

We, at All in Good Taste Productions, pride ourselves on constructing menus using the finest seasonal and local ingredients. All menu options are prepared *à la minute* (cooked to order). Customized menu items may be discussed. Most of our selections can be modified to accommodate vegans, dietary restrictions and those with a gluten allergy.

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SIGNATURE CRISPY THIN CRUST PIZZAS ★ 🚚 (available gluten free)

Offered in multiples of sixteen (16)

\$1.35/slice

Caramelized Onions, Taleggio and Reggiano Cheese, Basil (v)
Pesto, Mozzarella and Piave Cheese, Heirloom Tomatoes, Pan Roasted Garlic, Herbs (v)
Wild Mushroom Duxelles, Champignon and Piave Cheese, Rosemary (v)
Mascarpone and Piave Cheese, Caramelized Sauerkraut, Crispy Bacon, Rosemary
Mascarpone and Piave Cheese, Smoked Scottish Salmon, Capers, Herbs (v)
Mascarpone and Gorgonzola Cheese, Roasted Pear, Garlic Pecans, Baby Arugula (v)
Mascarpone and Gruyère cheese, Moroccan Spiced Lamb, Currants, Pine Nuts, Marjoram
Roasted Tomato Marinara, Mozzarella and Reggiano Cheeses, Crispy Garlic, Basil (v)
Fresh Ricotta and Reggiano Cheese, Tomatoes, Crispy Shallots, Basil (v)
Fresh Goat Cheese, Grilled Pineapple, Grilled Radicchio, Red Onion, Baby Arugula, Basil (v)
Extra Virgin Olive Oil, French Feta and Reggiano Cheese, Marinated Cherry Tomatoes, Basil (v)
Optional Garnishes: Roasted Red Peppers, Heirloom Tomatoes, Arugula, Crispy Lemon

\$.25/slice

Additional Toppings: Mission Figs (s), Hot or Sweet Sopressata, Prosciutto, Pancetta, Jumbo Lump Crab, Grilled Shrimp, Duck Confit

HOT HORS D'OEUVRES

\$2.50ea

Crispy Phyllo Cups Baked with ★
Gorgonzola Soufflé, Granny Smith Apples, Chives (v)
Pesto Cheese Pudding, Basil Chiffonade (v)
Crispy Tempura Courgette Blossoms, Spiced Yogurt Dipping Sauce (s)(v)
Petite Fried Green Tomatoes, on cocktail forks, Remoulade Sauce (s)(v)
Toasted Pumpernickel, Wild Mushroom Duxelles, Champignon Cheese, Herbs (v)
Crispy Sweet Corn Fritters, Lemongrass Dipping Sauce (s)(v)
Crispy Tempura Green Beans, Asian Dipping Sauce (v)
Petite Cheese Raviolis, on cocktail forks, Herbed Oil (v)
Roasted Mission Figs, Gorgonzola, Toasted Herbed Pecans (s)(v)

\$3.50ea

Petite Crispy Strudels with ★
Salmon, Green Onions, Piave Cheese, Tarragon
Smoked Trout, Bacon, Piave Cheese, Leeks
Grilled Artichokes, Lemon, Reggiano Cheese, Herbs (v)
Wild Mushrooms, Champignon Cheese, Shallots, Thyme (v)
Toasted Rye Reubennetes, Corned Beef, Gruyere Cheese, Thousand Island ★
Petite Turkey Sausages, Housemade English Muffins, Mustard Sauce, Micro Greens
Petite Lamb Meatballs, Herbed Gougère, Roasted Garlic Aioli, Micro Greens
Grilled Kielbasa, Soft Pretzel Roll, Mustard Sauce
Grilled Bacon-wrapped Mission Figs, Chevre, Herbs (s)
Grilled Bacon-wrapped Medjoul Dates, Gorgonzola, Herbs
Colossal Crab Fritters, Soy Plum Dipping Sauce

\$4ea

Grilled Baby Lamb Chops, Cajun Pecan Barbecue
Crispy Phyllo Cigars, Moroccan Lamb, Saffron Dipping Sauce
Grilled Bacon-wrapped Colossal Shrimp, Remoulade Sauce
Grilled Pesto Shrimp, on cocktail forks, Lemon Neige Sauce
Petite Jumbo Lump Crab Cakes, on cocktail forks, Sauce Vert ★
Petite Quail Ballontine, Apricots, Pistachios, on cocktail forks, Mustard Sauce
Petite Scotch Quail Egg, Mustard Sauce, Chives

COLD CANAPÉS 🚗

\$1.35ea

- Spring Rolls, Lemongrass Sauce ★ (s)(v) *offered in multiples of eight (8)*
Carrots, Parsnips, Snow Peas, Micro Greens, Fennel, Asparagus, Red Pepper, Basil, Mint
- Summer Rolls, Lemongrass Sauce ★ (s)(v) *offered in multiples of eight (8)*
Cucumber, Avocado, Sugar Snap Peas, Jicama, Mint, Cilantro
- Autumn Rolls, Apple Cider ★ (s)(v) *offered in multiples of eight (8)*
Butternut Squash, Carrots, Celery Root, Fennel, Amaranth Sprouts, Pineapple Sage
- Winter Rolls, Apple Cider Sauce ★ (s)(v) *offered in multiples of eight (8)*
Celery Root, Winter Squash, Carrots, Parsnips, Roasted Red Peppers, Snow Peas

\$2.50ea

- Thin Toast topped with
 - Artisan Cheese, Toasted Herbed Pecans (v)
 - Vegetarian CLT - Cucumber, Tomatoes, Micro Greens, Aioli (v)
- Petite Herbed Gougères filled with
 - Roasted Garlic Hummus, Red Peppers, Micro Greens (v)
 - Liptauer Cheese, Cucumber, Radish, Micro Greens (v)
 - Pesto Hummus, Eggplant Caponata, Basil (v)
 - Pepper Jelly Cream, Toasted Herbed Almonds (v)
- Crispy Phyllo Cups, Guacamole, Marinated Tomatoes, Cilantro (v)
- Belgian Endive, Artisan Cheese, Pear, Hazelnuts, Chives (v)

\$3.50ea

- Crispy Potato Cakes topped with
 - Fennel Cured Gravlax, Crème Fraîche, Chives
 - Smoked Salmon, Crème Fraîche, Dill
 - Liptauer Cheese, Local Bacon, Tomato, Micro Greens
 - Apple Compote, Crème Fraîche, Chives (v)
- Belgian Endive topped with
 - Grilled Shrimp Compote, Chives
 - Smoked Salmon or Smoked Trout Mousse, Capers, Dill
 - Fennel Cured Gravlax, Mustard Sauce, Dill

\$4ea

- Crispy Phyllo Cups, Sauce Vert, Jumbo Crab, Lemon, Shallots, Chives ★
- Thin Toasts topped with
 - BLT - Local Bacon, Tomatoes, Lettuce, Aioli ★
 - Country Style Pâté, Cumberland Sauce, Thyme
- Petite Herbed Gougères filled with ★
 - Grilled Chicken Compote, Chives
 - Grilled Shrimp Compote, Microgreens

\$5ea

- Thin Toasts topped with
 - Mousse de Canard, Crispy Duck Livers, Herbs
 - Beef Tartare, Cornichons, Tomato Aioli
 - Elysian Fields Lamb Tartare, Cornichons, Green Onions, Dijon Aioli ★
 - Ahi Tuna Tartare, Sesame Crusted, Scallions, Wasabi Soy, Finger Chiles
 - American Caviar, Crème Fraîche, Chives
- Johnny Cakes, American Caviar, Crème Fraîche, Chives
- Crispy Potato Cakes topped with
 - American Caviar, Crème Fraîche, Chives
 - Grilled Veal, Horseradish Mustard Sauce, Shallot Compote, Micro Greens

STATIONED HORS D'OEUVRES

Fresh Fruit Display (v) 🚗 **\$4.50pp**

A seasonal assortment of melons and berries, sliced or cubed

Fresh Vegetable Crudité (v) 🚗 **\$4.50pp**

A seasonal assortment of fresh vegetables, accompanied by citrus hummus and peppercream dressing.

Grilled Vegetable Display (v) 🚗 **\$4pp**

Spiced Tortilla Chips, Fresh Garden Salsa and Guacamole (v) **\$3pp**

A rustic presentation usually displayed near the bar. Large stone molcajetes act as the vessel for garden salsa and traditional guacamole. Served with warm spiced corn tortilla chips.

Sushi **\$8pp**

An elegant presentation of spicy sushi rolls, shrimp tempura rolls, vegetable maki rolls and seasonal vegetable rolls are displayed tiered glass disks. Additional charge for wheat grass display. Accompanied with soy sauce, lemongrass sauce, wasabi, pickled ginger, chopsticks and sushi plates. **Sushi consists of 4 pieces per person.**

Seafood **\$6.50ea/pp**

Displayed in white porcelain bowls on ice. A more grand display in ice bowls or on an ice table for an additional cost. Alternately, any item may be added to the antipasto table.

Grilled Chilled Jumbo Shrimp, Cocktail Sauce, Roasted Shallot Vinaigrette 🚗

Marinated Jumbo Lump Crab, Citrus Vinaigrette, Sauce Vert

Jumbo Lump Crab Cakes, Sauce Vert 🚗

Caviar **\$5pp**

Price per person for presentation and accoutrements. Caviar at current market price, ½oz per person. Presented with lemon wedges, crème fraîche, chives and your choice of toast points, potato cakes.

Imported and Domestic Cheese Display 🚗 **\$6pp**

Choose three (3) cheeses, accompanied by assorted crusty breads and crostinis *based on availability*

St. André Triple Crème, Gorgonzola Dolce, Fresh Chevre, Tête de Moine, Pecorino, Tartufella, Morbier, Montrachet, Gruyère, White Cheddar, Aged Gouda, Sheep's Blue, Brie, Rocastin, Piave

Petite Sandwiches and Sliders 🚗 **\$6.50 ea**

Lemon Hummus, Herbed Gougère, Cucumber, Tomato, Lettuce, Seasonal Caponata, Micro Greens (v)

Beef and Veal Roulade, Soft Roll, Caramelized Onion Barbecue, Asiago, Arugula ★

Beef Brisket, Soft Roll, Cranberry Barbecue, Caramelized Onions

Ham and Pork Roulade, Buttermilk Biscuit, Molasses Barbecue, Smoked Gouda

Pulled Pork, Soft Roll, Smoked Cheddar, Molasses Barbecue

Chicken Pesto Burger, Soft Roll, Caramelized Onions, Pesto Aioli, Arugula

Grilled Chicken Compote, Herbed Gougère, Sprouts

Turkey Burger, Soft Roll, Dijon Mustard, Tomato, Watercress

Roasted Turkey, Buttermilk Biscuit, thinly sliced, Sauce Vert, Tomato, Watercress

Grilled Shrimp Compote, Herbed Gougère, Buttercrunch

Seared Salmon Palliard, Soft Roll, Sauce Vert, Tomato, Watercress ★

Fried Green Tomato, Soft Roll, Remoulade Sauce, Heirloom Tomato, Arugula ★

\$6ea

Seared Vegan Roulade, Sprouted Sunflower Bread, Tomato Avocado Compote, Micro Greens ★

Beef Tenderloin, Soft Roll, thinly sliced, Horseradish Mustard Sauce, Arugula

Lamb Slider, Soft Roll, Chevre, Garlic Aioli, Roasted Red Pepper, Arugula

Seasonal Tomato Table 🚚 (s – Available mid-July through mid-October) **\$11pp**
 Baskets and Boards of Organic Heirloom Tomatoes
 Bowl of Baby Arugula, Grey Salt, Cracked Black Pepper, Extra Virgin Olive Oil, Aged Balsamic Vinegar
 Choose two (2): Roasted Tomatoes, Tomato Onion Salad, Oven Dried Tomatoes, Fried Green Tomatoes
 Pesto Cheese Pudding, Aged Shaved Cheddar, Marinated Petite Mozzarella
 Assorted Crusty Breads, Crostinis

Pickled Vegetable Table 🚚 **\$12pp**
 Pickled Red Onions, Dilly Beans, Pickled Red Beets
 Spicy Cauliflower, Bread and Butter Cucumbers, Coriander Carrots
 Charcuterie of Prosciutto, Hot Soppressata, Sweet Soppressata
 Devilled Farm Eggs, Roasted Garlic Aioli, Pickled Farm Eggs
 Assorted Crusty Breads, Crostinis

Classic Antipasto Table 🚚 **\$11pp**
 Organic Baby Arugula undressed
 Local Heirloom Tomatoes, Extra Virgin Olive Oil, Sea Salt, Cracked Aged Balsamic (s)
roasted roma tomatoes, when fresh heirlooms are not in season
 Assorted Marinated Olives, Lemon, Fresh Herbs
 Marinated Roasted Peppers, Pan Roasted Slivered Garlic
 Charcuterie of Prosciutto, Hot Soppressata, Sweet Soppressata
 Pesto Cheese Pudding ★ Assorted Crusty Breads, Crostinis
Choice of three (3) Seasonal Grilled and Marinated Vegetables
 Asparagus, Baby Carrots, Zucchini, Artichokes, Haricot Vert, Red Beets, Fennel, Portabella

Antipasto Bellissimo

These selections may be used to enhance the classic antipasto table, or purchased a la carte.

Salads and Sides 🚚 **\$1.75pp**
 Herb Roasted Tomatoes (v)
 Fried Green Tomatoes (v) (s)
 Tuscan Bean Salad, Lemon Caper Vinaigrette (v)
 Five Cabbage Slaw, Shallot Vinaigrette (v)
 Tabbouleh, Feta, Cucumbers, Mint (v)
 Roasted Garlic Hummus, Pine Nuts, Toasted Pita (v)
 Cheese Puddings ★ (Tapenade, Artichoke, Wild Mushroom, Hazelnut Pear, Chevre, Bleu, Pimento) (v)
 Marinated White Anchovies, Lemon, Chives
 Italian Cured Meats of Soppressata, Prosciutto, Calabrese

Strudels 🚚 **\$2.25pp**
 Wild Mushroom (v)
 Grilled Artichoke ★ (v)
 Wild Caught Atlantic Salmon

Tarts 🚚 **\$2.75pp**
 Heirloom Tomato Crostata, Gruyère Cheese, Aged Balsamic Vinegar ★ (v)
 Alsace Onion ★ (v)
 Asparagus Chevre Cheese (v)
 Roasted Corn (v)
 Sauerkraut ★ (v)
 Celery Root (v)
 English Pea Piave Cheese (v)
 Smoked Salmon

SOUPS

\$3.25pp demitasse
\$4.75pp bowl

These soups are great passed during hors d'oeuvres and cocktail parties, served as a first course, or added to a plated salad course. Unless otherwise stated, soups may be served chilled or hot, depending on the season and the actual weather for your event. Soups may be accompanied by an herbed palmier for an additional \$1 charge.

Asparagus Bisque, Asparagus Tips, Crispy Leeks (v)
Celery Root Bisque, Chive Oil (v)
Chestnut Bisque, Chestnut Crème, Madeira ★ (s)
Chilled Cucumber Bisque, Grated Cucumber, Lemon Juice ★ (s)(v)
Chilled Radish Bisque, Grated Radish, Buttermilk ★ (v)
Red and Yellow Pepper Bisque, Pesto Oil, Julienned Peppers (v)
Seafood Bisque, Shellfish, Crispy Tarragon
Wild Mushroom Bisque, Thyme Cream, Crispy Mushrooms (v)
Winter Squash Bisque, Crème Fraîche, Granny Smith Apples (s)(v)
English Pea Soup, Pea Tendrils, Minted Oil, Crème Fraîche (s)(v)
Potato Leek Soup, Crispy Leeks (v)
Pumpkin Soup, Herbed Cream, Toasted Pepitas, Crispy Bacon (optional) ★ (s)
may be served in a demi pumpkin at an additional charge ★ (s)
Roasted Tomato Soup, Basil Oil (v)
Sweet Corn Vichyssoise, Crème Fraîche, Crispy Shallots (v)
Vegetarian Chili, Sour Cream, Scallions (v)

PLATED DINNERS

SALAD COURSE

Design your perfect salad with any three (3) greens and two (2) garnishes as the first course of your entrée. Alternately, you may select our classic caesar salad with garlic croutons. Salads may be enhanced with a [soup](#), [cheese](#), [tart](#), [strudel](#) or roasted tomato for an additional charge.

ORGANIC FARM GREENS

Baby Spinach, Baby Arugula, Watercress, Romaine, Bibb, Napa Cabbage, Belgian Endive, Frisee, Mizuna

GARNISHES

Carrots, Parsnips, Celery Root, Fennel, Kholrabi, Radishes, Marinated Haricot Vert
Herbed Toasted Almonds, Pine Nuts, Walnuts, Dried Cherries, Dried Cranberries

VINAIGRETTES

Cider, Walnut, Grapeseed, Pesto, Citrus, Sesame Oil, Balsamic, White Balsamic, Red Wine, Roasted Shallot, Dijon, Pumpkin, Herbed

DRESSINGS

Buttermilk Ranch, Caesar, Ginger, Peppercream, Bleu Cheese, Crème Fraîche

ENTRÉE SELECTIONS

Paired with a starch and your choice of a [seasonal vegetable](#).

Beef/Lamb

Beef Brisket, Caramelized Onions, Mushrooms, Cranberry Demi Glace ★ <i>Yukon Gold Potato Puree</i>	\$32pp
Herb Crusted Filet of Beef Tenderloin, Demi Glace <i>Celery Root Potato Puree</i>	\$41pp
Ossobucco of Elysian Fields Lamb, Gremolata ★ <i>Sautéed Brown Butter Spaetzels with Scallions</i>	\$58pp

Rack of Domestic Lamb, Demi Glace <i>Roasted Garlic Whipped Potatoes</i>	\$42pp
Rack of Elysian Fields Lamb, Demi Glace <i>Roasted Garlic Whipped Potatoes</i>	\$53pp
Roulades of Beef, Veal, Wild Mushrooms, Porcini Tomato Glace ★ <i>Dauphinoise Potatoes</i>	\$35pp
Poultry	
Breast of Chicken stuffed with Caramelized Onions, Demi Glace <i>Sautéed Lentils with Crispy Leeks</i>	\$28pp
Breast of Chicken stuffed with Spinach and Leeks, Demi Glace <i>Sautéed Brown Rice with Crispy Shallots</i>	\$28pp
Breast of Chicken stuffed with Wild Mushroom Duxelles, Demi Glace <i>Sautéed Brown Rice with Crispy Leeks</i>	\$28pp
Crispy Lemon Brined Fried Chicken Breast, Confit of Duck, Molasses Demi Glace ★ <i>White Cheddar Whipped Potatoes</i>	\$32pp
Grilled Tuscan Poussin, Lemon, Rosemary <i>Roasted Herbed New Potatoes</i>	\$33pp
Whole Roasted Stuffed Poussin ★ <i>Creamy Polenta with Mascarpone, Sautéed Cannellini Beans, Demi Glace</i>	\$35pp
Roasted Ballontine of Chicken, Apricots, Leeks, Demi Glace ★ <i>Roasted Herbed Fingerling Potatoes</i>	\$36pp
Roasted Chicken or Turkey Pot Pie with Pearl Onions, Root Vegetables and Peas <i>Puffed Pastry Dome</i>	\$33pp
Pork	
Cajun Pecan Barbecued Rack of Center Cut Pork <i>Spoonbread</i>	\$35pp
Grilled Pork Tenderloin, Demi Glace <i>Dauphinoise Potatoes</i>	\$31pp
Roulades of Ham and Pork, Molasses Sweet Onion Barbecue Sauce <i>Smoked Gouda Grits</i>	\$33pp
Roasted Pink Peppercorn Crusted Pork Loin, Au Jus <i>Celery Root Potato Gratin</i>	\$35pp
Vegetarian	
Fresh Ricotta Cheese Raviolis, Wild Mushrooms Ragout, Shaved Tartufella	\$21pp
Fresh Goat Cheese Raviolis, Pesto Oil, Crispy Lemon and Shallots, Toasted Pine Nuts	\$18pp
Vegan Quinoa Roulade, Ratatouille, Red Pepper Coulis, Avocado ★	\$22pp
Seafood	
Arctic Char, Chardonnay Caper Fumet <i>Sautéed Farro, Beans and Greens</i>	\$28pp
Fresh Ricotta Cheese Raviolis, Sautéed Colossal Crab, Sauce Americane, Crispy Leeks ★	\$37pp
Herb Roasted Market Fish, Tomato Fumet (Barramundi, Snapper, Grouper, etc.) <i>Toasted Brown Rice, French Green Lentils with Shallots and Capers</i>	\$MPpp
Grilled and Smoked Halibut, Cucumber Tomato Salsa <i>Toasted Brown Rice, French Green Lentils with Shallots and Capers</i>	\$39pp
Whole Poached Lobster, Sauce Americane <i>Freshly Made Angel Hair Pasta</i>	\$72pp
Jumbo Lump Crab Cakes, Sauce Remoulade ★ <i>Barley and French Green Lentils with Pancetta Vinaigrette</i>	\$32pp

SEASONAL VEGETABLES

Sautéed or Marinated Sugar Snap Peas with Julienne Carrots
Sautéed or Marinated Haricot Vert with Julienne Parsnips
Sautéed or Marinated Asparagus Tips with Leeks
Assorted Grilled Vegetable Terrine, Herbs, Sprouts
Grilled Marinated Beets and Ciapolinis Onions
Roasted Tomatoes
Fried Green Tomatoes

DESSERT

Seasonal Berry Crostata, Crème Fraîche ★	\$6pp
<i>Seasonal berries tossed lemon zest, baked in short pastry</i>	
Peach and Blueberry Crostata, Crème Fraîche ★	\$6pp
<i>Local peaches and blueberries tossed with lemon zest, baked in short pastry</i>	
Caramelized Citrus Tart, Strawberries	\$6pp
<i>Zests and juices of lemon, lime, and orange, baked with pate brisée and caramelized</i>	
Classic Lemon Meringue Pie, Blueberries ★	\$6pp
<i>Bright lemon custard topped high with peaks of burnt Swiss meringue</i>	
Chocolate Soufflé Roll, Assorted Berries	\$6pp
<i>Dark chocolate soufflé rolled with seasonal flavored cream</i>	
Italian Plum Clafoutis, Beurre Noisette	\$6pp
<i>Beautifully arranged prune plums baked in Italian custard with orange zest</i>	
Praline Cup, Seasonal Berries and Lemon Curd Mousse	\$6pp
<i>Delicate tuille cup of almonds and caramelized sugar</i>	
Pumpkin Soufflé, Cinnamon Crème Anglaise	\$7pp
<i>Pumpkin soufflé spiced with cinnamon and nutmeg</i>	
Baked Rome Apple, Spiced Syrup, Crème Fraîche	\$6pp
<i>Rome apple loaded with dried fruits and currants, chardonnay and cardamom</i>	
Poached Pear, Pomegranates and Crème Anglaise ★	\$6pp
<i>Whole D'Anjou pears filled with caramel fruit compote poached with burgundy or chardonnay</i>	
Chocolate and Praline Bread Pudding, Praline, Crème Anglaise	\$6pp
<i>Rum soaked baguettes studded and baked with Belgian chocolates</i>	
Apple Asiago Pie ★	\$6pp
<i>Local apples tossed with cinnamon sugar and cracked pepper, baked with Asiago crumble</i>	
Chocolate Ganache Pecan Tart, Caramel Sauce and Raspberries	\$7pp
<i>Velvety smooth, chocolate ganache floats over a salted pecan crust</i>	
Toffee Taboo Ice Cream Ball, Sour Cherry Sauce, Seasonal Berries	\$6pp
<i>Vanilla ice cream rolled in our signature Toffee Taboo crumbles</i>	

LUNCHEON SELECTIONS

FIRST COURSE

Choose a [soup](#) or [salad](#) from our plated dinner section to be included with your meal.

MAIN COURSE

Select one (1) of our recommended lighter lunch options below, or a [dinner entree](#) sized appropriate for lunch.

Wild Mushroom Risotto (v)	\$22pp
<i>Crispy Oyster Mushrooms, Piave Cheese Fricco, Micro Greens</i>	
Butternut Risotto (v)	\$22pp
<i>Caramelized Pumpkin, Sage Butter, Crispy Shallot and Orange</i>	

Ricotta Gnocchis ★ (v) <i>Pesto Oil, Sautéed Greens, Toasted Pine Nuts</i>	\$24pp
Leek and Piave Cheese Raviolis (v) <i>Tomato Essence, Sautéed Greens, Roasted Carrot, Toasted Pine Nuts</i>	\$24pp
Roasted Breast of Chicken, Herb Butter <i>Celery Root Puree, Sautéed Sugar Snap Peas, Demi Glace</i>	\$28pp
Breast of Chicken stuffed with Caramelized Onions <i>Creamy Polenta with Mascarpone, Sautéed Cannellini Beans, Demi Glace</i>	\$28pp
Half Portion of Poussin, Pancetta Wrapped <i>Celery Root Puree, Sautéed Sugar Snap Peas, Demi Glace</i>	\$23pp
Pork Tenderloin <i>Milanese Style, Ciapolinis Onions, Sautéed Herbed Spaetzels</i>	\$28pp
Jumbo Lump Crab Cake ★ <i>Steamed Brown Rice, Quinoa and Snowpeas, Sauce Vert</i>	\$29pp
Fromage Blanc Tart ★ <i>Smoked Salmon, Seared Palliard of Salmon, Cucumber Mango Salsa</i>	\$30pp

DESSERT

Select one (1) [dessert](#) from our plated dessert section to be included in your meal.

BUFFETS

\$41.50pp dinner
\$31.50pp lunch

Buffets include crusty bread and our signature Toffee Taboo. Any plated [entrée](#) may be offered as a buffet option.

SALADS - Choose one (1) 🚗

Salad of Petite Greens, Grilled Beets, Roquefort, Herbed Toasted Pecans, Roasted Shallot Vinaigrette
 Salad of Baby Spinach, Arugula, Watercress, Crème Fraîche Vinaigrette
 Salad of Romaine, Spinach, and Napa, Herbed Toasted Almonds, Citrus Vinaigrette
 Salad of Romaine, Spinach, Belgian Endive, Napa, Walnut Vinaigrette
 Brussels Sprouts, Chestnuts, Dried Cranberries, Julienne Parsnips, White Balsamic Vinaigrette
 Tabbouleh with Marinated Tomatoes, Parsley and Mint, Lemon Vinaigrette
 Salad of Bulgur Wheat, Green Lentils, Crispy Pancetta, Warm Pancetta Vinaigrette
 Tuscan Bean Salad of Cannellini Beans, Great Northern Beans, Capers, Lemon Vinaigrette
 Marinated Grilled Haricot Vert, Shaved Fennel, Roasted Corn, Pesto Vinaigrette
 Carrot Jicama Slaw, Golden Raisins, Serrano Chiles, Coriander Dressing
 Salad of Watermelon, Feta, Thyme and Sweet Onion, White Balsamic Vinaigrette
 Seasonal Fruit Salad, Grapes, Berries, Mint Dressing

ENTREES - Choose two (2)

Beef/Lamb

Beef Brisket, Caramelized Onions, Mushrooms, Cranberry Demi ★ 🚗
 Marinated and Grilled London Broil, Caramelized Onions, Horseradish Mustard Sauce
 Roulades of Beef, Veal, Wild Mushrooms, Porcini Tomato Glace ★ 🚗
 Marinated and Grilled Flap Steak, Chimichurri Sauce

Poultry 🚗

Breast of Chicken, Herbed or Mushroom Duxelles, Demi Glace
 Crispy Lemon Brined Fried Chicken ★
 Grilled Tuscan Chicken, Lemon, Rosemary
 Roasted Ballontine of Chicken, Apricots, Leeks, Demi Glace ★
 Roasted Turkey or Chicken Pot Pie with Ciapolinis, Root Vegetables and Peas

Pork

Cajun Spiced Rack of Center Cut Pork, Pecan Barbecue Sauce
Roulades of Ham and Pork, Molasses Sweet Onion Barbecue Sauce 🚚
Pink Peppercorn Crusted Pork Loin

Vegetarian 🚚

Alsace Onion Tart, Fromage Blanc
Artichoke and Green Onion Strudel, Piave Cheese
English Pea Piave Tart, Fromage Blanc
Fig, Chevre, Gorgonzola, Walnut Tart, Fromage Blanc
Wild Mushroom Strudel, Champignon Cheese
Potato Leek Apple Strudel, Piave Cheese
Roasted Asparagus, Leek and Chevre Tart, Fromage Blanc
Roasted Corn Tart, Fromage Blanc
Sauerkraut Tart, Fromage Blanc ★
Vegan Quinoa Roulade, Tomato Compote ★
Vegetarian Chili, Sour Cream, Scallions ★

Seafood

Arctic Char, Chardonnay Caper Fumet
Herb Roasted Barramundi, Tomato Broth (*Market Price*)
Smoked Halibut, Cucumber Tomato Salsa (*Market Price*)
Salmon Strudel with Leeks and Parmesan Cheese 🚚
Grilled Marinated Sides of Salmon, Cucumber Caper Compote 🚚
Jumbo Lump Crab Cakes, Sauce Vert ★ 🚚

STARCHES - Choose one (1)

Celery Root Potato Gratin, Garlic Cream, Gruyère Cheese 🚚
Dauphinoise Potatoes, Gruyère Cheese ★ 🚚
Ricotta Gnocchi, Browned Butter, Herbs ★ 🚚
New Potato Salad with Green Onions, Lemon and Thyme, Herbed Dressing 🚚
Sweet Potato Salad with Apricots and Toasted Pecans, Lime Dressing 🚚
Orzo Salad with Roasted Tomatoes, Asiago and Chiffonade of Basil 🚚
Sautéed Brown Rice, Wild Rice, Quinoa, Leeks
Marinated French Green Lentils, Brown Rice, Wild Rice, Leeks
Sautéed Spaetzels, Browned Butter, Herbs
Spoonbread ★
Steamed Basmati Rice
Napa Style Gemelli Pasta with Montassio Cheese Sauce 🚚

SEASONAL VEGETABLES - Choose one (1):

Creamy Four Cabbage Casserole, Savoy, Brussels Sprouts, Sauerkraut, Green Cabbage
Sautéed or Marinated Sugar Snap Peas with Julienne Carrots
Sautéed or Marinated Haricot Vert with Julienne Parsnips
Sautéed or Marinated Asparagus Tips with Leeks
Assorted Grilled Vegetables, Herbs
Grilled Marinated Beets and Ciapolinis Onions
Roasted Tomatoes 🚚
Fried Green Tomatoes 🚚

BRUNCH BUFFET

\$19.50pp

All brunch buffets include a buffet version of your customized [organic farm green salad](#) and three (3) selections from the following list. Consider the optional enhancements to create your perfect brunch.

Farm Fresh Scrambled Eggs, Chives

Baked Eggs Mornay, Wild Mushroom Duxelles, Mornay Cheese Sauce ★

Chicken Pesto Sausage Frittata, Caramelized Onions, Spinach, Pesto, Tomatoes, Asiago Cheese ★ 🚚

Vegetarian Frittata, Leeks, Carrots, Zucchini, Mushrooms, Tomatoes, Smoked Gouda Cheese 🚚

Grilled Chilled Marinated Side of Herb Crusted Salmon, Sauce Vert, Cucumber Salsa 🚚

Smoked Trout and Bacon Strudel, Piave Cheese, Leeks 🚚

Sausage Strata, Caramelized Onions, Roasted Peppers, Chicken Pesto Sausage, Gruyere Cheese 🚚

Vegetarian Strata, Caramelized Onions, Roasted Peppers, Zucchini, Mushrooms, Asiago Cheese 🚚

Breakfast Quiche, Crispy Crust, Egg Custard, Bacon, Sausage, Herbs, Piave Cheese

Cinnamon French Toast Casserole, Maple Syrup 🚚

Crispy Peppered Bacon and Housemade Pork Sausage Patties

Crispy Bacon and Chicken Pesto Sausages

ENHANCEMENTS

\$3pp

Roasted Potatoes, Green Onions, Herbs, Roasted Tomato Platter

Roasted Herbed Potatoes, Asparagus, Whole Grain Mustard

Petite Blueberry Muffins, Date Scones, Sour Cream Coffee Cake 🚚

Mini Assorted Bagels, Whipped Butter, Whipped Cream Cheese, Seasonal Jam 🚚

\$5pp

Thinly Sliced Scottish Smoked Salmon Platter, Sliced Tomatoes, Capers, Red Onion, Lemon, Cucumber 🚚

Organic Buckwheat Granola, Plain Yogurt, Wildflower Honey, Dried Fruits, Assorted Nuts

Sliced Fresh Fruit, Lemon Curd, Assorted Berries

Housemade Sourdough English Muffins, Assorted Crusty Breads, Whipped Butter, Seasonal Jam

SPECIALTY MENUS

Pizza Party

\$21.50pp

Herbed Popcorn in Paper Cones
Our Chef will prepared Your Personal Thin Crust Pizza from the toppings below
Pesto, Tomato Sauce, Caramelized Onions
Mascarpone Cheese, Taleggio, Mozzarella, Fontina, Champignon, Reggiano Cheese
Tomatoes, Cured Italian Meats, Wild Mushrooms, Roasted Peppers , Kalamata Olives
Bowl of Baby Arugula garnished with Crispy Lemon, Pan Roasted Garlic and Crispy Shallot
Smoked Salt, Cracked Black Pepper, Extra Virgin Olive Oil, Assorted Fresh Herbs

Breakfast Meeting

\$21.50pp

Fresh Orange Juice, Decafe and Regular Coffee, Cream, Sugar
Petite Stratas with Roasted Red Peppers, Breakfast Sausage, Gruyere Cheese
Crispy Petite Strudels with Applewood Bacon, Cheddar, Tomato
Petite Pumpernickel Toasts, Caramelized Onion Cream Cheese, Smoked Salmon
Sliced Fresh Fruit with Golden Pineapple, Melons, Berries
Petite Date Scones, Petite Apricot Pistachio Scones, Whipped Butter, Seasonal Jam

Afternoon Tea

\$22.50pp

Crispy Thin Crust Pizza with Mascarpone and Piave Cheese, Jumbo Lump Crab, Capers, Chives
Petite Herbed Gougères with Chicken Salad, Chives
English Cucumber Sandwiches on Very Thin White Bread, Watercress
Petite Pumpernickel Toasts, Caramelized Onion Cream Cheese, Smoked Salmon, Dill
Petite Date Scones, Petite Apricot Pistachio Scones, Fines Herb Scones
Double Clotted Cream, Caramelized Shallot Compote, Whipped Butter, Sea Salt
Assorted French Macarons, Petite Coconut Clusters

Pittsburgh Party

\$32pp

Crispy Thin Crust Pizza with Mascarpone and Piave Cheese, Caramelized Sauerkraut, Capers, Rosemary
Crispy Breaded City "Chicken" on cocktail forks, Mustard Sauce
Chopped Salad with Iceberg Lettuce, Romaine, Tomatoes, Carrots, Cucumbers, Red Wine Vinaigrette
Arsenal House Cheese Curd Pudding, Assorted Crusty Breads, Crostinis
Barbecued Chip Chopped Ham on Petite Soft Rolls, Housemade Bread and Butter Pickles
Pittsburgh Rare Beef Tenderloin on Petite Soft Rolls, Five Cabbage Slaw, Crispy Potato Straws
Sautéed Cheese Pierogies, Caramelized Onions, Browned Butter
Buttered Cabbage, Onions, Brussels Sprouts

Carhop Buffet

\$34pp

Bacon-wrapped Rumaki
Petite Wedges of Iceberg Lettuce with Crispy Bacon, Red Onion, Cherry Tomatoes, Roquefort Dressing
Seared Patty Melts of Turkey, Beef and Tuna on Texas Toast, Caramelized Onion Cheese Sauce
Crispy Tater Tots, Crispy Shoestring Fries, Crispy Onion Rings
Heinz Ketchup Bottle, French's Yellow Mustard, Hellman's Mayonnaise
Celery stuffed with Artisan Cheese, Toasted Walnuts
Green Beans Almandine

Western Roundup

\$36pp

Bacon-wrapped Jalapeño Poppers, Petite Vegetarian Strudels with Roasted Garlic, Pinto Beans, Tomatillos
Crispy Tortilla Cups, Poblano Cream Cheese, Marinated Tomatoes, Olives, Smoked Cheddar
Petite Cornbread Muffins, Green Chile Butter, Molasses Barbecue Sauce, Mustard Barbecue Sauce
Barbecued Coffee Crusted Beef Brisket, carved, Crispy Lemon Brined Fried Chicken Thighs
Five Cabbage Slaw, Gemelli Pasta with Montassio Cheese, Herbed Potato Salad, Garlic Texas Toast

Vegetarian Harvest**\$42pp**

Kale Chips, Herbed Popcorn, Carrot Chips, Crispy Petite Artichoke Strudels
Chilled Living Pizza with Hummus, Avocado, Tomatoes, Carrots, Radishes, Baby Arugula, Lemon, Sea Salt
Brussels Sprout and Celery Root Slaw, Toasted Sunflower Seeds, Pecorino Dressing
Wild Mushroom Stew with Cipollini Onions, Root Vegetables, Porcini Velouté, Herbed Pastry Domes
Seared Vegan Roulade, Roasted Tomato Sauce
Pilaf of Wild Rice, Quinoa, Caramelized Butternut Squash, Cocoa Nibs, Toasted Pepita Seeds
Roasted Smashed Potatoes, Coconut Garlic Oil, Crispy Sage
Sautéed Sugar Snap Peas, Julienned Parsnips, Roasted Beets

Asian Noodle Bar**\$46pp**

Kimchi Napa Slaw with Julienned Cucumbers, Toasted Sesame Seeds, Ginger Dressing
Glass-tiered Sushi Display, Colossal Crab Fritters, Wasabi Aioli
Stir fried Asian Noodles, Baby Bok Choy, Snow Peas, Daikon Radish, Toasted Peanuts, Bean Sprouts
Marinated Pork Tenderloin, Miso-glazed Black Cod
Crispy Tempura Vegetables to include Shiitake Mushrooms, Green Beans, Carrots
Assorted Sauces of Hoisin, Lemongrass, Plum, Soy

Family Pot Luck**\$52pp**

Petite Herbed Gougères with Grilled Chicken Compote, Crispy Fried Calamari, Sauce Romesco
Classic Caesar Salad with Romaine Lettuce, Reggiano, Toasted Garlic Croutons
NY White Cheddar, Gorgonzola, Pesto Cheese Pudding, Assorted Crusty Breads
Charcuterie of Sliced Prosciutto, Hot and Sweet Soppressata, Bresaola
Beef Sliders on Soft Rolls, Lettuce, Tomato, Red Onion, Cheddar, Condiments
New and Sweet Potato Salad with Apricots, Toasted Pecans, Green Onions, Lime Dressing
Gemelli Pasta with Montassio Cheese, Crumbled Sausage, Caramelized Onions, Peas, Peppers
Baked Chicken Parmesan with Crushed Tomatoes, Buffalo Mozzarella, Basil
Marinated Grilled Haricot Vert, Fennel, Sugar Snap Peas, Roasted Corn, Pesto Vinaigrette

Mexican Fiesta**\$53.25pp**

Petite Herbed Gougère, Turkey Mole, Toasted Sesame Seeds
Large Stone Molcajetes of Guacamole and Fresh Garden Salsa
Salad of Green Cabbage, Pinto Beans, Tomatoes, Marinated Onions, Lemon Dressing
Crispy Fried Mahi Mahi, Chilled Marinated Jumbo Shrimp, Grilled Marinated Flap Steak
Warm Masa Tortillas, Chimichurri Sauce, Pasilla Sauce, Lime Crema, Cilantro, Queso Blanco
Pilaf of Arroz con Pollo with Wild Rice, Shredded Chicken, Baby Peas, Roasted Red Pepper, Saffron
Grilled Salad of Haricot Vert, Roasted Corn, Black Beans, Smoked Chile Coriander Dressing
Spiced Corn and Yuca Tortilla Chips

Graduation Party**\$58pp**

Herbed White Cheddar Popcorn, Spring Vegetable Rolls
Crispy Thin Crusted Pizza with Mascarpone and Piave Cheese, Italian Sausage, Cubanelle Peppers, Thyme
Watermelon and Watercress Salad, Vidalia Onions, Kalamata Olives, Feta, White Balsamic Vinaigrette
Salad of Baby Spinach, Romaine, Napa Cabbage, Buttermilk Dressing
Crispy Curly Fries, Shoestring Fries, Onion Rings, Heinz Ketchup, Herbed Aioli, Dijon Mustard
Grilled Beef Burgers on Petite Soft Rolls with Garlic Aioli, Baby Arugula
Pecan Barbecue Chicken Breast, Smoked Halibut, Tomato Concasse
Marinated Asparagus with Pesto Vinaigrette, Orzo Salad with Roasted Garlic, Red Peppers, Asiago Cheese
Petite Waffle Cones with Vanilla Bean Ice Cream, Sliced Golden Pineapple, Stem Strawberries

SIGNATURE PAELLA BUFFET PRESENTATIONS

Our paella pans bring a fun and interactive experience to any event, featured as a separate station or added to any buffet. Our small paella (30") serves 50 guests and our large paella (43") feeds 85 guests generously.

CLASSIC SPANISH PAELLA

\$24pp

An assortment of sweet, hot and chorizo sausage, chicken, pork and assorted shellfish. Aromatic vegetables and saffron add to the enticing aroma. This dish can also be made vegetarian.

CREOLE STYLE JAMBALAYA

\$24pp

A creole style dish, originating in south, but prepared with French influences. Assorted peppers, onions, garlic and tomato create a soulful base for a rich stew of chicken, andouille, green beans, crawfish and shrimp. This dish can be made vegetarian.

SAUTEED SHRIMP SCAMPI STYLE

\$23pp

Jumbo shrimp sautéed with butter, garlic and white wine, finished with cream. Accompaniments of Baby Peas, Roasted Peppers, Reggiano and Herbs.

BEEF DAUBE

\$22pp

An earthy version of beef stew, braised with carrots, onions, celery, tomatoes and porcini mushrooms in a robust beefy glaze.

CRISPY FRIED LEMON BRINED CHICKEN

\$22pp

An assortment of legs, thighs and breasts are brined with lemon, herbs and spices. Fried crisp in our paella pan and served directly from our paella pan. It's fun and delicious! Molasses barbecue sauce and buttermilk dressing served on the side.

HARVEST CHICKEN STEW

\$22pp

Our version of chicken pot pie. Roasted root vegetables, organic chicken, onions, leeks, mushrooms and peas simmer in velvety smooth veloute. Garnished with puff pastry domes. This dish can be made vegetarian.

COCONUT GREEN CURRY (v)

\$19pp

A fragrant inspiration from Thailand in which crushed kaffir lime leaves, ginger and shallots are blended together and cooked with coconut cream. Shrimp and chicken may also be added at an additional cost.

NAPA STYLE GEMELLI PASTA WITH MONTASSIO CHEESE (v)

\$16pp

A rich, creamy comfort food with all the toppings. Accompaniments include caramelized onion, roasted peppers, sweet sausage, crispy mushrooms, baby peas, cheese and herbs.

STIRFRIED ASIAN NOODLES (v)

\$15pp

Using our large custom wok, oriental style wide rice noodles are stirfried in with lemongrass, carrots, daikon, shallots, ginger and bok choy. Accompaniments of kimchi, peanuts, scallions, bean sprouts, lemongrass sauce, soy plum sauce.

ASSORTED PETITE PASTRIES 🚚 (available gluten free)

\$1.25ea

Pastries are petite, generally averaging 2 bites in size. Perfect way to end cocktail parties, buffets, stationed or passed.

Bar Cookies

Callebaut Chocolate Brownies with Chocolate Ganache Icing ★

White Chocolate Pistachio Blondies ★

Toffee Taboo Brownies ★

Raspberry Crumble Bars

Blueberry Crumble Bars

Peach Almond Squares

Apple Asiago Squares

Apple Galette

Pear Galette

Concorde Grape Almond (s)

Shortbreads (glazes are optional)

Cardamom

Orange, Orange Glaze

Lemon, Lemon Glaze

Lime, Lime Glaze

Citrus, Citrus Glaze

Chocolate Sea Salt

Autumn Spice, Cider Glaze

Pecan

Cookies

Sour Cream Walnut Cookies

Pine Nut Cookies

Oatmeal Cherry Cookies

Chocolate Chip Cookies

White Chocolate Chip Cookies

Smore's Cookies

Sugar Cookies

Cupcakes

\$1.50ea

Vanilla, Vanilla Bean Buttercream

Citrus, Orange Buttercream, Crystallized Citrus Rinds

Coconut, Coconut Buttercream, Toasted Coconut

Lemon, Swiss Meringue, Lemon Curd

Angel Food, White Chocolate Buttercream, Sugar Pearls

Spiced Clove, Ginger Buttercream, Crystallized Ginger

Chocolate Taboo, Chocolate Ganache, Toffee Taboo Shard

Red Velvet, Cream Cheese Frosting, White Chocolate Curls

Banana, Cream Cheese Frosting, Carmelized Banana Dust

\$1.75ea

Petite Tarts

Lemon, Burnt Swiss Meringue ★

Key Lime, Graham Cracker (s)

Citrus Ricotta Cheesecakes, Phyllo, Sour Cherry ★ (s)

Strawberry Pretzel

Coconut Cream, Toasted Coconut

Pecan Pies, Crème Fraîche