



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

Foods To Go Labor Day Menu

Delivered Saturday, September 5th

Orders are due Monday, August 31st, by 2:00 p.m.

Hors d'oeuvres

(Pizza Delivered Frozen)

Thin Crust Pizza with Pulled Barbecue Chicken, Smoked Gouda, Shaved Red Onions, Rosemary
(Signature Size - \$24) (Family Size - \$32)

or

Thin Crust Pizza with Buffalo Mozzarella, Roasted Tomato, Sliced Tomato, Reggiano and Fontina Cheese
(Signature Size - \$22) (Family Size - \$30)

or

Thin Crust Pizza with Caramelized Onions, Taleggio and Reggiano, Roasted Peppers, Basil
(Signature size - \$24) (Family size - \$32)

Antipasto Platter

Charcuterie of Hot and Sweet Soppressata, Prosciutto

St. Andre, Vermont Cheddar, Buffalo Mozzarella

Marinated Roasted Peppers and Grilled Artichokes, Assorted Olives, Sun Dried Tomato Hummus
(Includes Focaccia, Crostini)

(6 servings - \$90)

Seafood Appetizers

Lobster Rolls on House made Grilled Bun, Lemon Caper Neige, Crispy Lemon and Shallots, Chives
(4 – 6 oz. rolls - \$120)

Seared Sesame Crusted Ahi Tuna with Asian Vegetable Slaw, Kimchi, Wasabi Sauce
(12 oz. sliced tuna - \$72)

Entrée

Crispy Lemon Brined Fried Chicken, Molasses Barbecue
(minimum of 12 pieces - \$40) (white meat only - \$46)

Grilled Barbecued Baby Back Ribs, Molasses Barbecue Sauce
(half rack - \$26) or (full rack - \$52)

Braised Smoked Brisket of Beef with Cipollini Onions, Wild Mushrooms, Demi-Glace
(4 servings - \$90)

Grilled Angus Beef Sliders (ready to bake) with Assorted Toppings:
Housemade Soft Rolls, Lettuce, Sliced Tomato, Sliced Cheddar Cheese, Pickles, Caramelized Onions, Herbed Aioli
(4 servings - \$56)

Smoked Boneless Spareribs, Memphis BBQ
(4 servings - \$60)

Grilled Teriyaki Chicken Breast, Grilled Pineapple, Peppers and Onions, served with Herbed Basmati Rice
(4 servings - \$60)

Grilled All Beef Hot Dogs (ready to bake) with assorted toppings:
Housemade Buns, Ketchup, Mustard, Diced Onions, House Relish
(4 servings - \$24)

Sides

Spring Greens, Watercress, Napa Cabbage, Herb Toasted Almonds, Julienned Celery Root, Shaved Radish
Blood Orange Vinaigrette
(4 servings - \$48)

Heirloom Tomato and Watermelon Salad, Feta, Kalamata Olives, Strawberries, Watercress, Balsamic Vinaigrette
(4 servings - \$40)

Jalapeno Cheddar Spoonbread with Fresh Corn and Honey Butter
(4 servings - \$28)

Baked Gemelli Pasta with Manchego Cheese Sauce, Herbed Breadcrumbs
(4 servings - \$28)

House Baked Beans
(4 servings - \$28)

Mexican Street Corn Salad
(4 servings - \$24)

Herbed New Potato Salad
(1 pint - \$10) or (1 quart - \$20)

Seasonal Fruit Salad
(1 quart - \$20)

Classic Macaroni Salad
(1quart - \$20) (1 pint - \$10)

Caprese Salad, Aged Balsamic, Basil
(4 servings - \$40)

Grilled Corn Salad, Marinated Snap Peas, Green Beans, Radish, Hearts of Palm, Julienned Carrots, Roasted Shallot Vinaigrette
(4 servings – \$28)

Dessert

Sour Cherry and Marzipan Tart, Blueberry Garnish, Crème Fraiche
(6 slices - \$42)

Peach Cobbler
(4 servings - \$28)

Peach and Wild Berry Crumb Bars
(4 bars - \$12)

Toffee Taboo Cookies
(6 cookies - \$21)

Minimum order \$100 plus delivery \$25.00

No minimum for pickup orders

Email orders to: Foodstogo@aigtp.com