



catering

beverage service | catered buffet
white platters | tray pass | barbeque
taco grill | plated entrées | sweets | rentals



about us

Taste has been proudly serving Southern California for 20 years. Taste features California farm, made from scratch, cooking with fresh delivery of French baguettes, organic produce, fresh whole salmon, fresh never frozen free range chicken & premium beef. Taste is proud to use California Extra Virgin Olive Oil which is a non-GMO product. Buffets are designed to be consistently weighed and measured to appeal to a wide audience.

Taste's modern 8700 sq/ft kitchen facility has been awarded an "Award of Excellence" and is available to visit. Our Eatery is open to the public for lunch service 11:30am-1:30pm weekdays. Taste's call center is staffed by trained knowledgeable "foodies" answering the phone 6am-6pm Monday to Friday.

contents

01 services

Taste's family of services was born from our "food centric" passion. It has expanded into a complete array of complimentary services, handling everything from a simple box lunch to an incredible intricate large scale production. Whatever the occasion, count on Taste to make it special for you.

03 beverage service

The best beverage service in Southern California with only the finest and freshest ingredients. Taste's experienced bartenders move the line quickly while providing hand crafted signature drinks. Ask about our specialty lemonades and infused syrups.

05 catered buffet

Taste's Buffet and Services are a great value for 50 or more guests. Our Buffets include terrific food choices, a professional service team, banquet tables, chairs, and linens. Quality disposables are included at no additional cost, or inquire about Taste rentals.

07 white platters

White platters displayed for noshing have become a signature function of Taste catering. Made from scratch, chef-driven popular selections have become part of our "Greatest Hits" over the years. Gorgeous and extremely useful for group gatherings.

09 tray pass

Elegant butler style tray-passed hors d'oeuvres - bites - appetizers - amuse bouche - little tasty treats as a standalone or before your meal. Taste tray pass selections change often and can be customized for your event.

11 barbeque

Barbeques are a Taste specialty with great selections to mix and match. Homemade Kobe burgers, tri-tip, ribs, burgers and dogs with fun sides made from scratch. Toasted buns make your sandwich so much better as with our pulled pork with house cider vinegar.

12 taco grill

Taste's popular hand taco grill includes delicious grilled savory meats and warm tortillas made to order from our traditional comal grills. The freshest salsa bar with amazing sides accompanies the best tacos in Southern California.

13 plated entrées

The art of fine dining is emphasized with contemporary plated presentations of bistro and fine dining at its best. Meet with Chef David for a custom menu consultation for your very own unique dining experience.

15 sweets

Sweets are all made from scratch with dark chocolate, California butter and nuts. Hand made by professional pastry chefs with natural pure ingredients from the simple to the sublime.

17 rentals

Taste rentals are stress free and all-inclusive with no need to fret over the details of how many forks are needed. Taste rental packages are designed to work with your event as a seamless service. Whatever your event needs from tables, linens, plates, flatware, audio, dance floor, to lighting; you're covered by Taste.

services

delivery

Delivery service is available for all of Orange County, Los Angeles, the Inland Empire, and San Diego. Taste Delivery is very popular for breakfast and lunch with corporate accounts. Quality delivery and set up includes all the necessary disposables, making life easier. To place an order, contact Taste Delivery Office, open weekdays from 6am-6pm.



eatery

Taste Eatery is open to the public for lunch on weekdays, from 11:30am-1:30pm. You can find the monthly menu on our website, listed under Warehouse Menu. Tastings available by appointment on Friday's only, please call to schedule an appointment.



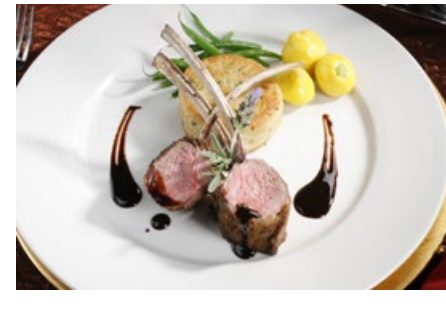
catering

Menus for barbeques, holiday parties, corporate events and film productions. All photos and prices are available to view on the Taste website. Custom menus and quotes are written upon request, specific to your event. To speak to a trained representative, our catering office is open weekdays from 6am-6pm.



custom services

Chefs consult to create a one of a kind menu unique to your event. Taste has provided many custom solutions for contract feeding, corporate dining, consultation, food styling, product development, trade shows, television, photography & video.



events

Our events include, but are not limited to: weddings, concerts, premiers, and store openings. For events of all sizes, Taste offers event coordination and production. Let the experienced Taste team make your next event one to remember.

Ask for venues.



rentals

Taste owns a large variety of rental equipment to complete your event. Tables, chairs, linens, table settings, audio, lighting, and even a dance floor. Taste rentals are coordinated with Taste Catering for your one stop shop.



Seasonal Catered Menus

We offer many seasonal menu's from barbecue to holiday meals. To see a full list of what we provide, please take a look at our website or call and ask one of our wonderful Catering team member



Services Available

We offer many additional services for your convenience, to inquire about the services available, please take a look at our website or call one of our wonderful Catering Specialists

Photography | Videography | Wedding Planner | Event Coordinator | DJ | MC



beverage service

beverage station

spa water, tropical tea & lemonade with dispensers

soda & water station

Coke, Diet Coke, Sprite, Arrowhead Water, Petite Arrowhead Water, San Pellegrino

coffee & hot tea station

with organic costa rican coffee & hot assorted gourmet teas

beverage service & soft bar-kit

Client provides beer, wine, and/or champagne

beverage service & hard bar-kit

Mixers include sour & margarita mix, soda, tonic water, OJ, cranberry, & fruit

Client provides alcohol

beverage service & signature hard bar-kit

Includes hard bar kit, garnishes, rimmers & choice of 3 premium mixer themes

•Mai Tais •Piña Coladas •Blue Hawaiian •Martinis •Cosmos •Mojitos & Sangria

bartender

Includes set up, two hours of service, and breakdown

Soft bartender	\$200
	(\$60 each additional hour)
Hard bartender	\$225
	(\$80 each additional hour)

coffee a la carte "airpots"	\$32.00 each
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individual drinks

Coke, Diet Coke, Sprite, Arrowhead Water, Petite Arrowhead Water	\$2.00 each
San Pellegrino, Perrier, Snapple Tea, Tazo Tea, Fiji Water	\$3.00 each
Celcius, Reign, Redbull, Monster, Bang, Jarritos, Topo Chico, Classic Coca Cola	\$3.99 each

pitchers / retro pop top bottles

Pitcher of tropical brewed "paradise" ice tea * freshly squeezed lemonade	\$12
Specialty lemonades: ginger pineapple, blackberry lime, cranberry, peach fizz, watermelon fresco, strawberry	
Pitcher of juice	\$12
Freshly squeezed juice	
Retro pop top bottle	\$12

glassware & stemware for guests table & bar	\$1.00 each
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premium contemporary disposables	\$2.00 each
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black ice tub	\$45.00 each
approximately 30lbs of ice	

\$2⁹⁹/pp for 2 hours
(\$1pp each additional hour)

\$3⁹⁹/pp for 2 hours
(\$1pp each additional hour)

\$2⁹⁹/pp for 2 hours
(\$1pp each additional hour)

\$5⁹⁹/pp for 2 hours
(\$1pp each additional hour)

\$6⁹⁹/pp for 2 hours
(\$1pp each additional hour)

\$7⁹⁹/pp for 2 hours
(\$1pp each additional hour)



Website posted prices supersede printed materials.
Prices based on a 50 guest minimum. Tray pass menu requires a Taste Chef.
Custom gluten free, vegan, vegetarian, and kosher style menus available upon request.

catered buffet

Taste's buffet service comes with buffet tables, fitted linens, chaffers, buffet kit, quality disposable black plates, ivory napkins, serving utensils, and soft pans. Trained buffet attendant are required to set up a self-serve, double sided buffet at your location and will maintain the buffet. These are based on a minimum guest count of 50 and Taste terms and fees upon your order.

- Buffet Attendants & Servers quote is based on guest count & equipment.
- Taste stylized buffet packages including tables, linens, chaffers and sternos starting at \$150.
- Table setting package includes glassware, plates, flatware based on 6 pieces at \$5 per person.
- Guest Seating package with padded chairs, round tables & linens are \$7 per person.
- Floral design, lighting, photography, and audio packages are available, quote available upon request.

taste buffet with one entrée & one side

One salad * chicken \$18, beef \$20, or salmon \$22 * one side * bread & butter

taste buffet with one entrée & two sides

One salad * chicken \$20, beef \$22, or salmon \$24 * two sides * bread & butter

taste buffet with two entrées & two sides

One salad * chicken & beef \$22, chicken & salmon \$25, or beef & salmon \$28 * two sides * bread & butter

salads

- House green
- Italian inspired chop
- Baby spinach & bibb with strawberries
- Classic Caesar
- Greek inspired
- Bibb Salad
- Asian inspired
- Fiesta

chicken entrées

- Chicken parmesan
- Artichoke chicken
- Chicken paillard with tomato basil concasse
- Classic chicken Marsala
- Polynesian chicken
- Grilled chicken breast with soy mirin buerre blanc
- Classic chicken piccata
- Tahini chicken skewers

beef entrées

- Millionaire steak
- Skirt steak with zinfandel demi glace & caramelized onions
- Peppered tri-tip
- Argentinian skirt steak with chimichurri
- Marinated beef skewers

salmon entrées

- Spiced Moroccan salmon
- Grilled salmon with honey lime vinaigrette
- Polynesian salmon
- Grilled salmon with soy mirin buerre blanc
- Teriyaki salmon

sides

- Margarite pasta
- Couscous
- Penne with pesto cream
- Grilled vegetable display
- Roasted new potatoes with sun dried tomato & parmesan
- Fettuccine alfredo
- Quinoa
- Island rice
- Wild rice pilaf
- Green beans with white balsamic
- Roasted vegetables
- Mac & cheese
- Thai linguini
- Coconut brown rice with orange zest
- Spinach mashed potatoes
- Basmati rice & lentils

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catered buffet



white platters

cold appetizers

Veggie "crudite" with choice of basil ranch dip or hummus	\$112
Napa inspired olives & almonds with extra virgin olive oil & lemon zest	\$100
EVOO, balsamic & bread	\$100
Elegant cheese platter with crackers	\$147
Grilled Vegetables	\$127
Antipasti ~ sausages, olives, cornichons, and almonds	\$146
Antipasti Skewers ~ sausages, olives, cornichons, and almonds	\$154
Puff pastry tarts with pesto, caramelized onion, feta cheese & tomato	\$111
Asparagus wrapped with prosciutto	\$186
Caprese inspired display with mozzarella, tomato & basil	\$139
Caprese skewers with mozzarella, tomato & basil	\$157
Artichoke hearts with mascarpone, roasted garlic & roasted red bell pepper	\$127
Shrimp cocktail	\$166
Rosemary skewered lemon shrimp	\$166
Ahi poke with won ton chips & micro greens	\$139
Spicy tuna sushi rolls & cucumber avocado sushi rolls	\$197
Mango tempura shrimp sushi rolls	\$197
Smoked salmon with pumpernickel bread & crème fraîche	\$193
Smoked tenderloin of beef with arugula & shaved parmesan	\$349
Charcuterie	\$203
Baked pita chips with roasted garlic hummus	\$100
Bruschetta with choice of tomato & kalamata basil or 3 olive tapeñade spread	\$100
Gaufrette chips and dips	\$100

hot appetizers

Tri-tip beef sliders on hawaiian rolls with aioli spread	\$3 ⁹⁹ pp
Southern fried chicken sliders with buttermilk spread	\$3 ⁹⁹ pp
Pulled pork sliders with house made bbq sauce	\$3 ⁹⁹ pp
Skewers: chicken, beef, or veggie	\$3 ⁹⁹ pp
Empañadas filled with ground beef, currants, potato & cinnamon	\$3 ⁹⁹ pp
Kobe sliders with fantasy island sauce and cheddar	\$5 ⁹⁹ pp
Meatballs with BBQ hawaiian guava, spicy italian with marinara	\$139

sweet things

Fresh fruit display of season's bounty	\$120
Cookie combo platter ~ PB&J cookies, brownies, coconut walnut bars, chocolate oatmeal cookies	\$111
Profiteroles with vanilla bean cream, dipped in dark chocolate	\$108
Dessert bars ~ tropical cheesecake, lemon bars, & white chocolate oreo cheesecake	\$111
Petite tarts ~ lemon meringue, pecan praline, & chocolate mousse	\$113
Dark chocolate dipped strawberries ~ seasonal availability, Feb to Aug/Sept	\$3 ⁹⁹ ea
Coconut macaroons dipped in dark chocolate	\$2 ⁹⁹ ea

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white platters



tray pass

with buffet

choice of three \$9.99 | four \$10.99 | five \$11.99

from top section
1 hour with 1 pass

- Ahi tuna jewels poke marinated in ponzu sauce, nestled in wonton cups topped with micro greens
- Puff pastry tarts with roasted tomatoes, caramelized onions and feta cheese
- Belgian endive with goat cheese, hazelnuts and grapefruit sections
- Mushrooms filled with Italian sausage, breadcrumbs, ricotta and mozzarella cheese
- Mushrooms filled with roasted shitake mushroom, corn and sautéed spinach
- BBQ hawaiian guava meatballs topped with white sesame seeds on a banana leaf bed
- Toasted ciabatta with goat cheese spread and three olive tapeñade
- Grilled shaved asparagus salad on avocado smash toast
- Savory tarts filled with caramelized onions, fontina cheese, fried onion nests
- Asian potstickers with ginger ponzu dipping sauce
- Salmon cakes with green apple and fennel, topped with lime aioli
- Chicken wings with apple cider and fish sauce, glazed micro cilantro and wasabi

Add \$2 for each additional item chosed from below (replaces above)

- Rosemary skewered shrimp marinated with extra virgin olive oil, basil, and lemon
- Coconut tiger shrimp with sweet guava sauce or mango sweet chili dip
- Mini caprese skewers with tear drop tomatoes, mozzarella balls, and basil
- Chicken satay glazed with soy mirin buerre blanc, rolled with cashew and sesame nuts
- Grilled shrimp escabeche pickled salad, heated with seranos
- Risotto balls hand rolled with crimini mushroom, fresh sage, and Swiss cheese
- Smoked salmon on pumpernickel with chive, cream cheese, and Bermuda onion
- Bikini paninis with buffalo mozzarella, tomato basil and prosciutto di parma

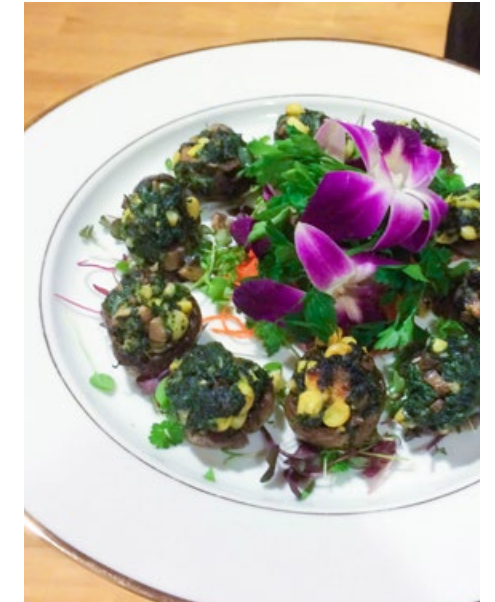
Add \$3 for each additional item chosed from below (replaces above)

- Purple Peruvian potato piped with smoked salmon mousse
- Mini crab cakes with andouille sausage and tarragon sauce
- Maryland lump crab cakes with lemongrass chive aioli
- Peking duck in wonton cup topped with plum sauce, radicchio and cilantro
- New Zealand lamb lollipops with mint BBQ sauce or honey lavender sauce, finished with balsamic
- Scallops in shell with pancetta, soy mirin buerre blanc and micro greens
- Skewered prawn wrapped with pancetta Italian bacon
- Crispy rice cakes with sushi grade tuna, tataki and unagi eel sauce
- Smoked white fish on potato crisp with caper relish

stand - alone

choice of three \$14.99 | four \$15.99 | five \$16.99

from top section
2 hours with multiple passes



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barbeque

build your own barbeque buffet

bbq basic burger & dog	\$13 ⁹⁹ per person
Cheddar cheese * lettuce * tomato * red onion * condiments * individual chips	
Burgers: ·Grilled burgers ·Cheese burgers ·Turkey burgers ·Veggie burgers	
Dogs: ·Hot dog sliders ·Beef hot dogs	
Make it a snazzy dog: ·Hot links ·Bratwurst ·Sweet italian sausage	add \$4 per person
homemade kobe beef burger	\$17 ⁹⁹ per person
Brioche bun with sharp cheddar & garlic aioli spread * arugula salad * choose one side	
Pick your pickle: ·Pickle chips ·Pickle spears ·Cornichons & cherry peppers	
stylin grilled chicken quarters*	\$14 ⁹⁹ per person
Choose one side * house salad * kings hawaiian rolls * whipped honey butter w/ herbs de Provence	
stylin grilled chicken quarters & bbq tri-tip*	\$17 ⁹⁹ per person
Choose one side * house salad * kings hawaiian rolls * whipped honey butter w/ herbs de Provence	
3x3 ~ grilled chicken quarters, bbq tri-tip, & links*	\$23 ⁹⁹ per person
Choose three side * kings hawaiian rolls * whipped honey butter w/ herbs de Provence	
Choose your links: ·Hot links ·Bratwurst ·Sweet italian sausage ·Hot dog sliders	
buns taste better when they're toasted!	\$16 ⁹⁹ per person
Pulled pork, bbq chicken breast or tri-tip beef sandwich * choose one side * green salad	
·Tender pulled pork on toasted hallah bun with our house cider vinegar	
·Grilled chicken on toasted bolillo roll with sweet hawaiian bbq & grilled pineapple	
·Marinated grilled tri-tip on toasted brioche, glazed with hickory smoked bbq sauce	
Pick your pickle: ·Pickle chips ·Pickle spears ·Cornichons & cherry peppers	
rib combinations*	
BBQ beef ribs, chicken quarters and links * green salad * choose two sides	\$25 ⁹⁹ per person
St Louis pork ribs, bbq chicken quarters and links * green salad * choose two sides	\$26 ⁹⁹ per person
*Choose a style: ·Hickory smoked bbq ·Sweet hawaiian bbq ·Jamaican jerk ·Dry spice rub	

sides

Add extra sides for \$3 more per person (i.e., 2 extra sides = \$6, 3 extra sides = \$9)

salads: ·House salad ·Truck stop salad ·Caesar salad ·Chopped salad
·Spinach bibb & strawberry salad ·Coleslaw ·Peanut coleslaw ·Oahu slaw

cold: ·BBQ potato salad ·Macaroni salad ·Cold margarite pasta ·Watermelon wedges

hot: ·Mac & cheese ·Corn on the cob ·Baked beans ·Potato wedges

special sides: add \$5 per person
·Grilled vegetable platter ·Grilled artichoke with extra virgin olive oil, soy & garlic ·Heirloom tomatoes & basil

drinks

freshly brewed tropical iced tea \$12

real lemonade: ·Original ·Strawberry ·Ginger Pineapple ·Mint mojito \$16

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taco grill

Delicious grilled savory meats and warm corn tortillas made to order.
Taste's home style rice, beans and fresh salsa bar.

Min of 30 persons | up to 100 - \$13.99 per person | over 100 - \$12.99 per person

savory grilled meats

double roasted pork carnitas marinated in Coca Cola and our signature clove spice
grilled chicken prepared with red achiote and garlic for a smoky mild citrus flavor
grilled skirt steak marinated in Modelo beer and finished with fresh lime juice

salsa bar

pico de Gallo ·Onions and Cilantro ·Roasted Salsa ·Agua Chili
queso Fresco ·Fried Serrano Chilis ·Limes ·Pequeño Corn Tortillas
freshly prepared, home made tortilla chips ~ red, white and blue corn chips (additional salsa included)

beans and rice

choose One: ·Black beans ·Pinto beans ·Refried beans
choose One: ·Spanish rice ·Cilantro rice ·White rice

add sides to your buffet

escabeche ~ Carrots * Cauliflower * Green Olives * Radishes * Jalapeños marinated in apple cider vinegar
House salad ·Fiesta salad ·Spinach bibb salad ·Tostadas ·Quesadillas

add \$3 each

add extra salsas & hot sauces

guacamole with grilled onion & toasted cumin \$12 pint **House guacamole** \$11 pint
escabeche ~ Marinated carrots * cauliflower * green olives * radishes * jalapeño quart: \$8 ... bowl: Sm \$19 ... Med \$29
sliced fresh serranos ·Pickled serranos ·Pickled habañeros 8oz \$4 ... 16oz \$7
roasted habañero diablo salsa: ·X ·XX ·XXX 8oz \$5 ... 16oz \$9
Pico pica ·Cholula ·Gringo bandito \$3

* must include attendant & equipment *



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plated entrées

salads

California caesar salad wedge with heirloom tomatos, pepitas, fresh baked croutons, parmesan curl & homemade caesar dressing

Baby spinach & bibb salad with balsamic vinaigrette, strawberries, feta cheese & toasted almonds

Romaine hearts & baby greens with balsamic vinaigrette, pepitas, jicama & carrots

Little Gem Lettuce with shaved fennel, zucchini ribbons, california almonds, citrus & blood orange vinaigrette

main entrées

Bucatini Pasta with bolognese * italian style meat balls & sage ricotta

Mary's Farm All-Natural Grilled Chicken with tomato basil concosse* penne margarite pasta * roasted roma tomato & asparagus

Garlic Chicken under the Brick with parsnip & potato puree * glazed baby carrots * roasted tomato & romanesco

Potato Crusted Chicken white corn & red pepper succotash & avocado fan

Harris Ranch Millionaire Steak atop spinach mashed potatoes with caramelized onions & fried shallots

Beef Short Rib w/ red wine reduction * truffle mashed potatoes or truffle fettuccine * asparagus

Waygu Flatiron Steak fingerling potato * roasted mushrooms * green beans * compound butter w/ shallots & tarragon

Colorado Lamb Chops risotto cake * lavender balsamic reduction * sunburst squash

Roasted Branzino jasmine rice * baby bok choy

Spiced Moroccan Sapphire Salmon with micro dijon * baby kale * braised lentils * garnished with feta & olive oil

Grilled Salmon port buerre blanc * forbidden rice * walnuts & oranges

Veggie Pasta Entrée margarite pasta with sun dried tomato & feta * roasted roma tomato & asparagus

Vegan Eggplant Parmesan Lasagna with romesco harissa

Double Entrée island flavors of citrus salmon * jamaican jerk chicken * coconut island rice * stir fry soba noodle & ginger straws

Double Entrée chicken marsala with mushrooms * fresh thyme grilled steak * oven roasted potatoes * roasted roma tomato & asparagus

Double Entrée spiced seared sapphire salmon * kung pao shrimp scampi * stir fry soba noodle & sugar snap peas

Double Entrée new york steak * rosemary skewered tiger prawns * roasted roma tomatoes & spinach mashed potatoes

desserts

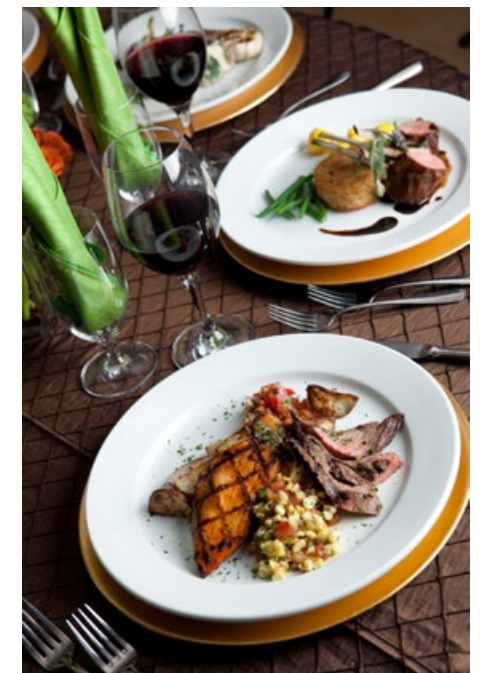
Chocolate hazelnut torte with ganache & frangelico whipped cream

Ramekin of passion fruit & guava crème brûlée finished with caramelized sugar

Strawberry shortcake prepared with freshly baked tender shortcake & vanilla bean whipped cream

Key Lime Pie prepared with lemon verbena chantily

plated entrées



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sweets

daily sweets

served on white platters

Taste's classic cookie platter	\$111
PB&J cookies, brownies, coconut walnut bars, chocolate oatmeal cookies	
Taste's bakers dessert bars	\$111
Tropical cheesecake, lemon cheesecake, white chocolate oreo cheesecake	
The best carrot cake	\$41
Served with cinnamon whipped cream (can be cut into 16 portions or left whole)	
Macaroons with dark chocolate * gluten free	\$2 ⁹⁹ ea
Baked coconut macaroons dipped in dark chocolate (minimum order of 8)	
Profiteroles (cream puffs)	\$108
Flaky french pastry puffs filled with crème * drizzled with dark chocolate portions	
Strawberry shortcake	\$3 ⁹⁹ ea
Sliced fresh strawberries and rich buttery shortcake served with choice of fresh lemon, peppermint or plain whipped cream	
Berries & cream * gluten free	\$3 ⁹⁹ ea
Fresh berries served with choice of fresh lemon, peppermint or plain whipped cream	
Petite berry skewers	\$3 ⁹⁹ ea
Strawberry, blackberry, raspberry and blueberry kissed with chambord	
La gus chocolate cake	\$45
chocolate, flourless torte with chocolate ganache	

seasonal sweets

Dark chocolate dipped long stem strawberries (february-september)	\$3 ⁷⁵ ea
subject to availability	
Stone fruit (june-august)	\$74
Nectarines, peaches and plums	
Pumpkin pumpkin dessert bars (november-december)	\$113
Pumpkin cheesecake, pumpkin sour cream, pumpkin cobbler	
Cranberry pecan & apple cobbler dessert bars (november-december)	\$113
Cranberry pecan and apple cobbler	
Holiday tarts (december)	\$113
Chocolate mousse, lemon meringue, praline pecan	

cupcakes

Berry berry
Berry berry sponge cake with chambord, berry frosting & raspberry garnish
Double chocolate
Dark chocolate sponge cake with frangelico, chocolate frosting & mini chocolate chips

Vanilla
Vanilla sponge cake with grand marnier & vanilla frosting
Ding dong
Dark chocolate sponge cake filled with marshmallow crème, topped with chocolate frosting

Ask for additional flavors

min of 12 for \$3⁹⁹ each

mini cupcakes

Berry Berry	Double Chocolate	Vanilla
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min of 12 for \$2⁹⁹ each

dessert cups

Tiramisu	Chocolate Mousse	Strawberry Cheesecake	Keylime
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min of 12 for \$3⁹⁹ each

sweets

Custom cakes are available in tempting flavors and are baked from scratch using only the finest quality fresh ingredients.

sponge cake

Includes your choice of cake, filling and frosting

double layer cake

9x3" Round cake 12-18 servings	\$65
12" Round cake 18-24 servings	\$75
Quarter sheet cake 20-30 servings	\$75
Half sheet cake 30-60 servings	\$95
Full sheet cake 60-100 servings	\$155

cake inscription

Maximum of 40 letters

add \$8
Inscription color ·Dark chocolate ·Red ·Blue

wedding cake

Cake cutting included

call for quote

chocolate fountain

Three tier, 27" chocolate fountain * requires taste service staff

Choose your chocolate: ·Belgian milk chocolate ·Belgian dark chocolate

Dipping Delicacies: Choose three\$5 per person Choose four \$6 per person Choose five\$7 per person

·Home made brownie bites ·Long stem strawberries (seasonal feb-sept) ·Pineapple rings
·Rice krispy treats ·Pretzels ·Marshmallows ·Pound cake ·Oreo cookies ·Dried apricots

Deluxe Dipping Delicacies: \$2 more for each deluxe delicacy added from this list

·Coconut Macaroons ·Homemade Peanut Butter Cookies ·Heart Shapes Sugar Cookies
·Mini Cream Puffs ·Homemade Oatmeal Chocolate Chip Cookies

*Our dippers are chosen to prevent the chocolate from seizing



ice cream sundae bar

Basic sundae bar

Choice of one ice cream flavor * chocolate syrup * whipped cream * maraschino cherries * one topping

Double delight sundae bar

Comes with choice of 2 ice cream flavors * chocolate syrup * bananas * whipped cream * maraschino cherries * 2 toppings

Deluxe sundae bar

Comes with choice of 3 ice cream flavors * chocolate syrup * bananas * strawberries * whipped cream * maraschino cherries * 3 toppings

Ice creams

·Vanilla ·Chocolate ·Strawberry

Syrups

·Hot fudge ·Strawberry ·Caramel

Toppings

·Brownie pieces ·Bananas ·Cones ·Strawberries (seasonal) ·M&Ms ·Sprinkles ·Chocolate Chips ·Slivered Almonds

Extra special toppings

·Blueberries ·Raspberries

Requires Taste Service Staff



rentals

Taste rental packages are all inclusive and stress free! Tell us how many guests are coming and we'll do the rest!

packages

Table setting package ~ includes your choice of 6 pieces	\$6 per guest
Flatware: ·Small fork ·Large fork ·Knife	
Plates: ·Large plate (10½") ·Small plate (7½")	
Choose napkin: ·White ·Black ·Ivory ·Chocolate ·Hunter green ·Ask for additional colors	
A la carte ~ add pieces to your package (Prices per piece)	\$1.00 each
Beverage glass: ·Wine ·Tall utility ·Utility ·Short utility ·Champagne ·Martini ·Pedestal ·Rocks	
Flatware: ·Small fork ·Large fork ·Knife ·Teaspoon ·Tablespoon	
Plates: ·Large plate (10½") ·Small plate (7½") ·Chop plate (12") ·Bowl	
Beverage glassware, flatware, plates, and folded linen napkins (\$2ea)	
Round 60" table	\$10
120" round linen	\$16 ⁵⁰
6' banquet table	\$10
8' drape linen	\$16 ⁵⁰
White folded chairs	\$3

Taste can put together a customized package just for you. Call us at 949.215.7373

service tables & more

Buffet tables & chaffers package	\$150 each
Includes two 6' buffet tables w/ fitted black linens, four chaffers (keeps food hot)	
* Taste recommends one buffet table/chaffer package for every 75 guests	
Appetizer table package	\$125 each
Includes one 6' buffet table, fitted black linen, iron risers & 20" white rectangular tiered platters	
Tall 36" round cocktail table with choice of linen ~ Great for cocktails/appetizers	\$25 each
Linen color choices: ·Black ·White ·Ivory ·Hunter Green ·Chocolate	
Small 36" round Tables: ·Cake table ·Sign-in table ·Gift table ·DJ table	\$25 each
Stand up bar	\$75 each
Stand up bar with black skirt (4' H x 6' W)	\$75 each

Website posted prices supersede printed materials.
Additional inventory upon request.

rentals

Pipe & drape	\$8 per linear foot
Generator	\$200
Patio heater	\$90
8' umbrella	\$40
Basic audio package	\$275
Your ipod & your music connected to your choice of one of Taste's dual speaker systems	
One pair of speakers (12") on speaker stands, small mixers with ipod input, 25' speaker cables and 50' extension cord	
	*Requires attendant
Basic lighting package	\$350
6 Par 38 LEDs, 150' edison cables and stringers, installed within 2 hours	
Spot and down lighting separately quoted based on install time	
Basic photography package	\$150hr
taste photographer, unlimited photos, digital download, color balance, usage and copyright lease	
Basic floral package	\$200
EZ-Up	\$90
Plant wall	\$100
Retactable black stanchion	\$10



Website posted prices supersede printed materials.
Additional inventory upon request.

terms

We value your business and want to make every effort to earn your loyalty. We are flexible and accommodating to any special dietary or catering need. We will respect your requests and provide you with only the highest quality food & service.

Deposits & Payment

A minimum deposit of 50% of total estimate is required to secure the date and confirm catering services. All orders must be paid in full prior to the event. Payments made with check must be received 14 days in advance. Payments in cash, cashier's check, money order or credit card (Visa, Mastercard or American Express) must be received 3 working days in advance of the event. Unpaid balances will be subject to penalties & interest. Corporate accounts are available—please inquire.

Guest Count Guarantee

Client shall specify TEN DAYS PRIOR TO THE EVENT, the exact number of guests to be in attendance. This shall constitute a guaranteed minimum. GUEST COUNT INCREASES may be accepted & confirmed FIVE WORKING DAYS BEFORE THE EVENT. Taste does not guarantee change requests will be honored after five business days before the event. Taste is not responsible for a greater number of people than the guaranteed minimum.

Substitutions

Taste Catering reserves the right to make appropriate substitutions in food and beverage. All substitutions will be of comparable or greater value. Taste will notify client if possible, unless not practical. Taste Catering reserves the right to refuse any order based on an incorrect price, description or market change. Prices are subject to change without notice due to market conditions.

Service Time Extension

Extension of service time will be additionally billed after the event -- to be paid within three business days of the event. Taste Catering works to accommodate client's requests whenever possible. However, Taste Catering is not obligated to further service times, except those hours contracted by client. Any additional service time may be subject to overtime rates.

Client's Property

Client agrees to hold Taste Catering, Inc. and its employees harmless from any loss regarding the event not limited to: Client's use of glassware, china, linens, furniture, kitchen, and home, property, and guests liability. Taste Catering is not responsible for outside vendors, contracted vendors or referred vendor's liability. Taste Catering will not hold items or accept responsibility for clients properties (such as cake tops, vases, service ware, etc.)

Client Cancellations

Please no same day cancellations. Cancellations must be made a minimum of 24-hours in advance. You will receive a cancellation code when you call in. This cancellation code is proof of cancellation. Any refund is subject to Taste determination of costs associated from clients order as administrative, food, preparation, restocking, staff scheduling (in relation to the date of cancellation vs. date of client order/event). Same day cancellations receive no refund but may be picked up or delivered (subject to driver availability & time). Cancellation fees & refunds vary from type of event & service (lunch delivery, wedding, film production, special events, etc.) **Lunch Delivery offers no refunds for same day cancellations; these orders will be charged in full.

Gratuity

Gratuity for service staff is not included. However, tips are considered proper & greatly appreciated by serving staff. Please pay directly to server or ask that it be added to your billing. Thank you!

Additional Information

Taste Catering reserves the right to remove all leftover food & products not consumed by the end of the event. Trash will be bagged & left on premises. If client or guests take any leftover food, it then becomes the client's responsibility for proper refrigeration and handling. Client assumes all responsibility and liability for its guests. Taste Catering is not responsible for damage of client's property, used during or for their event at clients request. Client waives any claims for damages based upon embarrassment, humiliation, or other damage to sensitivities. Taste assumes no responsibility for client property damaged at events.

Order Confirmation

To confirm an order, Taste must have a signed "Terms and Conditions" contract and receive deposit for that event. If paying with a credit card an authorization form must be signed as well.

Visit our website for full terms and conditions at www.taste-catering.com

Come visit our Eatery for lunch and a consultation.

25722 Commercentre Dr., Lake Forest, CA 92630



let's have a party!

Let us know these few things and we will do the rest

- 1 Date and time
- 2 Location
- 3 Guest count
- 4 Theme and/or occasion
- 5 Budget expectation
- 6 Review estimate
- 7 Meet for site inspection
- 8 Confirm and enjoy

949.215.7373
catering@tastecatering.us

notable clients

corporate

Irvine Company * Bank of America
Irvine Ranch Water District
Toll Brothers * Wells Fargo
Herbalife * FedEx
Vizio * TRD

medical industry

Hoag Hospital * C.H.O.C. * Pfizer
Glaxo Smith Kline * Eli Lilly
Novartis * Bristol-Myers Squibb
Kaiser * Medtronic

civic & church

Saddleback Church * Open Doors
City of Lake Forest
Orange County Fire Authority
Mariners Church

media & celebrities

Ryan Seacrest * Jimmy Buffet
Miley Cyrus * Mark McGuire
George Lopez * Deadliest Catch
Disney TV Production
Bachelor TV * Storage Wars
Ninja Blender * Kawasaki
KISS * Wenn Hair Production



delivery | catering | events | café | rentals

p: 949.215.7373 | office hours: 6am to 6pm monday - friday



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