

Scottsdale Catering 2020

sample menus

CATERING &
PREMIER EVENT PLANNING

TASTE OF

Amazing

tasteofamazing.com | Scottsdale, Arizona



CATERING SERVICES:

SAMPLE 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.** 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 2 to 2500 guests

FOOD & BEVERAGE MENUS

ITALIAN / EUROPEAN SAMPLE MENUS

PROPOSED COURSED OR STATIONS MENU - **FAMIGLIA ITALIANA**

MENU:	Entrée:	Chicken Piccata with Meyer Lemon & Caper Sauce <i>OR</i> Chicken Marsala with Wild Mushroom Marsala Sauce
	Salad:	Caesar Salad w/ Parmesan-Crusted Bread Rolls
	Sides:	Risotto (Chef recommends: Mushroom & Black Garlic Risotto OR Leek & Mushroom Risotto) Steamed Vegetable Medley
	Dessert:	Cheesecake (our most popular flavors are Turtle, Raspberry and Chocolate Ganache)
	Beverage:	Assorted Sparkling Waters

PROPOSED STATIONS MENU - **BARRETTA DI PASTA ITALIANA**

MENU: Appetizers (Passed and Stations)

Charcuterie Table (a gorgeous display of Italian meats, gourmet cheeses, fresh seasonal fruit, jams, olives and a variety of crackers and crostini)

Salad Station - includes Parmesan-Crusted Soft Bread Rolls

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)

Italian Balsamic Beet Salad (Seasonal mixed greens with gaeta olives, tomatoes, sliced beets, celery and cucumbers served with a balsamic vinaigrette)

Caesar Salad (crisp Romaine lettuce, baby tomatoes, capers, shaved parmesan and our house-made Caesar dressing)

Pasta Station

Fresh Pasta Bar with Assorted Sauces

Guests may choose the type of pasta and sauce they would like and our Chef (s) will prepare on-station to order.

Guests choose from the following pasta, sauce and garnish options:

Pastas:	Sauces:	Proteins:	Garnish:
Capellini	Marinara Sauce	Italian Sausage	Parmigiano-Reggiano
Penne	Basil Pesto	Caprese Chicken	Mozzarella
Rigatoni	Vodka Cream <i>OR</i> White Clam	Tuscan Flank Steak	Herbed Ricotta
Fettucine	Alfredo Sauce	<u>Optional:</u>	Fresh Basil
Rotini		Add Clams, Seared Scallops or other Seafood	Fresh Parsley
			Spicy Chile Peppers

Sides Station

Broccoli di Rabe Affogati (broccoli rabe sauteed with roasted garlic and olive oil)

Escarole Monacino (crisp endive greens sauteed with olive oil, gaeta olives, capers,)

Sweets Station

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)

Tiramisu (espresso-dipped ladyfingers, dark rum and creamy mascarpone cream make this a decadent dessert)

BEVERAGE: **Fruit-infused Water Bar** - A beautiful display of water with fresh herbs, fruit and vegetables

Basil/Lemon ▪ Peach & Clementine ▪ Blood Orange & Ginger

Coffee/Tea Bar

PROPOSED APPETIZERS MENU - AUTO DA CORSA ITALIANE

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

PROPOSED APPETIZERS MENU - COLLECTOR'S CAR CLUB

MENU:	Heavy Apps
	Top Loin Beef & Horseradish Brioche Sliders <i>(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)</i>
	Fig-Glazed Salmon on Black-Garlic Crostini <i>(fig-glazed wild-caught Salmon is served on black-garlic crostini for a decadent bite)</i>
	Canapés
	Standing Peruvian Potatoes <i>(colorful peruvian potatoes stuffed with cream cheese, sour cream, fresh chives and bacon)</i>
	Bacon-Wrapped Bites on Skewers <i>(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)</i>
	Light Apps
	Salad Niçoise <i>(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)</i>
	Marinated Red & Golden Beets <i>(tender beets with goat cheese/yogurt sauce, roasted hazelnuts and arugula dressed in lemon vinaigrette, served appetizer style)</i>
	Sweet Apps
	Meringue Shell Pie Tarts <i>(gorgeous white meringue shells hold silky, decadent scratch-made pie fillings, including our most popular Key Lime and Coconut Cream)</i>
	Zabaglione with Raspberry, Chantilly & Pignoli <i>(a silky Italian custard made with Marsala wine, served over fresh raspberries and topped with Chantilly cream and an Italian Pignoli cookie)</i>
BEVERAGE:	Fruit-infused Water Bar - A beautiful display of water with fresh herbs, fruit and vegetables. <i>Strawberry/Kiwi/Basil • Apricot/Raspberry/Mint • Cucumber/Lime/Thyme</i>
	Coffee/Tea Bar

PROPOSED APPETIZERS MENU - UPSCALE MINGLING

MENU:	Heavy Apps
	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) 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)
	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
	Stuffed Artichoke Bottoms (parmesan-crust artichoke bottoms filled with a decadent cream and fresh herb stuffing) Roquefort and Cranberry Endives (cranberry, bleu cheese and crunchy walnuts are served on fresh, crisp endive spears)
	Sweet Apps
	Carrot Souffle (one of our most popular apps, a beautiful bite of light and airy sweetness) 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) Assorted Profiteroles (an assorted variety of filled profiteroles glazed with chocolate ganache)
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

LATIN-STYLE SAMPLE MENUS

PROPOSED STATIONS MENU - TACO BAR MEXICANO

MENU: TACO BAR

Proteins	Toppings:
Spicy Fish	Chef Gail's Avocado Lime Sauce
Barbacoa Beef	Spicy Jalapeno/Onion/Garlic mix
Mexican Pulled Pork	Sour Cream / Guac / Fresh Cilantro
Latin Flank Steak (add \$3 per srv)	Fresh Cilantro
	*Black Olives
	*Vegetables (lettuce, tomatoes, onion, cucumbers, red cabbage)
Wraps & Shells:	<i>*these items are not included in the Spicy Fish Taco Bar if that is the only protein chosen.</i>
Flour Tortillas	
Crispy Corn Shells	
Side Dishes:	
Spanish Rice	
Tortilla Chips & Assorted Toppings (assorted salsas, queso, guac)	
DESSERT: Flan or Tres Leches Cake	
BEVERAGE: Assorted Mexican Sodas	

PROPOSED COURSED 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

AMERICAN FAVORITES SAMPLE MENUS

PROPOSED COURSED, STATIONS OR APPETIZERS MENU - **SOUTHERN CHICKEN & WAFFLES**

MENU:

All of the items on this menu can be converted to Appetizer-style mini servings.

Entrée: **Spicy Bacon-Wrapped Fried Chicken and Waffles**, served with Buttery Maple Sauce

Salad: **Broccoli Slaw with Poppyseed Dressing**

Sides: **Panko-Crusted Macaroni & Cheese**

Sweet Corn *(served on-the-cob or off, depending on client's preference)*

Dessert: **Choose from these popular Southern desserts:**

- Red Velvet Cake w Cream Cheese Frosting

- Pie (apple, triple berry, key lime, banana cream, or coconut cream)

- Cake (Red Velvet Cake, Hummingbird Cake, Lane Cake, Chocolate Cake, Pineapple Upside-Down Cake)

Beverage: **Assorted Sparkling Waters**

PROPOSED COURSED OR STATIONS MENU - **SOUTHERN BBQ**

MENU:

Entrée: **BBQ Babyback Ribs**

Southern Pulled Pork

Salad: **Southern Cabbage Slaw**

Sides: **Cheesy Grits**

Jalapeno Corn Bread Muffins

Dessert: **Choose from these popular Southern desserts:**

- Red Velvet Cake w Cream Cheese Frosting

- Pie (apple, triple berry, key lime, banana cream, or coconut cream)

- Cake (Red Velvet Cake, Hummingbird Cake, Lane Cake, Chocolate Cake, Pineapple Upside-Down Cake)

Beverage: **Assorted Sparkling Waters**

PROPOSED APPETIZERS 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](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 Glasses, 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

