



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

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Assorted Cheese/Meat and Crackers: Crackers & Cheese selections may include Cheddar, 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.

Shrimp Cups: Shrimp with a fresh salsa and [insert dressing here], served in phyllo cups

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

Chicken Drumsticks: Drumsticks coated with your choice of flavorings!

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/Pineapple & Brie Wrapped in Philo: Sweet peaches or pineapple 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: Filled with a savory stuffing made of your choice of ingredients.

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.

Baked Potato Bites: A bite-sized play on twice baked potatoes.

Salads

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

Greek Salad: Tossed greens with feta cheese, cherry tomatoes, & olives.

Winter Salad: A mix of our tossed greens & spinach, along with cranberries, almonds, & our homemade lemon poppy seed dressing.

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

Hawaiian Cole Slaw: Our traditional cole slaw with a sweet & tangy twist!

Harvest Cole Slaw w/Apple Chutney: A variant of our cole slaw perfect for the fall season.

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

Hot Potato Salad: German-style potato salad served hot.

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

Butternut Squash Salad: Butternut squash, carrots, turnips, chickpeas, radishes, & avocados tossed together and seasoned with a savory dressing.

Chicken Butternut Squash Salad: Our butternut squash salad plus! Includes butternut squash, carrots, turnips, cucumbers, zucchini, black olives, broccoli, green onions, & wax beans. Tossed in our lemon poppy seed dressing.

Chicken Salad: Tell us how you like it, and we'll make it!

Carrie's Broccoli Salad: Broccoli tossed with ramen noodles, sunflower seeds, green onions, & a slightly sweet vinaigrette.

Cucumber & Tomato Salad: Tomatoes and cucumbers, tossed with onions, kidney beans, basil, and our balsamic vinaigrette.

Cilantro Corn & Tomato Salad: Corn & diced tomatoes, tossed in a cilantro oil-based dressing.

Three Bean Salad w/Fruit Pico de Gallo: Chickpeas, wax beans, & kidney beans seasoned and tossed with our homemade fruit pico de gallo.

Watermelon & Feta: Watermelon & feta in a blueberry-balsamic vinaigrette.

Side Dishes

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

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

Cajun Shrimp Macaroni & Cheese: Our classic mac & cheese with Cajun seasoning and shrimp mixed in.

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

Spicy Red Potatoes: Diced red potatoes seasoned with our homemade spicy seasoning blend.

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!

Au Gratin Potatoes: Sliced potatoes covered with a creamy cheese sauce. Available with ham.

Cheesy Garlic Mashed Potatoes: Our homemade mashed potatoes flavored with extra cheese and garlic.

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.

Roasted Butternut Squash with a Whiskey Glaze: Butternut squash roasted and marinated with a homemade whiskey glaze.

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.

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.

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.

Entrees

Vegetarian 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 marinara 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.

Yam Spicy Tacos: Yams, onions, chickpeas/black beans/kidney beans, and seasoned with spice! Topped with a fresh salsa.

Chicken Dishes

Chicken Carbonara: An Italian dish that is similar to chicken Alfredo with a hint of lemon and seasoned bacon pieces.

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

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.

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.

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.

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.

Huli Huli Chicken: Chicken breast marinated in our take on a Hawaiian BBQ.

Blackberry Balsamic-Ginger Chicken: Chicken breast marinated in a flavorful blackberry-balsamic and ginger glaze.

Tequila Chicken: Flavored not only with tequila, but also lime; this chicken is sure to bring your guests back for more!

Fire-Roasted Red Pepper: A fire-roasted red pepper, honey creole sauce poured over our savory chicken breast.

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: Many varieties and flavors are available. Check with us to find out more!

Pulled Pork: Huli huli, apple chutney, Chinese, BBQ, spicy rub, Italian, fire-roasted red pepper

Seafood Dishes

Vicki's Honey-Mustard Shrimp: Shrimp marinated in a Dijon mustard vinaigrette, flavored with honey to give it a sweet and sour taste.

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.

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

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.

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

Taco Bar: Ground beef, pork, or chicken with your choice of taco toppings!

Shepherd's Pie: Our take on the traditional dish made with ground beef, vegetables, and topped with homemade mashed potatoes.

London Broil: A slow-cooked savory cut of beef, falling apart and moist. A mouth-watering meal to be sure!

Desserts

Cheesecakes: Homemade cheesecakes available include Turtle, Raspberry, Almond, Chocolate, and Key Lime. Available in three different sizes: full-size, cupcake, or mini's.

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.

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

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.

Assorted Bars: Lemon, Pumpkin, Find name of Heath one

Deb's Dangerous Pecan Bars: The reason they're dangerous is one is not enough!

Breakfast

Zucchini Muffins: Served with cream cheese frosting. Available in full-size or mini's.

Pumpkin-Blueberry Muffins: Homemade and topped with cream cheese frosting. Available in full-size or mini's.

Danish: Individual homemade puff pastry cups filled with a cream cheese filling, topped with fruit.

Cinnamon Rolls: Homemade and topped with our cream cheese frosting.

Coffee Cake: Moist, rich, and topped with a heavenly crumble.

Shantelle's French Toast Casserole: Layers of sweet French Toast and cinnamon sugar, baked like a casserole to give it a slight crisp. This is sure to be a hit!

Sausage Links: How can you go wrong with a savory breakfast sausage?

Seasoned-Baked Bacon: Our own secret spice blend baked into the bacon to give it a sweet and spicy taste.

Scrambled Eggs: Light and fluffy, fresh cracked, and homemade.

Sausage Breakfast Casserole: A hearty breakfast casserole made with sausage, scrambled eggs, and other breakfast delights.

Ham Oven Omelet: Ham, cheese, tater tots, and eggs baked in a casserole-style.

Quiche: Available with many different ingredient options, both meat and vegetarian. Also available as mini's!

Biscuits & Gravy: Homemade biscuits with our thick & creamy sausage gravy.

Fruit Tray: Seasonal fruit, available with or without melons.

Breakfast Burritos: Sausage, tater tots, cheese, & scrambled eggs wrapped in a flour tortilla. Vegetarian version also available.

Cheesy Cottage Fry: Thick cut French fries topped with shredded cheese.

Omelet Bar: Choose your ingredients and we'll do the rest!

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