



Holiday MENU

TASTY

TABLE CATERING

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ARE YOU PLANNING YOUR HOLIDAY EVENT ON DECEMBER 12-14 OR DECEMBER 19-21? WE SUGGEST YOU BOOK PRIOR TO NOVEMBER 21.

December 12—14 and 19—21 are considered peak dates, and events held on those days can be difficult to book due to the high demand from our clients.

After November 21, it is difficult to obtain or guarantee the items (rentals, vehicles, staff) needed to produce events on peak dates. Therefore, we strongly encourage that all clients book their holiday parties as far in advance as possible, granting us time to plan for and reserve the resources required.

DIETARY NEEDS

Tasty Table Catering has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility

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GF GLUTEN-FRIENDLY
Does not contain gluten ingredients

V VEGETARIAN No animal proteins; includes eggs and dairy

VV VEGAN No animal products or byproducts
df DAIRY-FREE Contains no dairy products or byproducts

Holiday Brunch



CORPORATE BREAKFAST

\$17.50 per guest, 20 guest minimum

Scrambled Eggs w/ Chives, Parmesan, & Sharp Cheddar **V**

Roasted Redskin Breakfast Potatoes Seasoned w/ Paprika & Herbs **DF GF VV**

Brioche French toast **V**

Assorted Muffins, Danish, Scones, & Breakfast Breads w/ Spreads

Choose Two:

Sausage Links **GF**

Turkey Sausage

Smoked Bacon **GF**

Choose One:

Blueberry & Strawberry Granola Yogurt Parfaits

Fresh-Cut Fruit **DF GF VV**

EUROPEAN BRUNCH

\$19.50 per guest, 20 guest minimum

Scrambled Eggs w/ Chives, Parmesan & Sharp Cheddar **V**

Potatoes O'Brien w/ Sautéed Onions & Peppers **GF V**

Smoked Salmon w/ Capers, Tomatoes, & Diced Red Onions **V**

Hard Boiled Eggs, Italian Meats, & Assorted Cheeses

Choose One:

Sausage Links **GF**

Turkey Sausage

Smoked Bacon **GF**

Choose One:

Blueberry & Strawberry Granola Yogurt Parfaits

Fresh-Cut Fruit **DF GF VV**

Hors d'Oeuvres & Appetizers

SNACK TRAYS

White Cheddar, Cranberry and Chipotle Dip v
\$3.25 per guest, 12 guest minimum
With Seasonal Apple Wedges, Vegetables, Pretzel
Bites & Sliced Mini Baguettes

Horseradish and Green Onion Pub Spread v
\$2.75 per guest, 12 guest minimum
Served w/ a Sourdough Loaf w/ Crisp Vegetables

SIGNATURE HANDHELD SLIDERS

Roasted Veggie v
\$3.25 each, 12 sandwich minimum
Cold Sliders w/ Balsamic Glaze

Classic Beef Slider
\$3.50 each, 12 sandwich minimum
Cold Slider w/ Horseradish Mayo

North Carolina Pulled Pork Slider
\$3.50 each, 12 sandwich Hot Slider w/ Fresh Coleslaw

Maryland Crab Cakes with Red Pepper Aioli
\$3.75 each, 12 sandwich minimum
Hot Slider

HOLIDAY BITES

25 piece minimum

COLD

Caprese Skewers **V**
\$1.95 each
Fresh Mozzarella w/ Grape Tomato,
Fresh Basil & Olive Oil on a Skewer

Antipasto Skewers **V**
\$2.25 each
Roasted Pepper, Tomato, & Mozzarella Cheese
Marinated in Balsamic Oil

BLT on Puff Pastry
\$2.50 each
Sweet & Smoky Bacon Jam Paired w/ Roasted
Tomatoes & Crisp Kale on a Parmesan Puff Pastry

WARM

Sweet Thai Chili Meatballs
\$2.00 each
w/ green onions

Reuben Flatini
\$2.00 each
Corned Beef, Sauerkraut & Swiss Cheese on
Lightly Toasted Flatbread (served with Thousand
Island Dipping Sauce)

Lollipop Chicken Parmesan
\$2.50 each
w/ Basil Marinara Sauce

Date Stuffed with Bleu Cheese **V**
\$2.00 each
Sweet & Savory Blend of Imported Dates
filled w/ whipped Orange Cream

Saltimbocca Bite
\$2.50 each
Thinly Sliced Prosciutto wrapped around Tender
Chunks of Garlic & Herb Marinated Chicken on
a Skewer

Create-Your-Own Holiday Feast

Single Entrée
\$18.95 per guest

Double Entrée
\$21.95 per guest

Triple Entrée
\$24.95 per guest

10 guest minimum

ENTRÉE

Choose one, two or three:

Cherry Roasted Pork Loin
w/ Roasted Apple Garnish & Caraway-Ginger Snap Gravy

Smoked Pit Ham
Slow-Cooked Ham w/ a Brown Sugar Glaze

Roasted Natural Turkey
w/ Gravy & Cornbread Stuffing w/ Dried Cranberry & Sage (includes cranberry sauce)

Stuffed Shells Marinara v
Baked Shells stuffed w/ Ricotta, Parmesan & Parsley topped w/ Marinara

Chicken Marsala
Classic Marsala & Mushroom Sauce

Baked North Atlantic Salmon Fillet
With Dill Cream Sauce

SALAD

Choose one:

Winter Salad **V**

Fresh Romaine Lettuce, Feta Cheese, White Beans, Roasted Red Peppers & Pepperoncini topped w/ Arugula & served w/ Red Wine Vinaigrette

Holiday Potato Salad **V**

Idaho Potatoes, Sweet Potatoes, Green Onions & Roasted Peppers w/
a Light Honey Mustard Dressing

Endive and Pear Salad **V**

Belgian Endive, Spinach, Pear, Red Onion & Almonds Served
w/ a Champagne Vinaigrette

Menu available in November and December only
All packages in this menu include disposables
Additional rental charges may apply—no substitutions of menu items
tastytablecatering.com | 610.251.0265

Create-Your-Own Holiday Feast

STARCH

Choose one:

Rosemary Roasted Red Bliss Potatoes **V**

Garlic Mashed Potatoes **V**

Jasmine Rice **DF GF VV**

Bacon and Asiago Mashed Potatoes
Topped with green onions & butter

VEGETABLES

Choose one:

Herbed Mixed Vegetables **V**

Broccoli, Cauliflower, Yellow & Green Zucchini & Carrots
in an Herb Butter Sauce

Green Bean Casserole **V**

Baked in a Mushroom Cream Sauce & Topped w/ Crispy Onions

Roasted Root Vegetables **V**

w/ pesto

TRADITIONAL TURKEY DINNER

\$24.95 per guest, 12 guest minimum

no substitutions

Roasted Natural Turkey, Classic Mashed Potatoes, Giblet Gravy,
Green Beans, Tossed Garden Salad w/ balsamic dressing,
Homemade Stuffing, Dinner Rolls & cranberry sauce.

Desserts

HOLIDAY SWEET TABLES

Holiday Sweet Package #1

\$4.75 per guest, 20 minimum

Key Lime Mousse, Chocolate Mousse Shooters,
& French Macarons

Holiday Sweet Package #2

\$6.25 per guest, 20 minimum

Assorted Holiday Cookies, Mint Chocolate Brownies,
Red Velvet Cannolis, & Mini Cheesecake Bites

Holiday Sweet Package #3

Mini Seasonal Fruit Tarts,
Flourless Chocolate Hazelnut Cake Bites,
Cream Puffs,
& Eclairs

\$7.50 each, 20 minimum

Hot Chocolate

\$20.00 per airpot, serves 6-8 guests

Includes 8 oz. Plastic Coffee Mugs & Stir Sticks

Hot Chocolate and Toppings Station

\$5.95 per guest, 20 guest minimum

Includes Hot Chocolate, Whipped Cream, Sprinkles, Chocolate Curls,
Candy Cane, Crushed Oreos, Mini Marshmallows
& 8 oz. Plastic Coffee Mugs & Stir Sticks

****Customized Cupcakes, Cheesecakes, & Holiday Yule Logs Available Upon Request****

Available only in November and December only

All prices on this menu include disposables

Additional menu charges may apply—no substitutions of menu items

For more information call 610.251.0265

About Tasty Table Catering



At Tasty Table, we value the customer. We strive to provide a one-of-a-kind customer experience complete with quality food, quality service, and an elegant feel that will be sure to have your guests talking. We are a professional, reliable company that prides itself in providing a high-quality service at a fair, affordable price. We are innovators in the catering industry and always searching for new ways to provide a unique, desirable experience to our clients.

THE TASTY PROMISE

We promise to only use the freshest and highest quality ingredients in our products. We will never sacrifice quality for cost. Our profit margins do not and will never outweigh our desire to provide the highest tier of product to our customers. Due to the emphasis we place on quality, this restricts our ability to provide discounts except in cases where very large quantities are ordered. We promise to only employ a professional and reliable staff that adheres to the highest level of moral and ethical values in order to provide the most delightful, elegant experience.

SERVICE

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are people pleasers and pride ourselves on being a customer-intimate company. To ensure high levels of service, we provide one-on-one hands on training with our staff to be able to provide the highest level of customer service to the client. The following special parameters allow us to provide consistent, professional, reliable, high-quality service.


CORE VALUES

1. Professional & Reliable
2. To Provide Superior Customer Service
3. To Produce the Highest Quality Menu Offerings to our Clients
4. To Provide Fresh Ingredients Daily
5. To Offer a Fair, Affordable Price
6. To Employ Delightful & Friendly Staff at Every Event

CORE PURPOSE

At Tasty Table Catering, the success of your event is our most important priority. Our goal is to combine creativity, passion and professionalism in everything we do.

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All food 2023 menu include disposables
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