



## TAYSTE CATERING CORPORATE LUNCH MENU

### HOT LUNCH BUFFET

LUNCH INCLUDES ENTREE, TWO SIDES AND A CHOICE OF SALAD OR DESSERT

ALL CORPORATE LUNCHES ARE \$16.00 PER PERSON UNLESS OTHERWISE NOTED. ORDERS INCLUDE STANDARD DISPOSABLE PAPER GOODS. REQUIRES MINIMUM 72 HOURS NOTICE AND AN ORDER MINIMUM OF 10 PEOPLE PER ENTREE. DELIVERY IS NOT INCLUDED BUT OFFERED AT A STANDARD \$20.00 FEE FOR A TWENTY MILE RADIUS WITH AN ADDITIONAL CHARGE OF \$1.00 FOR EVERY EXTRA MILE. CHAFERS TO HOLD FOOD HOT MAY BE ADDED ON FOR +\$25. HOT LUNCH MAY BE BOXED INSTEAD OF BUFFET FOR +\$1 PER PERSON.

#### BALSAMIC CHICKEN VIENNESE

SUNDRIED TOMATO AND ARTICHOKE SAUCE, STEAMED BASMATI RICE, GARLIC GREEN BEANS

#### ZESTY THREE PEPPER CHICKEN

ZESTY PEPPADEW AND PEPPERONCINI SAUCE, STEAMED BASMATI VEGETABLE MEDLEY  
SUBSTITUTE BEEF OR SHRIMP \$3.00 PER PERSON

#### BEEF AND POTATO WHITE LASAGNA

CHARRED BROCCOLI, ROLLS

#### WINE AND HERB ROASTED SALMON

BUTTERED COUS COUS, PICKLED SQUASH SLAW

#### PULLED PORK

VINEGAR SLAW AND HAWAIIAN ROLLS, BAKED CUSTARD MAC AND CHEESE

#### BBQ CHICKEN QUARTERS

CRUNCHY POTATO SALAD (MUSTARD, RADISH, PICKLES, FRIED ONION STRINGS), CAJUN CORN MACQUE CHOUX

#### GREEN BAKED ZITI WITH BASIL PESTO AND GRILLED VEGGIES

ROASTED TOMATO AND PEACH CHUTNEY, CRUSTY BREAD  
ADD CHICKEN \$3.00 PER PERSON

#### VEGAN ROASTED VEGETABLE RATATOUILLE IN MARINARA SAUCE

STEAMED BASMATI RICE, CAESAR GRILLED ASPARAGUS  
ADD CHICKEN FOR \$3.00 PER PERSON

#### ROASTED PORK LOIN

SEASONAL SAUCE OR GLAZE ROOT VEGETABLE RAGOUT, PICKLED SQUASH SLAW

#### BEEF TIPS IN A DRUNKEN MUSHROOM SAUCE

BUTTERNUT SQUASH MASH, SPINACH, AND ORZO SALAD

#### BACON LIMA TOMATO SUCCOTASH

BRULEED GOAT CHEESE WITH HOMINY, CRUSTY BREAD, BRAISED SEASONAL GREENS

CHOOSE EITHER A DESSERT OR SALAD:

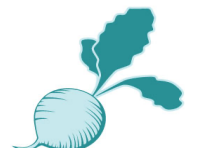
#### **DESSERT OPTIONS**

FRESH BAKED COOKIES  
SALTED CARAMEL CHEESECAKE BITES  
RED VELVET BROWNIES  
CHEFS CHOICE MIXED DESSERTS

#### **SALAD OPTIONS**

CLASSIC- BABY GREENS, SHAVED SEASONAL VEGETABLES, HOUSE BALSAMIC  
KALE- SEASONAL BERRY, PARMESAN, LEMON VINNY  
COBB- ROMAINE, BOILED EGG, TOMATO, ONION, BACON, RANCH

WANT BOTH SALAD AND DESSERT? ADD \$1.50 PER PERSON





## TAYSTE CATERING CORPORATE LUNCH MENU

### BUILD YOUR OWN LUNCH BAR!

#### "HAVE A BAR AT WORK"

CHOOSE FROM ONE OF OUR BUILD YOUR OWN OPTIONS. YOU AND YOUR COWORKERS CAN HAVE THE FREEDOM TO MAKE IT YOUR WAY.

*ALL BUILD YOUR OWN BARS ARE \$17.00 PER PERSON UNLESS OTHERWISE NOTED. ORDERS INCLUDE STANDARD DISPOSABLE PAPER GOODS. REQUIRES MINIMUM 72 HOURS NOTICE AND AN ORDER MINIMUM OF 10 PEOPLE PER BAR/ENTREE. DELIVERY IS NOT INCLUDED BUT OFFERED AT A STANDARD \$20.00 FEE FOR A TWENTY MILE RADIUS WITH AN ADDITIONAL CHARGE OF \$1.00 FOR EVERY EXTRA MILE. CHAFERS TO HOLD FOOD HOT MAY BE ADDED ON FOR +\$25.*

#### TACO BAR

CHIPOTLE BRAISED CHICKEN, GRINGO BEEF, PAPRIKA VEGGIES.

DRUNKEN BLACK BEANS, CILANTRO LIME RICE.

GRINGO SALSA, CHEF'S CHOICE SEASONAL SALSA, CHEESE, LETTUCE, SOUR CREAM, ONION CILANTRO MIX.

SOFT CORN AND FLOUR TORTILLAS

#### CHILI BAR

AMAZING BEEF AND BEAN CHILI,

CORNBREAD MUFFINS, CHEDDAR BISCUITS, FRITO CHIPS

CHEESE, JALAPENOS, ONIONS, SOUR CREAM, SCALLIONS, HOT SAUCE

#### POTATO BAR

CHOOSE BAKED (WHITE AND SWEET POTATOES) **OR** MASHED (SKIN-ON REDS AND BUTTERNUT SQUASH)

JALAPENOS, SALSA, BLUE CHEESE, GOAT CHEESE, SCALLIONS, BACON

CARAMELIZED ONION CHEDDAR SAUCE, STEAMED BROCCOLI, BRAISED CHICKEN

PESTO, BBQ SAUCE, SOUR CREAM, HOT SAUCE

#### BUILD YOUR OWN GRAIN BOWL

CHOOSE YOUR BASE GRAIN: QUINOA, RED LENTILS, STEAMED BASMATI RICE

INCLUDES ALL THESE SIDES: PICKLED RED ONION, DICED CUCUMBER, DICED TOMATO, SCALLION, BLACK BEANS, ROASTED CORN, DICED RED PEPPER, LEMON VINNY, HUMMUS.

CHOOSE YOUR CRUNCH: PITA, CORN CHIPS, BAGUETTE, LETTUCE

**ADD ON A MIXED DESSERTS PLATTER TO ANY BAR FOR +\$1.50 PER PERSON**

#### CASUAL BEVERAGES - \$6 PER GALLON PER FLAVOR

SWEET TEA, LEMONADE, SPA WATER

#### DELUXE BEVERAGES - \$8 PER GALLON PER FLAVOR

LEMON THYME TEA, LAVENDER LEMONADE, CUCUMBER BASIL SPA WATER

#### CANNED BEVERAGES - \$2 PER CAN

FLAVORED SPARKLING WATER, COKE PRODUCTS, SPECIALTY ITALIAN SODAS

**HAVE ONLY A FEW GUESTS WITH ALLERGIES OR VEGETARIANS?**

**ADD ON A CHEFS CHOICE ALLERGY MEAL**

**10 PIECE MINIMUM NOT REQUIRED FOR CHEFS CHOICE**

**CHEF'S ALLERGY MENU SELECTION MAY MIMIC THE ORDERED MENU**

**WANT TO BOOK A REPEATING LUNCH SERVICE? NOT SURE WHAT YOU WANT?**

**PICK YOUR LUNCH STYLE – BUFFET OR BAR – AND MAKE IT A CHEF'S CHOICE --**

**YOU GET FREE UPGRADES, ROTATING MENUS, SEASONAL SPECIALS**

