

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)

**\$1.50/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**

**\$2.75ea**

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)

**\$3.75ea**

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

**\$4.25ea**

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

**\$1.50ea**

- 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

**\$2.75ea**

- 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)

**\$3.75ea**

- 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

**\$4.25ea**

- 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)** **\$4pp**

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** **\$9pp**

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** **\$8.50ea/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** **\$7.50pp**

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** 🚚 **\$7pp**

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** 🚚 **\$5ea**

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 ★

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

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

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

**\$6ea**

**\$7.50ea**

**\$8ea**

**Seasonal Tomato Table** 🚚 (s – Available mid-July through mid-October) **\$12pp**  
 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** 🚚 **\$12pp**  
 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** 🚚 **\$2.50pp**  
 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** 🚚 **\$2.50pp**  
 Wild Mushroom (v)  
 Grilled Artichoke ★ (v)  
 Wild Caught Atlantic Salmon

**Tarts** 🚚 **\$3pp**  
 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

**\$3.75pp demitasse**  
**\$5.25pp 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>	<b>\$33pp</b>
Herb Crusted Filet of Beef Tenderloin, Demi Glace <i>Celery Root Potato Puree</i>	<b>\$42pp</b>
Ossobucco of Elysian Fields Lamb, Gremolata ★ <i>Sautéed Brown Butter Spaetzels with Scallions</i>	<b>\$59pp</b>

Rack of Domestic Lamb, Demi Glace <i>Roasted Garlic Whipped Potatoes</i>	<b>\$43pp</b>
Rack of Elysian Fields Lamb, Demi Glace <i>Roasted Garlic Whipped Potatoes</i>	<b>\$54pp</b>
Roulades of Beef, Veal, Wild Mushrooms, Porcini Tomato Glace ★ <i>Dauphinoise Potatoes</i>	<b>\$36pp</b>
<b>Poultry</b>	
Breast of Chicken stuffed with Caramelized Onions, Demi Glace <i>Sautéed Lentils with Crispy Leeks</i>	<b>\$29pp</b>
Breast of Chicken stuffed with Spinach and Leeks, Demi Glace <i>Sautéed Brown Rice with Crispy Shallots</i>	<b>\$29pp</b>
Breast of Chicken stuffed with Wild Mushroom Duxelles, Demi Glace <i>Sautéed Brown Rice with Crispy Leeks</i>	<b>\$29pp</b>
Crispy Lemon Brined Fried Chicken Breast, Confit of Duck, Molasses Demi Glace ★ <i>White Cheddar Whipped Potatoes</i>	<b>\$33pp</b>
Grilled Tuscan Poussin, Lemon, Rosemary <i>Roasted Herbed New Potatoes</i>	<b>\$34pp</b>
Whole Roasted Stuffed Poussin ★ <i>Creamy Polenta with Mascarpone, Sautéed Cannellini Beans, Demi Glace</i>	<b>\$36pp</b>
Roasted Ballontine of Chicken, Apricots, Leeks, Demi Glace ★ <i>Roasted Herbed Fingerling Potatoes</i>	<b>\$37pp</b>
Roasted Chicken or Turkey Pot Pie with Pearl Onions, Root Vegetables and Peas <i>Puffed Pastry Dome</i>	<b>\$34pp</b>
<b>Pork</b>	
Cajun Pecan Barbecued Rack of Center Cut Pork <i>Spoonbread</i>	<b>\$36pp</b>
Grilled Pork Tenderloin, Demi Glace <i>Dauphinoise Potatoes</i>	<b>\$32pp</b>
Roulades of Ham and Pork, Molasses Sweet Onion Barbecue Sauce <i>Smoked Gouda Grits</i>	<b>\$34pp</b>
Roasted Pink Peppercorn Crusted Pork Loin, Au Jus <i>Celery Root Potato Gratin</i>	<b>\$36pp</b>
<b>Vegetarian</b>	
Fresh Ricotta Cheese Raviolis, Wild Mushrooms Ragout, Shaved Tartufella	<b>\$22pp</b>
Fresh Goat Cheese Raviolis, Pesto Oil, Crispy Lemon and Shallots, Toasted Pine Nuts	<b>\$19pp</b>
Vegan Quinoa Roulade, Ratatouille, Red Pepper Coulis, Avocado ★	<b>\$23pp</b>
<b>Seafood</b>	
Arctic Char, Chardonnay Caper Fumet <i>Sautéed Farro, Beans and Greens</i>	<b>\$29pp</b>
Fresh Ricotta Cheese Raviolis, Sautéed Colossal Crab, Sauce Americane, Crispy Leeks ★	<b>\$38pp</b>
Herb Roasted Market Fish, Tomato Fumet (Barramundi, Snapper, Grouper, etc.) <i>Toasted Brown Rice, French Green Lentils with Shallots and Capers</i>	<b>\$MPpp</b>
Grilled and Smoked Halibut, Cucumber Tomato Salsa <i>Toasted Brown Rice, French Green Lentils with Shallots and Capers</i>	<b>\$40pp</b>
Whole Poached Lobster, Sauce Americane <i>Freshly Made Angel Hair Pasta</i>	<b>\$73pp</b>
Jumbo Lump Crab Cakes, Sauce Remoulade ★ <i>Barley and French Green Lentils with Pancetta Vinaigrette</i>	<b>\$33pp</b>

## 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 ★	\$6.50pp
<i>Seasonal berries tossed lemon zest, baked in short pastry</i>	
Peach and Blueberry Crostata, Crème Fraîche ★	\$6.50pp
<i>Local peaches and blueberries tossed with lemon zest, baked in short pastry</i>	
Caramelized Citrus Tart, Strawberries	\$6.50pp
<i>Zests and juices of lemon, lime, and orange, baked with pate brisée and caramelized</i>	
Classic Lemon Meringue Pie, Blueberries ★	\$6.50pp
<i>Bright lemon custard topped high with peaks of burnt Swiss meringue</i>	
Chocolate Soufflé Roll, Assorted Berries	\$6.50pp
<i>Dark chocolate soufflé rolled with seasonal flavored cream</i>	
Italian Plum Clafoutis, Beurre Noisette	\$6.50pp
<i>Beautifully arranged prune plums baked in Italian custard with orange zest</i>	
Praline Cup, Seasonal Berries and Lemon Curd Mousse	\$6.50pp
<i>Delicate tuille cup of almonds and caramelized sugar</i>	
Pumpkin Soufflé, Cinnamon Crème Anglaise	\$7.50pp
<i>Pumpkin soufflé spiced with cinnamon and nutmeg</i>	
Baked Rome Apple, Spiced Syrup, Crème Fraîche	\$6.50pp
<i>Rome apple loaded with dried fruits and currants, chardonnay and cardamom</i>	
Poached Pear, Pomegranates and Crème Anglaise ★	\$6.50pp
<i>Whole D'Anjou pears filled with caramel fruit compote poached with burgundy or chardonnay</i>	
Chocolate and Praline Bread Pudding, Praline, Crème Anglaise	\$6.50pp
<i>Rum soaked baguettes studded and baked with Belgian chocolates</i>	
Apple Asiago Pie ★	\$6.50pp
<i>Local apples tossed with cinnamon sugar and cracked pepper, baked with Asiago crumble</i>	
Chocolate Ganache Pecan Tart, Caramel Sauce and Raspberries	\$7.50pp
<i>Velvety smooth, chocolate ganache floats over a salted pecan crust</i>	
Toffee Taboo Ice Cream Ball, Sour Cherry Sauce, Seasonal Berries	\$6.50pp
<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)	\$23pp
<i>Crispy Oyster Mushrooms, Piave Cheese Fricco, Micro Greens</i>	
Butternut Risotto (v)	\$23pp
<i>Caramelized Pumpkin, Sage Butter, Crispy Shallot and Orange</i>	



Ricotta Gnocchis ★ (v) <i>Pesto Oil, Sautéed Greens, Toasted Pine Nuts</i>	\$25pp
Leek and Piave Cheese Raviolis (v) <i>Tomato Essence, Sautéed Greens, Roasted Carrot, Toasted Pine Nuts</i>	\$25pp
Roasted Breast of Chicken, Herb Butter <i>Celery Root Puree, Sautéed Sugar Snap Peas, Demi Glace</i>	\$29pp
Breast of Chicken stuffed with Caramelized Onions <i>Creamy Polenta with Mascarpone, Sautéed Cannellini Beans, Demi Glace</i>	\$29pp
Half Portion of Poussin, Pancetta Wrapped <i>Celery Root Puree, Sautéed Sugar Snap Peas, Demi Glace</i>	\$24pp
Pork Tenderloin <i>Milanese Style, Ciapolinis Onions, Sautéed Herbed Spaetzels</i>	\$29pp
Jumbo Lump Crab Cake ★ <i>Steamed Brown Rice, Quinoa and Snowpeas, Sauce Vert</i>	\$30pp
Fromage Blanc Tart ★ <i>Smoked Salmon, Seared Palliard of Salmon, Cucumber Mango Salsa</i>	\$31pp

## DESSERT

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

## BUFFETS

**\$43.50pp dinner**  
**\$33.50pp 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 Cannelini 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

**\$22.25pp**

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

**\$3.75pp**

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 🚚

**\$5.25pp**

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

**\$22.75pp**

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

**\$24.50pp**

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

**\$24.50pp**

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

**\$35.25pp**

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

**\$34.25pp**

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

**\$36.50pp**

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****\$40.25pp**

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****\$48.25pp**

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****\$53.50pp**

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, Bresoala  
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****\$54.50pp**

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****\$55.50pp**

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

**\$26.25pp**

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

**\$25.25pp**

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

**\$24.50pp**

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

### BEEF DAUBE

**\$23.75pp**

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

**\$22.50pp**

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

**\$23.25pp**

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)

**\$20.25pp**

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)

**\$17.50pp**

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

### STIRFRIED ASIAN NOODLES (v)

**\$16.50pp**

Using our large custom wok, oriental style wide rice noodles are stirfried in with lemongrass, carrots, daikon, shallots, ginger and bok choy. Accoutrements 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