

Indulge your

# Taste!

Corporate & Social Catering

## New Taste! Summer Reception Menu

### Entrees

#### Grilled Chicken Paillard

with Grilled Bok Choy in a Meyer Lemon & Sage Jus

#### Wine Poached Salmon Filet (V)(GF)

with Dill Crème Fraiche

#### Watercress & Steak Salad (GF)

with Jalapeno, Grape Tomatoes & Fresh Pineapple

#### Harrisa Marinated Chicken Breast Kabobs (GF)

with Mango Pickle

#### Caribbean Spice Rubbed Tilapia (V)(GF)

with Tomatillo, Black Bean & Mango Salad

#### Pan Seared Asian Vegetable Gyozas (V)(GF)

with Sriracha Aoli (V+)

### Accompaniments

#### Red Cabbage & Fennel Slaw (V)(GF)

with Fresh Carrots, Ginger & Scallions

#### Summer Corn, Tomato & Basil Sauté (V)(GF)

#### Summer Herb Potato Salad (V)(GF)

with a Chive, Tarragon & Chervil Vinaigrette

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

To create a custom menu, contact:

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## New Taste! Summer Reception Menu Continued

### Sandwich Board

#### Grilled Rosemary Chicken Breast

with Avocado, Applewood Smoked Bacon & Brie  
with Creole Mayo on a French Baguette

#### Cubano (Grilled Ham & Swiss Cheese Sandwich)

with Roasted Pork & Dill Pickle Slices

#### Tuna Salad (V)

with Edamame, Carrots & Grilled Scallions in a Lemon Remoulade on a Ciabatta Roll

#### Taste! Club Sandwich

Turkey & Ham Club with Gruyere, Jersey Tomatoes & Herb Aioli on Grilled Bread

#### Hummus Vegetable Sandwich (V+)

with Spinach, Cucumber, Carrots & Olive Salad on Whole Wheat Bread

### Summer Salads

#### Peach, Plum & Apricot Fruit Salad (V)(GF)

with Toasted Almonds & Goat Cheese in a Riesling Vinaigrette

#### Quinoa, Pea & Mint Tabbouleh Salad (V+)

#### Strawberry Summer Salad (V)(GF)

with Fresh Spinach & Red Onion in a Creamy Poppy Seed Dressing

#### Arugula, Grape & Toasted Sunflower Seed Salad

with a Honey Mustard Vinaigrette (V)(GF)

#### Stir Fry Salad (V+)(GF)

Drizzled with a Lime Mint Vanilla Syrup

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## New Taste! Summer Reception Menu Continued

### Taste! Summer Sweets

**Fresh Summer Fruit Plate (V)(GF)**  
Drizzled with a Lime Mint Vanilla Syrup

**Ginger Lime Cheesecake (V)**  
with Thai Basil Sugar

**Tuna Salad (V)**  
with Edamame, Carrots & Grilled Scallions in a Lemon Remoulade on a Ciabatta Roll

**Mini Cookies (V)**  
Taste! Sugar Cookies, Lemon Bars,  
Cranberry Pistachio Biscotti & Chocolate Chip Cookies

**Mixed Berry Cobbler (V)**

**Mini Strawberry Cheesecake Profiteroles (V)**

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## Thai Reception Menu

### **Classic Pad Thai Salad**

with Carrots; Bean Sprouts; Snow Peas; Grilled Tofu; Cilantro; Lime & Peanuts

### **Seven Spice Beef Eggroll**

with Lemongrass; Szechuan Peppers; Star Anise; Cinnamon & Cloves

### **Grilled Curried Chicken Skewers**

with Sweet Chili Sauce

### **Thai Glazed Chicken Lettuce Wraps**

with Fresh Ginger & Hoisin sauce

### **Pan Seared Asian Vegetable Gyozas**

with Sriracha Aoli (V+)

### **Thai Ice Tea**

with Star Anise, Sweetened Condensed Milk & Mint

### **Ginger Lime Cheesecake**

\*with Thai Basil Sugar (V)

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## **Taste! Dream Dog Buffet**

*In honor of National Hot Dog Day (July 23rd) all condiments are presented on the side, for creating our signature dogs & custom creations!*

**Buffet Includes: All Beef; Tofu & Chicken Hot Dogs**

### **Beck's Po' Boy Dog**

Lettuce, Tomato & Thinly Sliced Pickle & our signature Creole Mayo

### **The Frankenbaconstein**

Chopped Bacon, Cheddar Cheese Sauce, Grilled Corn & Pepper Relish

### **Gator Dog**

Gator Gumbo & Fresh Scallions

### **The Red Dog**

Beck's Cajun Red Beans, Creamy Slaw & Creole Mustard

### **Buffalo Dog**

Celery Slaw, Blue Cheese Dressing & Beck's 3 Devils Hot Sauce

### **Reuben Dog**

Swiss Cheese, Sauerkraut, Sautéed Onions & Creole Mayo

## **Additional Classic Condiments:**

**Chopped Onions; Golden Mustard, Spicy Mustard & Pickle Relish**

**Choice or Rolls: New England Split-Top Bun, Potato Bun,  
Whole Wheat Hot Dog Bun**

## **Accompaniments**

**Black Eyed Pea Salad Carrot, Red Onion & Apple  
with Toasted Cumin & Honey Vinaigrette**

**Fresh Watermelon Wedges**

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## Stationary Hors d'Oeuvre

### **Steamed Mushroom and Leek Dumplings**

With Ginger Soy Dipping Sauce

### **Mezze Table**

Fresh Pita and Flat Breads Paired with Lemon Garlic Hummus,  
Whipped Feta, Eggplant Dip and Olives

### **Classic Pissaladiere**

Stone Baked French Dough with Caramelized Onions and Olives  
Topped with Fresh Herbs

### **Chip-N-Salsa Bar**

Baskets of Tri-Color Tortillas Accompanied by Salsas of  
Pico De Gallo, Corn and Black Bean and Roasted Vegetables

### **The Tuscan Table**

Eggplant Caponata, Pickled Vegetables Salad,  
And Marinated Olives Accompanied by Crostini and Italian Bread

### **Middle Eastern Crudité**

Pickled Vegetables, Calamata Olives, Cucumber, Grape Tomatoes and Celery  
With Hummus and Dill Yogurt Dip

### **Hot Minis**

Mini Cubanitos with Creole Mayo  
And Beef or Chicken Empanadas with Sofrito Dip

### **McGregor's Crudité Duo**

Seven Crisp Seasonal Vegetables and Vegetable Chips  
Creamy Parmesan and Spinach Dips

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## Stationary Hors d'Oeuvre Continued

### **Classic American Cheeseboard**

Coach Artisan Cheese, Maytag Bleu and Cabbot Sharp Aged Cheddar  
With Pretzel Crackers, Fresh Breads and Flat Breads

### **Farmers Cheese Board**

Pesto Marinated Mozzarella, Wisconsin Cheddar and Swiss  
Paired with Grapes, Strawberries, French Breads, Crackers and Mustards

### **Torta**

Creamy Blend of Asiago, Parmesan and Fontina Cheese  
Layered on Top of Balsamic Onions, Apples and Apricots

### **European Cheeses**

Triple Cream Brie, Italian Grana Padano, English Stilton, Spanish Manchego  
Water Crackers, Seedless Grapes, Strawberries and Fruit Compotes

### **The Tuscan Table**

Eggplant Caponata, Pickled Vegetables Salad and Marinated Olives  
Accompanied by Crostini and Italian Bread

### **Brie en Croute**

Brie Wrapped in Puff Pastry and Baked Golden Brown  
With Apricot Preserves, Toasted Almonds and Grilled Breads

### **Italian Bruschetta Station**

Black Olive Relish, Eggplant and Golden Raisin Caponata; Hand Crushed Tomato,  
Basil and Roasted Garlic, Fresh Sliced and Grilled Breads

### **Tremenzini**

*Petite Open Faced Sandwiches*

Cilantro Lime Grilled Shrimp with Arugula and Chipotle Mayo  
Filet Served Rare with Arugula, Parmesan Cheese and Horseradish Aioli on Grilled Baguette  
Crème Fraiche Crab Salad with Brioche Toast, Caviar and Watercress  
Sweet Saporasota: Fresh Mozzarella, Grape Tomatoes, Basil and Rosemary Aioli on Focaccia  
Peppercorn Crusted Tuna on Wonton Chips with Watermelon Salad and Soy Balsamic Glaze

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## Desserts

### Death by Chocolate

Double Chocolate Brownies  
Devil's Food Cake Mini Whoopie Pies  
Chocolate Dipped Espresso Beans  
Traditional Mexican Hot Chocolate with Fresh Whipped Cream

### Mini Pick-Up Pastries

Linzer Torte  
Lemon Squares  
Raspberry Cheese Cake  
Mini Crème Brulee

### Brownie Flight

Chocolate Pecan Turtle, Blondies, Smores,  
Rocky Road and Double Chocolate

### Pick-Up Desserts

Cinnamon Raisin Rugalah  
Chocolate Schnecken  
Apricot Schnecken  
Coconut Macaroons  
Mini Whoopie Pies

### South Philly Minis

Twice Baked Italian Almond Cookies in  
Chocolate and Anisette Flavors  
Chocolate Cannoli  
Vanilla Cannoli

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## Butlered Hors d'Oeuvre

Cucumber Canapes with Whipped Goat Cheese and Napa Valley Tomato Jam

Mushroom and Leek Dumplings

Panko Crusted Artichoke Hearts with Gremolata

Mini Crab Cakes with Creole Mayo

Chicken, Pear and Brie Tostada

Shaved Filet on Black Bread with BBQ Onion Relish and Blue Cheese

“Grilled Cheese” Brie and Caramelized Pears on Brioche Bread

Thai Chicken Skewers with a Sweet Chili Dipping Sauce

Cucumbers Canapé of Whipped Goat Cheese and Napa Valley Tomato Jam

Pan Seared Mushroom Leek Dumplings with Sriracha Aioli

**Steak House:** New York Strip and Portobello Brochettes,  
Creamed Spinach and Blue Cheese Dip

Cucumbers Canapé of Whipped Goat Cheese and Napa Valley Tomato Jam

All Beef “Pigs in a Blanket” with Classic Yellow Mustard

Pan Seared Lollipop Lamb Chops Shiraz-Mint Demi Glace

Drunken Goat Cheese Fundido on Corn Tortillas with Roasted Pepper and Mushrooms

Parmesan Stuffed Dates Wrapped in Bacon

Panko Crusted Artichoke Hearts with Gremolata

Grilled Curried Chicken Skewers with Thai Chili Sauce

Maryland Style Mini Crab Cakes with Lemon-Rosemary Aioli

Chilled Avocado and Cucumber Bisque with Saffron Crème Fraiche

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## Grand Opening Reception (A)

### Butlered Hors d'Oeuvre

Crab Cakes with Remoulade  
Panko Artichokes with Gremolata  
Goat Cheese Lolipops with Fresh Herbs and Candied Nuts  
Filet Brochettes with Béarnaise Mayo  
Mini Chicken, Queso Blanco and Cilantro Empanadas

### Stationary Hors d'Oeuvre

#### Artisan Duo

Regional Farm to Table Cheeses  
Local Artisan Varieties of Classic International Cheeses  
With Flatbreads, French Baguettes, Whole Grain Selections,  
Fresh Seasonal Fruit and Gourmet Mustards

### Bruschetta Cornucopia

Capanota, Tomato Compote, Tapenade and Pickled Vegetables on Grilled Breads

### Small Plates Station

*Station Equipped with Copper and Chrome Chaffers*

Thai Glazed Salmon Sides  
Espresso BBQ Beef Short Ribs  
Baby Bok Choy  
Wasabi Mashed Potatoes

### Asian Station

Steamed Dumplings  
Beef, Vegetable and Chicken  
Chilled Sesame Noodle Salad  
In Chinese Takeout Containers and Chop Sticks

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## Grand Opening Reception Continued (A)

### **Hand Rolled Sushi**

Nori, Maki, Seafood and Vegetarian  
Pickled Ginger, Wasabi, Shiso and Soy

### **Chilled Fruit Kabobs**

Honey Almond Yogurt and Mojito Dips

### **Individual Garden Crudité Cups**

Homemade Blue Cheese Dip, Served in Shot Glasses

### **Italian Trementeni**

Smoked Salmon, Watercress, Cucumber and Lemon Zest  
Speck, Arugula, Rosemary Garlic Aioli and Pine Nuts  
Oven Roasted Tomato, Ciliegine Mozzarella and Balsamic Drizzle

### **English Tea Sandwiches**

Deviled Ham, Curried Shrimp, Pesto Chicken Salad,  
Cucumber Watercress and Cream Cheese

### **Butlered Desserts**

Flights of Truffles, Chocolate Espresso Beans,  
Mexican Hot Chocolate and Mini Devil's Food Cake Whoopee Pies

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## Grand Opening Reception (B)

### Butlered Hors d'Oeuvre

Cucumber Canapes with Whipped Goat Cheese and Napa Valley Tomato Jam  
Queso Fundido with Roasted Vegetables In Tortilla Cup  
Roast Vegetable Latkes with Beet Crème Fraiche  
Panko Crusted Artichoke Hearts with Gremolata  
Soy, Orange and Ginger Glazed Chicken Yakitori  
Mini Crab Cakes with Creole Mayo  
Shaved Filet on Black Bread with Mushroom Duexelle and Blue Cheese  
Pan Seared Mushroom and Leek Dumplings with Sweet Chili Dipping Sauce  
Goat Cheese Lolipops with Fresh Herbs and Candied Nuts  
Maki Roll Duo of Spicy Ahi Tuna and Salmon Roll with Pickled Ginger, Wasabi and Soy  
“Grilled Cheese” Brie and Caramelized Pears on Brioche

### Stationary Hors d'Oeuvre

#### Slider Station

*On Slider Rolls*

Mini Beef Burgers, Pulled Pork and Crillo Mojo Chicken  
Toppings of Lettuce, Tomato, Grilled Onions, Cheddar, Shredded Mozzarella Guacamole,  
Bacon Pickled Jalapeno, Salsa, Catsup, BBQ Onion Relish, Mustard,  
Hot Sauce and Creole Mayo

#### Happy Hour Salad Station

*Caesar Salads, Served in Martini Glass*

*Staffed by Server During Event*

Includes Romaine Cured Olives, Diced Egg, Croutons  
And Caesar Dressing Served in Martini Glass with Parmesan Crisp

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## Grand Opening Reception Continued (B)

### **Torta**

A Creamy Blend of Asiago, Parmesan and Fontina  
Layered on Balsamic Onions and Apricots,  
Served with Pretzel Crackers, Fresh Breads and Flat Breads

### **Mini Empanadas**

Chicken with Sofrito Dip  
Queso-Pablano with Tomatillo Salsa

### **Mini Arancini**

Porcini and Wild Mushroom Risotto Balls  
With Fresh Pomodoro Dipping Sauce

### **Death By Chocolate**

Chocolate Brownies  
Mini Chocolate Truffles  
Chocolate Espresso Beans  
Chocolate Martini

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## Reception and Dinner

### Butlered Hors d'Oeuvre

Maki Roll Duo of Spicy Ahi Tuna and Salmon Roll  
With Pickled Ginger, Wasabi and Soy

Vegetarian Dumpling with Sweet Chili Dipping Sauce

Fillet of Beef Brochettes with Chimichurri Sauce

“Grilled Cheese” Brie and Caramelized Pears on Brioche

### Dinner

#### Salad

Baby Arugula, Red Grape and Chevre Salad  
With Honey-Lemon Vinaigrette

#### Duo Entrée

Duo of Petit Filet with Wild Mushroom Demi  
And Bronzino Portofino with Tomatoes, Capers, Fennel and White Wine  
Accompanied by Farro Pilaf, Grilled Asparagus and Baby Carrots

#### Vegetarian Entrée

Portabello Napoleon  
Zucchini, Squash and Roasted Red Peppers over Basmati Rice and Yellow Dahl

#### Artisan Rolls with Butter

#### Mini Dessert Trio

Flourless Chocolate Torte, Vanilla Crème Brule and Citrus Gelato

#### Coffee, Tea, Decaf

With Half and Half, Lemon and Sweeteners

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