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## **Pop up Meals**

Pop up meals are events where you need tasteful and elegant food but don't necessarily want a caterer present at the event.

**A Tasteful Solution** is pleased to offer you the option of food prepared by our extraordinary chefs without the extra charge of a catering staff.

### **It's as simple as 1-2-3:**

- ∞ Place your order: **(704) 787-1084** or **info@tastefulsolution.com**
- ∞ Pick up your order or have us deliver it
- ∞ Heat up the food at home and serve it on your own platters

### **Additional Costs**

- Sales Tax based on location
- Delivery Charge based on location
- Fine china disposable cups, napkins, forks & plates are an additional \$1.25 per person
- Weekend pick-ups are subject to an additional charge

### ***Pop Up Meal Appetizer Choices***

Honey Sesame Meatballs	Scallops Wrapped in Bacon
Spicy Shrimp Crostini	Teriyaki Chicken or Beef Skewers
Tomato, Basil and Mozzarella Crostini	Bourbon BBQ or Sweet & Sour Meatballs
Grilled Beef Filet with Salsa Verde Croutès	Italian Sausage and Cheese Display
Grilled Scallops with Sweet Chili and Lime Sauce	Gulf Shrimp on Ice with Tequila Lime Cocktail Sauce
Baby Loaded Baked Potatoes	Antipasto Display
Coconut Chicken Sticks with Sweet Cream	The Ultimate Bruschetta
Ginger Orange Pork Skewers	Curry or Tarragon Chicken Salad with Baguettes
Tropical Fruit Brochettes with Mascarpone Dip	Pigs in a Blanket
Spicy Black Bean, Blacken Cajun or Smoked BBQ Spring Rolls	Cherry Tomatoes filled with Southern Chicken Salad
Mini Caramelized Onion Quesadillas With Apple Chutney	Asparagus Wrapped Prosciutto
Tarragon Shrimp in Cucumber Cups	Hot Spinach and Artichoke Dip
Smoked Salmon & Dill in Cucumber Cups	Hot Crab and Artichoke Dip
Crab Stuffed Mushrooms	Southern Baked Brie with Cranberries & Almonds
Sausage & Cheese Mushrooms	Charleston Crab Dip
Assorted Quiche Lorraine	Hummus Spread; Roasted Red Pepper and Black Bean
Mini Crab Cakes with Orange Bliss Sauce	Corn and Black Bean Salsa

### **Garden Display**

- Fresh Seasonal Fruits & Assorted Berries with Sweet Cream
- Garden Crudités with Herb Cream Dipping Sauce
- Domestic Cheeses with Rustic Flatbreads



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**Meal Selections**

**Starters**

**European Salad**

*Baby mixed and romaine greens in a honey balsamic or caesar dressing with vine ripened tomatoes, diced cucumbers and mozzarella cheese*

**Pear Salad**

*Pear slices and toasted walnuts on a bed of spinach and field greens tossed with a citrus dressing*

**Salad of Baby Field Greens**

*Blue cheese, fresh berries, toasted almonds with our homemade honey balsamic vinaigrette*

**Southern Splendor**

*Baby mixed and romaine greens with tomatoes, cucumbers and sweet corn served with Vidalia onion dressing*

**Entrees**

**Chicken & Pork**

Parmesan Crusted Chicken Breast  
Roasted Pork with a Mushroom Demi-Glaze Sauce  
Chicken Cordon Bleu with Sage Cream Sauce  
Simple and Sassy Marinated Baked Bistro Chicken  
Chicken Oscar ~ Lump Crab Meat, Asparagus & Béarnaise Sauce (additional \$1.50 pp)  
Lemon Chicken Piccata  
Pan Seared Chicken in a Mushroom Madeira Sauce  
Tuscan Chicken with Sun-Dried Tomatoes, Basil and Feta Cheese  
Asian Orange & Ginger Chicken  
Smoked Chicken Ravioli  
Italian Three Cheese Chicken Parmesan  
Sweet & Sour Chicken  
Grilled Teriyaki Pineapple Chicken  
Chicken Citron ~ Charcoal Grilled Chicken Breasts Served with Bruschetta Tomatoes and Asparagus Spears  
Roasted Pork in a Mushroom Demi-Glaze  
Rosemary & Curry Rubbed Pork Loin  
Honey Glazed Roast Loin of Pork with Apple Chutney  
Southern Pork BBQ with Carolina Sauce

**Meat Options**

24 Hour Marinated 8 oz- Grilled Filet  
(Add \$3.25 extra per person)  
Mount Vesuvius Mushroom Meatloaf with Mushroom Sauce  
Herbed Rubbed Roast Beef with Red Wine Sauce  
Steak Teriyaki with Pineapples  
Steak & Peppers  
Hamburgers will all the Fixin's



**Seafood Options**

Grilled Salmon with Maple Bourbon Sauce  
Grilled Filet of Salmon with our Tarragon Beurre Blanc Sauce  
Live a Little Tilapia with Basil Cream Sauce  
    Blacken Tilapia  
Charleston Crab Cakes with Orange Bliss Sauce  
Lobster Ravioli in a White Wine Cream Sauce  
    Shrimp Pasta Diaz  
Caribbean Mahi-Mahi with Coconut Lemon Sauce  
    Sweet & Sour Shrimp Medley  
Pan Seared Tilapia with a Sweet Basil Cream Sauce

**Accompaniments**

Trio Grilled Vegetables Medley  
Tuscany Penne Pasta ~Sun-Dried  
Tomatoes, Fresh Basil & Parmesan Butter  
Pasta Diaz~ Penne Pasta with Colorful  
Peppers and Vegetables with Cajun Cream Sauce  
Steamed Broccoli tossed with Herb Butter  
Creamy Garlic Mashed Red Potatoes  
Herb Roasted Whole Red Potatoes  
    Twice Baked Potatoes  
Grilled Asparagus with Béarnaise Sauce  
Spinach and Parmesan A Gratin  
    Coconut Rice Pilaf  
    Dirty Rice Pilaf with Fresh Herbs  
Balsamic Penne Pasta with Cherry Tomatoes & Basil  
Baked Ziti with Fresh Basil, Roasted  
Garlic and Roasted Red Peppers  
Roasted Sweet Potato Salad  
Balsamic Edamame Salad  
Southern Cole Slaw  
Homemade Potato Salad  
Brown Sugar Baked Beans



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**All-Inclusive Themed Meals**

***Southern Pulled Pork BBQ***

Pulled pork served with fresh baked rolls, baked beans, cole slaw or potato salad

***Italian Riviera***

Riviera salad with assorted dressings,  
Chicken parmesan, penne pasta with fresh basil

***Quick Feast***

Garden salad with assorted dressings, three cheese & meat lasagna or roasted vegetable lasagna, garlic bread

***Bayou Blast***

Garden salad with assorted dressings, 24-hour marinated & grilled chicken, Cajun penne pasta with a trio of vegetables

***Elegant Affair***

Southern splendor salad with assorted dressings, chicken cordon bleu, bow tie pasta with vegetables tossed in a lemon butter sauce

***Outdoor BBQ***

Hamburgers, hot dogs and all the fixins' with cole slaw, potato salad and chocolate chip cookies

***Mexican Affair***

Chicken fajitas with cheese, salsa, guacamole, black beans, rice and flour tortillas  
(Add steak for an additional \$2.50 pp)