



CATERING
Tasty Table
SINCE 2002

HOT LUNCHEON MENU

ASIAN STIR FRY LUNCHEON \$14.25

Choice of grilled flank steak, chicken breast or a combination of both (when checking out, please specify in the delivery instructions, your choice. in the event a choice is not specified, we will serve all chicken) with szechuan style vegetables and jasmine rice, served with your choice of a salad.

AUTHENTIC FAJITA BAR LUNCHEON \$14.25 New Authentic Style Mexican Bar

Your choice of spicy grilled flank steak or chicken breast in a "build your own" fajita bar (specify your choice in delivery instructions when checking out. in the event a choice is not specified, we will serve all chicken.) served with authentic mexican style rice, all the fixins, homemade tortilla chips and salsa.

BALSAMIC CHICKEN AND SHRIMP \$15.25

Sauteed chicken and shrimp in a light balsamic glaze and served with chef's choice of seasonal vegetables, jasmine rice, your choice of a salad, rolls and butter.

BEEF BRASCIOLA LUNCHEON \$15.75 Steak Inspired from Italy!!!

Roasted peppers, spinach, pesto and fresh mozzarella wrapped in tender flank steak, seared and roasted to perfection, thinly sliced for your guests, and served with rosemary roasted potatoes and chef's choice of seasonal vegetables. this dish is accompanied by your choice of a salad and freshly baked rolls and butter.

BIG ITALY CIAO! \$14.25 #1 Favorite Italian Dish!!

Homemade classic style chicken parmesan served with our signature pomodoro sauce and mozzarella cheese served with penne rigate and freshly grated parmesan cheese. this wonderful luncheon includes your choice of a salad and freshly baked rolls and butter.

BRAISED BRISKET LUNCHEON \$14.25

Braised beef brisket in a natural roasted onion gravy served with chef's choice of seasonal vegetables, au gratin potatoes, rolls and butter and your choice of a salad!

CHERRY ROASTED PORK LOIN LUNCHEON \$15.75 Not Mom's Pork Dinner for Sure!

Herb roasted pork loin, lacquered with a red cherry glaze and served with homemade mashed potatoes and chef's choice of seasonal vegetables. this dish is accompanied by your choice of a salad and freshly baked rolls and butter.

CHICKEN CACCIATORE \$13.50

Breast of Chicken with Caramelized Onions, Red and Green Bell Peppers in a Spicy Pomodoro Sauce. This Classic Meal is Served with White Rice, Chef's Seasonal Vegetables, Your Choice of a Salad and Rolls with Butter.

CHICKEN FRANCAISE \$13.50

Parmesan Egg Battered Breast of Chicken with Fresh Lemon Sauce Served with Jasmine Rice, Chef's Choice of Seasonal Vegetables, Your Choice of a Salad and Rolls with Butter.

CHICKEN MARSALA LUNCHEON \$15.75 Classic Chicken Marsala

Pan-seared breast of chicken with wild mushrooms deglazed with marsala wine, enriched with our homemade demi glaze and served with mashed potatoes and chef's choice of seasonal vegetables. this dish is accompanied by your choice of a salad and freshly baked rolls and butter.

CHICKEN PAILLARD LUNCHEON \$14.25 Only at Tasty Table Catering

A tenderized and perfectly prepared grilled breast of chicken with balsamic sea salt and lemon scented olive oil (heart healthy and gf) served with our chef's choice of seasonal vegetables and jasmine rice. this wonderful luncheon includes your choice of salad.

CHICKEN SALTIMBOCCA LUNCHEON \$15.75 The Best Chicken Dish this Side of Beef for Sure!

Tender breast of chicken stuffed with prosciutto and fresh sage in a rich pinot grigio enriched demi glaze served with chef's choice of seasonal vegetables and homemade au gratin potatoes with gruyere cheese and cream. this classic dish is accompanied by your choice of salad and freshly baked rolls and butter.

CRAB CAKE LUNCHEON \$14.75 Crab Cakes Done Right!

Big tasty crab cakes with roasted red pepper remoulade served with chef's choice of seasonal vegetables and herb roasted potatoes with your choice of salad.

CUMIN SCENTED MAHI MAHI LUNCHEON \$14.75 One of the Best Tasting Fish of South Florida is now Available at your Office!

Pan roasted filet of mahi mahi on a bed of hot gazpacho served with seasoned mexican style rice and chef's choice of seasonal vegetables. this luncheon includes your choice of salad and freshly baked rolls and butter.

**FRESH ATLANTIC SALMON
AND SCALLOP CAKE LUNCHEON \$15.75**

This is a Dish that will WOW the Fish Lover in you!

Individual homemade atlantic salmon and scallop cakes (gf and dairy free) served with moroccan spiced cous cous and chef's choice of seasonal vegetables. this luncheon includes your choice of salad and freshly baked rolls and butter.

**FRESH ATLANTIC SALMON
WITH DILL SAUCE LUNCHEON \$14.75**

Heart Healthy and Tastes Great!

Pan roasted filet of atlantic salmon in a light dill sauce serviced with white rice and herb roasted vegetables. this luncheon includes your choice of salad and freshly baked rolls and butter.

HERB ROASTED CHICKEN LUNCHEON \$14.25

Best Chicken South of NYC

Freshly roasted breast of chicken crusted with fresh herbs and served in a light natural au jus with chefs choice of seasonal vegetables and red bliss potatoes. this wonderful luncheon includes your choice of a salad.

HOMESTYLE MEATLOAF \$13.25

With roasted onion gravy, mashed potatoes, Chefs choice of seasonal vegetables, choice of salad and rolls.

HOT ENTREE COMBO PACKAGES \$15.25

You Pick the Combo for Your Team (20 or more guests required)

- Lemon Chicken and Mahi Mahi
- Chicken Marsala and Salmon with Dill
- Tuscan Chicken an Atlantic Salmon and Scallop Cakes
- Chicken Paillard and Cumin Scented Mahi Mahi
- Herb Roasted Chicken and Teriyaki Grilled Atlantic Salmon Filet
- St. Louis Style Dry Rubbed Ribs and Mesquite Chicken

Comes with Chef's Choice of Jasmine Rice or Herb Roasted Red Bliss Potatoes, Season Vegetables and your Choice of a Salad.

LEMON CHICKEN LUNCHEON \$14.25

One of the Owners Favorites!

Pan seared breast of chicken in a light lemon pinot grigio sauce with freshly chopped parsley served with jasmine rice and chef's choice of seasonal vegetables. this luncheon includes your choice of salad and freshly baked rolls and butter.

MARCH SPECIAL 2016 \$14.25

Chicken Portofoglio - Stuffed Breast of Chicken with Roasted Red Peppers, Mascarpone cheese, Fresh Rosemary a garlic enriched demi glace served with parsley and Parmesan roasted Potatoes and Chef's choice of Seasonal Vegetables.



MOROCCAN SPICED CHICKEN LUNCHEON \$14.75

This is the dish that won executive chef Tom Fetters 1st place at the 2013 taste of the world competition...a must try!!

Moroccan spiced chicken roasted to perfection and served with cous cous and chick peas in a light aromatic broth and finished with orange and cinnamon scented caramelized onion and raisin compote. this beautifully constructed luncheon includes chef's choice of seasonal vegetables and your choice of salad and freshly baked rolls and butter.

NAPLES GRAND LUNCHEON \$14.25

From the rolling hills of Naples

Tuscan style pan-seared breast of chicken with artichokes, capers, spinach and sun-dried tomatoes in a light lemon pinot grigio sauce. this beautifully prepared dish is served with herb roasted red bliss potatoes and rolls with butter and your selection of a salad.

PAN ROASTED ST. PETER'S FISH \$14.50

Fresh white fish with cilantro and pineapple salsa and Caribbean rice served with your choice of a Salad.

PHILLY CHEESESTEAK LUNCHEON \$11.75

We are so lucky to have Philly as our city!

your choice of beef or chicken (specify in delivery instructions when checking out) served with mushrooms, onions, peppers, ketchup, homemade potato chips and choice salad. (if you'd like tastykakes instead of cookies and brownies, select classic desserts and specify in delivery instructions).

PULLED PORK LUNCHEON \$13.00

Pulled pork luncheon with coleslaw, roasted sweat potatoes and your choice of a Salad.

TEQUILA LIME CHICKEN AND SHRIMP \$15.25

Chicken and shrimp marinated in lime juice and sauteed with peppers and onions served seasonal vegetables, Mexican rice, choice of salad and rolls.

**TERIYAKI GRILLED ATLANTIC
SALMON LUNCHEON \$14.75**

Heart Healthy and Tastes Great!

Teriyaki grilled atlantic salmon seasoned with our homemade teriyaki glaze served with jasmine rice and chef's choice of seasonal vegetables. this luncheon includes your choice of salad and freshly baked rolls and butter .

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