

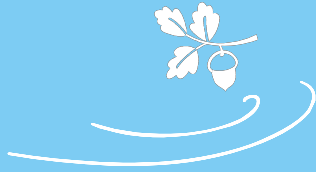
a taste of elegance

express!

We could all get by with a little help from our friends!  
A Taste of Elegance understands that weddings, graduations, and once in a  
life time events waits for no one, not even a recession. That's why  
A Taste of Elegance is proud to introduce **ATOE express!** A perfect alternative  
for those on a budget or simply watching out for their 401k's. Choose from  
a selection of scrumptious pre-selected value menus for your next big event.  
Call us and we'll get your party started!

## Simple, Delicious, Just Right!

Regardless of what you choose, with ATOE express! it will always be  
simple delicious, and just right! Being chef owned we take great pride in quality  
and presentation in all the meals we prepare. A Taste of Elegance will take great care  
to feed your senses!

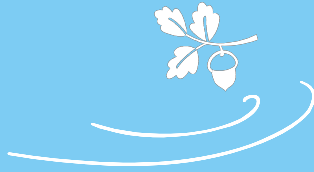


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Menu Selections



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California —*Inspired Lunch or Supper*

**Napa Valley Chicken**

*Thickly Sliced Moist Chicken Breast Sautéed with Mushrooms and Artichoke Hearts in a Chardonnay Cream Sauce*

**Farmer's Salad**

*Fresh Produce from Local Farm Stands and Markets tossed with Baby Greens and Crisp Romaine with House Made Green Goddess Dressing*

**Orzo Pasta with Spinach and Sugar Snap Peas**

*Rice Shape Orzo Pasta prepared with a Light Sauce of Sundried Tomatoes, Garlic, and Fresh Basil tossed with Fresh Spinach and Crunchy Sugar Snap Peas*

**Crusty Sourdough Baguettes**

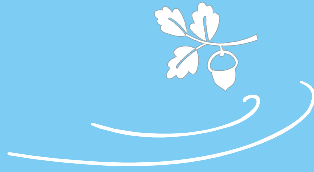
*Thick Hunks of Crusty Sourdough Bread served with Butter*

**Ghirardelli Chocolate Chip Brownies**

*Moist and Chocolaty Brownies prepared with Ghirardelli Chocolate and Chocolate Chips*

*\$22 per guest, based on 25 or more guests*

*\$ 26 per guest, for under 25 guests*



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**Tuscan Interlude** -*Rustic Lunch or Supper*

**Grilled Tri-Tip and Chicken with Rosemary Gremolata**

*Half Portions of Both Tender Tri-tip and Moist Chicken Breast  
Rubbed with Garlic and Herb served with a Gremolata of Fresh Rosemary*

**Tuscan White Bean Salad**

*Baby Greens and Crisp Romaine tossed with Cannellini Beans, Shaved Parmesan,  
Red Onions, and Roasted Mushrooms with White Balsamic Vinaigrette*

**Roasted Fingerling Potatoes with Oregano**

*Little Heirloom Variety Fingerling Potatoes Roasted with Olive Oil,  
Sea Salt, Garlic, and Oregano*

**Ciabatta Garlic Bread**

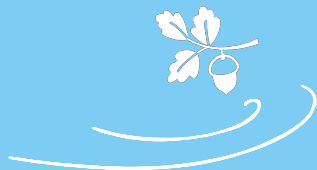
*Crusty Ciabatta Bread Drench with Garlic and Herb  
Infused Olive Oil and Toasted*

**Dessert "Lasagna" with Balsamic and Mint Strawberries**

*Layers of Moist Cake, Ricotta Whipped Cream, and Fresh Strawberries  
with Balsamic and Mint Layered Just Like a Lasagna!*

*\$27 per guest, based on 25 or more guests*

*\$ 31 per guest, for under 25 guests*



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All About Salads —*A Refreshing Lunch or Supper*

**Strawberry Summer Salad**

*The Quintessential Salad of Summer! Prepared with Fresh Strawberry Vinaigrette, Sliced Strawberries, and Candied Pecans tossed with Field Greens  
-only available in late spring and summer*

**Classic Caesar Salad**

*Crisp Romaine Lettuce tossed with House Made Caesar Dressing prepared with Anchovies with Garlic Croutons and Shave Parmesan*

**Vietnamese Chicken and Clear Noodle Salad**

*Clear Rice Noodles tossed with Grilled Chicken, Cucumbers, Carrots, and Snow Peas, in a Sesame-Lime Sauce with Mint, Chilies, and Cilantro*

**Smoke Salmon, Arugula, and Potato Salad**

*New Potatoes tossed with Red Onions, Capers, and Tarragon Vinaigrette tossed with Fresh Arugula and Strewn with Norwegian Smoked Salmon*

**Crusty French Bread**

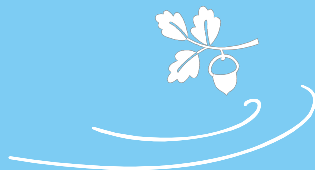
*Loaves of Crusty French Bread served with Butter*

**Ghirardelli Chocolate Chip Brownies**

*Moist and Chocolaty Brownies prepared with Ghirardelli Chocolate and Chocolate Chips*

*\$23 per guest, based on 25 or more guests*

*\$ 27 per guest, for under 25 guests*



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**Pasta! Pasta!** -*Pasta Lunch or Supper*

**Pasta Rosso**

*Sausages and Peppers Simmered with Marinara Sauce prepared with  
Garlic and Basil with Rigatoni Pasta*

**Pasta Bianco**

*Creamy Alfredo Sauce prepared with Lots of Parmesan Cheese with Slices of  
Moist Chicken Brest and Fresh Spinach with Bowtie Pasta*

**One Great Garden Salad**

*Fresh and Crispy Garden Greens and Vegetables served with House  
Made Balsamic Vinaigrette*

**Ciabatta Garlic Bread**

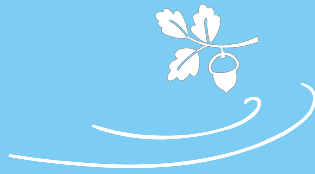
*Crusty Ciabatta Bread Drench with Garlic and Herb  
Infused Olive Oil and Toasted*

**Big Chocolate Chip Cookies**

*It's a Classic! and Goes Great with Milk!*

*\$18 per guest, based on 25 or more guests*

*\$ 22 per guest, for under 25 guests*



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Down on the Ranch - *Country Lunch or Supper*

**Smoked Barbeque Beef Brisket**

*Tender and Smokey Beef Brisket Slathered with  
Our House Made Sweet, Tangy, and Spicy Barbeque Sauce*

**Dig Deep Ranch Salad**

*Crisp Romaine Lettuce tossed with Garden Vegetables, Garlic and Herb  
Croutons, and House Made Ranch Dressing*

**Molasses Baked Bean Trio**

*A Trio of Pinto, Black, and Navy Beans Baked with Mustard and  
Sweet Molasses with a Hint of Chili*

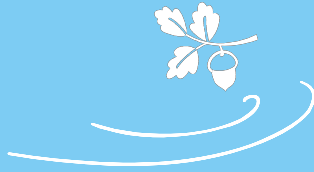
**Soft, Sweet Rolls**

*Little Soft Rolls with a Hint of Sweetness served  
with Butter*

**Fresh Fruit Trifle**

*Layers of Seasonal Fresh Fruit, Moist Pound Cake,  
and Freshly Whipped Cream*

*\$20 per guest, based on 25 or more guests  
\$ 24 per guest, for under 25 guests*



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A Garden Stroll – *Vegetarian Friendly Lunch or Supper*

**Rosemary Polenta with Field Mushroom**

*Cream Squares of Rosemary Polenta Strewn with Field Mushrooms Sautéed with White Wine, Shallots, Garlic and Thyme*

**Pasta, Pesto, and Peas!**

*Fresh Made Basil and Herb Pesto tossed with Spinach, Petit Peas Penne Pasta, and Fresh Mozzarella*

**Crunch, Crunch, Crunch Salad!**

*Carrots, Cucumbers, Green Beans, Radishes, Jicama, and Fresh Beets tossed with Romaine and Baby Greens with Honey-Lime Mustard Dressing*

**Roasted Broccoli with Lemon and Pine Nuts**

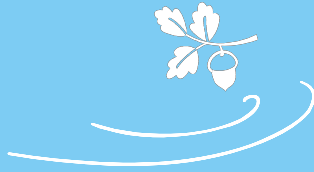
*Broccoli Florets Roasted with Lemon Infused Olive Oil and Sea Salt served with Lemon Wedges and Toasted Pine Nuts*

**I Love Chocolate, Trifle**

*Layers of Chocolate Custard, Chocolate Cake, and Chocolate Whipped Cream with Fresh Seasonal Berries*

*\$20 per guest, based on 25 or more guests*

*\$ 24 per guest, for under 25 guests*



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## Pricing Guide

ATOE express! orders are subject to a \$450 food minimum, per menu.

All ATOE express! orders include paper plates, napkins, and disposable utensils.

All menus are charged per guest. Any changes made to any menu may be subject to additional costs.

Self pick-up with the use of disposable containers is free of charge.

Local delivery with the use of disposable containers is at the rate of \$50.

Local delivery, set-up, and pick-up service with the use of our equipment is at the rate of \$120. This includes the use and clean up of all of the caterer's equipment e.g. platter, serving pieces, etc.

For full serviced events, we will be happy to provide you with a full estimate. This may include our courteous, knowledgeable, and professionally uniformed servers, bar attendants, and culinary staff and/ or rentals on china, linens, etc.

All orders are subject to tax.

Thank you!

