



EVENT CATERING

More than just great food...an experience.



All in Good Taste
P R O D U C T I O N S



**All in Good Taste
PRODUCTIONS**

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GENERAL INFORMATION

Policies and Procedures

Alcohol and Bar

All In Good Taste Productions is not legally permitted to sell alcohol. We can help facilitate your alcohol acquisition through our trusted partners. We do provide RAMP certified bartenders to serve alcohol. We maintain liquor liability insurance for all service staff. COI for the event can be provided upon request.

Cancellation

Events canceled more than 60 days prior to the event will be assessed a minimal fee. Events canceled between 60 and 30 days prior to the event will be assessed a cancellation fee of 50% of the original total proposal. Events canceled less than 30 days prior to the event will be assessed a cancellation fee of 90% of the original total proposal.

Deposit and Payment

A non-refundable deposit and credit card number on file is required to hold a date along with a signed contract. If the event does not occur on the date initially reserved, the deposit will be applied to the new date agreed upon by both parties. A payment of 50% of food and beverage costs is required 60 days before the event or when the contract is signed if less than 60 days remain before the event. The remaining balance is due one week prior to the event. If payments are not received by the specified dates, they may be charged to the credit card on file plus a credit surcharge. Payment terms are net 30 days, subject to a 2% monthly interest rate

Dietary Restrictions

We are happy to accommodate dietary restrictions communicated in advance of the event. Gluten-free options for most menu items are available at an additional fee.

Preferred Venues

The planning and execution of the details of your day are our specialties. We can transform any venue into your perfect event site. Whether it is your own backyard or a favorite facility around town, our event experts, together with our vendor partners, will work to make your event unforgettable. We are proud to be recognized as a preferred caterer at these fantastic venues.

Children's Museum of Pittsburgh and Museum Lab

10 Children's Way, Pittsburgh, PA 15212

Energy Innovation Center

1435 Bedford Ave, Pittsburgh, PA 15219

Hartwood Acres

200 Hartwood Acres, Pittsburgh, PA 15238

J. Verno Studios

3030 Jane St, Pittsburgh, PA 15203

Pittsburgh Botanic Gardens

799 Pinkerton Run Rd, Pittsburgh, PA 15071

The Barn at Fallingwater

1478 Mill Run Rd, Mill Run, PA 15464

The Frick Pittsburgh

7227 Reynolds St, Pittsburgh, PA 15208

The Mattress Factory

500 Sampsonia Way, Pittsburgh, PA 15212

Other Venues

Allegheny Courthouse
Kingfly Spirits
Left Field Meeting Space

Liberty Magic
Nova Place
Pittsburgh Opera

Rodef Shalom
The Barn at Ever Thine
Westmoreland Museum

Equipment and Rentals

Equipment may need to be rented for an event based upon the venue and menu. We work with a variety of partners to fill these equipment needs. Clients will be required to sign contracts with and provide payment directly to these vendors.

Guest Count

The final guest count is due 10 days prior to the event. Increased guest count beyond this date is subject to a 15% surcharge per person on the price for food and beverages.

Prices

All prices are per person unless otherwise specified. All quoted and documented prices are subject to change. Event prices are only guaranteed after a contract is signed and 50% payment is received.

Seasonal Availability

Some menu items have limited seasonal availability. We appreciate your understanding as we endeavor to provide the best available products.

Service Charge

A standard service charge of 10% will be added to all event food and beverage charges. This service charge covers the incidental costs associated with an event.

Staffing

Event staffing will be determined based on menu, guest count and venue. Call for details.



STARTERS





SIGNATURE CRISPY THIN CRUST PIZZAS

Our house-made dough is topped with a variety of premium ingredients. Baked and served hot and crispy at your event, these pizzas are always a crowd pleaser. Additional toppings available, fees may apply.

Pizza

\$3.00 (gluten-free \$3.75)

Barbecue Chicken

Molasses Barbecued Pulled Chicken, Smoked Gouda, Shaved Red Onions, Rosemary

Caramelized Onion

Caramelized Onion, Tallegio, Reggiano, Roasted Red Pepper, Basil

Fig

Mascarpone, Gorgonzola, Caramelized Onion, Fig, Prosciutto, Herbed Pine Nuts

Garden

Citrus Hummus, Watercress, Shaved Radish, Carrot, Fennel, Kohlrabi, Piave, Chive Oil

Italian

Mascarpone, Piave, Italian Sausage, Pepperoni, Pancetta, Mozzarella, Herbs

Mediterranean

Mascarpone, Roasted Tomato, Grilled Artichoke, Feta, Kalamata Olives, Crispy Garlic

Pesto Margarita

Pesto, Burrata, Piave, Heirloom Tomatoes, Basil

Pulled Pork

Pecan Barbecued Pulled Pork, Smoked Cheddar, Arugula, Pickled Red Onion, Rosemary

Serrano

Arugula Pesto, Caramelized Onion, Serrano Ham, Sundried Tomato, Manchego, Basil

Sauerkraut

Mascarpone, Piave, Caramelized Sauerkraut, Pancetta, Capers, Rosemary

Smoked Brisket

Mascarpone, Manchego, Smoked Brisket, Green Tomato, Arugula, Chive

Smoked Salmon

Mascarpone, Piave, Smoked Salmon, Capers, Rosemary

Tomato

Roasted Tomato, Mozzarella, Fontina, Reggiano, Sliced Tomato, Basil

Wild Mushroom

Wild Mushroom Duxelles, Champignon, Piave, Crispy Wild Mushrooms, Rosemary, Truffle Oil



HOT HORS D'OEUVRES

All items priced per piece. Additional items available. Some items have seasonal availability.

Bacon-wrapped Medjool Dates <i>stuffed with Gorgonzola Cheese</i>	\$4.25	Petite Burrata Grilled Cheese Sandwich <i>Tomato Jam, Basil</i>	\$3.75
Chorizo Meatballs <i>Manchego Gougère, Chipotle Aioli, Pickled Vegetable Compote</i>	\$3.75	Petite Cheese or Mushroom Ravioli <i>served on cocktail fork, Crispy Mushrooms, Truffle or Herbed Oil</i>	\$4.25
Crispy Lemon Brined Fried Chicken Strips <i>served on cocktail fork, Molasses Barbecue Sauce</i>	\$3.75	Petite Fried Green Tomato <i>served on cocktail fork, Crisp Bacon, Remoulade Sauce</i>	\$2.75
Crispy Phyllo Cups with Cheese Soufflé <i>multiple varieties available</i>	\$2.75	Petite Jumbo Lump Crab Cake <i>served on cocktail fork, Sauce Vert</i>	\$MP
Glazed Crispy Pork Belly <i>Rice Cake, Harissa Sauce, Pineapple Salsa, Sprouts</i>	\$3.75	Petite Salmon Cakes <i>served on cocktail fork, Remoulade Sauce</i>	\$3.75
Gochujang Meatballs <i>Herbed Gougère, Kimchi Compote, Sprouts</i>	\$3.75	Petite Seared Pierogies <i>served on cocktail fork, Caramelized Onion Confit, Sour Cream</i>	\$3.25
Grilled Bacon-wrapped Colossal Shrimp <i>served on cocktail fork, Remoulade Sauce</i>	\$4.75	Petite Spinach, Feta, and Roasted Tomato Strudels	\$3.75
Grilled Imported Lamb Chops <i>Cajun Pecan Barbecue</i>	\$6.25	Polenta Cakes with Crispy Duck Confit <i>Whipped Mascarpone, Shallot and Orange Compote</i>	\$3.75
Grilled Harissa Shrimp <i>served on cocktail fork, Chimichurri Sauce</i>	\$4.25	Roasted Black Mission Fig <i>Gorgonzola, Herb Toasted Pecans</i>	\$3.25
Grilled Kielbasa <i>Soft Pretzel Bun, Sauerkraut, Mustard Sauce, Micro-greens</i>	\$3.75	Roasted Herb Crusted Imported Lamb Chops <i>Demi-Glace Glaze</i>	\$6.25
Hearts of Palm Cakes <i>served on cocktail fork, Remoulade Sauce</i>	\$3.75	Seared Short Rib <i>served on cocktail fork, Demi-Glace, Crispy Mushroom</i>	\$3.75
Herbed Turkey Meatball <i>Smoked Gouda Gougère, Avocado Mousse, Smoked Tomato Chutney</i>	\$3.75	Tempura Fried Shishito Peppers <i>Sriracha Aioli, Black Salt</i>	\$3.25
Pesto Chicken Meatball <i>Herbed Gougère, Tomato Aioli, Sprouts</i>	\$3.75	Truffle Arancini <i>Roasted Pepper Aioli, Shaved Tartuffo Cheese</i>	\$4.25
Petite Beef Wellingtons <i>Duxelles, Horseradish Mustard Sauce, Herbs</i>	\$4.75	Vegetarian Empanadas or Samosas <i>Chermoula Sauce</i>	\$3.75



COLD HORS D'OEUVRES

All items priced per piece. Additional items available. Some items have seasonal availability.

Ahi Tuna Poke	\$4.75	Jumbo Lump Crab	\$MP
<i>Won Ton Cups, Smashed Avocado, Radish, Sesame Dressing, Wasabi Sprouts</i>		<i>Phyllo Cup, Sauce Vert, Crispy Lemon and Shallot, Chives</i>	
Artisan Cheese	\$2.75	Mediterranean Gougère	\$2.75
<i>Chevre, Gorgonzola, Belgian Endive, Herb Toasted Pecans, Chives</i>		<i>Herbed Gougère, Pesto Hummus, Eggplant Caponata, Basil</i>	
Asian Noodle Rolls	\$1.50	Petite Pittsburgh Steak Salad	\$4.75
<i>Cabbage, Rice Noodles, Carrot, Cucumber, Sliced Radish, Pickled Daikon, Soy Dipping Sauce</i>		<i>Crispy Potato Cake, Grilled Flank Steak, Liptauer Cheese, Tomato, Micro-greens</i>	
Asian Vegetable Rolls	\$1.50	Rare Beef Tenderloin	\$4.75
<i>Carrot, Parsnip, Snow Peas, Asparagus, Roasted Red Pepper, Micro-greens, Lemongrass Dipping Sauce</i>		<i>Thinly Sliced on Salt Stick Crostini, Grain Mustard Sauce, Pickled Red Onion</i>	
BCT	\$3.25	Shrimp Ceviche	\$4.75
<i>Thin Toast, Double-Smoked Bacon, Cucumber, Tomato, Roasted Garlic Aioli</i>		<i>Phyllo Cup, Mango Salsa, Cocktail Sauce, Micro-greens</i>	
Beef Tartare	\$4.75	Smoked Salmon	\$3.75
<i>Thin Toast, Cornichons, Tomato Aioli</i>		<i>Crispy Potato Cake, Crème Fraîche, Dill</i>	
Bruschetta	\$3.25	Tuna Tartare	\$4.75
<i>Grilled Ciabatta Crostini, Roasted Garlic Oil, Aged Balsamic, Shaved Pecorino, Basil</i>		<i>Gaufrette Chips, Wasabi Sauce, Toasted Sesame Seed, Micro-greens</i>	
Grilled Chicken Compote	\$3.75	Quinoa Cake with Avocado Mousse	\$3.25
<i>Herbed Gougère, Chives</i>		<i>Shishito and Corn Compote, Tomato Chutney, Feta</i>	
Grilled Shrimp Compote	\$4.25	Quinoa Cake with Butternut Squash Hummus	\$3.25
<i>Herbed Gougère, Micro-greens</i>		<i>Corn and Shishito Salsa, Pickled Red Onion, Micro-greens</i>	
House-Cured Gravlox	\$3.75	Quinoa Cake with Lime Hummus	\$3.25
<i>Crispy Potato Cake, Crème Fraîche, Chives</i>		<i>Jicama, Roasted Tomato, and Hearts of Palm Salsa</i>	
		Whipped Allegheny Farms Goat Cheese	\$2.75
		<i>Raisin Bread Crostini, Beet Bruschetta, Aged Balsamic, Thyme</i>	



STATIONED HORS D'OEUVRES



*All Stationed Hors D'oeuvres are prepared for 12 or more guests.
Additional charges may apply to orders under 12 guests.*

Antipasto Table \$14

Assorted Imported and Domestic Cheeses, Cheese Pudding, Charcuterie, Marinated Olives, Hummus, Roasted Peppers, Local Heirloom or Roasted Tomatoes, Assorted Crusty Breads and Crostini.

Seasonal Fruit or Vegetable Display \$8

Seasonal Sliced Fruit, Grilled Vegetables or Vegetable Crudité's Platter. Crudité's served with Hummus and Peppercorn Dressing.



Seafood \$Market Price

An assortment of seafood displayed on an ice table or in ice bowl, accompanied by appropriate sauces and Garnishes. Options include, but are not limited to:

- Sushi
- House Smoked Salmon
- Poached Shrimp And Crab
- Seared Ahi Tuna
- Poached Or Grilled Lobster
- Oysters

Imported and Domestic Cheese Board \$10.50

Assorted Imported And Domestic Cheeses and Cheese Pudding, Dried Fruits or Grapes, accompanied by Crostini, Fresh Crusty Bread and House-made Lavash.



Charcuterie \$8.50

A selection of sliced 4 meats including, but not limited to:

- Calabrese
- Coppa Secca
- Dried Chorizo
- Hot or Mild Soppressata
- House Smoked Turkey
- Prosciutto



Chips and Salsa \$8.50

House-spiced Corn Tortilla Chips, Fresh Garden Salsa and Guacamole. Optionally served in Large Stone Molcajetes.

Tarts per slice \$4.25

Delicate, flaky crust with a variety of fillings including, but not limited to:

- Alsace Onion
- Artichokes and Leeks
- Asparagus
- Smoked Salmon
- Wild Mushrooms



SLIDERS

Sliders

\$7.50-\$12.50

We offer a selection of hot and cold sliders for passed or stationed hor d'oeuvres, antipasto or main buffets. Sliders may be served on soft rolls, herbed gougères or house-made pretzel buns. Gluten-free options are available for an additional fee. Minimum servings of 12.

- Beef Brisket, Caramelized Onion, Molasses Barbecue
- Beef Tenderloin, Horseradish Mustard Sauce, Arugula
- Chicken Pesto Burger, Caramelized Onions, Pesto Aioli, Arugula
- Citrus Hummus, Eggplant Caponata, Micro-greens
- Curried Carrot Hummus, Vegetable Muffaletta Salad, Micro-greens
- Fried Green Tomato, Remoulade Sauce, Pancetta, Heirloom Tomato, Arugula
- Glazed Corned Beef, Pickled Vegetable Compote, Gruyère, Remoulade Sauce, Greens
- Grilled Chicken Compote, Micro-greens
- Grilled Shrimp Compote, Micro-greens
- House Blend Beef Slider, Horseradish Mustard Sauce, Smoked Gouda, Arugula
- House Brined Fried Chicken Breast, Remoulade Sauce, Pepper Jack Cheese, Romaine
- House Smoked Turkey Breast, Romesco Sauce, Asiago, Tomato, Watercress
- Lamb Slider, Roasted Garlic Aioli, Chevre, Roasted Red Pepper, Arugula
- Pulled Pork, Molasses Barbecue, Smoked Cheddar
- Seared Salmon Paillard, Sauce Vert, Tomato, Watercress
- Turkey Burger, Dijon Mustard Sauce, Tomato, Watercress
- Vegetable Burger, Tomato Jam, House Pickles, Grilled Red Onion, Lettuce, Avocado Aioli



FIRST COURSE





PLATED FIRST COURSE

Our plated first courses combine a composed seasonal mixed greens salad with a variety of enhancements to create the perfect start to your meal, bounded only by your imagination. We would love to work with you on creating a beautiful first plate. First courses range from \$10.00 - \$15.00 depending upon your selections. Some of the options available include:

Cheese Pudding
 Crostini
 Demitasse of Hot or Cold Soup
 Fried Green Tomato
 Heirloom Tomato Wedges or Roasted Tomato
 Heirloom Tomato Terrine
 House-made Lavash Triangle
 Herbed or Cracked Pepper Biscuits

Jumbo Lump Crab or Salmon Cake
 Marinated Burrata
 Petite Serving of Fish
 Seafood Terrine
 Seared Artichoke
 Slice of Tart or Strudel
 Sliced Fruit or Avocado
 Wedge of Soft Cheese

BUFFET SALADS

Five Cabbage Slaw \$5.50
Baby Bok Choy, Shave Cabbage, Julienned Vegetable, Shaved Radish, Roasted Shallot Vinaigrette.

Mixed Greens Salad \$10.00
Seasonal Artisan Greens, Julienned Vegetable, Herb Toasted Nuts, Dried or Fresh Berries, Seasonal Vinaigrette.

Caesar Salad \$12.00
Crispy Romaine Lettuce, Garlic Croutons, Shaved Reggiano, Caesar Dressing. Vegan option available.

SOUPS

Soup

demitasse \$4.25 bowl \$8.25

Our soups are great passed during hors d'oeuvres and cocktail parties, served as a first course or added to a plated salad course. Many of our soups may be served chilled or hot, depending on the season and the actual weather at your event.

- Asparagus Bisque, Asparagus Tips, Crispy Leeks
- Celery Root Bisque, Chive Oil
- Chestnut Bisque, Chestnut Cream, Madeira
- Chilled Gazpacho, Brunoise of Vegetables, Petite Croutons
- Chilled Radish Bisque, Grated Radish, Buttermilk
- Cream of Chicken and Wild Rice
- Cucumber Bisque, Grated Cucumber, Lemon
- Curried Carrot and Parsnip Soup, Tarragon Cream
- Curried Lentil, Tomato and Coconut Soup, Toasted Pepitas, Herbed Curry Whipped Cream
- English Pea Soup, Minted Oil, Crème Fraîche
- Lobster Bisque, Butter Poached Lobster, Crispy Leeks (MP)
- New England Style Clam Chowder, Cracked Pepper
- Potato Leek Soup, Crispy Leeks
- Pumpkin Soup, Herbed Cream, Toasted Pepitas, Crispy Bacon (optional), may be served in a petite pumpkin at an additional charge
- Red and Yellow Pepper Bisque, Pesto Oil
- Roasted Tomato Bisque, Basil Oil
- Spring Vegetable Soup, Preserved Lemon, Shave Pecorino
- Sweet Corn Vichyssoise, Crème Fraîche, Crispy Shallots
- Smoked French Onion Soup, Gruyere Crostini
- Vegetarian Chili, Sour Cream, Scallions
- Watermelon Gazpacho, Pickled Watermelon, Basil Oil
- Wild Mushroom Bisque, Thyme Cream, Crispy Mushrooms
- Wild Mushroom, Beef and Barley Soup, Herbed Sour Cream
- Winter Squash Bisque, Arugula Pesto, Crispy Leeks



MAIN COURSE



PLATED ENTREES

All selections come with starch and vegetable. Most items may be used to create a paired entree.

Meat

Ballotine of Chicken <i>Apricots, Spinach, Leeks, Demi-Glace</i>	\$36.00	Osso Buco of Pork <i>Tomato Demi-Glace, Gremolata</i>	\$Market
Beef Bracirole <i>Prosciutto, Fontina, Thyme, Tomato Demi-Glace</i>	\$34.00	Pink Peppercorn Crusted Pork Loin <i>Au Jus</i>	\$30.00
Beef Brisket <i>Caramelized Onion, Wild Mushroom, Demi-Glace</i>	\$34.00	Porcini Crusted Tournedo of Beef (6 oz.) <i>Demi-Glace</i>	\$48.00
Beef Short Rib <i>Royal Trumpet Mushroom, Demi-Glace</i>	\$40.00	Prime Rib of Beef <i>Demi-Glace</i>	\$Market
Chicken Marsala <i>Crispy Mushrooms, Shallots, Thyme, Marsala Sauce</i>	\$28.00	Domestic Lamb Chops (2 chops) <i>Demi-Glace</i>	\$Market
Chicken or Turkey Pot Pie <i>Roasted Vegetables, Velouté, Puff-Pastry Top</i>	\$28.00	Rack of Elysian Fields Lamb Chops (2 chops) <i>Demi-Glace</i>	\$Market
Grilled Teriyaki Glazed Pork Chop <i>Grilled Shishito Pepper, Grilled Red Onion</i>	\$32.00	Smoked Beef Brisket <i>Caramelized Onion, Wild Mushroom, Demi-Glace</i>	\$36.00
Harissa Glazed Pork Tenderloin <i>Chimichurri, Demi-Glace</i>	\$30.00	Smoked Beef Short Rib <i>Royal Trumpet Mushroom, Demi-Glace</i>	\$43.00
Herb Crusted Tenderloin of Beef (6 oz.) <i>Demi-Glace</i>	\$Market	Stuffed Chicken Breast <i>Spinach, Leeks, Demi-Glace</i>	\$26.00
Herb Crusted Tenderloin of Veal (6 oz.) <i>Demi-Glace</i>	\$Market	Stuffed Pork Chops <i>Crispy Wild Mushrooms, Demi-Glace</i>	\$35.00
Osso Buco of Elysian Fields Lamb <i>Tomato Demi-Glace, Gremolata</i>	\$Market	Whole Stuffed Poussin <i>Cherry, Spinach, Leek Farce, Demi-Glace</i>	\$Market

Seafood

Bourbon Glazed Salmon <i>Smoked Papaya Pepper Salsa, Grilled Lemon</i>	\$Market	Seared Sea Scallop <i>Smoked Gouda Grits, Chimichurri, Smoked Tomato Chutney</i>	\$Market
Jumbo Lump Crab or Salmon Cake <i>Sauce Vert</i>	\$Market	Grilled Mediterranean Seabass <i>Puttanesca Sauce, Grilled Lemon</i>	\$Market
Grilled Fish (Seabass, Halibut, Char, etc.) <i>Smoked on bed of Fresh Herbs, Cucumber Tomato Salsa</i>	\$Market	Whole Poached Lobster <i>Sauce Américane</i>	\$Market

Vegetarian

Eggplant Parmesan <i>Roasted Tomato Sauce, Mozzarella, Basil</i>	\$24.00	Vegan Tian <i>Eggplant, Zucchini, Squash, Heirloom Tomato served over Polenta</i>	\$32.00
Grilled Cauliflower Steak <i>Molasses Barbecue, Wild Mushrooms</i>	\$26.00	Vegetarian Pot Pie <i>Roasted Vegetables, Vegetarian Velouté, Puff-Pastry Top</i>	\$26.00
House-made Cheese Raviolis <i>Pesto Oil or Tomato Coulis, Basil, Shaved Reggiano</i>	\$29.00	Vegetarian Bolognese Lasagna	\$26.00
House-made Mushroom Raviolis <i>Wild Mushroom Ragout, Shaved Tartuffo</i>	\$29.00		

BUFFET ENTREES

All buffets include two mains and come with starch and vegetable. Selections from different categories may incur custom pricing. Additional options are available. All prices subject to change.

Category One

\$34.00-38.00

Beef, Veal and Pork or Turkey Meatballs
Roasted Tomato Sauce, Parmesan Cheese

Salmon Cakes
Sauce Vert or Remoulade

Chicken Marsala
Crispy Mushrooms, Shallots, Thyme, Marsala Sauce

Spanakopita
Spinach, Ricotta, Dill, Phyllo

Chicken or Eggplant Parmesan
Roasted Tomato Sauce, Mozzarella

Stuffed Banana Peppers
Italian Sausage, Roasted Tomato Sauce, Mozzarella, Parmesan

Classic Tart
Flaky Crust filled with a Variety of Vegetables of Meats

Tuscan Grilled Gerber Farms Breasts of Chicken
Rosemary, Lemon

Grilled and Marinated Side of Salmon
Herb Crusted Salmon served Room Temperature, Seasonal Salsa

Vegetarian Lasagna
Vegetarian Bolognese, Ricotta, Mozzarella, Parmesan

House Brined Fried Chicken
Brined two days, Buttermilk, Seasoned Breading, Molasses Barbecue

Vegetarian Moussaka
Potato, Eggplant, Spiced Tomato, Kefalograviera Topping

Roasted Stuffed Airline Breasts of Chicken
Spinach and Leek, Caramelized Onion or Mushroom Duxelles, Demi-Glace

Category Two

\$44.00-48.00

Ballotine of Chicken
Apricots, Spinach, Leeks, Demi-Glace

House Smoked Side of Salmon
House Brined and Smoked, Seasonal Salsa or Aioli

Beef Bourignion
Baby Carrots, Cipollini Onions, Wild Mushrooms, Red Wine Demi-Glace

Marinated and Grilled Flank Steak
Chimichurri, Demi-Glace

Braised or Smoked Beef Brisket
Caramelized Onion, Wild Mushrooms, Demi-Glace

Pink Peppercorn Crusts Pork Loin
Fennel and Pink Peppercorn, Demi-Glace

Chicken or Vegetable Pot Pie
Roasted Vegetables, Velouté, Puff-Pastry Top

Smoked Baby Back Ribs
House Smoked and Grilled, Molasses Barbecue

Category Three

\$54.00-58.00

Beef Short Ribs
Braised or Smoked, Royal Trumped Mushrooms, Demi-Glace

Lamb Tagine
Braised Lamb, Chickpeas, Currants, Pepitas, Roasted Corn Preserved Lemon, Spiced Yogurt

Herb Crusted Grilled Beef or Veal Tenderloin
Demi-Glace

Jumbo Lump Crab Cakes
Sauce Vert or Remoulade

Herb Crusted Domestic Lamb Rack
Demi-Glace

Grilled Fish (Halibut, Seabass, etc.)
Smoked over Fresh Herbs, Seasonal Salsa



STARCHES

Anna Potatoes
 Baked Beans
 Baked Gemelli Pasta
 Beet Gnocchi
 Celery Root or Parsnip Puree
 Dauphinoise Potatoes
 French Served Soufflé
 Herbed New Potato Salad
 Herbed Roasted Fingerling Potatoes
 House-made Angel Hair or Fettuccine
 House-made Raviolis
 Garlic Whipped Potatoes

Mixed Grain Salad
 Orzo Pasta Salad
 Ricotta Gnocchi
 Risotto
 Sautéed Spätzel
 Sautéed Grains
 Smoked Gouda Grits
 Soba Noodle Salad
 Spoonbread
 Sweet Potato Gnocchi
 Tuscan Bean Salad



VEGETABLES

Beet Salad
 Black Bean and Corn Salad
 Braised Fennel
 Cauliflower Tabbouleh
 Green Bean, Fennel and Roasted Corn Salad
 Grilled, Roasted or Sautéed Seasonal Vegetables
 Grilled Vegetable Terrine

Grilled Vegetable Bundle tied with Scallion
 Heirloom Tomato, Cucumber and Fennel Salad
 Roasted Vegetable Salad, Saffron Vinaigrette
 Spaghetti Squash
 Watermelon, Cucumber and Kalamata Olive Salad

PAELLA PRESENTATIONS



Our 3 foot wide Paella pan turns any dish into a showstopper. This unique and interactive presentation allows a variety of items to be prepared and served right in the middle of the party. The large Paella pan can serve up to 120 guests while the smaller 2 foot wide pan can accommodate up to 60. All prices include salad and bread.



Beef Short Ribs and Risotto **\$36.50**

Tender Braised Beef Short Ribs, Crispy Royal Trumpet Mushrooms, Cipollini Onions and a Luscious Demi-Glace Served with our Classic Risotto.



Chicken Pot Pie **\$25.50**

Roasted Root Vegetables, Onions, Leeks, Mushroom, Peas and Chicken simmered in a Velvety Smooth Velouté. Garnished with Puff Pastry Domes. Also Available Vegetarian.



Classic Spanish Paella **\$39.50**

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.



Shrimp and Grits **\$30.50**

A Southern Classic with Andouille Sausage, Roasted Tomato, Onions, Kale, and Plenty of Shrimp. Served with Cheesy Grits.

Coconut Green Curry **\$30.50**

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.

Lamb Tagine **\$34.50**

Tender Braised Lamb with Apricots, Chickpeas, Artichokes, and Moroccan Spices. Served with a Spiced Confetti Couscous with Vegetables And Currants.

Creole Style Jambalaya **\$34.50**

Assorted Peppers, Onions, Garlic, Green Beans and Tomato create a Soulful Base for a Rich Stew of Chicken, Andouille, Crawfish and Shrimp. Also Available Vegetarian.

Mongolian Beef **\$28.50**

Thinly Sliced Beef, Grilled Broccolini, Baby Carrots, Bok Choy, Squash and Roasted Red Pepper in a Mildly-Sweet Soy-Based Sauce. Served with Steamed Basmati Rice.

Sesame Chicken Thighs **\$28.50**

Sesame Crusted Chicken Thighs with Glazed Baby Carrots, Grilled Peppers and Onions. Served with Lime Basmati Rice.



BRUNCH



BRUNCH

Brunch buffets typically consist of a salad or vegetable, an egg dish, 2 proteins, a starch and fruit. Prices vary based upon selections.

Egg Dishes

Eggs Benedict <i>House-made English Muffins, House Smoked Pork, Hollandaise Sauce</i>	\$16.50	Scrambled Eggs	\$4.50
Quiche <i>Flaky Crust, Egg Custard, Vegetable or Meat filling</i>	\$8.50	Vegetarian Frittata <i>Assorted Seasonal Vegetables, Cheese, Baked Egg, Seasonal Salsa</i>	\$8.50
Sausage Strata <i>Baguette, Egg Custard, Caramelized onion, Roasted Peppers, Pork or Chicken Sausage, Gruyere Cheese</i>	\$6.50	Vegetarian Strata <i>Baguette, Egg Custard, Caramelized Onion, Roasted Peppers, Squash, Mushroom, Asiago Cheese</i>	\$6.00

Proteins

Chicken Pesto Sausage Patties	\$4.50	Double-Smoked Thick Cut Bacon	\$5.00
Herb Grilled or House Smoked Side of Salmon <i>Seasonal Salsa</i>	\$Market	Pork Breakfast Sausage Patties	\$4.50
House Brined Fried Chicken <i>Pairs Beautifully with Waffles</i>	\$6.75	Thinly Sliced Scottish Smoked Salmon <i>Sliced Tomatoes, Capers, Red Onion, Lemon</i>	\$Market

Starches

Assorted Petite Bagels <i>Whipped Butter, Whipped and Herbed Cream Cheese, House-made Jam</i>	\$8.50	House-made Granola <i>Yogurt, Berries</i>	\$10.50
Assorted Petite Pastries <i>Your choice of 3: Blueberry Muffins, Chocolate Chip Muffins, Apple Cinnamon Muffins, Scones, Sour Cream Coffee Cake</i>	\$5.50	Petite Sticky Buns	\$4.50
Cinnamon French Toast Casserole <i>Maple Syrup</i>	\$5.00	Potato Pancakes <i>Sour Cream, Apple Compote</i>	\$4.00 ea.
		Roasted Heirloom Fingerling Potatoes <i>Shallots, Herbs</i>	\$4.00

Mixed Greens Salad, Season Vinaigrette \$10.00

Seasonal Grilled Vegetables \$ 8.00

Seasonal Sliced Fruit \$ 8.00



DESSERTS



PLATED DESSERTS

Gluten-free options may be available for an additional fee. Some items subject to seasonal availability. Prices are per person and subject to change.

Pies, Tarts and Crostatas

Apple Asiago Pie <i>Vanilla Ice Cream</i>	\$7.00	Pecan Tart	\$8.00
Caramelized Citrus Tart <i>Fresh Berries</i>	\$7.50	Poached Pear <i>Burgundy or Chardonnay Poached, Caramel Fruit Compote</i>	\$10.00
Chocolate Ganache Tart <i>Pecan Crust, Salted Caramel, Raspberries, Whipped Cream</i>	\$8.00	Pumpkin Pie <i>Whipped Cream</i>	\$7.00
Coconut Cream Tart <i>Whipped Cream, Toasted Coconut</i>	\$7.50	Rhubarb Tart <i>Marzipan, Pistachio, Strawberries</i>	\$8.00
Concord Grape Tart <i>Crème Fraîche</i>	\$7.50	Seasonal Berry Crostata <i>Crème Fraîche</i>	\$8.00
Italian Plum Custard Tart <i>Crème Fraîche, Berries</i>	\$8.00	Sour Cherry Tart <i>Crème Fraîche, Blueberries</i>	\$8.00
Lemon Meringue Tart <i>Fresh Berries</i>	\$7.50		



Panna Cotta **\$10.00**
A luscious, creamy dessert flavored with Vanilla, Maple or Lemon garnished with Fresh Fruit and Fruit Sauce. Additional garnishes available for an additional fee.



Dessert Soufflé **\$10.00**
Your choice of Vanilla Bean, Lemon, Chocolate, Grand Marnier, Date or Pumpkin. French-Served along side Crème Anglaise and Fresh Berries. In the fall, Pumpkin Soufflés may be serving in a Mini-Pumpkin for an additional fee.



Toffee Taboo Ice Cream Ball **\$10.00**
Your Choice of Ice Cream rolled in our Signature Toffee Taboo Crumbles. Garnished with Fresh Berries and a Toffee Taboo Shard.

BUFFET DESSERTS

These petite desserts may be passed or stationed. Gluten-free options are available for an additional fee. Some items subject to seasonal availability. Prices subject to change.

Bars **\$1.25**

Apple Asiago Squares	Pear Galette
Apple Galette	Pecan Diamonds
Blueberry Crumb Bars	Pumpkin Cheesecake Bars
Callebaut Chocolate Brownies	Raspberry Crumb Bars
Concord Grape Bars	Toffee Taboo Brownies
Peach Almond Bars	White Chocolate Pistachio Blondies

Cookies **\$1.25**

Chocolate Chip <i>(may be baked and served warm at your event)</i>	Smore's
Double Chocolate	Snickerdoodle
Lemon Butter	Sour Cream Walnut
Oatmeal Cherry	Sugar
Peanut Butter	White Chocolate Chip
Pine Nut	

Cupcakes **\$1.75**

Banana, Cream Cheese Frosting, Caramelized Banana Dust	Coconut, Coconut Buttercream, Toasted Coconut
Carrot, Cream Cheese Frosting, Crystallized Ginger	Lemon, Swiss Meringue, Lemon Curd
Chocolate, Chocolate Buttercream, Toffee Taboo Shard	Red Velvet, Cream Cheese Frosting, White Chocolate Curls
Citrus, Citrus Buttercream, Crystallized Citrus Rind	Vanilla, Vanilla Bean Buttercream
Clove, Ginger Buttercream, Crystallized Ginger	

Shortbreads (glazes are optional) **\$1.25**

Autumn Spice, Cider Glaze	Chocolate Sea Salt
Cardamom	Pecan
Citrus, Citrus Glaze	

Petite Pastries **\$1.85**

Apple Cinnamon Cheesecake, Caramel Sauce	Fresh Fruit Tartlet, Pastry Cream, Mint
Apple Tartlet, Crumb Topping	Italian Citrus Cheesecake, Sour Cherry Sauce
Banana Cream Tartlet, White Chocolate Shavings	Lemon Tartlet, Burnt Swiss Meringue
Chocolate Cheesecake, White Chocolate Shavings	Key Lime, Tartlet Citrus Whipped Cream
Coconut Cream Tartlet, Whipped Cream, Toasted Coconut	Pumpkin Cheesecake, Crème Fraîche, Burnt Almonds
Concord Grape Tartlet, Crumb Topping	Rhubarb Tartlet, Marzipan, Pistachio, Strawberry
Chocolate Ganache Tartlet, Salted Caramel Finish, Sea Salt	White Chocolate Mousse Tartlet, Whipped Cream, Pistachio

BIG FINISHES

Gluten free options may be available for an additional fee. Some items subject to seasonal availability. Call for Pricing.

Cakes



All In Good Taste can work with you to create the perfect cake for any occasion from a wedding to a birthday. Our custom wedding cakes, burnt almond tortes and Toffee Taboo cakes are always crowd pleasers.

We offer a variety of cakes, icings and enhancements. These may include, but are not limited to:

Cake

Carrot
Chocolate
Citrus
Clove
Coconut
Red Velvet
Vanilla

Icing

Chocolate Buttercream
Citrus Buttercream
Cream Cheese Frosting
Italian Buttercream
Praline Buttercream

Enhancements

Burnt Almonds
Chocolate Ganache
Lemon Curd
Pastry Cream
Peach Jam
Sour Cherry Jam
Toasted Coconut
Wild Berry Compote

Chocolate Praline Bread Pudding



This classic dessert is perfect for both cold and not-so-cold nights. Cinnamon crusted, liqueur soaked baguette is baked with a vanilla custard and finished with Belgian chocolate and toffeed nuts. Served with Crème Anglaise, our bread pudding is a deliciously warm way to finish an evening.

Demitasse



Individual servings of a variety of desserts may be stationed or passed in demitasse cups, such as:
Chocolate Mousse
Panna Cotta
Pot de Crème
Crème Brûlée

Ice Cream Bar



For parties with a Seafood/Sushi ice table, a wonderful way to end an evening is to transform it into an ice cream bar. Your favorite flavors of local ice cream can be paired with a wide variety of candy and cookie toppings, chocolate and caramel sauce, whipped cream, fresh berries and petite pastries.

Ice Cream Sandwich



Your choice of local ice cream and house-made cookies, individually wrapped and passed towards the end of your event. Always a winner.

Toffee Taboo



We finish every event with our house blend coffee and our house-made chocolate, Toffee Taboo. Trays of bark are presented for your guests to enjoy and boxes or individual favors are available for your guests to take home.