

Indulge your

# Taste!

Corporate & Social Catering

## 4<sup>TH</sup> of July

### **Watermelon, Jicama and Radish Salad**

With Thai Basil Vinaigrette

### **Black Eyed Pea Health Salad**

With Celery, Red Onion, Carrots and Apples

With Honey-Poppy Seed Vinaigrette

### **“Build Your Own” Slider Station**

BBQ Beef Short Ribs

Mojo Criollo Chicken

Grilled Vegetables of Zucchini, Squash, Red Peppers,

Mushrooms and Eggplant

With Fresh Mozzarella

### **Buttered Corn on the Cob**

With Lime Butter

### **Jumbo Chocolate Chip Cookies**

To create a custom menu, contact:

Lisa Weissbord | 267.265.2765 | [lisa@bytastecatering.com](mailto:lisa@bytastecatering.com)

Bill Beck | 484.919.5310 | [bill@bytastecatering.com](mailto:bill@bytastecatering.com)

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## Summer Picnic

### Summer Garden Crudité

Raw and Blanched Veggies  
Parmesan-Spinach Dip

### Corn Flake Fried Chicken Legs

Served Room Temperature-Picnic Style

### Forever Cooked BBQ Pork Sliders

Build Your Own with Toppings of Coleslaw, Pickles and Hot Sauce

### Buttered Corn Cobs

### Vegetarian Baked Beans

Seasoned with Black Strap Molasses

### Country Sweet Potato Salad

With Apples, Jicama and Poppy Seed Vinaigrette

### Sliced Seedless Watermelon Wedges

### Mini Chocolate Chip Cookie Ice Cream Sandwiches

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## Latin Fiesta

Salsa and Guacamole with Corn Tortilla Chips

Pork Mole with Raisin, Chilies and Ground Almonds

Pinto Beans and Queso Fresco

Mexican Rice "Traditional Vegetarian Style"

Spinach, Corn and Tomato Ensalata with Cumin Vinaigrette

### Build Your Own Tacos

Shredded Chicken Breast with Soft Warm Flour Tortillas

And fillings of Tomato, Onion, Cilantro, Lettuce, Cabbage, Cheese,  
Salsa, Fresh Lime Wedges and Hot Sauces

### Oaxacan Tortas

*Party Size Cut into 8<sup>th</sup>*

Grilled Chicken, Avocados, Pepper Jack Cheese, Pickled Jalapeños and Red Onion

Grilled Vegetables of Mushrooms, Zucchini, Squash, Lettuce, Tomato,  
Fresh Cilantro and Queso Blanco

*All Served with Chipotle Mayo on the Side*

### Postre

Tres Leches Cake with Fresh Strawberries

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## Hawaiian Luau Happy Hour

### **Crab Poke**

Crabmeat, Diced Tomato and Vidalia Onion  
With Grilled Hawaiian Flat Bread

### **Ginger Poached Hawaiian Shrimp Cocktail**

With Chilled Coconut-Mandarin Orange Glaze

### **Steamed Vegetable Dumpling**

Ginger and Garlic Seasoned Vegetables with a Ginger-Soy Dipping Sauce

### **Traditional Macaroni**

### **Char Sui Pork Riblettes**

Boneless Pork Riblettes Slow Roasted in Asian Bar-Be-Que Sauce

### **Grilled Sesame Chicken Skewers**

Garlic Seasoned with a Pan Asian Sweet and Sour Sauce

### **Polynesian Ham, Pineapple and Pepper Brochettes**

Mai Thai Glazed

### **Mini Macadamia and White Chocolate Chip Cookies**

### **Tropical Fruit Kabobs**

### **Kahaluu Fruit Punch**

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## 50's Summer Picnic

### **Chips and Dips**

Frito Lay Corn Chips and Ruffles "The Chip with Ridges" Potato Chips  
Served with Lipton French Onion Dip and Classic Fresh Spinach Dip

### **Arnold's Drive-in Burgers**

Individual Sliders of All Beef, Turkey, and Veggie Burgers

**With your choice of build your own toppings:**

Bacon Bits, Sautéed Mushrooms, Jalapeño, Avocado, Pickles,  
Fried Onion Crisps, Mustard, Ketchup and Mayo

### **The Dog House Bar**

Gourmet Selections of All Beef, Turkey and Tofu with Specialty Rolls:  
Traditional, Poppy, New England and Kipple. Build Your Own Chicago, Coney Island,  
or Chili Cheese Dog: Toppings of Cheese Wiz, Chili, Raw Onions, BBQ Onions,  
Hot Sauce, Hot Peppers, Pickled Veggies and Hot Beer Mustard

### **Sid's Caesar Salad**

Hand Torn Romaine, Fried Crouton and Parmesan Cheese

Uncle Louie's Macaroni Salad

Tater Tots Served with Tartar Sauce and Ketchup

Homemade Panko Chicken Nuggets with Honey Mustard Dipping Sauce

### **Soda Jerk Pop**

Brands of Stewart's, Boylan and IBC: Root Beer, Cream, Orange, Black Cherry and Grape

### **The Adult Sunday Bar**

Hot Apple Crisp Served a la Mode with Bassett's Vanilla Ice Cream

Hot Fudgy Brownie with Bassett's Vanilla Ice Cream

Toppings of Whip Cream, Cherries, Sprinkles and Candied Walnuts

Mini Malted Chocolate Milk Shakes

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## Summer Bar-Be-Que Buffet

### **Forever Cooked Beef Brisket**

Braised and Slow Roasted Beef Brisket with Mini Soft Rolls,  
Pickles and Coleslaw Garnish

### **South Carolina Style BBQ Chicken Legs**

### **Molasses and Mustard Baked Beans**

Vegetarian

### **Cowboy Salad**

Chopped Romaine, Red Onion, Tomato,  
Napoles, Tortilla Strips and Buttermilk Ranch Dressing

### **Cool Summer Fruit Salad**

Watermelon, Honeydew, Pineapple, Cantaloupes, Grapes and Strawberries

### **Peach and Pecan Pie**

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## Greek

### Greek Salad

Lettuce, Chickpeas, Cucumbers, Tomatoes and Red Onion with Lemon Vinaigrette

### Mezze Table

Fresh Pita and Flat Breads Paired with Lemon Garlic Hummus,  
Whipped Feta and Cucumber Relish

### Lentil Soup

Flavored with Beck's Angel's Kiss  
Accompanied by Za'atar Grilled Pita Bread

### Gyro Buffet

Grilled Chicken and Falafel  
With Lettuce, Tomato and Onion  
Taziki, Fresh Grilled Pita and Condiments of  
Pickled Turnips and Hot Spicy Mango

### Moroccan Couscous

With Raisins, Onion, Carrot and Turmeric

### Baklava

Phyllo Dough Layered with Honey and Nuts

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## Oktoberfest

### Salat

Spring Mix Lettuce, Cucumber, Red Onion and Artichoke  
With Dill Vinaigrette

### Kartoffel-Auflauf

Potato Casserole with Cheese, Celery and Scallion

### Schnitzel

Fried Boneless Chicken Cutlets in Golden Egg-Crust  
With White Wine-Lemon Sauce

### Knockwurst

*(Pork and Beef Sausage)*

Served with Whole Grain Hot Beer Mustard

### Traditional Homemade Spatzle

In Butter Sauce

### RotKraut

German Sautéed Red Cabbage with Caraway Seeds

### Apfel Strudel

With Vanilla Whisky Sauce on Side

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