



TASTY TABLE

Food
Service

PROGRAM

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

FOOD SERVICE

Program

100 entrees rotated over 4 weeks that provide daily dietary restrictions for vegan, gluten-free and dairy, ensuring everyone is looking forward to this energy break.

The food service program is designed for long term clients that need to feed groups daily for many weeks, if not months. It's a 4-week rotation menu designed to meet all dietary restrictions while energizing the work force. The pricing is a per person price and is heavily discount based upon the number of guests and length of service required.



QUESTIONS OFTEN ASKED ABOUT THE PROGRAM

- Delivery fee – is a flat rate of \$60/driver for guest count under 75, additional staff will be added in increments of 75 guests so we can expeditiously set up your meals.
- Deliveries outside of 7:30am and 2pm have surcharge of \$75 for staff in over-time status.
- Next week's menu/guest count must be received by noon on Thursday week prior to accommodate food deliveries and staffing requirements.
- ACH payment must be received within 72 hours (business days) or incur 5% late fee is applied.

ADDITIONAL ITEMS THAT ARE AVAILABLE








- Homemade Potato Chips \$1.5/per
- Assorted Cookies, Brownies and Bars \$2/per
- Green leaf salad \$3/per
- Assorted soda, teas and bottled water \$1.5
- Pelligrino, LaCroix, Snapple \$2.25

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.

WEEK 1/4







MONDAY

-    **Shrimp and Grits**
with greens
- Cobb Salad**
with roll and butter
- Cheesesteak Egg Burrito**
-  **Turkey Lettuce Tomato**
on Whole Wheat with Chips
-    **Cheesesteak Egg Burrito**
- Cauliflower Fried Rice**
Portebella Steak

TUESDAY

-   **Tuna Hoagie with Chips**
will provide description soon
- Moroccan Salad with Shrimp**
with roll and butter
- Canjun Chicken Penne**
in creamy white sauce
- Beef Fajita Bowl**
will provide description soon
-    **BYO Ground Chickpea Taco**
will provide description soon


WEDNESDAY

-   **Hoisin Salmon with**
Red Bliss Potatoes and vegetable
- Harvest Salad with Salmon**
with roll and butter
-   **Spaghetti and Sweet Sausage**
with Marinara
- Chicken BLT on wrap**
with Chips
-   **Bow Tie Pasta with Marinara,**
Onions, Zucchini Squash, Basil Pesto









THURSDAY

-   **Shrimp Po' Boy**
with chips
- Grilled Chicken Caesar Salad**
with roll and butter
- Flank Steak**
Red Bliss Potatoes and vegetable
-  **Breaded Chicken Cutlet**
with Broccoli Rabe and Provolone
-   **Fried Mushroom Po' Boy**
will provide description soon

FRIDAY






-    **Lemon Honey Glazed Salmon**
with rice and vegetables
- Garden Salad with Tuna Fish Salad**
with roll and butter
- Jalapeno Cilantro Lemon Chicken**
with rice and vegetables
-  **Roast Beef Provolone Field Greens**
Bricolage roll with Horseradish Mayo
-   **Sherry Glazed Tofu over Rice**
with Asparagus








-  Primary Regular Meal
-  Gluten Free
-  Pescatarian
-  Has Garlic
-  Vegan & Vegetarian
-  Dairy Free
-  Dairy
-  Salad of the day

WEEK 2/4

MONDAY






-  Asian Shrimp Stir Fry
with Jasmine Rice
-  Mixed Beets & Goat Cheese
Arugula Salad
with Orange Vinaigrette
-  Meatloaf with Mashed Potatoes,
Gravy, Green Beans
-  Chinese Pepper Steak with onions
-  Kung Pao Fried Tofu bites with
scallions and jasmine rice

TUESDAY


-  Almond Crusted Salmon
Cous Cous & Mixed Veggies
-  Rustic Tomato Soup with Shrimp
Grilled Cheese
Garlic Bread
-  Chicken Parm
with Vodka Sauce & Garlic Bread
-  General Tso's Chicken, with
sundried veggies
*Shredded Scallions, Peanuts, Carrots &
Basil Slaw*
-  Mushroom Trio Coconut Soup
*Ginger, LemonGrass, Scallions, Thai
Chilis & Toasted Coconut*





WEDNESDAY

-  Mediterranean Scallops
Wild Rice &
-  Greek Chicken Salad
*Feta, Olives, Hummus, Red Onions,
Tomatoes, Garlic Yogurt Dressing*
-  Chicken Pesto
No Cheese
-  Chicken Cacciatore
-  Chopped Cheese Burrito
Beyond Meat

THURSDAY

-  Fish Tacos
Cilantro Lime Rice
-  Watermelon Feta Salad
*Arugula, Spring Mix & Honey Thyme
Vinaigrette*
-  Sausage, Peppers & Onions
with Chunky Red Sauce on Garlic Bread
-  Mediterranean Fish Soup
Flounder and Shrimp
-  Fried Mushroom, half glazed sweet
potato
Green Beans & Tomato Vegan Cornbread

FRIDAY

-  Harissa Shrimp Kabobs
-  Street Corn Salad
-  Sweet and Sour Chicken, Chinese Style
-  Tuscan Chicken Rissotto
-  Falafel Pizza
*Hummus Spread, Roasted Red Peppers,
Sliced Red Onion, Arugula, Vegan Roasted
Red Pepper Drizzle*


 Primary Regular Meal


 Gluten Free


 Pescatarian

 Has Garlic

 Vegan & Vegetarian












 Dairy Free

 Dairy












 Salad of the day

WEEK 3/4

MONDAY

-    Halibut and Grits
with lemon butter
-  Cobb Salad
with roll and butter
-   Gumbo
Spicy Sausage, Chicken, Shrimp,
and Corn
-   Turkey Arugula and Apple
on Sundried Tomato Bread with
Sundried Tomato Sauce
-    Cauliflower Tacos

TUESDAY

-   Salmon Burger
will provide description soon
-  **BYO Salad Bar**
3 Different Salad Bases, 4 Dressings,
10 Add-ins including Proteins
-   Lemon And Herb Chicken Kabobs
over asparagus rice
-    Steak Grinder on Liscio's Roll
-    Mushroom Rice
with diced and roasted sweet
potatoes and herbs













WEDNESDAY



-   Seared Salmon
with yellow rice and sauteed spinach
-  Citrus Salad, Yellow Squash &
Zucchini
Thyme Spiced Almonds with Goat
Cheese Dressing
-    Lamb naan Quesadilla
with Tzakiki
-  Chicken BLT on wrap
with Chips
-   Bucatani with lemon Garlic Sauce
Onions, Zucchini Squash, Arugula Pesto

THURSDAY

-   Cod Pickle Po' Boy
lemon And Dill Aioli
-   Grilled Chicken Caesar Salad
with roll and butter
-  Jumbo Rigatoni and Flank Steak
in Vodka Sauce
-   Chicken Pickle Sandwich
-   Fried Mushroom Po' Boy

FRIDAY

-     Crab Cakes
Green Beans
-  Garden Salad with Tuna Fish Salad
with roll and butter
-  Jalapeno Cilantro Lemon Chicken
with rice and vegetables
-   Roast Beef Provolone Field Greens
Bricolage roll with Horseradish Mayo
-   Watermelon and Tomato Gazpacho

-  Primary Regular Meal
-  Gluten Free
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-  Dairy Free
-  Dairy
-  Salad of the day

WEEK 4/4

MONDAY

-  **Bagels & Lox Sandwiches**
Dill & Caper Cream Cheese, Tuna Salad, Lox, Tomato, Cucumber & Sliced Red Onion
-  **Italian Salad**
Romane, Red Onion, Cherry Tomatoes, pepperoncinis, olives, parm crisps, croutons
-  **Meatball Parm Sliders**
-   **Spaghetti & Ground Turkey**
Garlic Bread
-  **Vegan Lasagna**
Vegan Ricotta, Vegan Mozz, Beyond Meat, Eggplant, tomato sauce

TUESDAY

-  **Baked Cod & Charred Cherry Tomatoes**
With Creamy Mashed Potatoes & Creamed Spinach
-  **Buffalo chicken Salad with Buffalo Ranch**
Romain, Celery, Red Onions, Shredded Carrots, Buffalo Chicken Breast, Blue Cheese Crumble
-  **Beet & Goat Sandwich**
Red & Golden Beets, Goat Cheese, Mayo, Arugula, Balsamic Glaze
-   **Honey Glazed Wings**
With Mac & Cheese and Broccoli
-  **Spicy Baked Cauliflower**
Over Jasmine Rice

WEDNESDAY

-  **Creamy Clams, Corn & Herbs**
with Grilled Bread
-  **Taco Salad w/ Salsa Sour Cream Dressing**
Shredded Cheese, Fried Tortilla Strips, Ground Turkey, tomatos, onions
-  **Mango Thai Chili Chicken Sandwich**
Buttermilk Fried Chicken Breast, Mango Thai Chili Sauce, Red Cabbage Coleslaw
-   **BYO Ground Turkey Lettuce Wrap**
w/ Chef's choice of lettuce and sauce
-  **BYO Beyond Meat Lettuce Wrap**
w/ Chef's choice of lettuce and sauce






THURSDAY

-  **Shrimp and Veggie Kabobs**
Over Sauteed Spinach with Mac & Cheese
-  **BYO Egg Salad**
Assorted breads, wraps and lettuce
-  **Pineapple Onion Glazed Meatball Sandwich**
Liscio Roll, Grilled Pineapple, Sliced White Onions
-  **Seared Salmon, purple mash & Green Beans**
-  **Spicy Creamy Vegan Pasta**
Rigatoni, vegan cream sauces, walnuts, spinach & roasted red peppers

FRIDAY

-  **Bang Bang Shrimp**
with Jasmine Rice & Veggies
-  **Wedge Salad**
Iceberg Lettuce, Bacon Lardons, Blue Cheese Crumbles, cherry tomatoes, red onions, and ranch
-  **Fried Curry Chicken Sandwich**
Ginger Aioli & Cilantro Slaw
-  **Naan Pizza**
Kale Pesto, Tomato, chicken, fresh mozzarella
-  **Pepper Tofu & Asparagus**
Over Jasmine Rice with Ginger Soy Glaze



-  Pescatarian
-  Salad of the day
-  Sandwich
-  Vegan & Vegetarian
-  Hot

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