

TASTE SPECIALTY CATERING

PARTY TRAYS

Note: When accompanied by other items, small trays serve 10-15 guests and large trays serve 25-40 guests

FRESH FRUIT ARRANGEMENT*

\$54.99 small | \$116.99 large

Served with brown sugar dipping sauce

FRESH RAW VEGETABLES*

\$57.99 small | \$119.99 large

Served with fresh herb dip

GRILLED MARINATED VEGETABLES*

\$50.99 small | \$99.99 large

Garlic and herb marinated vegetables
grilled to perfection

GOURMET CHEESE TRAY

\$89.99 small | \$141.99 large

Assortment of gourmet cheeses and
crackers

ANTIPASTO

\$78.00 small | \$156.00 large

A selection of Italian specialties
including salami, prosciutto, Gruyere,
mozzarella pearls, roasted peppers,
grilled artichokes, marinated
mushrooms and TASTE Bakehouse
crackers

LOCALS ONLY CHARCUTERIE BOARD

\$84.99 small | \$169.99 large

A selection of regionally sourced hard
and soft cheeses and cured meats.
Accompanied by seasonal fruits, nuts,
olives, and honey

PACKAGES

BEACH DAZE

\$26.99 per person (8 person minimum)

Citrus marinated shrimp, open-faced
beef tenderloin sandwiches, pimento
cheese with house baked crackers,
grilled vegetables, fresh fruit kebobs

🍷 SOUTHERN BBQ

\$146.99 (serves 20-24)

Pulled pork BBQ (5lbs), coleslaw (4lbs),
potato salad (4lbs), 2 dozen rolls, and 8
oz. BBQ sauce

SPREADS & DIPS

🍷 BRIE WHEEL

\$69.99 (serves 20-30)

Eight-inch brie wheel wrapped in
phyllo, and served with an apricot &
almond topping and assorted crackers

CHILLED CHESAPEAKE BAY CRAB DIP

\$54.99 (serves 8-10)

Served with roasted grape tomato
garnish and pita chips

SIGNATURE CHEESE SPREAD SAMPLER

\$25.99 (serves 8-10)

Includes a selection of French Herb,
Cocktail Supreme, Herb Marinated
Goat Cheese and Sassy Southern
Pimento Cheese. Served with TASTE
Bakehouse crackers

SASSY SOUTHERN PIMENTO CHEESE

\$20.99 (serves 8-10)

Served with TASTE Bakehouse crackers

HORS D'OEUVRES

(Served and priced by the dozen, with a 2-dozen minimum, except where noted.)

CAPRESE SKEWERS*

\$21.99

Tomato, basil, and mozzarella pearls with balsamic glaze

MEDITERRANEAN ANTIPASTO SKEWERS*

\$20.99

Mixed olives, artichokes, tomatoes, and fresh mozzarella pearls, drizzled with basil-infused olive oil and aged balsamic syrup

FRUIT KEBOBS*

\$21.99

Served with brown sugar dipping sauce

ASPARAGUS STRAWS

\$22.99

With Fontina cheese wrapped in phyllo

TWICE BAKED BABY RED POTATOES*

\$17.99

Topped with cheddar

DEVILED EGGS*

\$14.99

Cage-free deviled eggs. Classic creamy filling garnished with paprika and a slice of cornichon OR TASTE sassy southern pimento cheese filling garnished with Edwards Ham

STUFFED MUSHROOMS

\$14.99

Filled with fresh spinach, shallots, sun-dried tomato, Ricotta and Parmesan cheese OR Italian sausage, breadcrumbs, onion, and bacon

QUESADILLA WEDGES

\$14.99

Chicken or beef. Served with salsa verde.

COCKTAIL MEATBALLS*

\$14.99

Made with a mix of ground beef and pork. Sweet & Sour, BBQ or Marinara

HONEY-CHILI CHICKEN BITES

\$22.99

Flash fried and served with a honey-chili glaze

PESTO-GRILLED CHICKEN SKEWERS*

\$35.99 (3 dozen minimum)

Pesto-marinated, grilled chicken breast skewered with grape tomatoes

ALL-NATURAL CRISPY CHICKEN STRIPS

\$54.99 (25 pieces)

Crispy, tender all-natural chicken strips, served with TASTE honey house dipping sauce

RARE ROAST BEEF TENDERLOIN♦*

\$267.99 (5lb average, serves 20-30)

Served with creamy horseradish sauce and homemade Henry Bain steak sauce

VIRGINIA HAM BISCUITS

\$29.99

Edwards Virginia Smokehouse country ham on TASTE Bakehouse sweet potato biscuits, served with a spoonful of Virginia Chutney Company hot peach chutney

SAUTÉED MINI CRAB CAKES

\$47.99

Served with creamy Best-Ever Sauce

CITRUS GRILLED SHRIMP*

\$19.99

Served with creamy Best-Ever Sauce

BACON WRAPPED SCALLOPS*

\$28.99

Broiled sea scallops wrapped in apple smoked bacon

STEAMED AND PEELED LARGE SHRIMP*

\$19.99

Served with traditional cocktail sauce

OPEN-FACED BEEF TENDERLOIN SANDWICHES

\$35.99

Bite-sized baked French baguette topped with rare roast beef tenderloin and a dollop of creamy horseradish sauce



FEEDING A CROWD

SEASONED BEEF TENDERLOIN ◊*

\$267.99 (5lb average, serves 8-10)
Served with creamy horseradish sauce and homemade Henry Bain steak sauce

CHILLED MARINATED SALMON*

\$119.99 (2-3lb average, serves 10-15)
Served with dill sauce

GINGER SIDE OF SALMON*

\$119.99 (2-3lb average, serves 10-15)
Marinated then grilled, served with honey wasabi aioli and rice crackers

SESAME-SEARED AHI TUNA ◊*

\$104.99 (serves 15-20)
Served with seaweed salad, honey wasabi aioli and sweet and spicy tamari

BRUNSWICK STEW*

\$67.99 (serves 8-10)

RUSTIC SAUSAGE LASAGNA

\$29.99 (serves 4-6)
Hearty lasagna with Italian sausage, fresh mozzarella, ricotta, and tomato sauce

PESTO VEGETABLE LASAGNA

\$29.99 (serves 4-6)
Made with fresh green vegetables and basil pesto

PASTA PRIMAVERA ^

\$45.99 (serves 8-10)
Bowtie pasta with sauteed vegetables, garlic and extra virgin olive oil

CLASSIC MAC & CHEESE

\$19.99 (serves 4-6)



TACO BAR

(Comes unassembled for reheating. Serves 12-18)

PORTOBELLO MUSHROOM TACOS ^

\$129.99
24 soft, grilled flour tortillas with Korean BBQ portobellos, cilantro-edamame spread, and house made kimchi - a vegan favorite!

BBQ CHICKEN TACOS

\$99.99
24 soft, grilled flour tortillas with hand pulled BBQ chicken, cilantro-lime slaw, sharp cheddar, house-made buttermilk boursin, salsa verde and fresh cilantro

BEEF BIRRIA TACOS

\$119.99
24 soft, grilled flour and corn tortillas with shredded beef, lettuce, onion, cotija cheese, fresh tomato salsa and cilantro

GRILLED SHRIMP TACOS

\$119.99
24 soft, grilled flour and corn tortillas with shrimp, lettuce, tomato, onion, fresh mango salsa and cilantro



RISE AND SHINE BREAKFAST

(Served and priced by the dozen, with a 2-dozen minimum, except where noted.)

VIRGINIA HAM BISCUITS

\$29.99

Edwards Virginia Smokehouse country ham on TASTE sweet potato biscuits, served with a spoonful of Virginia Chutney Company hot peach chutney

☞ QUICHE

\$14.99 (serves 8-10)

Wild Mushroom with Spinach and Feta OR Edwards Virginia Smokehouse Ham with Gruyere

SEASONAL FRUIT SALAD*

\$31.99/bowl (serves 12-15)

An assortment of hand-cut fresh fruit

CROISSANTS

\$25.99

Classic, Ham & Cheese with Everything Spice, OR Chocolate

MUFFINS

\$21.99

Blueberry OR Vegan Banana Chocolate Chip

THE CONTINENTAL

\$12.99/person (8 person minimum)

Coffee, Chef's choice of assorted homemade breakfast pastries, butter, and fresh fruit

FRESH SQUEEZED FLORIDA JUICE

\$3.49/8oz or \$21.99/gallon

BOX OF TASTE COFFEE

\$19.99 (serves 8-10)

Locally roasted fair-trade organic coffee with all the accompaniments



LET'S DO LUNCH

We may be able to accommodate an order of boxed lunches and platters in less than 72 hours. For an expedited order of items on this page, please call a TASTE store directly. Platters and boxed lunches can generally be made the same day, although 24 hours notice is still appreciated for those call in orders. Find store locations and phone numbers at www.tasteunlimited.com/locations.

THE PERFECT PICNIC

\$15.99/person (For groups of 6 or more)

Classic sandwich platter, potato salad, fresh fruit salad and cookie platter

CLASSIC SANDWICH PLATTER

\$10.99/person (For groups of 6 or more)

Assortment of classic sandwiches and wraps. Includes one bottle of TASTE House Dressing per 20 sandwiches. Veggie & gluten-free options available. Lettuce & tomato available upon request

SIGNATURE SANDWICH PLATTER

\$11.99/person (For groups of 6 or more)

Assortment of signature sandwiches. Veggie & gluten-free options available

CLASSIC BOXED LUNCH

\$12.29/person (For groups of 6 or more)

Classic sandwich, small bag of chips, side of TASTE house dressing & fresh baked giant cookie (or dessert bar +1.50)

SIGNATURE BOXED LUNCH

\$14.29/person (For groups of 6 or more)

Signature sandwich, small bag of chips and fresh baked giant cookie (or dessert bar +1.50)

SIGNATURE SALAD PLATTER

\$29.99 (serves 8-10)

A large version of our signature salads (Chicken Caesar, Cobb, Granny Goat, Seasonal)

SIGNATURE GRAIN BOWL PLATTER

\$37.99 (serves 8-10)

A large version of our signature bowls (Mediterranean Salmon, Curried Chicken Salad)

ROUTE 11 POTATO CHIPS

\$1.79

Lightly Salted, BBQ, Salt N Vinegar, Sour Cream N Chive, Chesapeake Crab, Mama Zuma, Dill Pickle, Salt & Pepper

FRESH FRUIT SALAD

7.99/lb

COLE SLAW

7.99/lb

POTATO SALAD

5.99/lb

CLASSIC SANDWICHES

Oven roasted turkey, honey smoked turkey, baked ham, chicken salad

SIGNATURE SANDWICHES

Bayville Farms: Rare roast beef, Havarti, hot house dressing on French

Beach Club: Honey smoked turkey, baked ham, hardwood smoked bacon, cheddar, romaine, tomato, red onions, house dressing on multigrain

Boardwalk: Honey smoked turkey, hardwood smoked bacon, Swiss, signature coleslaw, house dressing on French

Freemason: Classic chicken salad, hardwood smoked bacon, romaine, tomato on multigrain

Hilltop: Oven roasted turkey, provolone, house dressing on French

Inlet: Mozzarella, tomato, fresh basil, balsamic vinaigrette, basil mayo on ciabatta

Northender: Honey smoked turkey, hardwood smoked bacon, Havarti, avocado, romaine, tomato, basil mayo on French

Princess Anne: Havarti, avocado, roasted red peppers, romaine, tomato, roasted red pepper aioli on multigrain

Tidewater: Classic chicken salad, Virginia country ham, Swiss, house dressing on French


Virginian: Prosciutto, oven roasted turkey, baked ham, provolone, romaine, tomato, banana peppers, balsamic vinaigrette on ciabatta






SIGNATURE ENTRÉES

Perfect for a dinner party or a quiet night in. Great for gifting! Includes a garden salad with balsamic vinaigrette and fresh baked French bread with butter. (4 person minimum)

 **PIQUANT CHICKEN**


\$16.99 per person

Served in a white wine lemon sauce

 **CHICKEN MARSALA**


\$18.99 per person

Served in a mushroom Marsala sauce

 **ROASTED MAHI OR SALMON***

\$19.99 per person

Served with a warm tomato olive tapenade


 **CHIMICHURRI FLANK STEAK^o***

\$20.99 per person


Grilled and served with chimichurri sauce

ACCOMPANIMENTS


Best when added to entrées above. (4 person minimum)

 **SAUTÉED GREEN BEANS***

\$5.99 per person

 **ROASTED PARMESAN ZUCCHINI AND YELLOW SQUASH***


\$5.99 per person

 **MASHED CAULIFLOWER***

\$5.99 per person

 **ROSEMARY PEE WEE POTATOES***


\$5.99 per person

 **MACARONI AND CHEESE WITH PENNE**

\$4.99 per person

 **HERBED RICE PRIMAVERA***

\$4.99 per person

 **ORZO WITH SPINACH, CARAMELIZED ONIONS, AND PARMESAN**

\$5.99 per person

DESSERT

10" CLASSIC CHEESECAKE

\$39.99 (serves 12-16)

ASSORTED COOKIE PLATTER

\$27.99 small (36 cookies)

\$37.99 large (60 cookies)

An assortment of mini freshly baked cookies (Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Snickerdoodle, Almond Joy)

ROWENA'S POUND CAKES

\$50

Almond, Lemon, or Chocolate. Served with your choice of lemon or raspberry drizzle

ASSORTED DESSERT BAR PLATTER

\$27.99 small (30 bite-size pieces)

\$37.99 large (48 bite-size pieces)

A rotating assortment of house baked dessert bars and brownies (Pretzapalooza Brownie, Spotted Cow Brownie, Blueberry Lemon Pie Bar, Lime Chantilly Bar, Cookies & Cream Cheesecake Bar)

BEVERAGES

TASTE BOTTLED WATER

\$1.99 16oz | \$2.99 1 liter

GALLONS OF SWEET OR UNSWEETENED TEA AND LEMONADE

\$8.99

COCA COLA AND DR. BROWNS SODA

\$2.59

WINE AND BEER AVAILABLE

