



These are some great selections for Weddings.....but only part of Taste has to offer. Please discuss your ideas for a perfect Wedding by scheduling a time to meet at Taste location. Wedding menus are written & crafted to match your sense of style & expression.

### Displayed to Begin

Imported & Domestic Cheese with dried fruit & Carr's Crackers Display  
Antipasti Display ~ Marinated Artichokes & Mushrooms, Gypsy Salami, Smoked Almonds  
Vegetable Crudit  ~ raw vegetable display with both Hummus & Basil Ranch Dip  
Bruschetta with both Tomato Basil Concosse & Olive Tapanade

### Salads

House Salad with Balsamic Vinaigrette \* Classic Caesar Salad  
Greek Inspired Salad \* Asian Inspired Salad \* Italian Inspired Chop Salad  
Bibb Salad with Pears, Candied Walnuts, & Dried Cranberries with Honey Mustard Vinaigrette  
Baby Spinach with Fresh Strawberrys, Feta Cheese, and Toasted Almonds

### Entrees

Grilled Rosemary Chicken Breast with Tomato Basil Concosse  
Polynesian Chicken with Tropical Mango Pineapple Salsa  
Classic Chicken Marsala \* Classic Chicken Picatta \* Chicken Parmesan  
Moroccan Salmon \* Salmon brushed with Pesto  
Mahi Mahi topped with Roasted Garlic Dijon & Micro Greens  
Grilled Flank Steak with Marinated Red Onions  
Grilled New York Steak with Carmelized Onions & side of Blue Cheese  
Grilled Lamb Chops with Lavender Honey Drizzle

### Accompaniment Choices "Sides" -

Roasted New Potatoes \* Mashed New Potatoes \* Purple Peruvian Mashed Potatoes \*  
Island Rice \* Wild Rice Pilaf \* Traditional Sticky Rice  
Cous Cous \* French Lentils \* Quinoa \* Edamame Succatash  
Margarite Pasta \* Classic Fettuccini Alfredo \* Penne with Pesto Cream  
Mac & Cheddar \* Fussili Puttanesca \* Linguini with Gorgonzola , Sage & Walnuts  
Thai Linguini \* Pasta Primavera \* Lemon Checka Spaghetti  
Grilled Vegetable Display \* Roasted Vegetables \* Chop Grill Veggie Salad \*  
Orange Ginger Glazed Carrots \* Oven Roasted Asparagus \* Spaghetti Squash  
Green Beans with Pearl Onions , Pecans & finished with White Balsamic

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Taste Buffet Basics:

(1) Salad, (1) Chicken Entrée, (1) Side, Bread	\$11
(1) Salad, (1) Beef Entrée, (1) Side, Bread	\$13
(1) Salad, (1) Salmon Entrée, (1) Side, Bread	\$14

Taste Buffet Standards:

(2) Salad, (2) Entrée ~ Chicken & Beef (2) Side, Bread	\$17
(2) Salad, (2) Entrée ~ Chicken & Fish (2) Side, Bread	\$18
(2) Salad, (2) Entrée ~ Beef & Fish (2) Side, Bread	\$21

Taste Buffet Premiums

(3) Salad, (3) Entrée, (3) Side, Bread Assortment	\$27
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Menu Upcharges:

New York \$3, Lamb \$7, Mahi Mahi \$2, Purple Peruvian Potatoes \$2,

Taste Display with Buffet:

Cheese Only \$4 \* Cheese & Crudite \$5 \* Choice of four items \$6.75

Display Stand Alone as a reception:

Choice of four items \$7.75 Choice of Six items \$9.75

Seasonal Fruit Displays are also available as part of this choice

Taste Appetizers :

Puff Pastry Tarts with Carmlized Onion, Pesto, Feta & Oven Dried Tomato	\$2 pp
Hawaiin Style Meatballs * Swedish Style Meatballs * Italian Style Meatballs	\$2 pp
Ahi Tuna Poke topped with Micro Greens accompanied with Won Ton Chips	\$3pp
Brie Cheese Wheel with Pesto & Sun Dried Tomato	\$29 each
Brie Cheese Wheel with Brown Sugar, Pecans & Dried Cranberries	\$29 each
Risotto Balls with Crimini Mushrooms & Mozzarella	\$3pp
Rosemary Skewered Shrimp marinated with basil, garlic & lemon	\$3pp
Scallops in Shell with Mirin Wine Soy Buerre Blanc topped with Micro Cilantro	\$4pp

\*\*\*\*Pricing & Availability are based on market conditions & seasons which change daily.

\*\*\*\*Don't see it? Just ask ~ if its fresh and available ~ Taste will prepare it perfectly done!!!!

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