

Catering Menu



**A TASTE
OF EXCELLENCE**

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www.taste-food.com

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What makes A Taste of Excellence different?

Our passion and devotion to hospitality. At each step of the planning process there is a professional to guide and assist you. Our planners and sales staff are supported by a team of experts in event execution and management, who review every detail in building an event. We bring to the table skill and attention, new and distinctive. No detail is considered inconsequential while we work to translate the vision in your mind's eye into reality. Entertaining for business needs or entertaining for social events. We believe every bite of food should be A Taste of Excellence.

Please keep in mind that the items in our menu are merely suggestions. We will gladly custom design your personalized menu and take responsibility for all support services such as china, silverware, glassware, linens, tables, chairs, tents, valet parking, entertainment and much more.



Company Policies

All menu prices are based on 50 guests or more.

For liability reasons, we do not permit outside food, with the exception of wedding cake, to be present at our catered events. If you have questions concerning this policy please contact our consultants.

Delivery/Pick Up Service

All of our fine foods are available for delivery/pick up service. A ten-person minimum is required for all deliveries. A delivery charge will apply to all orders and is determined by location.

Staff

Service staff is available at a rate of \$27.50 per hour per server and \$27.50 per hour per bartender. A minimum of four hours per staff member, including set up and break down time. Additional staff charges may be applied for events on holidays.

Securing Your Date

Payments are due as follows:

- 10% of estimated contract or \$500.00, whichever is greater, is due to secure date
- 50% of estimated contract due sixty (60) days before the event
- Remaining estimated balance due ten (10) days before the event

Due to the high demand of our exclusive venue locations and the limited amount of dates available, in the event of cancellation within sixty days of the scheduled event, customer shall be liable for liquidated damages equal to the amount deposited with A Taste of Excellence Catering. For cancellations more than sixty days from the scheduled event, customer shall be liable for liquidated damages equal to the amount deposited with A Taste of Excellence Catering.

Final Guarantee

A final guaranteed guest count would be required not less than seventy-two (72) hours prior to the event. No allowances will be made for numbers less than the guaranteed count.

Employees of A Taste of Excellence Catering will be provided at an hourly rate of \$27.50 per hour per server and \$27.50 per hour per bartender. A Taste of Excellence Catering staff will service your event from three (3) hours before your guests' arrival and will stay for breakdown one (1) hour after your contracted end time. If A Taste of Excellence Catering employees are required outside of the contracted hours due to "request by client" for extended time, client will be billed an additional \$27.50 per hour (to the nearest quarter hour) per server and \$27.50 per hour (to the nearest quarter hour) per bartender the following business day.

A Taste of Excellence Catering shall have no liability of any kind for any failure to perform herein due to fire, flood, earthquakes, accidents, strikes or other labor disputes or any other act or event beyond its control.

Minimums

A minimum of 50 guests is required for all full-service catered events. All events below the 50 guest minimum may be subject to a 22% service charge.

Food and beverages cannot be based on less than 80 percent of your total guests attending.

Method of Payment

A Taste of Excellence Catering gladly accepts all major credit cards including Visa, Master Card and Discover. Cash, personal and company checks are also accepted. Any credit card payments are subjected to a 2.5% processing fee.

Rise & Shine Breakfast

Classic Continental Breakfast

Oven-fresh danishes
Giant muffins
Bagels with cream cheese and preserves
Coffee service
Orange and cranberry juice
7.50 per person

Executive Continental Breakfast

Oven-fresh danishes
Giant muffins
Bagels with cream cheese and preserves
Fresh sliced fruit
Coffee service
Orange and cranberry juice
8.50 per person

Classic Breakfast Special

Fresh sliced fruit
Assorted breakfast pastries
Scrambled eggs Hickory smoked bacon
Maple sausage links
Home fried potatoes
Orange and cranberry juice
Coffee service
11.95 per person

Substitute breakfast strata or individual breakfast frittata for an additional \$2.50 per person

Executive Breakfast Special

Fresh sliced fruit
Assorted breakfast pastries
Hickory smoked bacon
Maple sausage links
Home fried potatoes
Orange & cranberry juice
Coffee service

Omelet Station

Sautéed to order with choice of:

Toppings:

Sliced mushrooms
Chopped onions
Sweet bell peppers
Tomatoes
Asparagus tips
Bacon
Sausage
Ham
Assorted cheeses
17.95 per person



Decorative Displays

Crudités

An array of whole and fresh cut market vegetables dramatically displayed with our creamy vegetable dip.

3.25 per person

Fresh Fruits

Seasonal whole and fresh cut fruits with our famous walnut fruit dip. Displayed in dramatic fashion with a array of color.

3.50 per person

Imported & Domestic Cheeses

Cheeses showcased from all over the world, including America. Displayed on colorful marble with assorted crackers and fresh grapes.

3.75 per person

Artisan Cheese Board

Gourmet cheeses to include 4-year-old cheddar, Fontina, gruyere, gouda, buttermilk bleu, brie and goat cheese. Displayed with crackers, crostini, dried fruits and nuts.

5.25 per person

Charcuterie Board

Dried and smoked meats to include prosciutto, soppressata, and aged salami. Displayed with assorted olives, mustards and marmalades.

6.25 per person

Whole Baked Brie

A whole wheel of French brie cheese wrapped in puff pastry. Decoratively garnished and topped with a pecan praline sauce (will feed 40-50 people).

75.00 per wheel

Antipasti Display

Imported and domestic cheeses, salami, pepperoni, prosciutto, capicola and sopresetta, asparagus, marinated tomatoes with feta cheese, green bean salad with bacon, red onion and sun-dried tomatoes, artichoke and mushroom salad, creamy cucumber salad, grilled portabella mushrooms, zucchini, squash, eggplant and honey glazed carrots, fire-roasted red peppers, assorted olives, hummus, tabbouleh, tuna salad, buffalo mozzarella with tomatoes and fresh basil. Decoratively displayed and garnished an assortment of breads, crackers, crostini and pita chips.

Whole Atlantic poached salmon for guest counts of 100 or more.

11.75 per person

13.75 for guest counts under 100 people

Breads & Spreads

Assorted artisan breads, pita chips, crostini and crackers, rosemary and garlic infused oils, kalamata olive and sun-dried tomato tapenade, hummus, hot artichoke dip, creamy spinach dip and whole roasted garlic. Decoratively displayed and garnished.

6.75 per person



Hors D'oeuvres

50 piece minimum per selection

Hot Assorted

1.75 per piece

- Bruschetta topped with fresh basil, mozzarella and plum tomatoes
- Bruschetta topped with artichoke, spinach and mozzarella cheese
- Mushrooms filled with three cheeses and fresh nutme Date almond rumaki
- "Whimpies" mini Burger on white bread croute with ketchup, onion & pickle relish
- Sesame chicken bites with fresh scallions & teriyaki sauce
- Mushrooms filled with sweet Italian sausage
- Herb chicken tenderloins wrapped with basil and prosciutto ham
- Spinach and feta cheese in crispy phyllo dough
- Chicken potstickers with a soy plum sauce
- Potato pancakes with sour cream and apples
- Miniature cocktail reubens
- Miniature egg rolls with duck sauce
- Warm gorgonzola onion tarts
- Brie and pine nut beggar purse
- Artichoke bottoms with roasted chicken, sage and cheese (addition .25)
- Wild mushroom and asparagus in a crispy wonton
- Thai chicken skewers with a five spice peanut sauce
- Mini potato skins with Gruyere, pancetta bacon, sour cream and scallions
- Banana pepper poppers with a roasted red pepper remoulade
- Camembert and dried cherry puffs
- Honey BBQ meatballs

Cold Assorted

1.75 per piece

- Negamaki – Beef tenderloin wrapped around a grilled scallions with a teriyaki glaze
- Melon wrapped with prosciutto ham
- Beef satays with pickled red onion and cucumber slaw
- Asparagus wrapped in prosciutto with a balsamic drizzle
- Slow-roasted roma tomatoes with Boursin cheese o crostini
- Deviled eggs with pickled celery
- California bruschetta topped with avocado, crispy prosciutto, red pepper with key lime aioli
- New potatoes filled with herbed cream cheese and fresh chives
- Fresh fruit skewers with our exotic fruit dip (additional .25)
- Caprese skewers with a balsamic reduction (additional .25)
- Grilled portabella mushroom atop a crostini with a balsamic basil aioli
- Wonton cone filled with an artichoke mousse and red pepper garnish (additional .25)
- Bias cucumber rounds filled with whipped Boursin and fresh chives
- Tomatoes stuffed with goat cheese and kalamata olive tapenade



Hors D'oeuvres

50 piece minimum per selection

Hot Seafood

2.50 per piece

Crab fritters with zesty remoulad

Coconut shrimp with an orange chili sauce

Crab cakes with a spicy tartar an lemon zest

Scallops Newburgh served in a mini bouche

Crab-filled mushrooms

Sun-dried tomato marinated shrimp with roasted garlic aioli

Scallops wrapped in bacon Grilled shrimp in a sweet garlic sauce

Cold Seafood

2.50 per piece

Jumbo shrimp cocktail

Lobster slaw en croute with pancetta bacon

Smoked salmon and cucumber with fresh dill

Pan-seared scallops on a crispy tortilla round with a salsa fresca



Vegetarian Maki Rolls

1.75 per piece

Cucumber, avocado, sweet potato or vegetable Maki rolls

Maki Rolls

2.50 per piece

California, spicy tuna, Philadelphia or any of your favorite rolls

Nigiri

4.00 per piece

Tuna, eel, salmon and shrimp

All sushi is garnished with pickled ginger, wasabi and soy sauce for dipping. Ask an A Taste of Excellence Catering sales manager about our chef-attended sushi station. Minimum 50 guests required.

For the Distinguished Palate

BBQ boneless short rib bites on a rosemary skewer
2.00 per piece

Wonton cone served with a tuna tartare and a wasabi crème fraiche
2.95 per piece

Roasted duck confit with gruyere cheese served in a potato cup and watercress garnish
2.95 per piece

Beef carpaccio on a crostini with a Dijon mustard, parmesan curl and capers
2.95 per piece

Seared foie gras on a brioche toas with dried cherry marmalade
2.95 per piece

Sesame tuna topped with seaweed salad and pickled ginger
2.95 per piece

Braised pork belly served in a spoon with pickled red onion and melon slaw
2.95 per piece

Frenched lamb chops with a fresh mint demi-glace
2.95 per piece

Stilton cheese canapé with walnuts and pear on pumpernickel rounds
1.75 per piece

Artichoke hearts stuffed with crabmeat and capers
2.50 per piece



Seafood & Ceviche Spoon Bar

Explore the fresh flavors from the sea with our artistically displayed offerings

Seafood

Ahi tuna served on seaweed salad with pickled ginger

Pan-seared scallop served with fresh jicama salad

Crabtini that includes crab, avocado and cilantro tossed in coriander vinaigrette

Ceviche

Shrimp ceviche that includes shrimp, cilantro and red onion in a tomato lime marinade

Frutti di Mare that includes calamari, mussels and whitefish in a red vinegar and olive oil

Shrimp and scallop that includes shrimp, scallops, mango, red onion, lime, orange and jalapeños

24.95 per person



Action Stations

Hot Stations

All Hot Station food is prepared to order at a chef-attended station.
Ask about our combination pricing and other create-your-own action stations.

Mac & Cheese Bar

Guests can create their own childhood favorite.

Rotini, elbow, or penne pasta and traditional, four cheese and rosemary bleu cheese sauces. Choose from the follow toppings spinach, sun-dried tomatoes, bacon, chorizo, corn, peas, mushrooms, roasted peppers and roasted chicken.

17.95 per person
Add shrimp for 4.00 per person

Mashed Potato Martini Bar

Roasted red pepper, roasted garlic and parmesan and pesto whipped mashed potatoes piped into a martini glass. Your guests select from the following toppings: sautéed mushrooms in a burgundy wine reduction, gorgonzola cheese, cheddar cheese, caramelized onions, fire-roasted red peppers, smoked bacon, sour cream, whipped butter and fresh chives.

5.50 per person

Gourmet Pasta Station

Create your own Italian Creation.

Guests choose their own pasta and toppings from the following: bowtie with our signature sauce Italian sausage plum tomato cream, penne with marinara, or rotini pasta with alfredo sauce, julienne grilled marinated chicken breast, spinach, Kalamata olives, sun-dried tomatoes, caramelized onions, mushrooms, julienne vegetables, pine nuts, fresh basil and parmesa cheese. Served with a Caesar salad & warm garlic breadstick.

23.95 per person
Add meatballs and sausage for 5.00 per person

Pasta

Bowtie pasta in an Italian sausage, plum tomato cream sauce

Three cheese ravioli with a champagne lobster cream sauce

Penne pasta and julienne vegetable tossed in an herbed wine sauce
Gnocchi with grilled chicken and spinach in a bleu cheese cream

Penne pasta with rock shrimp, roasted garlic, sun-dried tomato an kalamata olives sautéed in white wine

Penne, farfalle or linguini with traditional marinara or bolognese sauce

Fettuccini with shrimp, scallops and crab meat tossed with a creamy herb sauce

Orecchiette with julienne grilled chicken, artichokes and roasted garlic cream

9.50-14.50 per person

Meat Carving and Searing Station

All of our meats can be traditionall carved or seared to order on a slab of seasoned steel with infused oils

Tenderloin of beef with a creamy horseradish and burgundy sauce
24.50

Prime rib of beef served with au ju and horseradish cream
24.50

Roasted turkey breast with cranber chutney and honey mustard
10.00

Roasted boneless leg of lamb with mint sauce and fresh pesto
15.95

Rack of lamb with mint sauce and whole grain mustard
15.50

Honey-baked ham with assorted mustards
10.00

Pork loin stuffed with dried fruits, garlic and fresh herbs served with a apple onion marmalade
12.00

Pork loin pinwheel style with roaste garlic, pine nuts, asiago cheese and spinach served with natural jus
12.00

Sesame-crusted Ahi tuna with a lemon ginger grass sauce
14.50

Thirteen-spiced London Broil marinated for 36 hours in our chef special blend
12.00

Fusion and Tapas

Experience the art fusion cuisine with our endless display of international favors.

Chilled Soup Shooters Display

Ginger and curry carrot
Sun-dried tomato garnished with an Asiago cheese bullet
Chilled cucumber and neon beet

Pasta Station

Tri-colored ravioli with a fresh basil pesto with a tomato and sautéed pine nut concasse
Pan-seared scallops on angel hair pasta with white wine basil sauce and fresh tomatoes

Seafood and Salad Station

Sicilian flatbread with basil pesto sun-dried tomatoes, pine nuts and gorgonzola
Spinach salad with red onion goat cheese, candied pecans and maple bourbon vinaigrette
Caesar salad with parmesan-anchovy-garlic toast points and shaved parmesan
Char-grilled shrimp marinated in a sweet Thai chili glaze, finished with a pineapple mango salsa and garnished with fresh cilantro and lemon zest
Grilled Mojo Atlantic sSalmon over field greens with avocado and Pico de Gallo
Sesame-crusted Ahi tuna with a ginger lemon grass sauce over a seaweed salad and key lime wonton chip

Beef Station

Filet Mignon medallions with a Marin cabernet reduction over leek and wasabi gold mashed potatoes
Hoisin braised short rib over cilantro fingerling potatoes

Chicken Station

Walla Walla onion and lemon chicken with Yukon gold potato pancake and braised spinach
Blackened chicken lobster slaw and key lime tortilla strips

40.00 Per person
2 onsite chefs at 30.00 per hour
(per every 100 guests)

Accompaniment Dishes

A Taste of Excellence Salad

Assorted greens with julienne carrots, cucumbers, tomatoes and toasted almonds dressed with our house aged balsamic vinaigrette

Vegetables

Fresh green beans in a lemon butter

Julienne of carrots, zucchini, yellow squash and onion

Baby carrots

Medley of broccoli, cauliflower and carrots

Roasted broccoli with Kalamata olives and capers

Ratatouille with sautéed eggplant, zucchini, onions, tomatoes and garlic

Asparagus bundles with a carrot bowtie and lemon (1.00)

Assorted grilled vegetables

Roasted garlic and lemon asparagus

Salad Upgrades

Classic Caesar salad with sautéed garlic croutons and Peccorino Romano cheese

Spinach salad with fresh raspberries, walnuts, goat cheese and a raspberry vinaigrette

Romaine, roasted mushrooms, gorgonzola cheese and crushed pecans with an herbed buttermilk dressing

Mini iceberg wedge with tomatoes, red onion, bacon, bleu cheese and white Russian dressing

Ciabatta garlic wedge served with a fresh caprese salad with balsamic reduction and basil oil

Fresh radicchio cups with mixed field greens, toasted figs, roasted roma tomatoes and toasted pumpkin seeds with a raspberry hazelnut vinaigrette

Grilled marinated romaine heart with diced tomato, red onion, crumbled bleu cheese and chopped egg with a Caesar dressing

2.00-3.50 upgrade charge per person

Potatoes and Rice

Garlic and rosemary roasted redskin potatoes

Scalloped potatoes

Crunchy au gratin potatoes

Baked potato with butter, sour cream and chives

Twice baked potatoes

Roasted garlic mashed Yukon gold potatoes

Poached baby redskin potatoes with chive butter

Wild rice pilaf

Risotto - Wild mushroom, roasted red pepper or three cheese (1.00)

Dinner Entrees

All Dinner Entrees are served with A Taste of Excellence Salad,
your choice of vegetable, starch, fresh rolls with butter

Pork Entrees

Teriyaki-Glazed Roast Pork Loin
Sliced and served with a spicy cabbage slaw

Spinach-Stuffed Pork Loin
Sliced pinwheel pork loin stuffed with spinach,
pine nuts and asiago cheese served with natural
juices and roasted garlic

Dried-Fruit-Stuffed Pork Loin
Pork loin stuffed with dried fruits, garlic and fresh
herbs served with an apple onion marmalade

Prosciutto-Wrapped Pork Tenderloin
Served with a Gorgonzola cream sauce

23.50-25.95 per person

Vegetarian & Vegan(V) Entrées

Wild Mushroom Crepes
Wild mushroom-and-asparagus-stuffed crepes
served with a tarragon cream sauce

Grilled Vegetable Terrine (V)
Grilled portabella mushroom, eggplant, zucchini,
yellow squash and roasted red pepper stack
drizzled with a balsamic reduction

Stuffed Portabella Cap (V)
Stuffed portabella mushroom cap with risotto,
sautéed spinach, sun-dried tomatoes and
kalamatta olives

Tomato Florentine
Beefsteak tomato stuffed with spinach, garlic,
shallots and parmesan cheese

Additional vegetarian and vegan options available.
We can accommodate any gluten free or special
dietary requests.

Ask a sales manager about custom designing a
menu for your special event.

Seafood Entrees

Pan-Seared Filet of Salmon
Pan-seared and served with champagne dill crea
sauce

Potato-Crusted Grouper
Potato-crusted grouper served with a light lemon
buerre blanc

Stuffed Tilapia
Stuffed with julienne vegetables and basted with
sherry butter

Halibut Steak
Fresh halibut lightly seasoned and sautéed with
butter and lemon

Lobster a L'americaine
An 8 oz. lobster tail oven-roasted with shallots,
thyme, brandy and tarragon served with a garlic
butter sauce (M.P.)

Maryland Crab Cakes
Prepared in traditional fashion with Old Bay
Seasoning sautéed to golden brown with
remoulade sauce

Grilled Ahi Tuna
Grilled Ahi tuna steak with a ginger soy zinfandel
sauce

Jack Daniels Salmon
Filet of salmon grilled and glazed with a sweet
Jack Daniels sauce

Mediterranean Cod
Pan-seared cod served sautéed spinach,
sun-dried tomatoes and Kalamata olives finished
with a light lemon buerre blanc

Dayboat Scallops
Pan-seared scallops finished with a hearts of pal
and roasted corn slaw

26.95-39.95 per person

All of our menu items can be combination priced.
Prices may vary depending on quantity of guests.

Please contact our consultants

Dinner Entrees

All Dinner Entrees are served with A Taste of Excellence Salad,
your choice of vegetable, starch, fresh rolls with butter

Chicken Entrées

Chicken Pizzaiolo with Artichokes

Grilled airline chicken breast with herbed-tomato concasse and artichoke cream topped with pine nuts and asiago cheese

Chicken Florentine

Stuffed with spinach and fontina cheese, served with a white wine cream sauce

Chicken Parmesan

Breaded, sautéed and topped with fresh marinara and Italian cheeses

Chicken Madeira

Braised chicken, shallots and garlic-wrapped in a puff pastry and served with a Madeira cream sauce

Chicken Marsala

Sautéed with fresh mushrooms and a marsala wine sauce

Blackened Chicken Pesto

Rubbed with Cajun spices and blackened and served with a pistachio pesto cream

Chicken and Scallion Cream Sauce

Boneless breast of chicken, grilled and topped with a champagne cream sauce and fresh scallions

Brie Chicken

Lightly sautéed and baked with a flavorful raspberry brie and walnut sauce

Lemon Chicken

Grilled airline chicken breast drizzled with a sweet lemon garlic sauce

Chicken Cordon Bleu

With prosciutto, spinach and Swiss cheese served with a roasted red pepper cream sauce

Crab-Stuffed Chicken Breast

An airline chicken breast stuffed with a rich crab stuffing and finished with a spicy Cajun cream

21.95-28.95 per
person

Beef Entrées

8oz Peppercorn Crusted Beef Tenderloin Served with a rich red wine reduction

8oz Garlic Rosemary Rubbed Beef Tenderloin Served with an herbed demi-glace

Beef Wellington

Tenderloin wrapped in a sweet puff pastry and traditional duxelle filling and served with a dark burgundy sauce

12oz New York Strip Steak

Char-grilled and served over strips of portabella mushrooms with a roasted garlic demi-glace

Braised Boneless Beef Short Rib

Short ribs braised in red wine and aromatic vegetables in a pan reduction

Roasted Long Bone Veal Chop

Long bone veal chop marinated in garlic and herb and served with a red wine reduction

Your Favorite Cut

We will cut any steak you request and prepare it to your liking

27.95-38.00 per
person



All of our menu items can be combination priced. Prices may vary depending on quantity of guests. Please contact our consultants

Clam Bakes

Throw the classic fall casual gathering with a clambake that features various options for you to choose from.

Clambake

One dozen steamed middle neck clams

Clam broth

New England clam chowder

One half herb-marinated or barbecued chicken

Fresh corn on the cob

Sweet potatoes or candied yams

29.50 per person

Additional Clambake Favorites

Linguini & clam sauce

12.50 per person

Additional clams M.P.

Whole lobster or tails M.P.

Grilled steaks M.P.



Summertime Favorites

We cater outdoor gatherings that are as casual or as formal as you like. Heavyweight disposable plates, utensils, cups and napkins are included. China and silverware are available upon request.

Pig Roast

Apple-and-cherry-roasted pig presented and carved on a garnished table (size determined by number of guests). Herb-marinated or barbecued chicken also served with your choice of three picnic accompaniment dishes.

24.95 per person
(Minimum 50 guests for Whole Pig)

Executive Cookout

Center-cut New York strip steak that is char-grilled to perfection. Served with sautéed mushrooms and onions. Select three accompaniment dishes.

12 oz. - 32.50 per person

Summer's Day Picnic

Char-grilled fresh hamburgers

All-beef hot dogs

Select three picnic accompaniment dishes.

15.95 per person

Country Barbecue

Meaty St. Louis Ribs

Barbecued baby back ribs (+\$3.75)

Barbecued or herb-marinated chicken

Select three picnic accompaniment dishes

21.50 per person

Add to Your Outdoor Gathering

Italian sausage with peppers and onions

3.50 per person

Herb-marinated or barbecued chicken quartered

4.00 per person

Herb-marinated or barbecued boneless chicken breast

5.00 per person

Beef kebabs with mushrooms, onions and bell peppers

8.95 per person

Chicken kebabs with mushrooms, onions and bell peppers

6.00 per person

Shrimp kebabs with mushrooms, onions and bell peppers

7.95 per person

Golf Outings

Please contact our consultants for all of your special needs. We can provide breakfast, lunch and/or snacks on the turn and a full-course dinner.

Picnic Accompaniments

Ohio corn on the cob Homemade

cole slaw Garden pasta salad

Refreshing fruit salad (+1.00)

Boston baked beans

Creamy cucumber tomato salad

Deli-style potato salad

Tossed garden salad

Baked potatoes with toppings

Marinated and grilled vegetables

Black bean corn salad

Tomato salad with feta and herbs

Seven layer baby pea salad

Marinated artichoke salad

Grilled redskin potato salad (+1.00)

Three cheese tortellini salad
Additional picnic accompaniment dishes can be added for 2.50 per selection

For other summertime favorites or to secure our 5 Alarm BBQ Firetruck, ask an A Taste of Excellence Catering sales manager about our 5 Alarm BBQ menu.



Sweet Endings

Signature Line Finger Pastries

Decorative and delightful to say the least! Our pastry chef will prepare a variety of hand crafted gourmet finger pastries.

5.95 per person

Tortes and Cheesecakes

Carrot Cake, Key Lime Pie, Tiramisu Cake, Caramel Apple Pie, Black Forest Cake, Old-Fashioned Cheesecake, Chocolate Mousse Cake, Raspberry Cheesecake, Pecan Bourbon Pie, Espresso Cheesecake

6.00 per slice

Dessert Buffet

Includes selection of 4 tortes and finger pastries
(Minimum of 75 guests)

9.95 per person

Fresh Chocolate-Dipped Strawberries

14.00 per dozen

Table Side Desserts

Choice of 2

Bananas Foster

Warm cinnamon scratch caramel sauce with rum, peach schnapps and bananas over French vanilla ice cream

Strawberries Foster

Warm cinnamon scratch caramel sauce with rum, peach schnapps and strawberries over French vanilla ice cream

Cherries Jubilee

Warm sweet dark cherries in kirshwasser sauce over French vanilla ice cream
4.00 per person

Crème Brulee

Fresh vanilla custard with caramelized sugar (ask about seasonal favors)
5.00 per person

Sundae Bar

Choice of French vanilla or chocolate ice cream with hot fudge, strawberry sauce, rainbow sprinkles, M&M's, crushed Oreo cookies, chopped nuts, whipped cream and maraschino cherries
4.50 per person
(.95 for additional ice cream favors)

Cordial Sundaes

French vanilla ice cream with fresh seasonal berries. Top it off with your choice of Chambord, Grand Marnier or Crème De Cacao.
5.50 per person



Late Night Snack

Gourmet Slider Bar

Black Angus Burger

Pulled Pork Sliders

Black Bean Vegan Sliders

Toppings: ketchup, BBQ sauce, stone ground mustard, mayo, cole slaw, fried onion straws, crispy bacon, tomato slices, lettuce, avocado, pickles, sliced red onion, bleu cheese, brie cheese, cheddar cheese, jalapenos, sautéed mushrooms, black bean corn salsa, jicama slaw

13.50 per person

Build-Your-Own Flatbread Pizza Station

Fresh-baked flatbreads drizzled with olive oil and oven roasted

Choice of Sauces: Pesto, garlic butter, tomato basil and herb infused olive oil

Toppings: buffalo mozzarella, blue cheese, provolone cheese, artichoke hearts, baby spinach, sun-dried tomatoes, kalamatta olives, mushrooms, red onion, Italian sausage, bacon, ham, pepperoni

7.95 per person

Make-Your-Own Mini Taco Bar

Seasoned ground beef and grilled julienne chicken served with mini hard taco shells.

Toppings: sautéed onions and bell peppers, shredded lettuce, diced tomatoes, jalapenos, black olives, shredded cheddar cheese, sour cream, black bean and traditional salsa

9.95 per person

Popcorn Bar

Guests can choose from homemade caramel corn, cheddar cheese corn, truffle and Parmesan and traditional butter

4.95 per person

French Fry Bar

Crinkle cut, waffle cut and sweet potato fries served with the following toppings

Toppings: chili, cheese sauce, sour cream, ketchup, BBQ sauce, truffle aioli, chives, oil and vinegar

5.95 per person



Beverages

Hot Beverages

Coffee
Colombian and Decaffeinated

Hot Teas
English Breakfast, Earl Gray, Raspberry Royal, Lemon Lift, Orange. Served with half & half, sugar, sweet & low and stir sticks.

2.50 per person

Elegant Coffee Service
Colombian blend coffee served with favorite syrups, cinnamon sticks, chocolate shavings, whipped cream, half and half and demitasse sticks

5.25 per person

Decorative Beverage Displays

Decorative Fruit Punch
Assorted fruit juices with a decorative frozen fruit ring

2.50 per person

Decorative Raspberry Iced Tea
Raspberry iced tea displayed with brown sugar rimmed glasses and garnished with fresh raspberries

3.00 per person

Decorative Lemonade Display
Fresh squeezed lemonade displayed and served in a martini glass

3.00 per person



Cold Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea

Selection of four 2.50 per person

Elegant fountain punch bowls are available upon request. Ask your consultant for details.



Downtown Cleveland

Cleveland City Hall Rotund
Trinity Cathedral
Bohemian National Hall
Agora Theater & Ballroom
The Olney Gallery

Ariel International Center
78th Street Studio
Wendy Park at Whiskey Island
Slovenian National Home
Coast Guard Station

Ariel Pearl
The Madison
Red Space
The Elliot - Coming Soon

University Circle and East

Cleveland Museum of Natural History
Sun Valley
Basil Place
Legend Lake
The College Club of Cleveland

Thorn Creek Winery & Gardens
Sugar Lake Lodge
Holden Arboretum
St Denis
Fowlers Mill

Patterson Fruit Farms
Maltz Museum of Jewish Heritage
The Cleveland History Center
LaSalle Theater

West and South

Mapleside Farms
Market Square
Forever Farms
Happy Days Lodge

Highfields Event Center
Hines Hill
White Birch Barn
The Shipyards

Buffalo Creek
Ariel Broadway
Sunset Terrace
Bay Arts

Canton and Akron

Stan Hywet Hall and Gardens
The Akron Art Museum
Brookside Farms
The Trailhead
Waters Edge

Conrad Botzum Farm
Hale Farm & Village
Akron Civic Theatre
Onesto Event Center

E.J. Thomas Hall
Pro Football Hall of Fame
Hines Hill Conference Center
Barn at Wolf Creek



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