



Tastefully Elegant Hors D' Oeuvres Selections

Garden Display

Pineapples, Apples, Oranges, Strawberries, Assorted Seasonal Berries and Melons with Sweet Cream

Cucumbers, Broccoli, Trio of Peppers, Cauliflower, Celery, Sweet Carrots, Lemon Pepper Asparagus and Additional Fresh Vegetables with Herb Cream Dipping Sauce
Sharp Cheddar, Spicy Jack and Swiss Cheeses with Rustic Flatbreads

Ginger Hoisin Chicken Drumettes
Honey Sesame Glazed Cocktail Sausages
Spicy Shrimp Crostini
Tomato, Basil and Mozzarella Crostini
Grilled Beef Filet with Salsa Verde Croquettes
Cognac Marinated Filet Sandwiches with Herbed Horseradish Sauce
Smoked Salmon with Capers & Baguettes
Grilled Scallops with Sweet Chili and Lime Sauce
Seared Ahi Tuna Croutes with Honey Wasabi
Baby Loaded Twice Baked Potatoes
Gingered Chicken Cakes w/ Cilantro-Lime Mayo
Spicy Black Bean, Blackened Cajun or Smoked BBQ Spring Rolls
Caramelized Onion Quesadillas w/ Apple Chutney
Smoked BBQ Quesadillas
Vegetable or Shrimp & Black Bean Tortilla Cones
Tarragon Shrimp Spoons
Caramelized Onion Turnover
Mini Hot Dogs & Cheeseburgers
Cucumber and Smoked Salmon Cups
Mediterranean Artichoke Tarts
Assorted Canapés: Smoked Almond, Ham Mousse or Shrimp
Curry or Tarragon Chicken Salad Cucumber Cups
Crab Stuffed Mushrooms
Sausage & Cheese Stuffed Mushrooms
Assorted Mini Quiche Lorraine
Mini Crab Cakes with Orange Bliss Sauce
Asparagus Tips Wrapped w/ Provolone & Prosciutto
Bourbon BBQ or Sweet & Sour Meatballs
Gulf Shrimp with Tequila Lime Cocktail Sauce
Imported Cheese Display
Elegant Antipasto Display
The Ultimate Bruschetta

Pigs in a Blanket with Bourbon BBQ Sauce
Cherry Tomatoes filled with Curry Chicken Salad
Southern Baked Brie with Almonds
Pear & Brie in Phyllo
Hummus Display; Roasted Red Pepper, Garlic and Black Bean with Seasoned Pita Wedges
Shrimp Cocktail Shots (served on ice in a shot glass)
Mini Southern Tea Sandwiches: Curry or Tarragon Chicken Salad, Cucumber Dill and Pimento Cheese
Cream Cheese Stuffed Tomatoes
Spanakopita
Coconut Shrimp
Fried Ravioli
Cool Veggie Pizza
Basil Torta
Southern Caviar
Hand Breaded Chicken Bites
Rosemary & Asiago Cheese Straws
Black Bean & Southwest Spring Rolls
Mini Beef Wellington (add \$2.00 pp)
Mini Chicken Wellington (add \$1.50 pp)
Scallops Wrapped in Bacon (add \$1.00 pp)
Cozy Shrimp Wrapped in Phyllo (add \$1.00 pp)

Dips

Hot Spinach & Artichoke
Hot Charleston Crab
7 Layer Mexican with Homemade Tortilla Chips

Skewers

Lemon Chili Shrimp
Coconut Chicken with Sweet Cream Dip
Sesame Soy Glazed Beef
Ginger Orange Pork
Ham & Pineapple
Chicken & Pineapple
Thai Chicken
Teriyaki Chicken or Beef

All Seafood items are subject to an up-charge based on market price.

Savory Salads



European Salad

Baby Mixed and Romaine Greens in a Honey Balsamic or Caesar Dressing with
Vine Ripened Tomatoes, Diced Cucumbers, Mozzarella Cheese

Pear Salad

Pear Slices and Toasted Walnuts on a Bed of Spinach and Field Greens
Tossed with a Citrus Dressing

Salad of Baby Field Greens

Blue Cheese, Fresh Berries, Toasted Almonds with Our Homemade Honey Balsamic Vinaigrette

Southern Splendor

Baby Mixed and Romaine Greens with Tomatoes, Cucumbers and Sweet Corn
Served with Vidalia Onion Dressing

Fresh Baked Breads

Assorted Mini Flavored Rolls with Whipped Butter
Traditional Yeast Rolls with Honey Whipped Butter
Southern Flake Biscuits
Mini Croissants Topped with Honey Herbed Butter
Cheese & Herb Biscuits

Tastefully Elegant Entrees

Meat Options

Roasted Pork in a Mushroom Demi-Glaze
Rosemary & Curry Rubbed Pork Loin
Honey Glazed Roast Loin of Pork with Apple Chutney
Sausage, Cheese & Herb Stuffed Pork Loin with Port Gravy
Filet Oscar~ Lump Crab Meat, Asparagus & Béarnaise Sauce
(Add \$7.50 extra per person)
Flank Steak Extraordinaire with a Mushroom Port Demi-Glaze
Cognac- Marinated Beef Tenderloin (Add \$3.50 extra per person)
Southern Pork BBQ with Carolina Sauce
Mount Vesuvius Mushroom Meatloaf with Mushroom Sauce
Apricot-Glazed Pork Chops
Herbed Rubbed Roast Beef with Red Wine Sauce

Chicken Options

Spinach & Three Cheese Stuffed Chicken with Champagne Cream Sauce
Simple and Sassy Marinated Grilled Herb Bistro Chicken

~~Lemon Chicken Piccata~~

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Pan Seared Chicken in a Mushroom Madeira Sauce
Tuscan Chicken with Sun-Dried Tomatoes, Basil and Feta Cheese
Asian Orange & Ginger Chicken
Chicken Cordon Bleu with Champagne & Sage Sauce
Smoked Chicken Ravioli
Italian Three Cheese Chicken Parmesan
Lemon Chicken Satay
Pan Seared Chicken in a Mushroom Madeira Sauce
Sweet & Sour Chicken
Asian Orange & Ginger Chicken
Grilled Teriyaki Pineapple Chicken
Chicken Cordon Bleu with Sage Sauce
Chicken Citron ~ Charcoal Grilled Chicken Breasts Served in a Light Lemon Herb Sauce

Seafood Options

Grilled Salmon with Maple Bourbon Sauce
Grilled Filet of Salmon with our Tarragon Beurre Blanc Sauce
Live a Little Tilapia with Basil Cream Sauce
Blacken Tilapia
Charleston Crab Cakes with Orange Bliss Sauce
Lobster Ravioli in a White Wine Cream Sauce
Shrimp Pasta Diaz
Caribbean Mahi-Mahi with Coconut Lemon Sauce
Sweet & Sour Shrimp Medley

Vegetarian Options

Roasted Vegetable Lasagna with Alfredo Sauce
Herbed Rice Stuffed Peppers
Eggplant Parmesan
Tuscany Tortellini Salad
Vegetarian Jambalaya
Spiced Coconut Sweet Potatoes Served with White Rice
Balsamic Edamame Salad

Accompaniments

Trio Grilled Vegetables Medley
Tuscany Penne Pasta ~Sun-Dried Tomatoes, Fresh Basil & Parmesan Butter
Pasta Diaz~ Penne Pasta with Colorful Peppers and Vegetables with Cajun Cream Sauce
Steamed Broccoli tossed with Herb Butter
French Style Green Beans with Garlic Sauce

A Tasteful Solution Catering & Events
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Mediterranean Orzo Pasta with Feta & Olives
Creamy Garlic Smashed Red Potatoes
Garlic and Herb Roasted Red Potatoes
Twice Mashed Potatoes
Grilled Asparagus with Béarnaise Sauce
Spinach and Parmesan A Gratin
Bowtie Pasta with a Trio of Vegetables in a Lemon Butter Sauce
Balsamic Penne Pasta with Cherry Tomatoes & Basil
Seasonal Rice Pilaf
Baked Ziti with Fresh Basil, Roasted Garlic and Roasted Red Peppers
Roasted Sweet Potato Salad
Balsamic Edamame Salad

Action Stations!!!!

MASHED POTATO BAR ~ Mashed Yukon Gold Potatoes with Assorted Toppings like: Sautéed Mushrooms, Roasted Onions & Peppers, Sour Cream, Roasted Garlic, Chopped Bacon, Grated Wisconsin Cheddar, and Chopped Scallions. (Martini glass service is an additional rental charge).

SHRIMP STATION ~ Large Gulf Shrimp Tossed in Sweet & Sour or Blacken Cajun Spices and Pan Seared to Perfection Before Your Guests Eyes.

GOURMET PASTA ~ Penne Pasta with Your Choice of Marinara, Pesto Cream or Alfredo Sauce. Served with Chopped Sweet Tomatoes, Black Olives, Crushed Red Peppers, Fresh Basil, Roasted Garlic, and Parmesan Cheese.

CARVING STATION ~ 48-hour Marinated Flank Steak, Sweet Bourbon Glazed Ham, Herb Roasted Pork, Garlic Roasted Top Round of Beef, Herbed Turkey or Cognac Filet (extra price). Carved tableside and served with Horseradish Cream, Spicy Mustard Sauce and Fresh Baked Rolls.

CREPE STATION ~ Chicken & Mushrooms, Tossed in a White Wine Cream Sauce and Served in our Homemade Crepes.

All menu selections may be served as a sophisticated, full, sit-down affair at your request.