



## **Special Occasions Selections**

### **Brunch Options**

#### **Sunrise Specials**

**Individual Mini Quiche Display**

**Assorted Miniature Bagels Display**

*with Flavored Cream Cheese, Whipped Butter and Assorted Jellies*

**Display of Fresh Breakfast Breads**

**Brunch Bruschetta**

**Fresh Baked Pastry Display**

**Blueberry, Double Chocolate & Lemon Poppy Seed Mini Muffins**

#### **Mid-Morning Delicacies**

**Smoked Salmon**

*with Cucumbers, Tomatoes, Dill Cream Cheese, Capers, Onions and Breads*

**Applewood Smoked Spiral Cut Ham**

*served with our Honey Mustard Spread and Fresh Baked Rolls*

**Apple-Cinnamon French Toast**

*served with Warm Maple Syrup*

**Caribbean Coconut French Toast**

*served with Warm Maple Syrup*

**Southern Chicken Hash**

*Roasted Chicken, Potatoes, Trio of Peppers, Onions, Cheeses and Fresh Herbs*

**Maple-infused Breakfast Sausages**

**Salad of Baby Field Greens**

*Blue Cheese, Fresh Berries, Toasted Almonds and served  
with Our Homemade Honey Balsamic Vinaigrette*

# **A Tasteful Solution**

## **Catering & Event Planning**

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### **Breakfast Egg & Cheese Frittatas**

#### **Artichoke and Potato Frittata**

#### **Garden Display**

*with Fresh Seasonal Fruits and Berries and Raspberry Yogurt Sauce*

#### **Miniature Ham Biscuits with Fruit Chutney Spread**

#### **Poppy Seed Muffins with Smoked Turkey & Cranberry Sauce**

#### **Curry or Tarragon Chicken Salad**

*served with Fresh Baked Rolls*

#### **Tropical Fruit Brochettes with Mascarpone Dip**

#### **Assorted Canapés Display**

*Cucumbers, Rustic Flatbreads & Gourmet Crackers with  
Smoked Dill Salmon, Herbed Cheese & Crab Dip*

#### **Southern Smoked BBQ Rolls**

### **Morning Movement Stations**

*Uniformed Chefs Prepare Tantalizing Tastes at Your Guests Request*

#### **Belgian Waffle Action Station**

*with Whipped Butter and Hot Butter Maple Syrup*

#### **Herb Roasted Pork Carving Station**

*with Dill Mustard Spread & Fresh Baked Rolls*

#### **Chicken Crepes Action Station**

*served with Wild Mushroom Crème Sauce*

#### **Scrambled Egg or Omelet Station**

*Scrambled Eggs or Omelets made with guests choice of  
Cheeses ~ Diced New Potatoes ~ Onion ~ Mushrooms  
Peppers ~ Broccoli Buds ~ Asparagus ~ Salsa*

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**Executive Chef & Owner: Erin Lamberti**

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## ***Tastefully Elegant Hors D'Oeuvres Selections***

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Mini Southern BBQ Sandwiches  
Ginger Hoisin Chicken Drumettes  
Honey Sesame Glazed Cocktail Sausages  
Relish Tray: Pickles, Olives & Peppers  
Spicy Shrimp on Toasted Baguettes  
Tomato, Basil and Mozzarella Baguettes  
Grilled Beef Filet Sandwiches with Spicy Mustard  
Smoked Salmon (add \$1.00) with Capers & Red Onions  
Baby Loaded Baked Potatoes  
Coconut Shrimp Sticks  
Coconut Chicken Sticks with Orange Ginger Sauce  
Sesame Soy Glazed Beef or Chicken Skewers  
Ginger Orange Pork Skewers  
Tropical Fruit Brochettes with Raspberry Dip  
Blacken Chicken or Smoked BBQ Spring Rolls  
Mini Caramelized Onion Quesadillas with Apple Chutney  
Cucumber Cups with Curry Chicken Salad  
Crab Stuffed Mushrooms  
Sausage & Cheese Mushrooms  
Assorted Quiche Lorraine  
Mini Crab Cakes with Orange Bliss Sauce  
Mini Ham Biscuits with Cranberry Chutney  
Mini Pork BBQ Biscuits with White BBQ Sauce  
**Southern Tea Sandwiches:** Curry Chicken, Smoked Salmon,  
Cucumber, Dill & Pimento

Scallops Wrapped in Bacon  
Bourbon BBQ or Sweet & Sour Meatballs  
Italian Sausage Skewers  
Coastal Shrimp Prawns with Tequila Lime Cocktail Sauce  
Upgraded Imported Cheese Display  
Italian Antipasto Display  
Pigs in a Blanket with Bourbon BBQ Sauce  
The Ultimate Fresh Basil Bruschetta  
Cream Cheese, Pesto & Sundried Spread  
Pimento Cheese Canapes  
Hot Spinach and Artichoke Dip  
Hot Charleston Crab and Artichoke Dip  
Spicy Queso with Homemade Chips  
Southern Baked Brie with Pecan Glaze  
Hummus Spread: Roasted Red Pepper & Black Bean  
Corn and Black Bean Salsa  
Southern Caviar served with Bread Toasts  
Caribbean Jerk Pork Loin with Flavored Mustard  
Penne Pasta with Spicy Cajun Cream  
Cavatavi Pasta with Olive Oil, Garlic & Fresh Basil  
Curry Chicken Salad with Flatbreads  
Southern Chicken Salad with Baby Flatbreads  
Tarragon Chicken Salad with Baby Flatbreads  
Cheese Tortellini with Fresh Basil & Balsamic Sauce

### **Garden Display**

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

Appetizers will be artistically displayed and/or butlered passed by our staff.



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## **Tastefully Elegant Menu Selections**

*Please Choose From the Following Menu Selections to Complete Your Occasion*

### **Savory Salads**

#### **European Salad**

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

### **Fresh Baked Breads**

Assorted mini flavored rolls with whipped butter  
Traditional yeast rolls with honey whipped butter  
Southern flake biscuits  
Mini croissants topped with honey herbed butter  
Cheese & herb biscuits



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## **Tastefully Elegant Entrees**

### **Meat Options**

Roasted Pork in a Mushroom Demi-Glaze  
Rosemary & Curry Rubbed Pork Loin  
Honey Glazed Roast Loin of Pork with Apple Chutney  
Sausage, Cheese & Herb Stuffed Pork Loin with Port Gravy  
Filet Oscar~ Lump Crab Meat, Asparagus & Béarnaise Sauce  
(Add \$2.00 extra per person)  
Flank Steak Extraordinaire with a Mushroom Port Demi-Glaze  
Cognac- Marinated Beef Tenderloin  
Southern Pork BBQ with Carolina Sauce  
Mount Vesuvius Mushroom Meatloaf with Mushroom Sauce  
Apricot-Glazed Pork Chops  
Herbed Rubbed Roast Beef with Red Wine Sauce

### **Chicken Options**

Chicken Oscar ~ Lump Crab Meat, Asparagus & Béarnaise Sauce  
Spinach & Three Cheese Stuffed Chicken with Champagne Cream Sauce  
Simple and Sassy Marinated Grilled Herb Bistro Chicken  
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  
Chicken Cordon Bleu with Champagne & Sage Sauce  
Smoked Chicken Ravioli  
Italian Three Cheese Chicken Parmesan  
Lemon Chicken Satay  
Pan Seared Chicken in a Mushroom Madeira Sauce  
Sweet & Sour Chicken  
Asian Orange & Ginger Chicken  
Grilled Teriyaki Pineapple Chicken  
Chicken Cordon Bleu with Sage Sauce  
Chicken Citron ~ Charcoal Grilled Chicken Breasts Served with Bruschetta  
Tomatoes and Asparagus Spears



**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

**Vegetarian Options**

Roasted Vegetable Lasagna with Alfredo Sauce  
Herbed Rice Stuffed Peppers  
Eggplant Parmesan  
Tuscany Tortellini Salad  
Vegetarian Jambalaya  
Spiced Coconut Sweet Potatoes Served with White Rice  
Balsamic Edamame Salad

**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  
Mediterranean Orzo Pasta with Feta & Olives  
Creamy Garlic Mashed Red Potatoes  
Garlic and Herb Roasted Red Potatoes  
Twice Baked Potatoes  
Grilled Asparagus with Béarnaise Sauce  
Spinach and Parmesan A Gratin  
Roasted Key Lime Vegetables  
Bowtie Pasta with a Trio of Vegetables in a Lemon Butter Sauce  
Balsamic Penne Pasta with Cherry Tomatoes & Basil  
Spicy Pineapple Rice Pilaf  
Baked Ziti with Fresh Basil, Roasted Garlic and Roasted Red Peppers  
Roasted Sweet Potato Salad  
Balsamic Edamame Salad

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*(Most accompaniment options may also be selected for vegetarian entrée options)*

### **Action Stations!!!!**

**MASHED POTATO MARTINI BAR** ~ Mashed Yukon gold potatoes served in a martini glass with assorted toppings like: sautéed mushrooms, roasted onions & peppers, sour cream, roasted garlic, chopped bacon, grated Wisconsin cheddar, and chopped scallions. Served in a martini glass.

**FAJITA BAR** ~ Build your own fajitas! Cheese, chicken, beef, fresh cilantro, sour cream, pico de gallo, caramelized onions, black beans, peppers and guacamole

**SHRIMP MARGARITA MIX** ~ Pan seared shrimp, diced red onions, sweet roma tomatoes, cilantro, lemons, salt & pepper, and a dash of our secret sauce are all the items that you will find at this station. Served in a martini glass with our homemade seasoned chips.

**SHRIMP STATION** ~ Large gulf shrimp tossed in sweet & sour or blacken Cajun spices and pan seared to perfection before your guests eyes.

**GOURMET PASTA** ~ Bowtie Trio Pasta with your choice of marinara, pesto cream or alfredo sauce. Served with bay shrimp, chopped sweet tomatoes, black olives, crushed red peppers, fresh basil, roasted garlic, and parmesan cheese.

**FRUITS OF THE SEA** ~ An exotic combination of shrimp, scallops, and mushrooms flamed on-site with a touch of cognac and lace with a delicious tarragon cream

**CARVING STATION** ~ 48-hour marinated flank steak, sweet bourbon glazed ham, herb roasted pork, garlic roasted top round of beef, herbed turkey, or cognac filet (extra price). Carved tableside and served with horseradish cream and spicy mustard sauce.

**CREPE STATION** ~ Shrimp, chicken & mushrooms, scallops or vegetarian crepes tossed in a white wine cream sauce and served in our homemade crepes. (Pick one item please)

All menu selections may be served as a sophisticated full sit-down affair at your request. Please ask your event stylist about our customized menu service for your special occasion--We will design a menu to fit your requests. A Tasteful Solution has a full-time event stylist that can handle every detail of your affair.

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