

Indulge your

Taste!

Corporate & Social Catering

Indian Lunch Menu

Tandoori Chicken

Legs & Thighs in a Seasoned Yoghurt Marinade

Punjabi Palak Paneer

Fresh Paneer Cheese in a Vibrant Spinach Sauce

Bhingan Bharta

Blackened Eggplant in a Tomato & Onion Curry

Yellow Dal

Split Lentils in a Savory Stew (V)

Fragrant Basmati Rice

with Cinnamon, Star Anise & Cardamom (V)

Watermelon Rind Chutney (V+)

Indian Flatbreads

Fresh Naan & Onion Kulcha (V)

Accompanied by Raita, Mint, Onion & Tamarind Chutneys

Rose Water & Cardamom Rice Pudding (V)

Indian Ice Tea

with Vanilla Bean Chai Syrup

*(V) Denotes Vegetarian Options, *(V+) Vegan Options, *(GF) Gluten Free Options

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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Summer Lunch Menu

Salad Selections

Choose 3

Baby Kale

With Sunflower Seeds, Golden Raisins and Apple Cider Vinaigrette

Strawberry Spinach Salad

Fresh Spinach, Sliced Strawberries, Slivered Almonds and Lemon Vinaigrette

Arugula Watermelon Salad

With Jicama, Radish, Grilled Corn and Thai Basil Vinaigrette

Red Quinoa Salad

Belgian Endive Lettuce, Roasted Corn, Edamame, Daikon and Sesame Vinaigrette

Market Salad

Mixed Lettuces, Tomato, Cucumber, Artichokes and Shaved Carrots
Balsamic Vinaigrette and Ranch Dressings

Soups and Sides

Choose 1 Soup and 2 Sides

Gazpacho

Classic Spanish Chilled Tomato Soup

Chilled Zucchini Soup

With Curry and Mint

Cilantro Lime Coleslaw

Black Eyed Pea Medley

Carrot, Red Onion, Apple and Brown Rice,
With Toasted Cumin and Honey Vinaigrette

Sesame Noodle

With Ginger Soy Vinaigrette

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Summer Lunch Menu Continued

Wraps

Choose 3

Grilled Cilantro-Lime Shrimp

Fresh Spinach, Roasted Red Pepper and Chipotle Mayo

Black and Bleu

Sliced Flank Steak with Romaine, Bleu Cheese and Chimichurri Sauce

Roasted Red Pepper, Arugula and Chevre

With Acacia Honey, Snow Pea Shoots and Pine Nuts

Pesto and Red Grape Chicken Salad

With Lettuce and Tomato

Roasted Turkey and Brie

With Cranberry Relish

Mediterranean Tuna

With Sundried Tomatoes, Capers, Kalamata Olives and Shredded Lettuce

Dessert Selections

Mini Cookie Tray

Chocolate Chip, Red Velvet and Oatmeal Raisin

Chilled Asian Fruit Salad

Cantaloupe, Mango and Lychee with Raspberries and Ginger-Lemongrass Syrup

Mini Whoopie Pies

Seasonal Varieties

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Executive Luncheon

Composed Sandwiches

Served with lettuce and tomato unless otherwise indicated

Turkey Breast, Brie, Avocado and Bacon with Creole Mayo

Roast Beef and Boursin with BBQ Onion Relish

Salmon Salad Wrap with Dill and Lemon Aioli

Chicken Caesar Wrap with Crumbled Parmesan, Lettuce and Tomato

Caprese Wrap: Spinach, Tomato Mozzarella and Roasted Red Peppers

Muffalata: Capicola Ham, Salami, Provolone, Mortadella and Olive Relish

Build Your Own Hot Sandwiches

Served with Lettuce, Tomato, Pickles and Condiment

Choice of French Baguette or Tortilla Wrap

Oven Roasted Turkey Breast

Country Smoked Ham and Swiss

Pesto and Red Grape Chicken Salad

The Taste! Caprese: Spinach, Tomato Mozzarella and Roasted Red Peppers

Salads / Sides

Choose One

Pasta Primavera, Cilantro Lime Cole Slaw, Potato Salad, Tomato Cucumber,
5-Bean Health Salad, Roasted Corn and Black Bean, Brown Rice and Lentil Salad
With Sundried Cranberries and Herbed Vinaigrette

Soups

Choose One

Apple and Butternut Squash, Creamy Potato Leek,
Black Bean with Cheddar and Sour Cream and Cream of Spinach

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Box Lunch

Sandwich Board Selection

*Comes with Lettuce, Tomato, Pickles and Condiment
Choice of French Baguette or Tortilla Wrap*

Oven Roasted Turkey Breast

Country Smoked Ham and Swiss

Pesto and Red Grape Chicken Salad

The Taste! Caprese: Spinach, Tomato Mozzarella and Roasted Red Peppers

Salads

Pasta Primavera, Cilantro Lime Cole Slaw, Potato Salad, Tomato Cucumber,
5-Bean Health Salad, Roasted Corn and Black Bean, Brown Rice and Lentil Salad
With Sundried Cranberries and Herbed Vinaigrette

Dessert

Mini Chocolate Chip, Red Velvet or Oatmeal Cookie;
Fresh Fruit Salad, Lemon Bar or Chocolate Brownie

Beverages

Spring Water, Juice, All Natural Sodas or Snapple Ice Tea

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