheese, Olives, Tomatoes, Onions Le Bus Onions And Spinach with assorted New York City Bagels tray and Seasonal Fruit Salad.

Build-Your-Own Yogurt Parfait \$8 PP

Homemade Granola, Vanilla Yogurt, Assorted Berries and Almonds.

Morning Sunrise \$10.95 PP

Assorted New York City Bagels, Homemade Scones and Pastries, with spreads and jam, Seasonal Fruit Bowl.

Breakfast Breads \$7.50 PP

Assorted New York City Bagels, Scones, Danish Muffins and Lemon Pound Cake, comes with Cream Cheese, Jam and Butter.

Brioche French Toast or Belgium Waffles \$12.50

Thick Brioche Bread battered and cooked perfectly with powdered sugar alongside of thick Hickory Bacon and Maple Syrup Sausage.

MUST HAVES WITH BREAKFAST

Pancakes (2 Large pp)	\$7.50
Bacon	\$3.00
Sausages Pork	\$3.00
Sausages Turkey	\$4.00
Potatoes' O'Brien	\$3.00
Sauteed Peppers and Onions with diced potato cubes.	
Seasonal Fruit Salad	\$5.25
Yogurt Berry Granola Parfait	\$5.00
Box Coffee Serves 10-12	\$28.00
Regular, Decaf or Hot Tea.	
Assorted Individual Breakfast Juices	\$3.25
Whole Fruit	\$1.75 PP
Assorted Granola and Fruit Bars	\$3.00 PP
Including such varieties as Nature Valley.	

ENTREE SALADS

*All Salads Come with Dinner Roll/Butter and Dessert
All Prices Are Per Person, GF Bread available for \$1.50 PP additional*

**Please select a minimum of 3 for each category salad*

**Please select either Buffer Style (minimum of 10 for each category) or Individual Bags*

Tossed Garden Salad \$12

Field Greens, Cucumbers, tomatoes and carrots with balsamic dressing.

Moroccan Chickpea Salad \$17 VEG

Mixed Greens, Crispy Chickpeas, cran-raisins, almonds, feta cheese with lemon Thai vinaigrette.

Classic Caesar Salad \$13

Fresh romaine lettuce with homemade croutons. shredded parmesan and Caesar dressing.

Harvest Salad \$15

Arugula, fresh figs, granny smith apples, cran-raisins, walnuts, goat cheese with champagne vinaigrette.

Strawberry Fields Salad \$15 GF, VEG

Spinach, Feta Cheese, Toasted Almonds, red onions with Lemon vinaigrette and Balsamic reduction

Asian Bowl \$15 GF, VEG

Asian Noodles with edamame dumpling along with steamed broccoli over rice.

Chopped Cobb Salad \$16 GF

Romaine, Tomato, Eggs, Bacon, Avocado, Diced Chicken, red onion, Bleu Cheese with Ranch Dressing.

American Trio Salad \$15 VEG

Field Greens with grilled asparagus, Balsamic Brussel Sprouts and roasted Veggies with Balsamic.

ADD TO ANY ENTRÉE SALAD

6oz Boneless Grilled
Chicken Breast \$7.00

6oz Fresh Atlantic Salmon
Grilled Filet \$10.00



TASTY'S SPECIALTY SANDWICH PLATTER PACKAGES

*All Packages Come with Homemade Potato Chips, Choice of 1 Side Salad
10-Person Minimum per Category, GF Bread available for additional \$1.50 PP, All Prices are Per-Person*

TASTY'S SPECIALITY SANDWICH PLATTER

Small Platter \$225 Serves 10-15

Large Platter \$325 Serves 15-20

Chicken Pickle Sandwich

Le Bus Brioche Roll with Battered Fried Chicken Breast, Nashville Hot Sauce, Purple Cabbage, Bacon and Pickles.

Roast Beef Special

Le Bus French Onion Roll with thinly Sliced Roasted beef, purple coleslaw & provolone cheese with thousand island dressing.

Banh Mi (Vietnamese Hoagie)

Liscio Seeded Roll with Grilled chicken breast, carrot, cucumber, jalapeno, cilantro, and Asian vinaigrette.

Chicken Salad Sandwich

Multigrain bread with white chicken breast, grapes, celery, mayo, layered on green leaf lettuce.

Chickpea Red Cabbage Wrap (Vegetarian)

Flour Tortilla packed with chickpea hummus, arugula, basil, mayo and radishes.



TASTY MINI SLIDERS

Choice of 4 selections below

\$235 - 20 sliders (serves 10-15)

\$325 - 30 sliders (Serves 15-20)

Brioche Beef

with Provolone Cheese, Field Greens and Horseradish Cream.

Ciabatta Roll Chicken Salad

with Red Grapes layered on Green Leaf Lettuce
Snowflake Roll with Roasted Turkey, Cheddar and Tomato.

Multigrain Roll

Marinated grilled chicken breast with roasted vegetables.

Ciabatta Roll

with Mozzarella, Tomato, Basil and a Balsamic Drizzle.

HOAGIES DONE RIGHT

Small Platter \$185 Serves 10-15

Large Platter \$245 Serves 15-20

Hoagies are built on Lisco Seeded French roll and piled high with protein, lettuce, tomato, onion and seasoned.

Please select 3-4 flavors:

- Italian
- Roast Turkey
- Chicken Salad
- Tuna Salad
- Roasted Vegetables
- Roast Beef



TASTY'S CLASSIC SIDE SALADS

Caesar Salad

Romaine, Shredded Parmesan, Crouton and Caesar Dressing.

Tossed Garden Salad

Field Greens, Grape Tomatoes, Cucumbers and Balsamic Dressing.

Harvest Salad

Arugula, fresh figs, slice granny smith apples, Cranberries, walnuts, Goat Cheese.

Bow Tie Pasta Salad

Farfalle Pasta with basil, shredded parmesan, grape tomatoes and vinaigrette.

Orzo Salad

Pasta with dill, scallions, feta cheese and minced tomatoes in lemon vinaigrette.

Seasonal Fruit Salad

Sliced Pineapple, Cantaloupe, Melon, Grapes, and Seasonal Berries.

Moroccan Salad (Vegan)

Mixed Greens, Crispy Chickpeas, cran raisins, almonds, feta cheese with lemon Thai vinaigrette.



EVERYTHING'S A WRAP

Small Platter \$195 Serves 10-15

Large Platter \$245 Serves 15-20

Please choose 4 flavors or just tell us to build the favorites.

- Chicken Caesar
- Italian
- Roasted Veggie Hummus
- Southwest Chicken
- Tuna Salad
- Turkey Club Wrap

ALA CARTE SANDWICHES

All sandwiches come with Homemade Chips for Buffet, Herr's Chips if Bag Lunches
All Prices are Per Person, Gluten Free Bread is Available at \$1.50 PP per Sandwich

Chicken Pickle on Brioche \$13

Battered with our own special recipe chicken Breast, bacon, coleslaw and pickles on brioche roll.

Roasted In-House Roast Beef Special \$13

Thinly Sliced Roasted beef, purple coleslaw & provolone cheese with thousand island dressing on Le Bus onion roll.

Signature Southwest Wrap \$12

Grilled Chicken Breast, Black Bean Corn Salsa, Shredded Lettuce, Cheddar Jack Cheese and Red Pepper Aioli.

Green Goodness \$ 14 (vegetarian)

Sour Dough Bread with Kale, Spinach, Basil Pesto Avocado and Fresh Mozzarella

Homemade Meatloaf Better than a Burger \$13

Thick Slice meatloaf with cheese, fried string onions on Sourdough.

Tuna Salad Hoagie \$13

Albacore tuna salad with onions, shredded lettuce, tomatoes & seasoning on Liscio roll.

Chicken Salad Hoagie \$13

Chicken salad with grapes, shredded lettuce, tomatoes & seasoning on Liscio roll.

Cuban made with Chicken Breast \$14

Grilled Chicken Breast, ham, Swiss Cheese, and Whole Grain Mustard on Seeded Liscio Roll.

Italian Chicken Cutlet Broccoli Rabe & Sharp provolone \$14

Pan Sauteed Chicken Cutlet with Fresh Garlic Broccoli Rabe and Provolone Cheese on Seeded Liscio Roll.

Roasted Turkey Breast Hoagie \$13

Roast Turkey, American cheese, Shredded Lettuce, Onions, Tomatoes & seasonings on a Seeded Liscio Roll.

Italian Hoagie with Sharp Provolone \$13

Seeded Liscio Roll with Italian Salami, Capicola, Ham and Sharp Provolone, Lettuce, Tomato, Onion and seasoning.

Banh Mi (Vietnamese Hoagie) \$14

Grilled Chicken Breast, Carrot, Cucumber, Jalapeno, Cilantro, and Asian vinaigrette on a seeded Liscio roll.

Roasted Vegetable Hummus Wrap \$13

Roasted Zucchini, Squash, Carrots, Peppers and Onions on Flour Tortilla.

MUST HAVE SIDES

Herr's Chips	\$1.50
Homemade Chips (buffet only)	\$2.00
Tossed Garden Salad	\$4.75
Field Greens, Cucumbers, tomatoes and carrots with balsamic dressing	
Bow Tie Pasta Salad	\$4.25
Classic Caesar Salad	\$4.50
Fresh romaine lettuce with homemade croutons, shredded parmesan and Caesar dressing	
Harvest Salad	\$4.50
Arugula, fresh figs, granny smith apples, cran-raisins, walnuts, goat cheese with champagne vinaigrette	
Seasonal Fruit Salad	\$5.25
Large Chocolate Chip Cookie	\$4.50
Cookie, Brownie, and Lemon Bite Tray	\$4.00

HOT HANDHELDS AND BOWLS

Please give us 48-72 hours notice on all orders due to supply issues from suppliers

Momma'a Meatballs \$12.95

Homemade Meatballs with marinara that are unbelievably good with provolone cheese on steak roll with chips.

Brioche Angus Cheeseburger \$11.95

Individually foil wrapped cheese burger with lettuce tomato, onions and condiments with bagged chips.

Italian Roast Pulled Pork \$12.95

Roasted 10 hours, served with Broccoli rabe, Provolone cheese and long hots with bagged chips.

Philly Cheesesteak \$12.95

Build your own cheesesteak, Specify Beef or Chicken, with Liscio steak rolls & sauteed mushrooms & onions with condiments and bagged chips.

BBQ Pulled Chicken or Pork \$13.95

Piled high on Fresh Baked Brioche roll with Coleslaw and chips.

Teriyaki Beef Bowl \$17.00

Jasmine Rice, Bok Choy, Edamame & Dumplings.

Jamaican Jerk Chicken Bowl \$16.00

Jasmine Rice, Black Bean corn Salsa, and mango Salsa sour cream.

Veggie Bowl (sub caribbean Shrimp +\$3.00) \$15.00

Egg Noodles, Fried Tofu, Spaghetti squash, carrots, celery with sweet chile sauce.

MUST HAVES WITH HOT SANDWICHES

Traditional Potato Salad	\$3.75
Bow Tie Pasta Salad	\$3.75
Cucumber Salad	\$3.75
FireSlaw	\$3.75
Seasonal Fruit Salad	\$4.50
Homemade Potato Chips	\$3.00
Large Chocolate Chip Cookie	\$4.50
Cookie, Brownie, and Lemon Bite Tray	\$4.00
Grilled Vegetable Tray	\$4.25
Lemon Squares	\$2.50
Tomatoe Mozzarella Platter	\$5.75
Garden Salad	\$3.75
Classic Caesar Salad	\$3.75



HOT ENTRÉE MEALS

10-person minimum per order includes one vegetable side, one starch side, tossed garden salad, rolls & butter.
All Prices are Per Person, Gluten Free Bread is Available at \$1.50 PP per Sandwich

Tri-color Tortellini with Prosciutto \$16

Cheese Tortellini with peas & prosciutto in basil light cream garlic sauce with garlic bread.

Spaghetti with Meatballs \$16

Definitely the best comfort food with garlic bread

Chicken Parmesan \$18

Penne Pasta and Marinara with Garlic bread.

Ricotta Stuffed Shells \$18

With Italian Sausage and Garlic Bread.

Herb Roasted Chicken Breast \$19

Pan-Sauteed then Oven Roasted Breast of Chicken with Fresh Rosemary and Garlic served in a light au jus.

Lemon Chicken \$19

Pan-Sauteed Chicken Cutlet with lemon and herbs.

Honey Chili Chicken Breast \$18.95

Sauteed Battered Chicken Breast with Honey and Chili.

Teriyaki Salmon \$22

Fresh Atlantic Salmon with Teriyaki Glaze and Sesame Seeds.

Hoisin Salmon \$22

Fresh Atlantic Salmon with a Hoisin Glaze.

Med-rare Flank Steak \$24

Flank Beef Steak sliced and served with Cabernet Sauce.

Maryland Jumbo Lump Crab Cakes \$25

Amazing Jumbo Lump Crab Cakes served with Red Pepper Aioli, (2) 4 oz cakes per serving.

Homemade Meatloaf \$18

We combine beef, veal & pork, season to perfection, topped with our special glaze.

Chicken Sauteed Fajita \$17

Build Your Own with chicken breast, peppers, onions, flour tortilla, and sides of sour cream, Shredded Monterey Jack cheese, and salsa

Beef Sauteed Fajita \$19

Build Your Own with med-rare Flank Steak, Peppers and Onions, Flour Tortillas, and sides of sour cream, shredded Mont-Jack Cheese and Salsa.

MUST HAVES HOT SIDE

Grilled Asparagus	\$5
Roasted Vegetables	\$4.5
Balsamic Brussels	\$4.5
Lemon Broccoli	\$4.5
Garlic String Beans	\$4.5
Rosemary Red Bliss Potatoes	\$4.5
Jasmine Rice	\$4.5
Twice Baked Potatoes	\$5
Garlic Mashed Potatoes	\$4.5
Lemon Orzo Feta Dill	\$ 4.5
Cucumber Salad	\$4.5
Seasonal Fruit Salad	\$5
Tomato Mozzarella platter	\$7
Tossed Garden Salad	\$4.5
Classic Caesar Salad	\$4.5
Harvest Salad	\$5
Wild Rice Pilaf	\$4.5
Guacamole	\$6

DESSERTS

10-person minimum

Homemade Cookies Trays \$4 PP

Chunky Chocolate Chip, Oatmeal Raisin, Snickerdoodle and Sugar Cookies.

Homemade Bars Tray \$4 PP

Double Chocolate Brownies, Coconut Chocolate Magic Bars and Lemon Squares.

Cookies & Brownies Tray \$4 PP

Freshly Baked Assorted Bars and Cookies.

Mini Cupcake Bar \$7 PP

2 per person with assorted flavors.

Fancy Individual Dessert \$6 PP

Chocolate Covered Strawberries, Assorted Petite Fours, & Chocolate/Raspberry/Cannoli Shooters.

Chocolate-Dipped Pretzel Rods \$6 PP

2 Per Person with toppings.

Fancy Individual Dessert \$6 PP

Chocolate Covered Strawberries, Chocolate and Raspberry Mousse Shooters and Cannoli.

CELEBRATION SHEET CAKES

48 Hours Advance Notice

Full \$145
(Serves 90-95)

Half \$95
(Serves 40-45)

FUN BREAK FOOD

Cheese Cups \$9 PP

Selection of cubed cheese with dried fruit and assorted crackers.

Crackers Philly Snack \$8 PP

TastyKakes, Philly Soft Pretzels w/ Mustard and M&M.

Soft Pretzel Display \$2.50 PP

Individually Wrapped, Served with Mustard Packets

Healthy Snack \$6 PP

Individually Packaged Trail Mix, Assorted Granola, & Fruit Bars.

Guacamole, Chips & Salsa \$10 PP

Homemade Guacamole & Pico de Gallo Salsa w/ Tortilla Chips.

Spinach & Artichoke Dip \$6 PP

Spinach, Roasted Artichokes, & Herbed Sour Cream w/ Hard Crusted Bread.

Mediterranean Dips \$8 PP

Homemade Roasted Garlic and Red Pepper Hummus with Grilled Pita Triangles.

BEVERAGES

Freshly-Brewed Coffee & Tea \$3 PP

Regular & Decaf, Half & Half, Sugar, Sweeteners.

San Pellegrino Sparkling Water \$3 PP

Lacroix Flavored Sparkling Water \$3 PP

Iced Teas \$2.50 PP

Beverage Assortment \$3 PP

Assorted Sodas, Water, LaCroix, & Iced Tea.

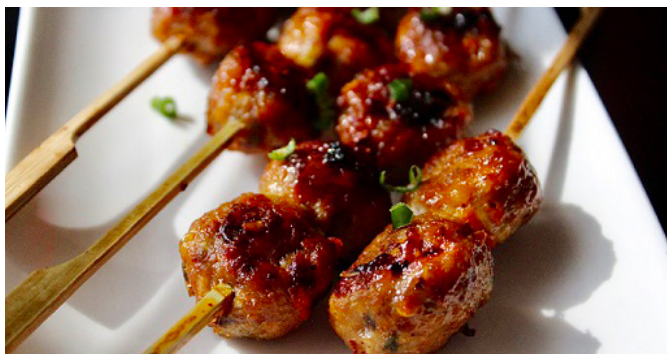
Assorted Sodas \$2.75

COCKTAIL APPETIZERS

Passed or Displayed on Table

10-person minimum, 3 Selection Minimum, 1.5 pieces Per Person

Choose 3 \$12 PP, Choose 4 \$16 PP, Choose 5 \$20 PP



Chicken Lemongrass Pot Stickers, Ginger Garlic Dip

Chicken Satay Skewer, Peanut Chili Sauce

Chicken Teriyaki Skewers

Chicken Quesadilla Cornucopia

Mini Beef Wellington, Horseradish Cream

Beef Bourguignonne Puffs

Mini Cheeseburger Slider, Brioche Bun, Pickles and Ketchup.

Mini Italian Cocktail Meatballs, Marinara Sauce

Pork Carnita Taquito, Avocado Cream

Mini Maryland Crab Cake, Red Pepper Aioli

Maple Bacon Wrapped Scallops

Jamaican Jerk Shrimp Skewers

Shrimp Cocktail Shooters, Cocktail Sauce, Lemon Wedges

Shrimp and Vegetable Shumai, Garlic Sesame Sauce

Shrimp Spring Roll, Sweet Chile Dip

Vegan Edamame Dumplings, Ginger Soy Sauce

Vegan Quinoa & Zucchini Fritters, Lemon Dill Sauce

Kale Salad Shooters, Slivered Almonds, Citrus Vinaigrette

Four Cheese Arancini, Marinara

Mini French Onion Soup Boules

Cranberry, Orange Zest, Chopped Walnuts & Brie in Phyllo



Spanakopita Phyllo Triangles

Wild Mushroom Tartlettes

Peking Duck Spring Roll

Pastrami & Whole Grain Mustard Spring Roll

Philly Cheesesteak Spring Roll, Sriracha Ketchup Dip

Coney Island Mini Franks, Sauerkraut & Mustard Tomato Mozzarella Caprese Skewers

Honey Roasted Fig Mascarpone Crostini

Bruschetta on Pesto Garlic Crostini

Garlic Hummus with Toasted Pita Triangles

Prosciutto Wrapped Asparagus

Grilled Octopus Shooter with Lemon Hummus

TABLE DISPLAY APPETIZERS

Artisan Cheeses Board

Variety of Domestic and International Cheeses, Sliced Seasonal Fruit, Farmers' Crudit , jams and honey, variety of crackers and sliced baguette

Charcuterie Board

Assorted Italian Cured Meats, Olives, Nuts and Crostini

Sushi Board

Assorted Sushi including California Roll, Spicy Tuna, Salmon and Cucumber Roll with Wasabi, Fresh Sliced Ginger and Soy Sauce

Farmer's Board

Fresh seasonal dipping Vegetables and Fruits with Peppercorn Ranch Dip

Homemade Chips and Dips

Fresh Guacamole and Salsa with homemade Flour Tortilla Chips

Flatbread Board

Arugula Prosciutto and Goat Cheese, BBQ Chicken with Caramelized Onions and Bleu Cheese, Classic Margarita



THEME MENUS

Minimum 40 Guests, Gluten Free available for \$1.5 per person

ALL AMERICAN BBQ \$24 PER PERSON

- Grilled Hamburgers and Hot Dogs (prewrapped), with BBQ Chicken – onsite chef available
- Corn on Cobb
- Potato Salad
- Garden Salad
- Fresh Fruit Salad
- Homemade Cookies and Brownies

PHILLY THEME \$26 PER PERSON

- 9th Street Anti-pasta Salad
- Build Your Own Philadelphia Cheesesteak on Torpedo Rolls
- Build Your Own Italian Roast Pork on Torpedo Rolls with Broccoli Rabe, Provolone and Long Hots
- Caesar Salad with homemade croutons
- Jersey Tomato Mozzarella Platter with Balsamic Drizzle and fresh Basil Leaves
- Homemade Potato Chips
- Assorted Desserts of Lemon Squares, Brownies, and Cookies

LIFE CELEBRATION MEMORIAL LUNCHEON \$23 PER PERSON

- Mini Brioche Slider with Beef and Provolone
- Mini Snowflake Slider with Turkey and Cheddar
- Mini Ciabatta Slider with Chicken Salad and Field Greens
- Vegetable Pasta in Lite Cream Sauce
- Medallions of Sautéed Lemon Chicken Breast
- Caprese Bow Tie Pasta Salad
- Harvest Salad with Champagne Vinaigrette
- Sweet Tray of Individual Desserts

MINI COCKTAIL PARTY THEME \$32 PER GUEST

- Artisan Cheese and Charcuterie Tray, Crostini and Crackers
- Bruschetta on Pesto Crostini
- Roasted Garlic Hummus with Grilled Pita Triangles
- Mini Brioche Slider with Roast Beef with Provolone with horseradish crème fraîche
- Mini Snowflake roll with Turkey Breast with Cheddar
- Mini Ciabatta Slider with Tomato, Basil, Mozzarella and Basil
- Mini Brioche with Chicken Salad and Green Leaf Lettuce
- Mini Ciabatta with Roasted Vegetables and Hummus
- Harvest Salad with goat cheese, candied walnuts, apples, dried cranberries, champagne vinaigrette
- Capri Bow Tie Pasta Salad with Spinach, Grape Tomatoes and Shredded Parmesan Cheese
- Individual Fancy Desserts of Petite Fours, Chocolate Strawberries and Macaroons

FIESTA POOL PARTY \$27 PER PERSON

- Authentic Fajita Bar with Chicken Breast with all the Fixings
- Southwest Salad
- Mexican Style Rice
- Tortilla Chips, Salsa, and Guacamole
- Watermelon, Pineapple, Mint Leaf Skewers
- Classic Dessert of Cookies, Brownies, and Lemon Squares