

plated service

salads

california caesar salad wedge w/ heirloom tomatos, pepitas, fresh baked croutons, parmesan curl & homemade caesar dressing

baby spinach & bibb salad w/ balsamic vinaigrette, strawberries, feta cheese & toasted almonds

romaine hearts & baby greens w/ balsamic vinaigrette, pepitas, jicama & carrots

little gem lettuce w/ shaved fennel, carrot ribbons, california almonds, citrus vinaigrette

main entrées

all-natural grilled chicken w/ tomato basil concasse * penne margarite pasta * roasted roma tomato & asparagus

garlic chicken under the brick w/ parsnip & potato puree * roasted tomato * broccolini

millionaire steak w/ spinach mashed potatoes * asparagus * roasted tomato

bucatini pasta w/ bolognese * italian style meat balls & sage ricotta

spiced moroccan sapphire salmon w/ basmati rice * braised lentils * curried cauliflower * garnished with feta & olive oil

herb crusted sea bass w/ mashed potato & parsnip * roasted tomato * broccolini

grilled salmon w/ port buerre blanc * coconut brown rice * sugar snap peas * baby carrots

veggie pasta entrée w/ margarite pasta with sun dried tomato & feta * roasted roma tomato & asparagus

eggplant parmesan lasagna w/ harissa romesco

vegetable pappardelle w/ roasted eggplant ragu * blistered cherry vine tomatoes * black garlic puree * california cold pressed olive oil

grilled bbq rubbed cauliflower w/ mint & cilantro mushy peas * crispy mashed rosemary fingerling potatoes * spicy vinegar salad

double entrée w/ chicken marsala with mushrooms * fresh thyme grilled steak * oven roasted potatoes * roasted roma tomato & asparagus

double entrée w/ new york steak * rosemary skewered tiger prawns * roasted roma tomatoes & spinach mashed potatoes

desserts

chocolate hazelnut torte w/ ganache & frangelico whipped cream

chocolate molten lava cakes

ramekin of passion fruit 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

Inquire for pricing and custom menus

additional menu choices available including vegetarian, vegan, kosher style, & gluten free

**Part of taste catering's full service menus, requiring staff and equipment.
For delivery drop off with no service inquire about taste delivery or click here.**

Available 24 hours a day, 7 days a week, office hours are Monday - Friday, 6am to 6pm.
Minimums apply, event fees and CA tax added. Gratuity is at clients discretion.

WEBSITE POSTED PRICES SUPERSEDE PRINTED MATERIALS - WWW.TASTE-CATERING.COM
ALL DEPOSITS ARE NON-REFUNDABLE. CANCELLATIONS MADE WITHIN 7 DAYS OF EVENT DATE, MAY BE CHARGED IN FULL

For complete terms and conditions visit www.taste-catering.com or inquire with a catering and events specialist 949-215-7373 - 081524 ac

