



TASTY TABLE

Social
EVENT
MENU

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

ORDERING *made* SIMPLE

PLANNING YOUR EVENT

Just email us at info@tastytablecatering.com sharing the event details and we will call you back within 24 hours to discuss.

- What are we celebrating/theme
- What date are you planning for this event
- When will the event start and end
- How many guests do you expect
- Will you need rentals such as tables, chairs, linens, tents
- Will you need servers, bartenders, etc. or just drop off

CANCELLATION POLICY

Cancellations are challenging because we have reserved staff and may have missed out on other opportunities for events. 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.

DEPOSIT POLICY

A deposit of 30% will be due upon the 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.

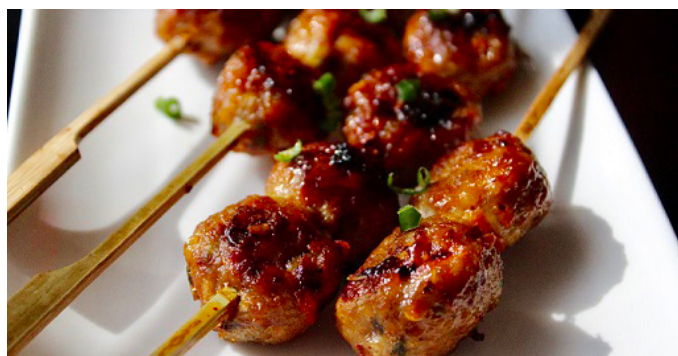
RENTALS, STAFFING & EQUIPMENT

We are a full-service caterer and offer all types of rentals from tents, grills, glassware, flatware, linens, etc. as well as bartenders, chefs and servers. Upon contracting with Tasty Table, we will do a site visit to review location of equipment and flow of guests to ensure your vision unfolds exactly how you wish.

COCKTAIL APPETIZERS

Passed or Displayed on Table

10-person minimum, 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



SOCIAL EVENT RECEPTION IDEAS

CHEF MANNED STATIONS

Prime Rib Carving
Filet Mignon Carving
Breast of Turkey Carving
Fileting Salmon Carving
Hand Rolled Sushi Station
Pasta Station



MAIN ENTRÉE

Tequila Lime Chicken
Tequila Lime Shrimp
Chicken Piccata
Hoisan Glazed Salmon
Caribbean Jerk Chicken with Mango Salsa
12-hour Braised Brisket with Shallots
BBQ Salmon Filet
Chicken Parmesan
Braise Short Ribs with Mushroom Sauce
Fresh Atlantic Teriyaki Salmon
Flank Steak with Demi-glace
Maryland Crab Cakes
Sautéed Chicken Marsala
Apricot Grilled Atlantic Salmon
Herb Roasted Chicken Breast
Grilled Mahi Mahi with Mango Salsa
Sautéed Lemon Chicken Breast

VEGETABLES

Grilled Asparagus
Asian String Beans
Balsamic Garlic Brussel Sprouts
Roasted Seasonal Vegetables
Garlic String Beans
Lemon Broccoli
Ratatouille
Tri-color Baby Carrots



SALAD

Garden Salad with Balsamic
Classic Caesar with Homemade Croutons
Harvest Salad with Champagne Vinaigrette
Summer Spinach Strawberry Feta Salad
Moroccan Vegan Salad



STARCH

Garlic Mashed Potatoes
Jasmine Rice
Rosemary Roasted Red Bliss Potato Wedges
Wild Rice Pilaf
Ginger Roasted Sweet Potatoes
Homemade Twice Baked Potatoes

SAMPLE DINNER PACKAGE

FIRST COURSE

Bibb Lettuce with Roasted Fig, Pickled Red Onion, Toasted Walnut and Goat Cheese with Champagne Vinaigrette

SECOND COURSE

Seafood Bisque with Oyster Crackers

MAIN COURSE

Sauteed Lemon Chicken Cutlets

Grilled Mahi Mahi with Mango Salsa

Complimented with Rosemary Roasted Red Potatoes and Grilled Lemon Asparagus, Fresh Baked Rolls and Butter

DESSERT COURSE

Flourless Chocolate Tort topped with Fresh Raspberries and Crème Fraiche

Key Lime Cheesecake, Graham Cracker Crusted with Fresh Lime Zest



THEME MENUS



ALL AMERICAN BBQ

- 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

FIESTA POOL PARTY

- 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

PHILLY THEME

- 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

