

To Your Taste
• CATERING •

To Your Taste Holidays

Drop Off, Full Service, & Pick Up Available
Volume Corporate Pricing Available

http://www.toyourtastecatering.com | 703-539-8646



Southern Style Holiday Package

$34.50

20 person minimum, A La Carte Available

A la Carte Price Per Person

$7.00 **CAJUN MAPLE-GLAZED TURKEY**
Slow-Roasted Turkey, Smoked Paprika, Maple Syrup, Dried Cranberries

$7.00 **SPIRAL GLAZED SMOKED HAM**
Smokey Spiraled Ham, Honey, Maple-Orange Glaze

$4.00 **SOUTHERN CORNBREAD STUFFING**
Southern-Style Cornbread Stuffing, Butter, Celery, Onions, Vegetable Broth, Fresh Herbs

$4.00 **CREAMY AU GRATIN POTATOES**
Thinly-Sliced Potato Casserole, Heavy Cream, Melted Cheese

$4.00 **GREEN BEANS WITH TOASTED ALMONDS AND FRESH LEMON**
Green Beans, Toasted Slivered Almonds, Fresh Lemon Zest, Extra Virgin Olive Oil

$2.50 **SOFT DINNER ROLLS WITH GARLIC HERB BUTTER**
Freshly-Baked Dinner Rolls with Garlic Herb Butter Spread

$3.00 **VANILLA CAKE & EGGNOG PUDDING TRIFLE**
Layered Soft Vanilla Sponge Cake, Eggnog Pudding, Cinnamon, Nutmeg

$5.00 **CHEF'S ASSORTMENT OF COOKIES, CAKES & SMALL DESSERT BITES**
Festive Holiday Cookies, Mini-Cakes, Bite-Sized Desserts



Traditional Turkey Holiday Package

$34.50

20 person minimum, A La Carte Available

A la Carte Price Per Person

$7.00 **TURKEY WITH CRANBERRY COMPOTE AND HOMEMADE GRAVY**
Slow-Roasted Turkey, Cranberry Citrus Compote, Rich Homemade Gravy

$7.00 **APPLE-GLAZED PORK TENDERLOIN**
Slow-Cooked Pork Tenderloin, Caramelized Apples, Apple Glaze, Crumbled Feta Cheese

$4.00 **SOUTHERN CORNBREAD STUFFING**
Southern-Style Cornbread Stuffing, Butter, Celery, Onions, Vegetable Broth, Fresh Herbs

$4.00 **CREAMY CRÈME FRAICHE MASHED POTATOES**
Mashed Potatoes, Crème, Fresh Chives

$4.00 **SEASONAL ROASTED VEGETABLES**
Colorful Winter Garden Vegetables with Balsamic Glaze

$2.50 **SOUTHERN-STYLE CORNBREAD WITH WHIPPED HONEY BUTTER**
Southern-Style Cornbread Squares with a Creamy Whipped Honey Butter

$3.00 **LEMON, PEPPERMINT, & CHOCOLATE MOUSSE SHOOTERS**
Miniature Dessert Shooter Glasses Filled with Lemon, Peppermint, or Chocolate Mousse

$5.00 **CHEF'S ASSORTMENT OF COOKIES, CAKES, & SMALL DESSERT BITES**
Festive Holiday Cookies, Mini-Cakes, Bite-Sized Desserts



Sweet & Spice Holiday Package

$39.50

20 person minimum, A La Carte Available

A la Carte Price Per Person

$13.00 **HULI HULI MARINATED STEAK**
Thinly-Sliced Marinated Steak, Hawaiian BBQ Sauce, Pineapple, Fresh Cilantro

$7.00 **SWEET & SOUR-GLAZED CHICKEN BREAST WITH PINEAPPLE AND CRANBERRIES**
Tender Chicken Breasts, Sweet & Sour Glaze, Pineapple, Cranberries

$4.00 **ROASTED POTATOES WITH SMOKED PAPRIKA**
Golden Brown Roasted Potatoes, Smoked Paprika, Black Pepper, Extra Virgin Olive Oil

$4.00 **HERBED ORZO**
Orzo Pasta, Confetti Sauteed Peppers, Fresh Herbs

$4.00 **MAPLE-GLAZED CARROTS**
Slow-Roasted Carrots, Sweet Maple Syrup Glaze, Herbs

$2.50 **SOUTHERN-STYLE CORNBREAD WITH WHIPPED HONEY BUTTER**
Southern-Style Cornbread Squares with a Creamy Whipped Honey Butter

$3.00 **TRIPLE CHOCOLATE TRIFLE**
Layered Rich Chocolate Cake, Fresh Whipped Cream, Chocolate Pudding, Chocolate Sauce

$5.00 **CHEF'S ASSORTMENT OF COOKIES, CAKES, & SMALL DESSERT BITES**
Festive Holiday Cookies, Mini-Cakes, Bite-Sized Desserts



Fiesta Holiday Package

$39.50

20 person minimum, A La Carte Available

A la Carte Price Per Person

$7.00 **HONEY CHIPOTLE CHICKEN BREAST**
Chicken Breast, Sweet & Smoky Chipotle Sauce, Fresh Cilantro, Tri-Color Tortilla Chips

$13.00 **SLICED ROAST BEEF WITH HORSERADISH SAUCE & CRISPY BACON**
Thinly Sliced Roast Beef, Creamy Horseradish Sauce, Crispy Bacon, Fresh Herbs

$4.00 **PATATAS BRAVAS**
Spanish-Inspired Crispy Potatoes with Spicy Roasted Tomato Aioli

$4.00 **MACARONI & CHEESE**
Macaroni, Cheddar Cheese, Gouda Cheese, Heavy Cream

$4.00 **GREEN BEANS WITH TOASTED ALMONDS AND FRESH LEMON**
Green Beans, Toasted Slivered Almonds, Fresh Lemon Zest, Extra Virgin Olive Oil

$2.50 **SOFT DINNER ROLLS WITH GARLIC HERB BUTTER**
Freshly-Baked Dinner Rolls with Garlic Herb Butter Spread

$3.00 **BREAD PUDDING**
Baked Bread Pudding, Brown Sugar Glaze, Caramel Sauce, Confectioner's Sugar

$5.00 **CHEF'S ASSORTMENT OF COOKIES, CAKES, & SMALL DESSERT BITES**
Festive Holiday Cookies, Mini-Cakes, Bite-Sized Desserts



Deluxe Roast Holiday Package

$39.50

20 person minimum, A La Carte Available

A la Carte Price Per Person

$7.00 **ROAST CHICKEN BREAST WITH CREAMY PESTO SAUCE**
Tender Chicken Breast, Creamy Pesto Sauce, Cherry Tomatoes, Fresh Herbs, Extra Virgin Olive Oil

$13.00 **CHIMICHURRI STEAK**
Grilled steak, Chimichurri Sauce, Grilled Cherry Tomatoes, Onion

$4.00 **CREAMY CRÈME FRAICHE MASHED POTATOES**
Mashed Potatoes, Crème, Fresh Chives

$4.00 **SOUTHERN SWEET POTATO CASSEROLE**
Mashed Sweet Potatoes, Candied Pecans, Mini-Marshmallows

$4.00 **SEASONAL ROASTED VEGETABLES**
Colorful Winter Garden Vegetables with Balsamic Glaze

$2.50 **SOFT DINNER ROLLS WITH GARLIC HERB BUTTER**
Freshly-Baked Dinner Rolls with Garlic Herb Butter Spread

$3.00 **VANILLA CAKE & EGGNOG PUDDING TRIFLE**
Layered Soft Vanilla Sponge Cake, Eggnog Pudding, Cinnamon, Nutmeg

$5.00 **CHEF'S ASSORTMENT OF COOKIES, CAKES, & SMALL DESSERT BITES**
Festive Holiday Cookies, Mini-Cakes, Bite-Sized Desserts



All American Holiday Package

$39.50

20 person minimum, A La Carte Available

A la Carte Price Per Person

$7.00 **STUFFED CHICKEN BREAST**
Chicken Breast Stuffed with Ham, Cheese, Creamy Pepper Harissa Sauce, Fresh Herbs

$15.00 **SLOW-SMOKED BBQ BRISKET**
Slow-Smoked Brisket with Sweet & Smoky Hickory BBQ Sauce

$4.00 **CREAMY AU GRATIN POTATOES**
Thinly-Sliced Potato Casserole, Heavy Cream, Melted Cheese

$4.00 **CHEESE TORTELLINI WITH SPINACH AND FRESH TOMATOES**
Cheese Tortellini, Sauteed Spinach, Fresh Tomatoes, Garlic-Infused Olive Oil, Grated Parmesan Cheese, Toasted Almonds

$4.00 **ROASTED BRUSSELS SPROUTS**
Roasted Brussels Sprouts

$2.50 **SOFT DINNER ROLLS WITH GARLIC HERB BUTTER**
Freshly-Baked Dinner Rolls with Garlic Herb Butter Spread

$2.75 /each **LEMON, PEPPERMINT, & CHOCOLATE MOUSSE SHOOTERS**
Miniature Dessert Shooter Glasses Filled with Lemon, Peppermint, or Chocolate Mousse

$5.00 **CHEF'S ASSORTMENT OF COOKIES, CAKES, & SMALL DESSERT BITES**
Festive Holiday Cookies, Mini-Cakes, Bite-Sized Desserts



Passed Appetizers

25 Piece Minimum

Price Per Piece

$3.50 PULLED PORK ON CORNBREAD
Southern-Style Cornbread with Slow-Cooked Pulled Pork

$6.25 POTATOES WITH CAVIAR AND CRÈME FRAICHE
Potato Bites, Buttery Caviar, Tangy Crème Fraiche

$6.25 CHARCUTERIE BOARD CRACKER BITES
Crackers, Cured Meats, Soft Cheese, Fig Jam Spread, Nuts

$4.50 CROSTINI WITH CASHEW PATE, SUN-DRIED TOMATOES AND DILL (VEGAN)
Crostinis, Cashew Pate, Sun-Dried Tomatoes, Fresh Herbs

$5.00 SHRIMP AND GRITS
Mini Grits Cakes, Melted Smoked Cheddar Cheese, Cajun Shrimp, Micro Greens

$3.50 ASIAN BEEF TACO
Petite Tacos, Asian Marinated Shredded Beef, Pickled Vegetables, Diced Cucumber, Wasabi Cream, Sesame Seeds

$3.50 CHIPOTLE CHICKEN TACO
Petite Tacos, Seasoned Chicken, Pico de Gallo, Lime Crema

$3.50 BUTTERNUT SQUASH AND CHORIZO SKEWERS
Smoky Chorizo Skewers with Roasted Butternut Squash

$3.50 TRUFFLED MACARONI & CHEESE BALLS (VEGETARIAN)
White Truffle Mac and Cheese Croquettes, Greek Yogurt, Shaved Manchego Cheese

$2.50 LAMB AND HARISSA MEATBALLS
Ground Lamb and Harissa-Spiced Meatballs, Couscous, Dates, Toasted Pine Nuts

$3.50 PIGS IN A BLANKET
Cocktail Sausages, Phyllo Dough, Mustard Glaze

$3.50 CHICKEN CROQUETTES
Fried Breaded Potato Croquettes, Siracha Chicken, Basil Aioli

$6.00 MINI CRABCAKES
Bite-Sized Crabcakes with Smoky Scallion Remoulade

$3.50 PROSCIUTTO AND BRIE CROSTINIS
Fig Jam, Crispy Prosciutto, Creamy Brie, Honey

$3.00 CAPRESE SKEWER
Fresh Mozzarella,Tomato, Basil Balsamic Reduction

$3.50 BUTTERNUT SQUASH SOUP SHOOTERS (VEGETARIAN)
Creamy Butternut Squash Soup Shooters, Sour Cream, Chives

$3.00 LAMB LOLLIPOP
Seared Baby Lamb Chops, Minty Chimichurri



Stationary Appetizers

25 Piece Minimum for items sold by piece | 20 person minimum for items sold per person

Price Per Piece

$5.00 /3 per person **MERRY MEATBALLS**
With your Choice of Sauce: (a) Roasted Tomato with Garlic, (b) Teriyaki, (c) Sweet & Sour, or (d) Smoky Citrus Chipotle Sauce

$3.00 MINI BEEF WELLINGTON
Filet Mignon, Sauteed Mushroom Duxelles, Puff Pastry, Madeira Sauce

$2.50 CHICKEN & LEMONGRASS POTSTICKERS
Dumplings Stuffed with Lemongrass Chicken, Soy Ginger Sauce

$2.50 SHIITAKE MUSHROOM POTSICKERS
Dumplings Stuffed with Shiitake Mushrooms, Soy Ginger Sauce

$2.50 CHICKEN TERIYAKI POTSTICKERS
Dumplings Stuffed with Sweet & Savory Chicken Teriyaki, Soy Ginger Sauce

$3.25 MEDITERRANEAN CHICKEN SATAYS
Herb Marinated Chicken Satay Skewers, Roasted Cherry Tomatoes, Rosemary, Thyme, Lemon Aioli

$4.00 CHIMICHURRI BEEF SATAYS
Beef Satays with Argentinian-Style Chimichurri Sauce

$4.00 THAI SALMON SATAYS
Mariated Salmon Skewers with Peanut Sauce

$2.75 POTATO TORTILLA WITH CHORIZO
Classic Spanish Omelet, Potatoes, Onions, Smoky Chorizo

$3.25 GREMOLATA-STUFFED CUCUMBER BARRELS
Mini Cucumber Bites, Stuffed with Roasted Almonds, Fresh Lemon, Chopped Parsley, Pickled Shallots

$2.50 SPANAKOPITA
Phyllo Dough, Spinach, Feta Cheese, Sour Cream

$3.25 CHIPOTLE CHICKEN SKEWERS WITH FRESH PINEAPPLE
Smoky Slow-Cooked Chipotle Chicken Skewers with Fresh Pineapple

$12.00 MINI CRABCAKES
Crabcakes with Smoky Scallion Remoulade

$5.00 BBQ CHICKEN SLIDERS
Slow-Cooked Pulled Chicken, Hickory Smoked BBQ Sauce, Mini Brioche Slider Rolls, Coleslaw

$6.00 BEEF BULGOGI SLIDERS
Shredded Korean Barbecue Beef, Asian Pickled Coleslaw, Mini Slider rolls

$5.00 BUFFALO CHICKEN SLIDERS
Hot & Spicy Buffalo Chicken Sliders with Southern Coleslaw

$6.00 GREEK LAMB SLIDERS
Ground Lamb, Garlic, Parsley, Mint, Red Onion, Yogurt Sauce, Brioche Slider Bun

$5.00 CLASSIC BEEF SLIDER
Beef Patties, Ketchup, Pickles, Brioche Slider Bun

$3.50 CHIPOTLE CHICKEN EMPANADAS
Golden-Brown Empanadas, Adobo Chicken, Black Beans, Pepper Jack Cheese, Fresh Tomatoes, Cilantro, Grated Cotija Cheese, Avocado Dressing

$3.50 TRADITIONAL BEEF EMPANADAS
Golden-Brown Empanadas, Seasoned Ground Beef, Onion, Monterey Jack Cheese, Cilantro Aioli

$3.50 CHEESE EMPANADAS (VEGETARIAN)
Golden-Brown Empanadas, Smoked Gouda Cheese, Mozzarella Cheese, Cotija Cheese, Herbs, Chipotle Aioli

$3.50 BEYOND CRUMBLE EMPANADA
Seasoned Beyond Crumbles, Onions, Peppers, Vegan Cheese, Garlic Aioli

$2.50 VEGETABLE SPRING ROLLS
Crispy Spring Rolls, Cabbage, Carrot, Onion, Broccoli, Soy Ginger Sauce



Stationary Appetizers

Prepared Platters & Hand Selected Boards (can be made nut-free)
25 Piece Minimum for items sold by piece | 20 person minimum for items sold per person

$6.00 /person **ARTISAN GRILLED BRIE CHEESE PLATTER**
Griled Brie Cheese, Goat Cheese, Cheddar Cheese, Blue Cheese, Salami, Prosciutto, Marcona Almonds, Pistachios, Pomegranate Seeds, Olives, Honey, Fig Jam, Cranberry Sauce, Crostinis, Crackers

$8.00 /person **HOLIDAY CHARCUTERIE PLATTER**
Italian Dried Salami, Garlic Herb Brie Cheese, Cheddar Cheese, Cranberry Cheese, Pomegranates, Cranberries, Strawberries, Blueberries, Candied Pecans, Chocolate Peppemint Bark, Crackers, Rosemary Sprigs

$5.50 /person **MEDITERRANEAN HOLIDAY BOARD**
Marinated Carrots, Artichokes, Mushrooms, Assorted Olives, Roasted Red Peppers, Provolone, Mozzarella, Salami, Sliced Ham

$5.50 /person **WINTER GARDEN CRUDITÉ**
Rainbow Carrots, Turnips, Watermelon Radish, Pickled Beets, Snap Peas, Cherry Tomatoes, Greek Goddess Dip

$6.00 /person **CHRISTMAS ORNAMENT CHEESE BALL PLATTER**
Cream Cheese, Smoked Gouda, and Boursin Cheese Balls Rolled in Pistachio, Smoked Paprika, and an Herb Blend of Dill, Parsley & Chives. Served with Crackers

$2.50 /skewer **TORTELLINI SKEWER PLATTER**
Caprese-Inspired Tortellini Skewers with Pesto Sauce

$3.00 /skewer **ANTIPASTO SKEWER WREATH PLATTER**
Cubed Cheese, Salami, Cherry Tomatoes, Artichoke, Olives, Peppadews, Balsamic Glaze

$2.50 /each **HOLIDAY DEVILED EGG PLATTER**
Eggs, Mayonaise, Dijon Mustard, Dill Pickle, Parsley, Pomegranate Seeds

$3.00 /skewer **CLASSIC SHRIMP COCKTAIL PLATTER**
Steamed Shrimp Served on Skewers with Cocktail Sauce

Please Inquire For Pricing:

BEEF TENDERLOIN PLATTER
Sliced Beef Tenderloin, Cranberry Sauce, Horseradish Cream, Grainy Mustard, Caramelized Onions, Rolls

BISTRO STEAK PLATTER
Sliced Bistro Steak, Cranberry Sauce, Horseradish Cream, Grainy Mustard, Caramelized Onions, Rolls



Savory Dips & Spreads

Served with Crostini's, Crackers, & Winter Crudite | 20 person minimum

Price Per Person

$3.00 **SPINACH AND ARTICHOKE DIP**
Artichoke Hearts, Spinach, Parmesan, Cheddar, Sour Cream

$3.00 **CREAMY BUFFALO CHICKEN DIP**
Shredded Chicken, Buffalo Sauce, Mozzarella, Cheddar, Cream Cheese, Garlic, Onion, Paprika

$3.00 **HOLIDAY TRI COLOR HUMMUS**
Cilantro Lime, Roasted Red Pepper, Classic Garlic

$3.00 **PIMENTO CHEESE DIP**
Diced Pimentos, Jalapeno Peppers, Cheddar, Cream Cheese, Red Pepper, Garlic, Onion

$3.00 **BROCCOLI AND CHEDDAR DIP**
Broccoli, Cheddar, Mozzarella, Ricotta, Sour Cream, Onion

$3.50 **AVOCADO FETA DIP**
Avocado, Feta, Red Onion, Garlic, Parsley, Olive Oil



Focaccia Sandwiches

25 Piece Minimum

Price Per Piece

$2.50 **BUFFALO CHICKEN FOCACCIA SANDWICH**
Shredded Buffalo Chicken, Fresh Tomatoes, Crumbled Blue Cheese, Horseradish Aioli

$2.50 **HAM AND SMOKED CHEDDAR FOCACCIA SANDWICH**
Black Forest Ham, Smoked Cheddar Cheese, Dijon Lemon Aioli, Fresh Herbs, Pickles

$2.50 **TURKEY FOCACCIA SANDWICH**
Sliced Roast Turkey, Cranberry Relish, Candied Walnuts, Lemon Aioli

$2.50 **ROAST BEEF FOCACCIA SANDWICH**
Roast beef, Caramelized Onions, Bell Peppers, Chipotle Mayo

$2.50 **CUCUMBER TOMATO FOCACCIA SANDWICH**
Fresh Cucumbers, Fire-Roasted Tomatoes, Pickled Red Onions, Olive Caponata Cream Sauce



Flatbreads

25 Piece Minimum

Price per Piece

$2.50 **ROASTED CRANBERRY AND GOAT CHEESE FLATBREAD**
Flatbread, Goat Cheese, Cranberries, Balsamic Glaze

$2.50 **PROSCIUTTO AND FIG**
Flatbread, Prosciutto, Figs, Honey

$2.50 **BEET, GOAT CHEESE, AND BUTTERNUT SQUASH**
Flatbread, Roasted Beets, Butternut Squash, Goat Cheese

$2.50 **SQUASH AND ONION**
Flatbread, Roasted Squash, Caramelized Onions, Feta Cheese

$2.50 **MUSHROOM AND FONTINA**
Flatbread, Roasted Mushrooms, Fontina Cheese



Desserts

25 Piece Minimum

HOLIDAY MACARONS

CHRISTMAS ORNAMENT COOKIES

PETIT FOURS

GINGERBREAD COOKIES

MINIATURE CAKES

MINIATURE CHEESECAKES

MINIATURE PIES

CAKE POPS

TARTS

TRIFLES

CREAMPUFFS

CANNOLI'S

YULE LOGS

MINI PEPPERMINT TRIFLE

MINI EGGNOG AND GINGERBREAD TRIFLE

MINI CRANBERRY AND ORANGE TRIFLE

MINI RASPBERRY CHAMPAGNE TRIFLE



Breakfast Packages

A la Carte Available

Winter Wonderland Eggstravaganza

$18.50/per person

OMELETS (PICK TWO)

Served with Tomato Salsa

$4.50 PLAIN OMELET

$4.50 CHEDDAR OMELET

$4.50 HONEY CHIPOTLE OMELET
Cheddar Cheese, Chipotle Glaze, Cotija Cheese, Cilantro

$3.00 ROASTED POTATOES
Potato Wedges, Onions, Peppers, Fresh Herbs

$3.00 PORK SAUSAGE LINKS

$4.00 FRESH FRUIT DISPLAY
With Chocolate Whipped Cream

$4.00 ASSORTED MUFFINS
Selection of Orange, Blueberry, Chocolate, Banana, Apple Crumb, and Others

Frosty Fireside Flapjacks

$19.50/per person

$4.00 BUTTERMILK PANCAKES
Served with Maple Syrup and Butter

$5.00 SCRAMBLED EGGS
Eggs, Cheddar Cheese, Fresh Chives

or

$5.50 SOUTHWESTERN SCRAMBLED EGGS
Eggs, Pepper Jack Cheese, Sauteed Onion, Peppers, Cilantro

$3.00 ROASTED POTATOES
Potato Wedges, Onions, Peppers, Fresh Herbs

$4.00 CURED SMOKED BACON

$4.00 BREAKFAST PASTRIES
An Assortment of Muffins and Mini-Danish, Including Cinnamon, Blueberry, Apple, Cheese, and Raisin



Breakfast Packages

A la Carte Available

Sugarplum Waffles & Stary Stratas

$19.00/per person

$4.00 BELGIAN SUGAR WAFFLES
Served with Maple Syrup

$5.00 STRATAS
Three Cheese & Chive Stratas
Ham & Cheddar Stratas

$3.00 CREAMY AU GRATIN POTATOES
Sliced Potatoes, Cream, Fresh Herbs

$3.00 PORK SAUSAGE PATTIES

$4.00 BREAKFAST BREADS
Selection of Marble, Chocolate, Blueberry, Lemon Poppy Seed, Orange, and Others





A La Carte

Breakfast items

Breads

$4.00 BREAKFAST PASTRIES
An Assortment of Muffins and Mini-Danish Including Cinnamon, Blueberry, Apple, Cheese, and Raisin

$4.00 BREAKFAST BREADS
Selection of Marble, Chocolate, Blueberry, Lemon Poppy Seed, Orange, and Others

$4.00 SWEET FILLED CROISSANTS
Selection of Cherry, Cream Cheese, Apple, Chocolate, Raspberry, and Others

$4.00 ASSORTED BAGELS
With Cream Cheese and Butter Cups

$4.00 ASSORTED MUFFINS
Selection of Orange, Blueberry, Chocolate, Banana, Apple Crumb, and Others

Mains

$4.00 FRENCH TOAST CINNAMON SWIRL
Served with Maple Syrup & Powdered Sugar

$4.00 BUTTERMILK PANCAKES
Served with Maple Syrup & Butter

$5.00 STRATA'S
Three Cheese & Chive Strata's
Ham & Cheddar Strata

$4.50 PLAIN OMELET
Served with Tomato Salsa

$4.50 CHEDDAR OMELET
Served with Tomato Salsa

$4.50 HONEY CHIPOTLE OMELET
Cheddar Cheese, Chipotle Glaze, Cotija Cheese, Cilantro, Tomato Salsa

Sides

$3.00 CREAMY AU GRATIN POTATOES
Sliced Potatoes, Cream, Fresh Herbs

$3.00 ROASTED POTATOES
Potato Wedges, Onions, Peppers, Fresh Herbs

$4.00 BELGIAN SUGAR WAFFLES
Served with Maple Syrup

$4.00 AMBROSIA
Mandarin Oranges, Pineapple, Toasted Coconut, Pecans, Marshmallows

$4.00 CURED SMOKED BACON

$3.00 TURKEY SAUSAGE LINKS

$3.00 PORK SAUSAGE LINKS

$3.00 PORK SAUSAGE PATTIES

$4.00 VEGETARIAN SAUSAGE PATTIES

Catering Policies

OFFICE HOURS

8:00 a.m. to 5:30 p.m.

For emergencies, please contact your account representative

ORDERING

Orders can be placed via email or telephone between 8:00 a.m. and 5:30 p.m

All orders must be placed with 48 hours' notice

Last minute orders can be accommodated. Please call your account representative

GUEST COUNT

Guest count can be altered until 2:00 p.m. the day before the event

ORDER MINIMUMS

$300.00 minimum on food, Monday through Friday

$500.00 minimum on food, Saturday and Sunday

PRESENTATION OF FOOD

All food will be delivered in high-quality black disposable containers with appropriate serving pieces

Hot food will be sent in disposable hotel pans

Food can be presented in white china platters and silver chafing dishes at an additional charge. Please contact your account representative

DELIVERY & SETUP

Delivery fee: $40.00

Next-day pickup fee: $30.00

Same-day pick up: $40.00

Delivery Window - 1 Hour

Exact time delivery fee: $75.00

Staffed corporate events delivery fee: $100.00

EQUIPMENT

Disposable package: $4.00 per person

To include cutlery, plates, cups, and napkins

High-end disposable package: $5.00 per person

To include silver cutlery, white and silver plates, cups, and napkins

Disposable wire racks with sterno: $10.00 each

CANCELLATION POLICY

Via email 48 hours before the event start time

Orders that are not canceled within 48 hours of the event start time will be charged in full

For inclement Weather, please call your account representative

BILLING & PAYMENT METHODS

ALL CREDIT CARDS WILL BE CHARGED A 3% FEE

VISA/Master Card/American Express

Corporate Check (NET 30 Terms)

ACH