

# Holiday Menus

## Appetizers:

Bacon Wrapped Cherry Peppers filled with Cheese Curds tossed in Sweet Chili  
Crostini with Whipped Feta, Candied Orange and Micro Basil or Olive Tapenade  
Stuffed Mushrooms - Cream Cheese, Green Onion & Cheddar  
Roasted Tomato Basil Tartlet  
Pomegranate Glazed Chicken Skewer with Sesame  
Cheddar & Onion Tartlet  
Marinara Meatballs  
Tuna Tartare served in Sesame Ginger Cones  
Salt & Pepper Crusted Beef Tender Medallion Platter served with Slider Buns, Horseradish  
Sauce & Arugula  
Pulled Pork Sliders with Slaw  
Jalapeño Dip with House-made Tortilla Chips  
Shrimp Cocktail with Cocktail Sauce & Lemons  
Taste! Specialty Smoked Salmon with Capers & Toasts  
Pastry Wrapped Brie with Raspberry Jam  
Sesame-Seared Tuna Lollipop with Wasabi Aioli  
House-made Seasoned Crackers with Goat Cheese  
Goat Cheese Stuffed Peppadew Peppers  
Iowa Cheese & Fruit Trays  
Marinated Fresh Mozzarella Bites  
Bacon Wrapped Figs stuffed with Blue Cheese

## Winter Plated Dinners

### **First Course- choose 1**

Winter Pear & walnut salad  
Scallop Carpaccio Ponzu Chives & Flowers  
Citrus Beet & Pistachio Salad  
Winter White Salad & Dried Cherries  
Butter Lettuce Bacon Peas Radish & Buttermilk Dressing

### Duet Entrees: choose 1

Beef Demi Glace with Crispy Shallot  
Chicken Roulade & Carrot Puree  
Garlic Mashed Potatoes  
Vegetable

Soy Glazed Beef  
Ginger Lemongrass Shrimp Brochette  
Wasabi Mashed Potatoes  
Sesame Green Beans & Red Cabbage



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Cont....

Pork Osso Bucco with Gremolata  
Polenta  
Spinach  
Roasted Carrots

Pepper Crusted Beef Tender & Cognac Cream  
Airline Chicken Breast  
Mashed Potatoes  
Green Beans & Roasted Tomatoes

**Stations:** the most popular way to celebrate the holidays.  
See our full stations menu.

### Holiday Buffet

Citrus, Pomegranate & Spinach Salad  
Soy Glazed Beef  
Ginger Lemongrass Salmon  
Wasabi Mashed Potatoes  
Coconut- Cilantro Rice  
Sesame Green Beans with Red Cabbage

Pork Osso Bucco  
Polenta  
Spinach Salad with White Balsamic Vinaigrette & Candied Grapefruit  
Roasted Winter Vegetables

Shallot Beef Tender with Red Wine Reduction  
Winter-Spiced Chicken with warm Cranberry-Pecan Pear Salsa  
Pommes Puree  
Arugula Salad  
Roasted Vegetables

### Dessert Ideas:

Mini Desserts: \$6/guest  
Ginger Tartlets, Chocolate Mousse Cups, and Cream Brulee  
Holiday Seasonal Pies and Fresh Cream  
Cookie & Bar Trays: Variety of cookies & bars  
Hot Mexican Chocolate & Donuts  
Flaming Donut Bar

**Bar Options:** We can help with the bar, bartenders, glassware or bar setup. Every venue is different so let's talk. Ask for a custom made menu or our stations menu!



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