



A TASTE OF ELEGANCE

FINE CATERING

Thank you for calling on A Taste of Elegance Catering!
We are pleased to present a small sampling of some of our most popular dishes we prepare for our buffets. You may choose from one of these menus exactly as printed, mix and match, or we can customize a menu to fully meet your unique taste.

BUFFET MENU SAMPLINGS

Regardless of what you choose, be prepared to be wowed!
Being chef owned we take great pride in quality and presentation in all the meals we prepare. From choosing the best ingredients possible to styling our food to entice the taste buds, A Taste of Elegance will take great care to feed your senses!

831.643.0627

CATERINGMONTEREY.COM



A TASTE OF ELEGANCE

FINE CATERING

MENU

Farm Stand Luncheon

MAIN

*Sumptuous Buffet Rustically Presented on Wood
and Porcelain*

Grilled Italian Sausage with Roasted Red Onions

*Grilled Sausage served on a Bed of Red Onion Wedges Roasted with
Balsamic Vinegar served with Grainy Mustard Sauce*

~

Chicken Paillard with Arugula

*Thinly Pounded Chicken Breast Marinated with Garlic, Lemon Peels,
and Herbs served with Arugula, Lemon, and Shaved Parmesan*

~

Panzanella with Roasted Artichokes

*Cubed Day Old Ciabatta with Cucumbers, Tomatoes, Red Onions,
Basil, and Artichokes tossed with Red Wine Vinegar, Garlic, and Olive Oil*

~

Fennel and Orange Salad

*Shaved Fennel with a Variety of in Season Oranges and Mint served
with a drizzle of Extra Virgin Olive Oil and Cracked Pepper*

~

Farmers' Market Salad

*A Salad Composed of the Best Vegetables Available at the Local Farmers' Market
and Lightly tossed with Dijon Vinaigrette*

~

Fresh Corn on the Cobb

*Sweet Corn on the Cobb Boiled in Milk served with
Chili-Cilantro Butter*

~CONTINUED~

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DESSERT

Raspberry and Peach Trifle

*Layers of Moist Pound Cake Strewn with Ripe Peaches and Raspberries
with Vanilla Bean Whipped Cream*



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MENU

Summer Wedding Reception

AT THE TABLE

Crudités a Moi Display

Individual Crudités prepared with Hollowed Cucumber Cups filled with the Season's Freshest Vegetables with Green Goddess Dip Whimsically Displayed in a "Vegetable Garden"

PASSED HORS D' OEUVRÉS

Artichoke Crowns with Herbed Goat Cheese

Coin Sized Artichoke Bottom piped with Herbed Goat Cheese

~

Eggplant Caponata with Crispy Parmesan

Diced Eggplant, Peppers, and Capers Sautéed with Sweet Balsamic served in a Petit Tart Shell with a Parmesan Frico Chip

~

Steak and Artichoke Pesto Canapé

Tender Steak Roasted Medium Rare served on Country Baguette with a Horseradish Infused Artichoke Pesto

~

Wild Mushroom Pizza

White Pizza prepared with Ricotta and Fontina Cheese with Mushrooms Sautéed with Thyme

~

Chipotle Chicken Skewers

Hot and Smokey Chipotle Rubbed Chicken served with a Cool Honey-Lime Mustard Sauce

~CONTINUED~

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AT THE BUFFET

Strawberry and Orange Summer Salad

The Quintessential Salad of Summer prepared with Mesclun Greens and Romaine tossed with Fresh Strawberry Vinaigrette topped with Local Strawberries, Orange Supremes, and Candied Pecans

~

Local Asparagus Platter

Locally Grown Asparagus Lightly Steamed and served with a Chilled Lemon-Caper Sauce

~

Roasted Root Vegetable Platter

Red Bliss, Yukon Gold, and Purple Potatoes Roasted with Sweet Potatoes, Carrots, Onions, and Beets with Garlic, Olive Oil, and Herbs

~

Lager Brined Pork Tenderloin

Thickly Sliced Pork Tenderloin Brined with Beer and Spices served with Spicy Apricot-Mustard Sauce

~

Whole Sides of Salmon with "Pickled Onions"

Salmon Roasted on a Bed of Shaved Fennel and Herbs served with Caramelized Onions "Pickled" with Lemon

~

Baskets of Artisan Breads

A Variety of Crusty and Soft Artisan Breads served with Whipped Butter

DESSERT

Wedding Cake!

Provided by the Client and served by A Taste of Elegance without Cake Cutting Fees



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MENU

Mediterranean Supper

PASSED HORS D' OEUUVRES

Cumin Spiced Chicken with Tzatziki

Perfumed Skewers of Chicken prepared with Exotic Spices served with Cool Cucumber Yogurt Sauce

~

Crostini with Beef Tenderloin and Fig

Crispy Crostini topped with Seared Beef Tenderloin, St Andre Cheese and Fresh Fig

~

Petit Olive Tapenade Paninis

Little Grilled Sandwiches of Crusty Bread, Olives, Sundried Tomatoes, Fresh Basil, and Provolone Cheese

~

White Bean Tarts with Grilled Prawns

Petit Tarts filled with Garlic and Rosemary White Bean Puree topped with Lemon Grilled Prawn

AT THE BUFFET

Ricotta Salata and Bitter Greens

Radicchio, Endive, and Arugula mixed with Baby Greens and Caramelized Onions tossed with Balsamic Vinaigrette with Ricotta Salata Cheese

~

Orrechetti with Field Mushrooms and Asparagus

Little Ear Shaped Orrechetti Pasta with Field Mushrooms Sautéed with Shallots and White Wine with Lightly Roasted Asparagus

~

Roasted Fingerling Potatoes with Fresh Herbs

Multi-Colored Fingerling Potatoes Roasted then tossed with a Gremolata of Fresh Herbs, Garlic, and Olive Oil

~CONTINUED~

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Roasted Shoulder of Lamb

Succulent, Fall-off the Bone Lamb Shoulder Traditionally Roasted with Rosemary and Garlic served on a Bed of Parsley, Lemon, and Onion

~

Braised Chicken with Lemon and Olives

Moist and Tender Chicken Breast Braised with Wine, Stock, Lemon, and Briny Spanish Olives

PLATED DESSERT

Traditional Napoleon with Fresh Berries

Layers of Flakey Phyllo and Custard Lightly Glazed with Chocolate and Sugar Icing served with Fresh Berries



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