

Sample Menus

Gluten-free, dairy-free,
vegetarian, vegan



sample menus

TASTE OF

Amazing

CATERING &
PREMIER EVENT PLANNING

tasteofamazing.com | Scottsdale, Arizona



CATERING SERVICES: **SAMPLE MENUS**

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.** Please contact us at catering@tasteofamazing.com for more information.

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

Need a VENUE?

Request a quote for local Scottsdale and Phoenix Area venues for

FOOD & BEVERAGE MENUS

VEGAN / VEGETARIAN / GLUTEN-FREE SAMPLE MENUS

Menu Options for Gluten-Free, Dairy-Free, Vegetarian & Vegan

Items reflected as "vegan" are meat- and seafood-free, egg-free and dairy-free.

Items reflected as "gluten-free" are prepared in a facility where gluten-containing products are used. Items may come into physical contact with gluten-containing ingredients even though gluten-containing ingredients are not included in the preparation of the dish. Our menus are not certified gluten-free. Our culinary teams are specifically trained on safe handling of gluten and other allergens in the preparation and service of our food.

COURSED MEAL OR APPETIZERS MENU

MENU: Course 1: Appetizers

vegan **Bruschetta, Tomato & Pesto Canapes** (pesto and succulent balsamic cherry tomatoes are wrapped in a delicate vegan puff pastry)

gluten-free, dairy-free **Smoked Salmon on Cucumber** (wild-caught smoked salmon on crisp cucumber and garnished with capers and fresh dill)

vegan **Porcini & Black Olives Paté Choux** (saucy porcini mushrooms and black olives enveloped in vegan puff pastry)

Course 2: Salad

gluten-free, vegetarian, dairy-on-the-side **Roasted Beet, Quinoa & Walnut Salad** (one of our most requested salads for its delicious taste and gorgeous color, this salad features roasted beets, fluffy quinoa, fresh arugula and a lively balsamic dressing)

gluten-free, vegetarian, dairy-on-the-side **Seasonal Chopped Salad** (fresh arugula, couscous, pepitas, asiago cheese (on the side), sultana, sweet corn and fresh baby tomatoes served with a flavorful Italian vinaigrette)

gluten-free, vegan **Seasonal Mixed Greens** (seasonal greens, fresh raspberries, pistachios and red onion, married with a vibrant raspberry vinaigrette)

Course 3: Entrée & Sides

gluten-free, dairy-free **Glazed Wild-Caught Salmon** (we source premium wild-caught salmon and glaze it with your choice of signature sauce: Balsamic Fig, Raspberry, Maple or Firecracker)

gluten-free, vegan **Recommended Sides:** Grilled Asparagus, Rice Pilaf (made with a flavor profile to complement the salmon glaze)

gluten-free, vegan **Vegan Serving:** The vegan version features Grilled Eggplant in lieu of the Salmon

gluten-free, dairy-free **Chicken Piccata w/ White Wine, Caper & Lemon Sauce** (roasted, breaded chicken breasts are served with a vibrant white wine reduction sauce)

gluten-free, vegan **Recommended Sides:** Haricot Vert with Almonds, Pasta with Pesto Sauce (vegan & dairy-free)

gluten-free, vegan **Vegan Entree:** The vegan version features Roasted Jackfruit in lieu of the Chicken

gluten-free, dairy-free **Lavender Chicken** (roasted chicken breasts are served with a silky white wine and lavender sauce - one of our most requested spring dishes)

gluten-free, vegan **Recommended Sides:** Peruvian Potatoes stuffed with Fresh Herbs & Cauliflower Puree, Grilled Asparagus

gluten-free, vegan **Vegan Entree:** The vegan version features Roasted Carrots in lieu of the Chicken

Course 4: Dessert

gluten-free, dairy-free **Meringue Shells with Lemon Curd & Fresh Berries** (gorgeous white meringue shells hold silky, decadent Key Lime curd and seasonal berries)

gluten-free, vegan **Blood Orange-Pomegranate Sorbet** (light, refreshing, very flavorful and its gorgeous color make a stunning dessert)

gluten-free, dairy-free **Zabaglione with Raspberry & Non-Dairy Chantilly** (a silky Italian custard made with Marsala wine, served over fresh raspberries and topped with dairy-free Chantilly cream)

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

SOUTHWEST STATIONS MENU

MENU: Station 1: Appetizers

gluten-free

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

gluten-free options,
dairy-free options

Tortillas w/ Guacamole & Pico de Gallo (*GF crunchy tortilla chips topped with guacamole and fresh pico de gallo. A dollop of sour cream served on the side*)

gluten-free, dairy-free

Mexican Shrimp (*spicy Shrimp is married with Mexican spices, citrus, and seasonal vegetables - red onions, cucumber, peppers, avocado, sweet tomatoes and cilantro*) *the shrimp will sit on top of the salsa so it can be removed for vegan guests.

Station 2: Salads

GF/DF/Vegan

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

GF/Vegan (dairy on the side)

Seasonal Chopped Salad (*fresh arugula, couscous, pepitas, asiago cheese (on the side), sultana, sweet corn and*

Course 3: Tacos

gluten-free options,
dairy-free options

Spicy Fish Tacos - *fresh Cod or Halibut (depending on budget) is marinated with spicy Mexican seasonings, then baked to perfection. Taco is served with Avocado Lime Sauce (made with yogurt for dairy-free guests), sauteed jalapeno, onion and garlic, and topped with black olives, cabbage slaw and fresh cilantro* *Corn tortillas are used for GF guests *Sour cream is offered on the side

gluten-free options,
dairy-free options

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

gluten-free options,
dairy-free options

Pulled Pork Tacos - *(white pork is slowly braised in a decadent sauce of Latin spices, then served with Avocado Lime Sauce (made with yogurt for dairy-free guests), sauteed jalapeno, onion and garlic, and topped with black olives, cabbage slaw and fresh cilantro)* *Corn tortillas are used for GF guests *Sour cream is offered on the side

gluten-free, vegan
gluten-free, vegan

Recommended Sides: Off-the-Cob Mexican Street Corn (dairy-free version) and Spanish Rice
Vegan Serving: The vegan version features Mexican-spice Portobello Mushroom Spears in lieu of the Chicken

Course 4: Dessert - (choose 1)

gluten-free, dairy-free,
vegan option

Tequila Lime Sorbet in a Churro Cup (*vibrant, refreshing Tequila Lime Sorbet sits in a crunchy, delicious GF/DF churro formed into a cup*) *the Sorbet is vegan

gluten-free, vegan

Vegan/GF/DF Tres Leches Cake (*this version of Tres Leches cake is made with Chef Gail's proprietary GF flour blend, almond milk, our in-house dairy-free sweetened condensed milk, and coconut milk*)

BEVERAGE:

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

[Request a Custom Menu - catering@tasteofamazing.com](mailto: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 and other Event Furniture
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

