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## **Breakfast**

*All breakfast menus are served with OJ, Coffee, Fresh Fruit  
and an assortment of Pastries & Mini Muffins*

**Choose 1 of the Following Entrees:**

Scrambled Eggs  
Scrambled Eggs with Cheese  
2-Egg Breakfast Sandwich with Ham, Bacon, or Sausage & Cheese  
Breakfast Burritos- Served with Sour Cream & Salsa  
Crepe It!- Ham, Egg & Cheese served with Creamy Breakfast Sauce  
Breakfast Frittatas- Ham & Cheese or Vegetarian

**Choose 1 of the Following Entrees:**

Southern Biscuits & Gravy  
Traditional French Toast  
Apple Cinnamon Baked French Toast  
Cinnamon & Raisin French Toast  
Traditional Pancakes  
Pumpkin Pancakes (seasonal)  
Southern Potato Pancakes  
Bread Pudding with Strawberry Glaze  
Southern Hash  
Cold & Hot Cereal Bar

**Choose 1 of the following Meats:**

Sausage Patties  
Maple Infused Breakfast Sausages  
Crisp Bacon  
Grilled Ham

**Choose 1 of the following Carbs/Starches:**

Grits  
Grits with Cheese  
Home-style Hash browns  
White & Wheat Toast with Jelly Display  
Bagels with Cream Cheese  
English Muffins with Jelly Display  
Croissant Basket  
Scones  
Yogurt Display with Granola



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## **Lunch**

### **Chicken Options**

Spinach & 3 Cheese Stuffed Chicken with White Wine Cream Sauce  
Simple and Sassy Marinated Grilled Herb Bistro Chicken  
Lemon Chicken Picatta  
Chicken Parmesan  
Parmesan Encrusted Chicken  
Chicken Marsala  
Honey- Pomegranate Roasted Chicken Thighs  
Tuscan Chicken with Sun-Dried Tomatoes, Basil and Feta Cheese  
Asian Orange & Ginger Chicken  
Grilled Teriyaki Pineapple Chicken  
Chicken Cordon Bleu with Tarragon Cream  
Cozumel Chicken Enchiladas  
Chicken Tacos with Sour Cream, Guacamole & Pico De Gallo

### **Meat Options**

3-Cheese and Meat Lasagna  
Bayou Trio Pasta- Sausage and vegetables tossed in a Cajun cream sauce  
Meatloaf with Port Mushroom Sauce  
Yankee Pot Roast  
Herbed Rubbed Roast Beef with Red Wine Sauce  
Flank Steak Extraordinaire in a Port Demi-Glaze  
Cognac- marinated beef tenderloin (*Add \$2.50 pp*)  
Cozumel Beef Enchiladas  
Sirloin & Vegetable Stir Fry  
Hamburgers with all the Fixins'  
Beef Tacos with Sour Cream, Guacamole & Pico De Gallo

### **Pork Options**

Southern Pork BBQ with Carolina Sauce  
Southern Style Pork Chops  
Caribbean Pork  
Roast Loin of Pork with Apple Chutney  
Maple-Balsamic Glazed Pork Medallions  
Pan Seared Pork Tenderloin with Home-style Port Gravy  
Hot Dogs with all the Fixins'

### **Seafood Options**

Grilled Salmon with Maple Bourbon Sauce  
Grilled Filet of Salmon with Tarragon Beurre Blanc Sauce  
Three- Chile- Dusted Shrimp with Corn Relish  
Live a Little Tilapia with Basil Cream Sauce  
Blackened Tilapia  
Caribbean Catch with Pineapple Salsa

# ***A Tasteful Solution Catering & Event Planning***



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Sesame Scallops with Citrus Sauce  
Charleston Crab Cakes  
Sweet & Sour Shrimp Medley  
Cozumel Shrimp Enchiladas with Sour Cream, Guacamole & Pico De Gallo

## **Vegetarian Options**

Roasted Vegetable Lasagna with Alfredo Sauce  
Herbed Rice Stuffed Roma Tomatoes  
Eggplant Parmesan  
Tuscany Tortellini Salad with Fresh Herbs  
Vegetarian Tortillas with Tofu & Guacamole  
Tofu Burrito Grande  
Vegetarian Jambalaya  
Garden Burgers with all the Fixins'

## **Accompaniments**

Trio Roasted Vegetables Medley  
Farfalle with Creamy Wild Mushroom Sauce  
Balsamic Penne Pasta-With Cherry Tomatoes & Fresh Basil Chiffon  
Pasta Diaz: Penne Pasta with Colorful Peppers, Vegetables and Cajun Cream  
Steamed Broccoli tossed with Herb Butter  
Sweet Potato Hash Browns  
Creamy Garlic Mashed Red Potatoes  
Garlic and Herb Roasted Red Potatoes  
Twice Mashed Baked Potatoes  
Grilled Asparagus with Lemon Butter  
Coconut & Pineapple Jasmine Rice  
Southern Caviar Salad (3 bean mix with fresh herbs & corn)  
Roasted Garlic & Herb Pilaf  
Creamy Cole Slaw  
Southern Potato Salad  
Maple Brown Sugar Baked Beans  
Baked Ziti with Fresh Basil and Roasted Garlic  
Maple-Tangerine Carrot Coins

**All Entrees Include Garden Salad, Sweet & Un-Sweet Tea and Dessert of the Day**

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A Tasteful Solution Catering & Events  
704-258-8294

[www.TastefulSolution.com](http://www.TastefulSolution.com)



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## **Upgrade your catering!**

**Want to impress your staff & clients? Then try up scaling your catering with a chef cooking on-site.**

### **MASHED POTATO MARTINI BAR**

Mashed Yukon golds served in a martini glass with assorted toppings like: Sautéed mushrooms, roasted onions & peppers, sour cream, roasted garlic, chopped bacon, grated Wisconsin cheddar, and chopped scallions.

### **FAJITA BAR**

Build your own fajitas! Cheese, chicken, beef, fresh cilantro, sour cream, pico de gallo, caramelized onions & peppers and guacamole

### **SHRIMP STATION**

Large gulf shrimp tossed in sweet & sour or blacken Cajun spices and pan seared to perfection before your guests eyes.

### **GOURMET PASTA**

Bowtie Trio Pasta with your choice of marinara, pesto cream or Alfredo sauce. Served with bay shrimp, chopped sweet tomatoes, black olives, crushed red peppers, fresh basil, roasted garlic and parmesan cheese.

### **CARVING STATION**

Sweet bourbon glazed ham, herb roasted pork, garlic roasted top round of beef, or cognac filet (extra price). Carved tableside and served with horseradish cream and spicy mustard sauce.

**(Extra \$4.50 per person- Includes Chef On-Site)**



## **Boxed Lunches**

All lunches arrive in elegant boxes. Each lunch includes silverware, one side item, dessert and bottled water.

### **Minimum Order of 20 Boxed Lunches**

#### **Sandwiches and Wraps**

**Chipotle Chicken Panini**—Seasoned chicken with lettuce, tomato and chipotle mayonnaise

**High Rise Club**—Triple Decker of turkey, ham and bacon with Swiss cheese, lettuce, tomato and honey mustard

**Deville Tuna Salad**—Tuna salad with hard boiled eggs mixed with Russian spices and a spicy mayonnaise topped with Romaine

**Not Your Typical Italian Panini**—Mortadella smoked sausage, roasted peppers, provolone cheese and tomatoes coulis with balsamic dressing

**Vegetarian Firenze**—Focaccia bread loaded with mozzarella and tomatoes in a Pesto sauce

**The Chicken Caesar Wrap**—Grilled chicken, lettuce and parmesan cheese with a Caesar dressing

**The Shrimp Caesar Wrap**—Grilled shrimp, lettuce, and parmesan cheese with a Caesar dressing

**The Asian Wrap**—Teriyaki chicken with carrots, red peppers, sesame seeds and noodles served with a toasted Oriental dressing

**Chicken - Chicken**—Our famous chicken salad with tomatoes and lettuce

**South of the Border Wrap**—Chicken strips with lettuce, cheese, tomatoes, peppers, and guacamole served with a spicy ranch dressing

#### **Delectable Salads**

**The Caesar**—Grilled chicken OR shrimp with parmesan cheese and croutons served with a Caesar dressing

**The Asian**—Teriyaki chicken OR shrimp with carrots, red peppers, sesame seeds and bean sprouts served with a toasted sesame dressing

**The Noodle**—Rice noodles with stewed carrots, cilantro, ginger, red pepper and scallions served with a toasted sesame peanut butter dressing

**Chicken - Chicken**—Our famous 24 hour marinated grilled chicken salad with tomatoes and cucumbers served with a balsamic dressing

**South of the Border**—Chicken strips with lettuce, cheese, tomatoes, peppers, carrots, tortilla shell and guacamole served with a spicy ranch dressing

#### **Included Side Item/Dessert Options**

Pasta Salad of the Day, Potato Salad OR Chips

Chocolate Chunk Cookies, Oatmeal Raisin Cookies OR Decadent Brownies

#### **Upgraded Side Item/Dessert Options**

(Add \$1.00 per guest per item)

Seasonal Fruit Cup

Broccoli Salad

Elegant Dessert Bars

Chocolate Chip Bread Pudding