

A Tasteful Affair

EXTRAORDINARY CATERING



phone (925) 485-3288
email events@atasteful-affair.com
web www.atasteful-affair.com

Party Menus

Hors d'Oeuvre Packages

\$19 Top Sellers

- Caprese Skewers complimented with basil and a balsamic reduction
- Chicken Pinwheels filled with Pesto, Sun-dried Tomato, and Pinenuts served on a fresh baguette with Aioli
- Smoked Salmon on Black Bread with a Dill Crème Fraîche
- Bacon Wrapped Chicken brushed with a Teriyaki Glaze
- Black Forest Ham and Parmesan Palmiers
- Beef Tenderloin Wellingtons with a Béarnaise Sauce
- Shrimp Cocktail
- Hot Artichoke Dip served with Crudités, Crackers, and Tortilla Chips
- Zucchini Envy with Goat Cheese, Mint, Chive, and Red Pepper

\$22 Island Paradise

- Bacon Wrapped Seared Scallops with a Teriyaki Glaze
- Island Spice Rubbed Pork and Pineapple Skewers served with a Mango Habanero Mojo
- Maui Ahi Poke with sashimi grade Ahi Tuna and a Soy Sesame Glaze
- Chicken and Beef Satay with a Sweet Sesame Soy Glaze
- Pineapple Teriyaki Glazed Meatballs
- Skewered Lemon Garlic Prawns
- Variety of Sushi, including California Rolls, Philadelphia Rolls, and Vegetarian Rolls

Contents

1. Hors d'Oeuvre Packages
2. Hors d'Oeuvre Packages (cont.)
3. Signature Stations
4. Dessert Stations
5. Beverage Stations





Party Menus

Hors d'Oeuvre Packages (cont.)

\$26 California Sunset

- Bacon Wrapped Chicken brushed with a Teriyaki Glaze
- Beef Tenderloin Wellingtons served with Cabernet Sauce
- Chevre and Sun-Dried Tomato Phyllo Cups
- Display of Fresh Fruits and Berries
- Gourmet Cheese Tray with a variety of Domestic and International Cheeses served with Crackers, Baguettes, Grapes and Apples
- Pineapple Skewered Smoked Prawns
- Veggie Skewers grilled with Cremini Mushrooms, Squash, Red and Yellow Peppers in a Balsamic Cabernet Syrup
- Pork Tenderloin on Baguette with Aioli topped with Cantaloupe Salsa
- Tiny New Potatoes topped with Bacon Bits, Sour Cream, and Chive

\$24 Italian Feast

- Black Forest Ham and Parmesan Palmiers
- Caprese Skewers complimented with basil and a balsamic reduction
- Chicken Pinwheels filled with Pesto, Sun-dried Tomato, and Pinenuts served on a fresh baguette with Aioli
- Fried Mozzarella Bites with Arrabiata Sauce
- Beef Tenderloin, Roasted Tomato, and Aioli on Ciabatta Toast
- Hot Artichoke Dip served with Crudités, Crackers, and Tortilla Chips
- Pesto Mozzarella Roma Tomato Bruschetta
- Sausage Stuffed Mushrooms with Sautéed Garlic, Onion, and Parmesan Cheese
- Smoked Salmon on Black Bread with a Dill Crème Fraîche

Party Down, It's Your Event!

We love a good party and take great delight in being a part of your special occasion! Our creative team is eager to bring your ideas to life as we plan your celebration with you. Whether you are planning a family gathering, a cocktail party, an anniversary party, retirement or any other special event, we look forward to the opportunity to work with you.

*Let our team of culinary experts design a menu that not only suits your taste, but also highlights your ideas and personal flair. During your event, you will see why we use the term *Extraordinary Catering*.*





Party Menus

\$9 - up **Signature Stations**

Select Carving Station

- Tri Tip of Beef and Pan Roasted Turkey carved by our chef and served with an assortment of rolls, gourmet mustards and aioli

Premium Carving Station

- Filet Mignon and Pork Tenderloin carved by our chef and served with an assortment of rolls, gourmet mustards and aioli

North Beach Station

- Featuring Black Forest Ham and Parmesan Palmiers, Tortellini Skewers, Fusilli Pasta, and Asiago Chicken Penne Pasta

Seafood Station

- Includes Ahi Tuna Lollipops, Macadamia Nut Crusted Mahi Mahi, Jumbo Prawns, and Crab Puffs

Sushi Bar

- An array of cucumber, California, spicy tuna and Philadelphia rolls

Pasta Station

- Tomato Basil Marinara Pasta with Parmesan Cheese
- Asiago Chicken Penne Pasta served with our Housemade Alfredo Sauce
- Fusilli Pasta with Arugula, Diced Red Onion, and Cherry Tomatoes tossed in a Garlic Olive Oil

Food For Thought

The event time is a primary factor when selecting your party's menu.

For a two hour party, plan for 10-12 bites per person; or 20 bites per person if the hors d'oeuvres replace dinner (e.g., if the party starts at 7pm)

People eat more during the first 90 minutes. After two hours, appetites tend to pick up again.



What's Included?

Linens and floral arrangement for buffet table.

Cocktail napkins





Party Menus

\$6 - up **Dessert Stations**

Fancy Miniature Sweets

- Demitasse Petit Fours in Raspberry, Pineapple, Orange Almond, Strawberry, Truffle and Mocha flavors
- John & Jill Cheesecake Bites in White Chocolate Raspberry, Citrus, Key Lime, Chocolate, Amaretto, and Mocha Hazelnut flavors
- French Pastries such as Chocolate Éclairs, Crème Puffs, and Raspberry Squares

Miniature Sweets

- An array of chocolate fudge brownies, sugar cookies, chocolate chip cookies, and lemon bars.

Chocolate Fondue

- Warm, melted chocolate ready to be dipped with marshmallows, rice crispy treats, pretzels, strawberries, and cookies

Chocolate Fountain

- Tradition at its best. Includes marshmallows, rice crispy treats, pretzels, strawberries, and sliced mango

Cheesecake Martini Bar

- Scoops of cheesecake served in martini glasses. Guests add their own toppings such as hot fudge, fruit toppings, chocolate chips, caramel, and miniature M&M's

Staffing Prices

Event Manager @ \$30.00 per hour
On-Site Chef @ \$40.00 per hour
Bartender @ \$25.00-30.00 per hour
Server @ \$25.00 per hour
Kitchen Staff @ \$21.00 per hour



Rentals

Table linens, overlays, napkins
China, glassware, flatware
Barware
Tables and chairs
Chair covers and sashes
Tents and more!





Party Menus

\$3 - up Beverage Stations

Premium Organic Coffee Bar

- Freshly brewed gourmet regular and decaf coffee with cream, sugar, low calorie sweeteners and disposable cups

Deluxe Coffee and Tea Bar with Chocolate Dipped Biscotti

- Freshly brewed gourmet regular and decaf coffee, espresso, chocolate dipped biscotti, and a variety of fine teas served with cream, flavored creamers, flavored syrups, whipped cream, ground cinnamon, cinnamon sticks, shaved chocolate, sugar, low calorie sweeteners and disposable cups

Tropical Drink Station

- Pina Coladas, Margaritas, and Mai Tais prepared for all ages

Wine & Cheese Station

- Five cheese stations, each displaying different varieties of cheeses specially selected to pair nicely with specific wines displayed on the same table. Served with fresh and dried fruits, nuts, crusty breads, crackers, gourmet olives and chocolate

Menu Pricing

Many factors affect the price of a menu such as the number of menu selections, the type of food selected, the amount of preparation time required, and the number of guests to be served. Although we generally create custom menus for our clients, we have provided a general price structure based on 100 or more guests to assist you in planning your event. Please note that all event prices vary based on your final menu selections and seasonal availability of ingredients.

These catering prices do not include event staff, taxes, 18% catering fee, or rentals (such as china, glassware, linens, etc).



Event Staff Guidelines

Plated meal with rentals:

1 server per 15-20 guests

Buffet service with rentals:

1 server per 25 guests

Buffet service with disposables:

1 server per 30 guests

Full bar:

1 bartender and 1 barback per 50 guests

Beer and wine only:

1 bartender per 75-100 guests

Note that at least two servers are required for all events with service. Even for small events, the work required to load in and prep food in a timely manner requires at least two staff members on site.