

Tasty Temptations Menu Selections

Starters:

Cheese Board: Consisting of 3 cheeses, fresh fruit and crackers

Antipasti 1: Tray with mixed deli meats such as Capocollo, Mortadella and salami wrapped bread sticks

Antipasti 2: Mixed Nuts, olives, cheese sticks and marinated cherry tomatoes

Bruschetta: Balsamic infused chopped tomatoes with fresh basil on toasted ciabatta then topped with shredded parmesan cheese.

Shrimp Cocktail: 5 large shrimp served with a dollop of cocktail sauce

Smoky Chipotle Hummus with Pita Triangles

Asian Chicken Skewers: Glazed and Baked, topped with sesame seeds

Prosciutto-Wrapped Fig: Fresh figs wrapped in prosciutto and cooked until crisp and nicely browned

Asian Tuna Burger Sliders with Wasabi Mayo: Topped with ginger, scallions and baby greens on a miniature bun with wasabi mayo

Sweet Chili Shrimp filled Wonton Cups: served with sweet sour dipping sauce

Mini white corn muffins with cheddar and Jalapeno Jam

Grilled Shrimp Skewers with Lime and Cilantro sauce

Cherry Tomato Caprese Skewers

Farm Stand Crudités with varied dipping sauces

Stuffed Mushrooms- Sausage, spinach or cheese

Soups:

Corn Chowder with Shrimp

Potato Leek

French Onion

Manhattan Clam Chowder

Poblano Pepper Chicken Chowder

Fresh Tomato Basil

Exotic Mushroom

New England Clam Chowder

Minestrone

Navy Bean

Tortilla

Tomato, Rice and Sausage

Split Pea with Ham

Shrimp Bisque

Cucumber (Cold)

Salads:

Mixed Greens: Baby greens served with fresh croutons and light herb dressing

Tasty Temptations Chopped: Mixed greens, tomatoes, roasted corn, scallions, diced bacon, avocado, olives and blue cheese

The Ultimate Wedge Salad: Iceberg lettuce wedge drizzled with blue cheese dressing, crumbled bacon, chopped tomatoes

Asian Spinach Salad with Orange and Avocado: Baby spinach topped with a rice wine and fresh ginger and sesame oil dressing

Caprese: Fresh tomatoes layered with mozzarella and basil leaves, drizzled with Olive oil and Aged Balsamic Vinegar

Italian Salad: Mixed greens, celery, red onion, cherry tomatoes, Sicilian olives and pepperoncini and traditional Italian Dressing

Pesto Pasta Salad: White beans, baby arugula, pasta and Parmigianino shavings with a red wine vinaigrette and pine nuts

Cucumber and Sweet Onion Salad: Thinly sliced Cucumber and sweet onion with fresh dill in a Vinaigrette with Sea Salt

Avocado Salad Stuffed Tomato Halves: Avocado and Pico-de-Gallo topped with a Crisp Tortilla Chip

Southwest Quinoa: corn, tomato, roasted poblano peppers, black beans and cilantro in a cumin and lime dressing

Classic American Potato Salad: with fresh eggs and sweet pickle in a creamy mayonnaise base

Dixie Slaw : The Best!

Entree:

Chicken:

Chicken Picatta: Chicken breast in a white wine and lemon sauce with capers and mushrooms

Apricot Basted Chicken- Roasted and basted with apricot, honey and spices

Roasted Chicken: Whole Chicken roasted with light touches of lemon, herbs and white wine.

Lemon Thyme Chicken- With a lemon and herb broth

Grilled Asian Chicken: with Bok Choy, Red Pepper and Shiitake Mushrooms

Cornish Hens- halved then oven roasted and served on rice pilaf

Pork:

Pork Chops: on a bed of apple and onion slices

Pork Tenderloin: marinated then roasted or grilled and topped with Fig Sauce

Carolina Pulled Pork: Tender “fall apart” pork served on an old fashioned roll topped with vinegar slaw

Beef:

Steak Diane: Beef Sirloin pan seared and topped with a mushroom wine sauce

Spinach and wild mushroom Stuffed Tenderloin- seared and finished to suit your taste.

Texas Brisket: Slow cooked then smoked to a tender turn with sauce on the side

Beef Stroganoff- served with egg noodles

Old Fashioned Meat Loaf – Topped with onion crisps and gravy

Fish and Seafood:

Baked Salmon: With a sour cream dill sauce

Miso Glazed Salmon Steak: White Miso gives the Salmon an Umami-packed supercharged flavor.

Grilled Swordfish: With Mango Salsa

Pasta: (Sausage, Meatballs, or Shrimp can be added)

Pappardelle Florentine: with Fresh Tomato Sauce and Spinach

Penne with fresh mozzarella and basil in a Marinara Sauce

Angel Hair Pasta with, broccoli, and garlic in a wine sauce

Lasagna- Layered with three cheeses, sausage and sauce between pasta

Vegetarian:

Vegetarian Lasagna: Layered between sheets of pasta are three cheeses, marinara, zucchini, eggplant and mushrooms

Eggplant Parmesan – Slices of eggplant lightly breaded, sautéed, then topped with marinara, mozzarella and parmesan cheese

Tasty Temptation’s Ultimate Mac and Cheese: Creamy and rich with 4 cheeses and a rich buttered crumb topping

Sides:

Roma Tomato and Zucchini Gratin: Layers of tomato, zucchini and Parmesan cheese topped with basil and crisp bread crumbs.

Tasty T’s Baked Beans: Three types of beans slow baked with touches of brown sugar, mustard, pork shoulder and secret spices

Maple Mashed Sweet Potatoes: Mashed to a creamy softness, lightly flavored with Pure Maple Syrup and a sprinkle of spiced pecans

White Cheddar Mashed Sweet Potatoes

Mashed Sweet and White Potato Puree

Oven Roasted Fingerling Potatoes with Rosemary and Butter

Twice Baked Potato-cheese, chives, bacon

Twice Baked Sweet Potato- with cinnamon and brown sugar

Steakhouse Green Beans- sautéed with bacon and tomato

Green Beans Ramano- steamed then sautéed with shallot, tomato and basil

Roasted Cauliflower-with garlic and parmesan

Ginger and Orange glazed Carrots

Couscous Confetti: a mixture of finely minced vegetables for flavor and color

Pecan Rice – With onion, garlic and herbs slow cooked in broth

Ginger Cilantro Rice

White and Wild Rice with fresh herbs

Oven Roasted Fall Vegetables: carrots, squash, parsnip, turnip, Brussel sprouts

Escaloped Corn- A casserole of fresh corn, cheese, corn bread and green chilies

Food stations available.