



Cocktail Reception

(N) Nuts (Vegan) (V) Vegetarian (GF) Gluten Free

Passed Hors d'oeuvres

Optimal selection should include one item from each food category

Light Apps, Five Selections \$35.00 pp / 5 pieces pp
Medium Apps, Seven Selections \$45.00 pp / 7+ pieces pp
Heavy Apps, Nine Selections \$55.00 pp / 9+ pieces pp

Vegetarian

Beet and Goat Cheese Salad
Gold Beet Cup, Local Chevre, Mandarins, Chervil (GF, V)

Wasabi Deviled Eggs
Charred Edamame, Cucumber, Pea Shoots (GF, V)

Caesar Salad Bites
Mini Caesar Salad in Parmesan Tuile Cups (V)

“Eggs & Toast” (V)
Fried Quail Egg, Yellow foot Mushroom, Ricotta Crouton & Nettle Puree

Indian Pizza
Cilantro Chutney, Paneer, Sweetie Drop Peppers

Savory Beet Macaron (N)
Herbed Chevre, Pistachio

New Potatoes, Chevre, Black Olive Tapenade (GF) (V)

Miniature Goat Cheese Tartlets (V)
Chevre, Sun-dried Tomatoes, Artichoke Hearts

Deviled Glaum Ranch Organic Eggs, Vadouvan,
Crispy Shallots, Baby Frisée (GF)

Polenta Cups
Caramelized Onions, Italian Gorgonzola (GF)

Petite Falafel Lettuce Cup (can be Vegan)
Roasted Pepper Tahini, Armenian Relish

Fowl

Endive Spears,
Smoked Chicken Salad, Spiced Pecans (GF) (N)

Thai Chicken Lettuce Cup
Red Peppers, Carrots, Thai Basil,
Toasted Peanuts, Lemongrass Vinaigrette (GF) (N)

Pitman Farms' Chicken: Leg Confit, Chicharon, and Mousse (GF)
Black Garlic Cake, Pickled Turnips, Chive

Hoisin Glazed Duck Breast
Forbidden Rice Cake, Toasted Sesame, Scallion, Ginger (GF)

Pistachio Crusted Chicken Roulade Medallions (N) (GF)
Roasted Red Pepper, Spinach, Pecorino & Herb Mousseline

Beef

Mini Galbi Beef Tacos
Korean Marinated Skirt Steak, Sriracha, Cilantro

Smoked Spanish Paprika Flank Steak, Arugula
Salsa Romesco (N) (GF w/o Sauce)

Seared Filet, Kennebec Potato Gaufrette
Horseradish Sauce, Parsley (GF)

Mini Beeman Ranch Wagyu Beef Wellingtons
with Tarragon Mustard Sauce (GF)

Mini Marin Sun Farms Hamburgers, Housemade Buns
Dijon Mustard, Ketchup

Beef Olive Empanadas

Lamb

Mesquite Grilled Lamb Kofta Kebabs, Tzatziki

Roasted Lamb Loin, Olive Crostini
Lamb Demi-glace, Grilled Pepper Confetti, Parsley

Mini Moroccan Lamb Burgers, Housemade Cumin Buns
Harissa Aioli, Cucumber Salad

Pork

"Green, Eggs, and Ham"
Crispy La Quercia Prosciutto, Sunny Side Up Quail Egg Crostone
Italian Salsa Verde, Creamed Shallots

Pork Tenderloin, Cornmeal Blini
Fig Preserves

Smoked Kalua Pork, Taro Root Taco
Pickled Green Papaya Slaw, Scallion Aioli (GF)

Fish & Seafood

Tuna Tartare, Wasabi Caviar, Sesame Cone

House Smoked and Cured Salmon, Avocado Mousse
House Made Rye Cracker, Pickled Radish

Roasted New Potatoes,
Smoked Salmon Mousse (GF)

Tiny New Potatoes
Crème Fraiche, Caviar (GF)

Rock Shrimp Lettuce Cup
Rice Noodles, Red Peppers, Carrots, Toasted Peanuts
Lemongrass Vinaigrette (GF) (N)

“Maryland Style” Crab Cakes, Old Bay Aioli, Micro Celery
(Crab from WA State)

Sweets

(must order a minimum of 10 per selection)



L'opera

Almond Sponge, Elegant Coffee Buttercream, Rich Chocolate Ganache.

Vegan Strawberry Shortcake
Vegan Vanilla Cake, Light Strawberry Mousse, Strawberry Jam

Lemon Raspberry Bar
Lemon Mousseline atop Layers of Raspberry Mousse, Raspberry Jam, Sponge Cake

Chocolate Decadence
Devil's Food Cake, Chocolate Mousse, Decadent Chocolate Ganache

Vanilla Caramel Brulee
Toasty Caramel Mousse Sandwiched Between Sponge Cake and Topped With Rich Vanilla Bavarian Cream
Toasted Graham Cracker Crumb Topping

Tiramisu
Classic Tiramisu Flavors of Coffee-Soaked Lady Fingers and Cream Cheese Mousse

Press Club Holiday Petit Fours TBD
Starts November 1st 2021
(in addition to regular petit four menus)

At Taste

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur.

Labor Charges

Labor charges are based on event hours as quoted to Taste by the Pres Club. Should event extend beyond the stated hours, additional labor charges will occur.

Terms

Final Guarantee is due one week in advance of event date.

Taste can accommodate increased guest count within reason but cannot confirm that the requested menu items will be available. Substitutions can be made.

- Chef Fees apply to all menus
- All prices based on a 2 hours of food service (some exceptions may apply)
 - Add on menus are based on 1 hour of food service
 - Additional Fees May apply to the following;
 - extended events
 - customized menu or special requests