

TASTE! CATERING

\$40 PER PERSON

APPETIZERS!

PICK UP TO 5

TOASTS!

CLASSIC ITALIAN TOAST tomato, basil, garlic, balsamic, olive oil

PROVENCE TOAST goat cheese, thyme, honey

CALIFORNIA TOAST avocado, tomato, olive oil

CLASSIC FRENCH TOAST wild mushroom, cream, thyme

EVE TOAST fig jam, mascarpone

BLUE TOAST caramelized onion, blue cheese

MEDI TOAST hummus, tomato, olive

SKEWERS!

TOMATO mozzarella, basil

MELON prosciutto (spring/summer)

MELON basil, feta (spring/summer)

ROASTED CAULIFLOWER lemon, parmesan

ROASTED CAULIFLOWER honey, hazelnut

LAMB KOFTA yogurt +2

SHRIMP garlic aioli, lemon +2

PEPPERED BEEF herb aioli +2

CHICKEN MEATBALL cranberry, curry

CHICKEN MEATBALL Thai spice, peanut sauce

BOARDS!

ARTISAN CHEESES fruit, honey, nuts, crackers

CHARCUTERIE cured meats, olives, nuts, marinated vegetables

BITES!

CHEDDAR COOKIE apple chutney

WON TON CRISP spicy tuna, cucumber

PORK BELLY orange marmalade, dried cherry

CHICKEN POT STICKER soy, micro cilantro

CORN COOKIE jalapeño, bacon, cream cheese

CRAB CAKE chipotle aioli, pineapple +2

CRAB CAKE apple chutney, pickled onion +2

ADDITIONS!

WINE • BEER • ICE

NON ALCOHOLIC BEVERAGES

DESSERT • COFFEE

STAFFING • RENTALS

Love our restaurant? Bring TASTE! directly to you with TASTE ON-THE-GO!

We deliver our gourmet sliders, salads and mac n cheese for parties any size 10 or more.

We can also prepare these items on site for you and your guests. Call or email for a quote today.

TASTE! CATERING

\$40 PER PERSON

SALADS & BREAD!

HOMETOWN HOUSE

SPIN MASTER

SEASONAL SPINACH

QUINOA

BASIC BERRY

CAESAR

SUMMER MELON (summer)

HAIL KALE (fall/winter)

ARTISAN ROLLS butter

BAGUETTES butter

PICK 3

SIDES!

PICK 3

RED POTATO mushroom, garlic, red onion, bell pepper

FINGERLING POTATO CONFIT onion, extra virgin olive oil

FINGERLING POTATO chorizo, red pepper, cotija

FINGERLING POTATO thyme, rosemary, cream

SMASHED POTATO roasted shallot and garlic

SMASHED POTATO cheddar, bacon, jalapeno

SMASHED POTATO blue cheese, mushroom

GRAINS spinach, dried cherry, dried apricot

ROASTED ROOTS carrots, parsnip, yam, extra virgin olive oil

ROASTED BRUSSELS butter, hazelnut, maple

ROASTED BRUSSELS goat cheese, balsamic

ROASTED CAULIFLOWER brown sugar, pecan, butter

ROASTED CAULIFLOWER tomato, parmesan, pine nut

GREEN BEANS butter, almond

GREEN BEANS chili, garlic, sesame

MAIN DISH!

PICK 2

CHICKEN

AIRLINE CHICKEN BREAST brined and roasted

- » citrus beurre blanc
- » apricot, basil
- » tarragon, fennel, mushroom
- » blistered tomato, roasted garlic, arugula
- » chipotle, anaheim, onion, tomatillo

BEEF

PEPPER CRUSTED SIRLOIN

HOUSE RUBBED TRI TIP

PRIME RIB +5

FILET MIGNON +8

- » blue cheese, butter, port, onion
- » tarragon, fennel, mushroom
- » blistered tomato, roasted garlic, arugula
- » mushroom, roasted garlic, cream, demi
- » cherry, raisin, cabernet

FISH

LOCAL ROCK FISH

SALMON FILET +5

HALIBUT +10

- » citrus, fennel
- » mango, spiced slaw, soy
- » lemon beurre blanc
- » blistered tomato, caper, white wine, arugula

VEGETARIAN

- » penne pasta, sun dried tomato, pesto, artichoke
- » butternut squash ravioli, sage cream, hazelnuts
- » three grain risotto (v)
- » white beans, asparagus, lemon, parmesan
- » mac n' cheese