

Indulge your

Taste!

Corporate & Social Catering

In-Flight Menu

Morning Sweets

Morning Glory Scones

Chocolate and Dried Cherry Scone

Ham and Cheddar Scone

Muffin, Scones and Breakfast Breads with Preserves, Butter and Devonshire Cream

Demi NY Water Bagels: Plain, Poppy Sesame, Cinnamon Raisin,
Blueberry, Pumpernickel and Swirl

Make it a Basket with Cream Cheese, Jams and Butter

Cereals

Homemade Granola: Honey Almond with Cinnamon Raisin

McCann's Irish Steel Cut Oatmeal: with Sugar in the Raw, Raisins, Nuts and Honey

Mueslix

Grape Nuts

Special K

Kellogg's Individual Assortments

Sides

Yogurt Parfait: Greek Style Non-Fat

Home Fries, Creamed Chipped Beef, Thick-Cut Bacon, Turkey Sausage,

Irish Bangers, Philadelphia Scrapple, Brown Sugar Glazed Pink Grapefruit Halves,

Scalloped Apples, Fruit Salad, Granola

To create a custom menu, contact:

Lisa Weissbord | 267.265.2765 | lisa@bytastecatering.com

Bill Beck | 484.919.5310 | bill@bytastecatering.com

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In-Flight Menu Continued

Eggs

Cheddar & Chive Scrambled Eggs
Hard-Boiled Eggs

Mini Quiches

Classic Lorraine
Spinach & Feta
Roasted Three Pepper Varieties and Provolone

Frittatas

Fennel Sausage, Mushroom, Red Pepper and Provolone
Bacon, Tomato and Parmesan
Mini Egg Muffins (*Chef's Creation*)
Veggie Lovers
Meat Lovers

Juices

Regular and Specialty Cold Pressed
Fresh squeezed Orange, Apple or Pink Grape fruit
Kale, Apple and Orange
Carrot, Ginger and Cantaloupe
Celery, Spinach and Lemon
Strawberry, Tarragon and Beets

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Hors d'Oeuvres & Snacks

Cucumber Canapé with Whipped Goat Cheese and Napa Valley Tomato Jam

Bourbon & Brown Sugar Glazed Bacon Sticks

Skewered Tuscan Chicken: Chicken Meatball with Ricotta, Spinach and Pomodoro Sauce

Filet Stack: Blackened Filet of Beef, Pumpnickel Toast, Watercress and Horseradish Cream

Braised Pork Belly with Pickled Red Onion Jam

Beef "Pigs-in-a-Blanket" with Yellow Mustard

Mini Crab Cakes with Cajun Remoulade

Mini Grilled Cheddar and Bacon Melts

Middle Eastern Crudité with Whipped Feta, Baba Ghanoush & Za'atar Grilled Pita

White Belgium Endive with Blue Cheese Mousse and Gala Apples

Smoked Salmon Bon-Bons with Dill and Cream Cheese

Tomato, Basil and Mozzarella Skewer

Mini Baked Stuffed Potatoes with Bacon, Cheddar and Sour Cream

Mini Empanadas: Chipotle Chicken and Queso-Pablano Pepper Varieties With Sofrito Dip and Tomatillo Salsa

European Cheese Tray with Flatbreads, Crackers and Fresh Fruit

Executive Trail Mix: Barbequed Chickpeas with Candied Pecans and Wasabi Peas

Torta: Asiago, Parmesan, and Fontina Cheeses Layered on Balsamic Onions, Apples and Apricots, with Fresh Strawberries, Grapes, Pretzel Crackers, Fresh Breads and Flat Breads

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Mini Tremenzini: Mini Open-Faced Italian Sandwich Bites
Roasted Red Pepper, Arugula and Chevre with Acacia Honey,
Snow Pea Shoots and Pine Nuts

Grilled Cilantro-Lime Shrimp with Arugula, Grape Tomatoes and Chipotle Mayo

Lunch

Grilled Cilantro-Lime Shrimp Salad on Cibatia
Fresh Spinach, Roasted Red Pepper and Chipotle Mayo

Black and Bleu on Onion Roll
Sliced Flank Steak with Romaine, Bleu Cheese and Chimi-Churri Sauce

Roasted Red Pepper, Arugula and Chevre Tortilla Wrap
With Acacia Honey, Snow Pea Shoots and Pine Nuts

Pesto and Red Grape Chicken Salad
Red Leaf Lettuce and Sliced Tomato

Roasted Turkey and Brie
Avocado, Alfalfa Sprouts and Rosemary Aioli

Mediterranean Tuna / Brioche
Sundried Tomatoes, Capers, Kalamata Olives, Shredded Lettuce and Tomatoes

Grilled Veggie / Herbed Focaccia
Olive-oil Roasted Zucchini, Eggplant Squash, Red Peppers and Buffalo Mozzarella

Country Smoked Ham and Swiss / French Baguette
With Butter Lettuce, Roma Tomato and Honey Mustard

Salmon Salad Wrap
Arugula, Cucumbers, Dill and Capers

Taste! Falafel Pita
With Pickled Vegetable Salad and Tatziki Sauce

Louisiana Po' Boys
On French Baguette with Lettuce, Tomato, Pickle and Creole Mayo
Blackened Chicken or Garlic Shrimp

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Small Plate Entrées

Soy, Orange and Ginger Marinated Chicken Stir-Fry with Bok Choy, Carrots, Mushrooms and Red Pepper with Brown Rice

Panko Chicken with Honey Mustard, Buffalo Blue Cheese and BBQ Sauce

Creole Jumbo Shrimp in Tomato, White Wine, and Garlic Sauce with White Rice and Sautéed Spinach and Swiss Chard

Espresso BBQ Beef Short Ribs with Wasabi Mashed Potatoes
And Balsamic Brussel Sprouts and Bacon

Thai Glazed Salmon with Jasmine Rice and Steamed Soy-Ginger Bok Choi

Grass Feed Filet of Beefpeeper Crusted and Bacon wrapped with Bourbon Demi Glaze, Roasted Fingerlings and Grilled Asparagus

White Wine Poached Salmon Filet
With Cucumber, Feta, Olive Relish and Red Quinoa Salad

Pan Seared Chilean Sea Bass with Roasted Tomato Vinaigrette,
Couscous and Roasted Mediterranean Vegetables

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Soups

Matzo Ball

Curried Cream of Chicken

Chilled Carrot and Ginger

Tomato and Basil

Philadelphia Snapper Soup

Chilled Gazpacho

Broccoli and Cheddar

Homemade Chicken Vegetable

Turkey and Five Bean Chili

Shrimp Bisque

Chicken Florentine

Chilled Tomato Dill

Baked Potato Soup with Cheddar and Bacon

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Desserts / Baked Goods

Cinnamon Raisin Rugalach

Chocolate and Apricot Schnecken

Coconut Macaroons

Mini Whoopie Pies

Devil's Food Cake

Red Velvet

Seasonal Selections as well

Specialty Food Selections

Beiler's Homemade Donuts

Marra's Pizza

Nick's Roast Beef

Termini Brother's Italian Bakery

Tony Luke's Chicken Cutlets

Morimoto's Sushi, Sashimi and Maki Rolls

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