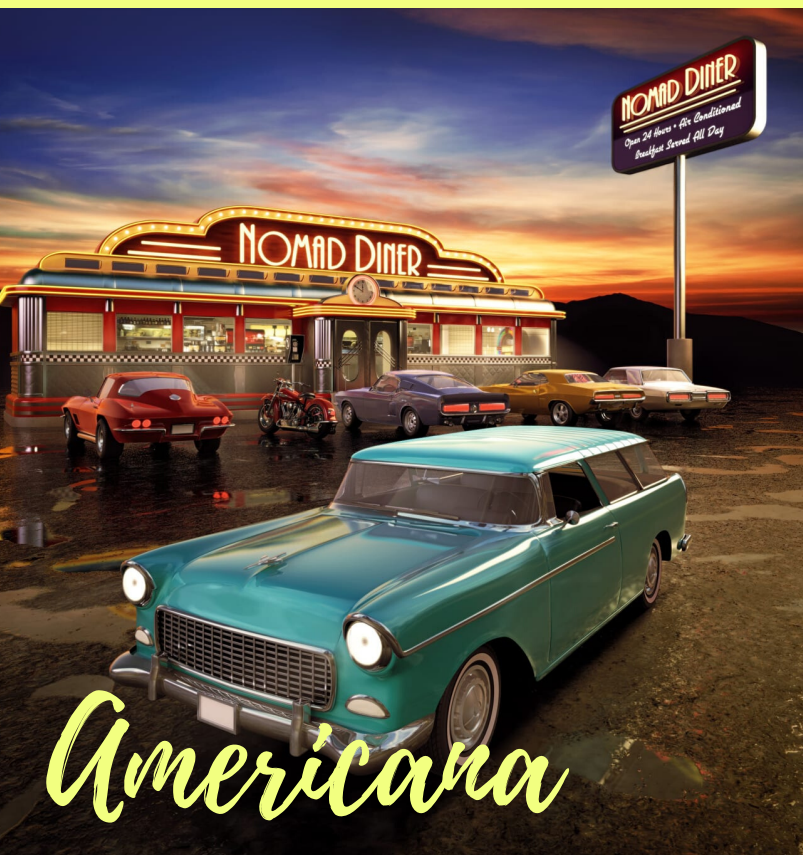


Scottsdale Catering 2020 Theme Menus

Roaring 20's



Americana



**CATERING &
PREMIER EVENT PLANNING**



tasteofamazing.com | Scottsdale, Arizona



CATERING SERVICES:

SAMPLE THEME MENUS

Scottsdale / Phoenix Area 2020

The following Taste of Amazing menus are available at our Scottsdale, Arizona location. **Custom menus are available upon request to accommodate taste and budget preferences.**

We are happy to accommodate any dietary requests at no additional charge, including gluten-free, dairy-free, nut-free, vegetarian or vegan menu items. **These can be included as part of the overall menu, or as single-servings to accommodate select guests.**

To order catering services email catering@tasteofamazing.com or call 425.224.2473



FOOD & BEVERAGE MENUS

THEMED MENUS

PASSED APP & DINNER STATIONS MENU

ROARING TWENTIES

PASSED APPS MENU:

Heavy Apps

- Mint Julip-style Lamb Pops** (lamb lollipops (app-style chops) are marinated with mint leaves and bourbon, roasted and served with a decadent Mint Julip sauce)
- Beyond Rockefeller** (a modern take on the traditional Oysters Rockefeller, roasted oysters are topped with a truffle-bonito butter, wilted cabbage, scallions and topped with a panko crust)
- Sliced Prime Roast Beef on Crostini** (tender, flavorful strips of prime roast beef sit on a bed of horseradish crème, fresh herbs and garlic crostini)

Canapés

- Buttery Grilled Shrimp Skewers** (fresh shrimp tossed in a rich buttery and fresh herb sauce are grilled and served on skewers)
- Trio of Croquettes** (a popular app in the 1920's, our updated version offers three 20's-inspired varieties for guests to enjoy: ham and sweet pea with mint; chicken, apple and gorgonzola; and sweet corn with cheddar)
- Radish Bites** (sliced radish holds an unctious bite of cream cheese and fresh herbs)
- Parmesan-Crusted Artichoke-Stuffed Mushrooms** (button mushrooms are stuffed with a creamy filling of fresh herbs, spinach and artichoke hearts for a lively bite)

Light Apps

- Romesco with Bellota Ham, Shaved Root Vegetables and Radish** (the flavors of the 1920's brought roaring into the 2020's with this modern take on a flavorful, gorgeously-presented one-bite salad)
- Champagne-Poached Strawberries with Basil Cream on Pear** (fresh strawberries are poached in champagne then served on a slice of pear with basil cream, candied ginger and toasted pecans)
- Waldorf Salad Wedges** (a modern twist on this classic favorite, we start with crisp, seasonal lettuce, crunchy apple and celery, grapes, walnuts and our flavorful lemon dressing served appetizer-style)
- Gourmet Cheese, Olive & Roasted Nuts Bar** (a gorgeous presentation of marinated and stuffed olives, gourmet cheeses and mixed nuts - all popular party foods in the 1920's presented with upscale varieties)

DINNER STATIONS MENU:

Salads Station (all salads are served with soft Parmesan-crusted dinner rolls)

- Caesar Salad** (the tremendously popular Caesar Salad made its debut in the 1920's. Crisp Romaine lettuce, baby tomatoes, capers, shaved parmesan and our house-made Caesar dressing and croutons makes this the perfect salad for a Roaring Twenties-style event)
- Salad Niçoise** (another 1920's salad updated, this app-style salad featuring Wild-caught Tuna, anchovy, herb-stuffed courgette and soft-boiled eggs with seasonal greens and tomatoes is one of our most popular. Dressed with a vibrant balsamic dressing and house-made croutons)
- Cointreau Orange & Cranberry Salad** (a throwback salad with gorgeous flavor, Cointreau orange liqueur brings depth of flavor to this updated version of this cranberry, clementine, celery and walnut salad)
- Caprese Salad** (seasonal mixed greens, spinach, fresh mozzarella and baby tomatoes tossed with a flavorful balsamic vinaigrette)

Entrée Station

- Stuffed Pork Loin with Black Cherry "Old Fashioned" Chutney** (inspired by the Black Cherry Old Fashioned drink from the 20's, we marry black and luxardo cherries, orange peel and bourbon with a chutney of walnuts, shallot and fresh herbs. Served roulade-style with a decadent, silky black cherry bourbon sauce)
- Parma Ham-Wrapped Apricot Chicken Ballotine with Mushroom Creme Fraiche Sauce** (a play on the traditional roast chicken and honey-glazed ham from the 20's, we stuff roasted chicken breast with a flavorful apricot stuffing, wrap tightly in Parma ham and serve with a rich, creamy tarragon sauce flavored with mushrooms and creme fraiche)
- Champagne Chilean Sea Bass with Yuzu Miso Sauce** (buttery, flaky white Chilean Sea Bass is marinated in a sweet, tangy Champagne, yuzu and white miso sauce and baked to perfection)

Sides Station

- Apple Rice Pilaf with Gorgonzola** (fluffy rice pilaf infused with apple, walnuts and gorgonzola)
- Duchess-Style Potatoes Del Monico** (a delicious blend of two popular potato styles from the 1920's, potatoes del monico bring a decadent cream sauce and roasted flavor to the pretty duchess-style presentation)
- Bourbon-Glazed Baby Heirloom Carrots** (tender baby heirloom carrots are roasted, then glazed with a buttery Bourbon sauce)
- Haricot Verts Au Beurre** (roasted Haricot Vert in a rich brown butter sauce, a popular dish in 1920 upscale restaurants)

Desserts Station

- Mini Pineapple Upside Down Cake** (a 1920's classic with a modern twist in presentation and flavor, our version brings a next-level flavor experience with Chinese 5-Spice and charred pineapple)
- Coconut Cake with Lemon** (our most popular coconut cake for its incredible moisture and flavor is filled with a rich lemon curd for a Gatsby-style taste experience)
- Prohibition-Style Apple Crumble Tart** (a boozy version of our famous apple pie with crumble topping)
- Sweet Wine Gelees with Citrus** (bite-sized wine gelees are infused with sweet wine and citrus)
- Fruit-infused Sparkling Water Bar** - A beautiful display of water with fresh herbs and fruit in bubbly water
Cucumber Lemon ▪ Blackberry Mint ▪ Lemon Orange & Basil
- Coffee/Tea Bar**

BEVERAGE:

PROPOSED PASSED APP & DINNER STATIONS MENU
"A FEW FAVORITE THINGS" HOLIDAY CELEBRATION

PASSED APPS
MENU:

Heavy Apps

- Brie en Croute with Assorted Fillings** (creamy Brie is topped with one of our decadent fillings, then wrapped in flaky puff pastry. Fillings include: Caramel Walnut Sauce, Cranberry Chipotle Sauce and Fig Sauce)
- Assorted Bruschetta** (garlic crostini is topped with an assorted variety of flavors: fresh basil, tomatoes and feta; smoked salmon with dill & cream cheese; balsamic caramelized onion, cranberry & chevre; and marinated flank steak)

Canapés

- Standing Peruvian Potatoes** (colorful peruvian potatoes stuffed with cream cheese, sour cream, fresh chives and bacon)
- Pinot Noir Poached Pears, Mascarpone Cream and Pistachio Pastry Puffs** (flaky puff pastry holds seasonal pears poached in Pinot Noir, herbed mascarpone and bright, crunchy pistachios)
- Bacon-Wrapped Scallops & Shrimp** (shrimp and scallops wrapped in smoky bacon and served on skewers)
- Mini Dungeness Crab Cakes** (made with real, fresh-caught crab, our decadent mini crab cakes are topped with a rich red pepper aioli sauce)

Light Apps

- Roquefort and Cranberry Endives** (cranberry, bleu cheese and crunchy walnuts are served on fresh, crisp endive spears)
- Antipasto Skewers** (Italian meat, cheese, fruit and olive are placed on skewers for delicious one-bite flavor)
- Cranberry Waldorf Salad Wedges** (a holiday twist on this classic favorite, we start with crisp, seasonal lettuce, crunchy apple and celery, grapes, walnuts, dried cranberries and our flavorful cranberry-lemon dressing served appetizer-style)

DINNER STATIONS
MENU:

Salads Station (all salads are served with soft Parmesan-crust dinner rolls)

- Caesar Salad** (crisp Romaine lettuce, baby tomatoes, capers, shaved parmesan and our house-made Caesar dressing)
- Poached Pear & Spinach Salad** (Pinot Noir poached pears are served with fresh spinach, chevre cheese, walnuts and dried cranberries, then dressed lightly in our house-made pear vinaigrette)
- Caprese Salad** (seasonal mixed greens, spinach, fresh mozzarella and baby tomatoes tossed with a flavorful balsamic vinaigrette)

Entrée Station

- Beef Roulade with Walnut Parsley Pesto & Bacon & Red Wine Demi** (marinated flank is sliced thin, then rolled up with our rich walnut parsley pesto and bacon, then served with silky Red Wine demi sauce made with pan drippings)
- Pork Tenderloin with Black Cherry Chutney** (one of our most requested dishes during the holidays, tender pork tenderloin is roasted and served with a rich black cherry, walnut and balsamic chutney sauce)

Sides Station

- Wild Mushroom & Black Garlic Risotto** (creamy Risotto is made with Arborio, an umami-rich blend of wild mushrooms, and black garlic for a rich, decadent bite)
- Potato & Celery Root au Gratin with Gruyere** (tender layers of thinly sliced potato and celery root are married with a rich dijon cream sauce)
- Seasonal Roasted Vegetables** (a gorgeous medley of roasted squash, brussel sprouts, parsnips and baby carrots tossed with rich buttery herb sauce)
- Haricot Vert with Pearl Onions & Cranberry** (roasted Haricot Vert and sweet pearl onions tossed in fresh herbs, dried cranberry and butter bring vibrant color, texture and flavor to the meal)

Desserts Station

- Bourbon Pumpkin Cheesecake** (rich, velvety pumpkin cheesecake with a creamy bourbon topping and crunchy nut crust)
- Red Velvet Cake with Cream Cheese Frosting** (its beautiful red color and rich flavor make this the perfect cake for holidays)
- Holiday Assorted Profiteroles** (an assorted variety of pastry-filled profiteroles glazed with chocolate ganache. Holiday flavors include: gingerbread; Cointreau Noir orange; caramel and cranberry)

BEVERAGE:

- Fruit-infused Water Bar** - A beautiful display of water with fresh herbs, fruit and vegetables
Basil/Lemon ▪ Peach & Cranberry ▪ Blood Orange & Ginger
- Coffee/Tea Bar**

PASSED APP MENU
AUTO DA CORSA ITALIANE

- MENU:** Heavy Apps
Charcuterie Board (a gorgeous display of Italian meats, gourmet cheeses, fresh seasonal fruit, jams, olives and a variety of crackers and crostini)
Sausage, Porcini and Black Garlic Vol-au-vents (a savory blend of Italian sausage, Porcini mushrooms, black garlic, fresh herbs and goat cheese encased in buttery puff pastry)
Latin Flank w/ Haricot Vert & Horseradish Sauce (tender, flavorful strips of marinated flank steak wrap around crisp haricot vert and topped with creamy horseradish sauce)
- Canapés
Bruschetta with Grana Padano & Prosciutto (garlic crostini is topped with olive oil, roasted garlic, tomatoes, basil, prosciutto and garnished with Grano Padano cheese)
Radish Bites (sliced radish holds an unctious bite of cream cheese, fresh herbs and a hint of anchovy)
Sausage Stuffed Mushrooms (one of our most requested apps, button and baby portabello mushrooms and stuffed with a decadent mixture of creamy cheeses, fresh herbs and Italian sausage)
- Light Apps
Stuffed Artichoke Bottoms (parmesan-crust ed artichoke bottoms filled with a decadent cream and fresh Italian herb stuffing)
Caesar on Baby Romaine (crisp baby Romaine lettuce holds shaved parmesan, tomato, capers and a drizzle of Caesar dressing)
- Sweet Apps
Mini Zabaglione with Raspberry, Chantilly & Pignoli (a silky Italian custard made with Marsala wine, served over fresh raspberries and topped with Chantilly cream and an Italian Pignoli cookie - served appetizer style)
Poached Pear & Mini Vanilla Cake (poached pears sit atop this bite-size cake and topped with Chantilly)
- BEVERAGE:** Assorted Italian Sparkling Waters
Coffee/Tea Bar

PASSED APPS MENU
COLLECTOR'S CAR CLUB

- MENU:** Heavy Apps
Top Loin Beef & Horseradish Brioche Sliders (premium, naturally-raised Top Loin Beef is thinly sliced, piled on a fresh brioche slider roll, and topped with pickled beetroot and peppery watercress for a distinctive, flavorful bite)
Fig-Glazed Salmon on Black-Garlic Crostini (fig-glazed wild-caught Salmon is served on black-garlic crostini for a decadent bite)
- Canapés
Standing Peruvian Potatoes (colorful peruvian potatoes stuffed with cream cheese, sour cream, fresh chives and bacon)
Bacon-Wrapped Bites on Skewers (three styles of smoky-bacon wrapped bites: brown-butter scallops, balsamic-glazed dates, and haricot vert with horseradish - all three versions are served on skewers)
- Light Apps
Salad Niçoise (an app-style salad featuring Wild-caught Tuna, anchovy, herb-stuffed courgette and soft-boiled eggs with seasonal greens and tomatoes. Dressed with a vibrant balsamic dressing and served with crostini)
Marinated Red & Golden Beets (tender beets with goat cheese/yogurt sauce, roasted hazelnuts and arugula dressed in lemon vinaigrette, served appetizer style)
- Sweet Apps
Meringue Shell Pie Tarts (gorgeous white meringue shells hold silky, decadent scratch-made pie fillings, including our most popular Key Lime and Coconut Cream)
Zabaglione with Raspberry, Chantilly & Pignoli (a silky Italian custard made with Marsala wine, served over fresh raspberries and topped with Chantilly cream and an Italian Pignoli cookie)
- BEVERAGE:** Fruit-infused Water Bar - A beautiful display of water with fresh herbs, fruit and vegetables.
Strawberry/Kiwi/Basil • Apricot/Raspberry/Mint • Cucumber/Lime/Thyme
Coffee/Tea Bar

PASSED APPS OR STATIONS MENU
FIESTA MEXICANA DE LUJO

MENU: Appetizers Station or Course

Baked Jalapeno Poppers (*jalapeno peppers stuffed with a decadent mixture of lively spices, cream cheese and sour cream, topped with crunchy, buttery panko topping*)

Tortillas & Salsa Bar (*crunchy tortilla chips in a variety of colors and styles served with a variety of salsas, pico de gallo, guacamole and sour cream*)

Mexican-Style Shrimp Skewers (*spicy Shrimp is married with Mexican spices, citrus, and seasonal vegetables - red onions, cucumber, peppers, avocado, sweet tomatoes and cilantro - served on skewers*)

Salad Station or Course

Latin Fresh Greens Salad (*fresh, seasonal greens, peppers, cherry tomatoes, red onion and arugula served with a flavorful Mexican vinaigrette*)

Seasonal Chopped Salad (*fresh arugula, couscous, pepitas, asiago cheese (on the side), sultana, sweet corn and fresh baby tomatoes served with a flavorful Mexican vinaigrette*)

Tacos & Sides Station or Course

Spicy Fish Tacos - *fresh, wild-caught Snapper or Halibut is marinated with spicy Mexican seasonings, then baked to perfection. Taco is served with Chef Gail's Avocado Lime Sauce, sauteed jalapeno, onion and garlic, and topped with black olives, cabbage slaw and fresh cilantro*

Barbacoa Beef Tacos - *(premium beef is braised in a spicy, flavorful chile and Latin spices sauce, then served with Avocado Lime Sauce, sauteed jalapeno, onion and garlic, and topped with cabbage slaw and fresh cilantro)*

Pulled Pork Tacos - *(white pork is slowly braised in a decadent sauce of Latin spices, then served with Avocado Lime Sauce, sauteed jalapeno, onion and garlic, and topped with black olives, cabbage slaw and fresh cilantro)*

Off-the-Cob Mexican Street Corn - *(sweet corn is grilled, removed from the cob, then mixed with a creamy chipotle cheese sauce)*

Spanish Rice - *(sweet corn is grilled, removed from the cob, then mixed with a creamy chipotle cheese sauce)*

Sweets Station or Course

Tequila Lime Sorbet in a Churro Cup (*vibrant, refreshing Tequila Lime Sorbet sits in a crunchy, delicious churro cup*)

Tres Leches Cake (*this cake is decadent, flavorful and the perfect ending to the Fiesta meal - one of our most popular desserts*)

BEVERAGE: Sparkling Fruit-infused Water Service
Assorted Mexican Sodas
Coffee/Tea Bar

PASSED APPS OR STATIONS MENU
50'S DINER AMERICANA

MENU: Heavy Apps

Angus Beef & Bacon Sliders (*100% all-natural Angus Beef on a slider-sized freshly-baked roll with cheddar cheese, crispy bacon, pickled red onion, tomato, fresh greens and garlic/tomato aioli*)

Mini Philly Cheesesteaks (*hearty appetizer-style sandwich featuring thinly sliced Roast Beef piled on a mini hoagie roll with sharp cheddar, a medley of grilled peppers, onions and mushrooms, and topped with our proprietary 5-cheese white sauce*)

Spicy Chicken Skewers (*tender chicken strips seasoned with our proprietary blend of Southern spices, served on skewers with bleu cheese sauce*)

Canapés

Air-Fried Garlic & Sweet Potato Fries (*crisp traditional fries served appetizer-style with garlic and tomato aioli - sweet potato fries served with Ranch dressing*)

Macaroni & Cheese Bites (*our creamy 5-cheese Macaroni & Cheese is lightly breaded and oven-fried for a decadent bite*)

Light Apps

Waldorf Salad Wedges (*a modern twist on this classic favorite, we start with crisp, seasonal lettuce, crunchy apple and celery, grapes, walnuts and our flavorful lemon dressing served appetizer-style*)

Sweet Apps

Classic Sundae Bar (*our Malt Shoppe-style server will build your personalized ice cream sundae from a variety of ice cream flavors and toppings. The extravagant topping choices create a fun, engaging display and the sundae is served in a classic Americana-style ice cream dish.*)

Boozy Root Beer Floats (*a boozy twist on this classic favorite, our root beer floats feature premium vanilla ice cream, root beer, Kahlua® and Vodka, then topped with Chantilly cream and a maraschino cherry*)

Apple Pie Tartlets (*a mini version of our classic apple pie - the perfect balance of sweet and tart, topped with Chantilly cream*)

BEVERAGE: Bottled Coca-Cola (vintage style)
Coffee/Tea Bar

CUSTOM CAKE OPTIONS:

Let our artisan bakers create a delicious and beautiful custom cake for your special event. Request a quote.

Request a Custom Menu - catering@tasteofamazing.com

SERVICEWARE & RENTALS:

Please choose from one of the following Guest Serviceware options:

GUEST SERVICEWARE OPTIONS:

China & Glassware

*White China Plates & Beverage Cups (if applicable),
Glass Goblets, Silver Cutlery, Cloth Napkins, Linens for
Buffet Tables (black unless otherwise specified)*

Disposable, Premium

*Premium Disposable Plastic Plates, Premium Disposable Cutlery, Premium Beverage Cups
(if applicable) and Premium Disposable Napkins*

Disposable, Basic

Paper Plates, Cutlery, Beverage Cups (if applicable) and Paper Napkins

LINES & RENTALS:

Upon request, we will provide a quote for the following service items:

*Table Linens & Cloth Napkins, available in a variety of colors and styles
China, Beverage Classes, Cutlery
Tables, Chairs, Staging, Lounge Furniture and other Event Pieces
Custom Theme Décor*

CATERING SERVICES:

Please choose from one of the following Catering Service options:

FULL SERVICE CATERING PACKAGES:

Formal Plated Service Package

Perfect for weddings and formal events, Taste of Amazing uniformed servers adhere to established "white glove" formal catering service protocols. This package includes pre-event platter passing of appetizers and alcoholic beverages. Gratuity required.

Buffet - Attended Service Catering Package

Our professional catering staff will handle all aspects of setting up a beautiful display of your chosen menu items, and will stay on-site to monitor food temperature, refill food and beverage, and attend to the needs of your guests. Upon conclusion of your event, we will clean up the food service areas. Gratuity required.

Family Style Service Package

Guests are seated around long tables, then served "family style" to encourage conversation and personal interactions as bowls and platters are passed and food is shared. Servers handle beverage refresh and guest assistance at the table. The 'family style' experience is perfect for non-traditional corporate events or private parties where interaction and casual elegance is preferred.

NON-ATTENDED SERVICE PACKAGES:

Buffet - Non-Attended Service Catering Package

We will handle all aspects of setting up the buffet service tables; however, once completed we will transfer the responsibility of food temperature safety, guest service and clean-up to the Client. The next business day following the event (or same day upon request), we will return to pick up any non-disposable or rented service items. Gratuity not required for this level of service, but always appreciated.

Drop-Off Only - All Disposable Catering Package

We will deliver your items in disposable packaging, hot and ready-to-serve or cold for re-heating at time of service, depending upon your preference. Gratuity not required for this level of service, but always appreciated.

Leftovers Handling Policy / Option to Donate Leftovers to Local Anti-Hunger Agency:

At the end of each catering event, there is typically leftover food that has been prepared but not served. The following is our policy regarding the handling of leftover food items:

1. Leftover food that has already been served, either buffet style or plated, will be discarded at the close of the event.

2. For any leftover food that has been prepared but not served, and which may be safely cooled, packaged and stored for transport, will not be discarded. It will be given to the Client or it will be donated to a **local anti-hunger agency**. If the Client fails to specify its preference on the Catering Contract, the leftover food will be donated to the anti-hunger agency by default.



- Curated Menus
- Inspired Cuisine
- Impeccable Service



Please consider this Catering Quote a starting point. We are happy to customize selections to meet your taste preferences, budget and overall vision for your event.

Contact us at catering@tasteofamazing.com
or by phone at 425.224.2473

