



## Welcome to Tasteful Catering!

We have put together a menu of our services to give you an idea of things that we can do to help make your event special and easier on you. We developed ideas for different types of foods and functions to help you generate ideas of what you might like, instead of being limited by set programs and menus.

Services that we can provide include tablecloths, cloth napkins, china, silverware, glassware, centerpieces, flowers, non-alcoholic beverages, waitstaff, bartenders (pouring your product), host/hostess. We can provide the level of service that you desire.

Different levels of service include:

- Having the food available for you to pick up at a set time/date
- Delivering your menu in disposable containers with or without disposable servingware
- Setting and clearing a buffet with no waitstaff
- Setting, maintaining, clearing and cleaning a buffet with constant staffing with or without china service
- Service family style at individual tables
- Individual table service
- Guest chef services

Menus that you can select from include appetizers, full meals, desserts, trays, brunch and tailgate parties.

Please take a look at these options, and then give us a call or stop in to see us. When we discuss your event, we will personalize your menu for your preferences and the type of event that you are holding. Please be prepared with the following information:

- The date of your event
- An estimate of the number of guests that you will be serving
- Possible location(s) for your event
- The style of your event (formal or informal, buffet or served, etc.)

**We look forward to helping you make your event special for you!**

## **Appetizers**

**Assorted Cheese/Meat and Crackers:** Crackers & Cheese selections may include Colby-Jack, Swiss, Gouda, and Pepper-Jack. Meat selections may include ham, summer sausage, and turkey.

**Shrimp Cocktail:** Chilled, tail-on Black Tiger shrimp with a homemade cocktail sauce.

**Meatballs in a variety of styles:** Selections include Honey-Dijon, Bleu Cheese, Italian, Cajun Mustard, or BBQ. The meatballs can be made with either breadcrumbs or parmesan cheese with your recommended seasonings.

**Fried Breaded Chicken Wings:** Deep fat fried Chicken wings with a variety of dipping sauces available.

**Baked Italian Chicken Wings:** A non-breaded chicken wing seasoned with Italian herbs and baked. Served with a variety of dipping sauces.

**Canapés:** Assortment of canapés like parmesan basil flatbread with a butter-fried shrimp filled with a ricotta mixture and drizzled with a blueberry balsamic. Another example would be a salmon mousse on rye bread with a star of dill cream cheese. Others to be discussed.

**Finger Sandwiches:** A variety of meats and cheese on a variety of fresh breads, cut down to bite-sized portions.

**Glazed Pork Loin Strip on a Skewer:** Many different types of glazes.

**Southwestern Spring Roll:** A shrimp and sausage spring roll with black beans, corn and seasonings.

**Asparagus Tips in Philo:** Asparagus tips and cheese, wrapped in a thin layer of philo dough.

**Peach/Brie Wrapped in Philo:** Sweet peaches and brie cheese wrapped in philo dough

**Fresh Fruit:** Seasonal fresh fruit cut into bite-sized portions.

**Vegetables and Dip:** A selection of seasonally fresh vegetables and your choices of dipping.

**Puff Pastry Pig in the Blanket:** Little smokies wrapped in a puff pastry blanket with apricot syrup.

**Mini-Beef Wellington:** Sautéed onions and mushrooms with bits of beef wrapped in puff pastry.

**Stuffed Mushrooms:** Okay; they're stuffed with stuff. What would you like?

**Mini-Black Bean and Chicken Quesadillas:** Small sampling of our take on a traditional Mexican dish.

**Mini-Quiche:** Great-Grandma's pie crust filled with cheese, eggs, and lots of goodies.

**Puff Pastry Cup with Crab and Shrimp:** Pastry filled with crab, shrimp, a ricotta or cream cheese mixture, and mushrooms.

**Crepes:** Filled with an assortment of savory and sweet fillings.

### **Salads and Side Dishes**

**House Salad:** Tossed greens with your choice of a variety of dressings (we recommend something interesting and something "safe).

**Cole Slaw:** Green and red cabbage with shredded carrots and our homemade cole slaw sauce.

**Potato Salad:** Boiled new potatoes cut to bite-size, with egg and our homemade dressing.

**Pasta Salad:** A tri-colored rotini pasta, with your choice of creamy, pesto or oil based dressings.

**Fruit Salad:** Mixed fresh, seasonal fruit with or without marshmallows and homemade whipped cream.

**Baked Beans:** Baked beans with pork, seasonings and brown sugar.

**Baked Macaroni and Cheese:** Elbow macaroni with Colby-jack and cream cheeses.

**New Potatoes with Italian Seasoning:** Baked new potatoes, topped off with our blend of Italian herbs and spices. Available with or without cheese.

**Mashed New Potatoes with Cream Cheese and Broccoli:** Mashed potatoes made with new potatoes and blended with cream cheese and finely chopped broccoli. Very rich!

**Mixed or Single Vegetables:** We offer a variety of mixed vegetable blends. You may also select single vegetables such as corn, peas or green beans. A variety of seasonings and sauces are also available.

**Corn on the Cob:** sweet corn, boiled and served with butter.

**Garlic Bread:** Sliced Italian bread, baked with butter and fresh garlic. A perfect accompaniment to any Italian style entrée.

**Four Cheese Rotini with Sun-Dried Tomatoes:** Tri-colored rotini and a 4-cheese cream sauce with sun-dried tomatoes. A grown-up mac-n-cheese.

**Rice Pilaf:** Brown rice with onions, fired roasted peppers, shredded carrots, bacon, and nuts.

**Cornbread:** A recipe given to us by a dear old friend. Light, fluffy and sweet; different than the cornbread that you've had in the past.

**Chicken Enchilada Soup:** Chunks of chicken breast in a wonderful enchilada soup base topped with cheese.

**Potato and Portabella Mushroom Soup:** New potatoes, chopped portabella mushrooms and seasonings in a homemade cream soup.

**Chili:** Ground and browned beef, sausage and turkey with a variety of beans in our own secret chili sauce. You decide the level of heat.

**Tomato Parmesan Basil Soup:** Homemade soup with a tomato cream base, parmesan cheese and Italian seasonings.

**Italian Chicken Tortellini Soup:** Our twist on an Italian chicken and noodle with sun-dried tomatoes, onions, peppers, and a hint of lemon with a cheese stuffed tortellini.

## **Entrees**

### **Non-Meat Dishes**

**Pasta with Spinach and 3-Cheeses:** Rolled pasta, stuffed with spinach and ricotta, Swiss and parmesan cheeses, topped with a marinara sauce.

**Rolled Pasta with Broccoli and Cheese:** Chopped broccoli with ricotta, feta, mozzarella and Colby-jack cheeses, rolled in a pasta sheet and topped with a tomato sauce.

**Vegetarian Lasagna:** Your choice of a variety of vegetables with cheeses, pasta and your choice of a tomato sauce or an Alfredo sauce.

**Four Cheese Penne':** Pasta with a 4 cheese blended cream sauce with sun-dried tomatoes.

### **Chicken Dishes**

**Chicken Carbonara:** An Italian dish that is similar to chicken Alfredo with a hint of lemon and seasoned bacon pieces. We take that and pour it over pasta normally spaghetti.

**Chicken Enchiladas:** Generous portions of chicken, cheese and toppings with our homemade, cooked, enchilada sauce.

**Chicken Cream Pesto with Pasta:** Our homemade creamy pesto sauce with boneless, skinless chicken breasts and your choice of a variety of pastas.

**Happy Heart Grilled Chicken:** Boneless, skinless chicken breasts marinated in a honey-soy-ginger-garlic sauce with other spices. Light, fresh and very healthy.

**Honey Mustard Chicken:** A honey-mustard glazed over baked boneless, skinless chicken breasts. Your choice of whole breasts or chicken strips.

121 SE Shurfine Dr. Suite #6 • Ankeny, IA 50021  
Phone (515) 965-3324 • Fax (515) 965-3394

**Almost Chicken Cordon Bleu:** Ric's version of a traditional dish. Boneless, skinless chicken breasts stuffed with ham and brie cheese, rolled in parmesan and baked.

**Chicken Kiev:** Boneless, skinless chicken breasts stuffed with ricotta cheese, garlic and butter, rolled in parmesan-breadcrumb mix.

**BBQ Chicken:** A variety of cuts of chicken are available for your selection. Baked in our homemade BBQ sauce.

**Cheesy Baked Chicken:** Chicken breasts with our homemade mushroom soup and Swiss cheese. Baked to a cheesy goodness.

**Crispy Baked Chicken:** The taste of fried chicken, but healthier for you. Chicken breasts rolled in a parmesan and puffed rice coating and baked.

**Apricot Glazed Chicken:** Chicken breast with a light apricot glaze, baked for a healthy and delightful taste.

**Chicken Parmesan:** A traditional item that should be on all catering menus. Breaded chicken breasts, mozzarella and parmesan cheeses with a marinara sauce.

**Lemon Pepper Chicken:** Grilled chicken breast marinated with lemon and pepper over top.

## **Pork Dishes**

**Stuffed Pork Loin:** A rolled pork corn loin, stuffed with bread and raspberries. The stuffing may be varied based on availability and your preferences.

**Glazed Pork Loin:** A wide variety of glazes are available. Discuss your preferences with our chef.

**Pork Chops:** Two versions are available; the first is baked in a marinade made of soy, maple syrup and ground ginger and the second version adds a cranberry pan sauce to bring a fresh taste.

**BBQ Pulled Pork:** A nice hearty meal. Baked pork in our homemade BBQ sauce.

**Chinese BBQ Pork in Garlic Sauce:** A taste of the orient with a Western twist. Stir fried pork strips with a garlic BBQ sauce. Available with or without white or fried rice.

## **Seafood Dishes**

**Shrimp and Cheese Tortellini:** Shrimp and cheese tortellini in our homemade garlic cream sauce.

**Greek Salmon:** Homemade, salsa, sun-dried tomatoes, feta cheese topped salmon in a Greek, lemon-garlic dressing.

**Ginger Salmon:** A ginger, soy, and Dijon mustard makes up the glaze for this baked salmon dish.

**Tilapia with a 5-Cheese Sauce:** Tilapia is a light-flavored white fish. We lightly season it and then top it with our five-cheese sauce.

**Garlic Herb Shrimp:** Shrimp seasoned with garlic, lemon and herbs and quickly cooked until tender.

**Seafood Pasta Roll:** Seafood with sun-dried tomatoes and fire roasted red peppers in a creamy ricotta filling, wrapped in pasta and topped with Alfredo sauce.

**Steamed Crab Legs:** Crab legs steamed with lemon and butter. The type of crab will depend on seasonality and availability.

**Lobster (whole or tail):** Lobster can be prepared in a variety of ways. Talk to our chef about your preferences, product availability and price. This can also be available as part of a “surf and turf”.

### **Beef Dishes**

**Stroganoff:** Beef tips and egg noodles in a creamy stroganoff sauce. Something different.

**BBQ Beef:** Pulled beef drenched in our homemade BBQ sauce; your choice of sandwiches or as a main dish.

**Sloppy Joes:** An American classic! Ground beef covered in our own sloppy sauced. Served on fresh rolls or buns.

**Lasagna:** Our most popular entree. Ground beef and sausage with our own homemade lasagna sauce. Vegetable or spicier versions are also available, just ask our Chef.

**Roast:** A nice top round that can be prepared in a variety of ways depending on your tastes, including a traditional roast, Creole style, garlic lover’s or Italian.

**Beef Burritos:** Beef and beans with Ric’s homemade salsa and cheese.

**Hamburgers:** A variety of styles of gourmet burgers are available on fresh buns. Talk to our staff about different alternatives.

**Beef Stew:** Nice tender cuts of beef with a selection of vegetables and seasonings available.

**Beef Wellington:** Beef tenderloin and portabella mushrooms in red wine sauce and wrapped in puffed pastry.

**Prime Rib:** A wonderful meal that can also be served with a lobster tail. An experience that you will not soon forget.

**Beef Tenderloin:** This cut of beef is most commonly served as a filet mignon; however our Chef can also prepare it alternate ways.

## **Desserts**

**Cheesecakes:** Homemade cheesecakes available include Turtle, Chocolate Moose, Chocolate, Quiet Time and Key Lime.

**Assorted Pies:** Great grandmother's pie crust with many different fillings. Fruit or cream.

**Double Chocolate Fudge Brownies:** A brownie that melts in your mouth and you can't eat just one.

**Turtle Brownies:** Brownies with caramelized pecans and drizzled with caramel and chocolate.

**Cookies:** A variety of cookies are available including chocolate chip, sugar, and oatmeal raisin.

**Cakes:** Different kinds of cakes are available. Talk to the Chef regarding your needs.

**Mousse:** Strawberry, chocolate and vanilla mousses are available. Presentation styles vary from classic parfait to family style.

**Fresh Fruit with whipped cream or chocolate:** Seasonally available fresh fruit with chocolate sauce and/or homemade whipped cream for your guests to dip.

**Ice Cream Sundaes:** What more can you say?

**Puff Pastries:** Vanilla or strawberry cream filled puffs.

**Mini-Éclairs:** Cream filled, bite-sized éclairs topped in chocolate.

**Mini-Napoleons:** Layers of pastry dough and creamy filling with frosting on top and cut down to finger size.

**Dipped Strawberries:** Single-dipped in chocolate or double-dipped in two-types of chocolate. Availability and pricing will vary based on market conditions.

**Pauves:** Puff pastry boat with pastry cream, fresh fruit and homemade whipped cream.

**Mini-Cheesecakes:** Assorted mini cheesecakes with different fruit flavored glazes or chocolate mousse and turtle.

**Assorted Bars:** Lemon, Pecan, and Pumpkin

**Zucchini Muffins:** Served with butter cream or cream cheese frosting.

**Remember, all of the above are meant to give you ideas, if you haven't seen what you are looking for, just ask us!**