



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 menus we prepare for plated courses. 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.

PLATED 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



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FINE CATERING

MENU

Under the California Sun

AT THE TABLE

Petit Charcuterie

Salty Prosciutto di Parma Sliced Paper Thin, Thick Sliced Dry Salami, Hot Cappicola and Country Pâté served with Spicy Mustard, Cornichons, Crusty Sliced Baguettes, and Tapenade

PASSED HORS D' OEUVRES

California Style Ahi on Cucumber

Center Cut Ahi Tuna Marinated with Spicy Lime Vinaigrette with Avocados served on English Cucumbers

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Seared Duck Breast on Scallion Pancakes

Succulent Duck Breast served on Petit Scallion Pancakes with Hoisin and Chili Oil

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Field Mushroom and Caramelized Onion Tarts

Prepared with Fresh Herbs and Shallots in Phyllo Baskets topped with Melted Gruyere

~

Petit Croque Monsieur Paninis

Rustic French Baguettes filled with Gruyere and Jambon served with Dijon Mustard Sauce

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Heirloom Tomato Gazpacho

Fluted Shot Glasses served on Crushed Ice Packed Trays with a Fresh Mozzarella Ball Stir

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SALAD

Grilled Peaches and Chevre over Mesclun

Caramelized Ripe Peaches paired with Chevre, and Fried Pancetta with Baby Greens Lightly tossed with Balsamic Vinaigrette

FISH

Ginger Steamed Salmon

Salmon Steamed with Ginger, Scallions, Bacon, and Johnny Walker served with a Light Lemongrass scented Vegetable Broth

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Baby Bokchoy and Shitake Mushrooms

Lightly Poached Baby Bokchoy and Shitake in Ginger Infused Vegetable Broth

ENTRÉE

Bourguignon of Beef

Tender Boneless Short Ribs Braised with Burgundy Wine, Stock, Bacon, Carrots, and Pearl Onions

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Garlic and Herb Orzo

Rice shaped Orzo Pasta tossed with Butter and Sautéed Garlic and lots of Fresh Herbs

PASSED DESSERT

Raspberry Linzer Heart Cookies

Buttery Shortbread Cookies filled with Raspberry Jam

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Petit Tartlets

Miniature Tarts of Lemon Meringue, Fresh Berry, and Cherry Almond Tarts



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Mediterranean Interlude

AT THE TABLE

The Olive Bar

Bowls of Oil Cured, Picholine, Kalamata, Spanish, and Nicoise Olives beautifully displayed in Pedestal Bowls along with Bowls of Sundried Tomatoes, Tapenade, and Roasted Peppers served with Crusty Breads and Crackers

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Salumi- Artesian Cured Meats

*Rustic Board of Fine Cure Meats with the Following Varieties:
Hot Sopressata- a spicy salame with garlic and bite, Dry Italian- the classic!,
Coppa- smoked pork shoulder spiced with cayenne, and Lomo- pork loin cured and air dried
-served with Crusty Breads and Mustards*

PASSED HORS D' OEUVRES

Petit Lamb Pitas

Miniature Pitas filled with Spiced Ground Lamb with Pistachios served with Cucumber, Greek Yogurt, and Parsley-Mint Salad

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Eggplant Caponata with Frico

Sweet and Sour Eggplant, Peppers, and Red Onions Sautéed with Balsamic served in Savory Tart Shells topped with Frico Parmesan Chip

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Rosemary and Lemon Grilled Shrimp

Lollipops of Jumbo Shrimp Grilled with Rosemary and Lemon served with Spicy Red Pepper Aioli

~

Cumin Spiced Chicken with Tzatziki

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

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SALAD

Orange, Fennel and Oil Cured Olives

Sweet Orange Segments Strewn with Salty Oil Cured Olives served on a Bed of Shaved Fennel and Arugula tossed with Olive Oil, Lemon, and Mint

RISOTTO

Field Mushroom Risotto

Porcini, Crimini, Shitake, and Oyster Mushrooms served in a Bed of Creamy Risotto prepared with Shallots, White Wine, and Stock

ENTRÉE

By Land and By Sea

Olive Oil Poached Halibut with Heirloom Tomatoes and Prime, Aged Fillet of Beef with Black Truffle Butter

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Roasted Rainbow Root Vegetables

Rainbow Carrots, Sweet and Savory Potatoes, Golden and Red Beets tossed with Rosemary and Thyme Roasted in Olive Oil

DESSERT

Vanilla Bean Panna Cotta with Balsamic Strawberries

Creamy Vanilla Custard served with Fresh Strawberries tossed with Sugar, Balsamic, and Mint

PASSED DESSERT

Caramel Lattes and Doughnuts

Petit Cups of Sweet Caramel Lattes served with a Doughnut Hole Chaser!



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Rustic Summer Time Supper

PASSED HORS D' OEUVRES

Dill Crepes with Smoked Salmon

Little Savory Scalloped Edged Crepes filled with Sliced Norwegian Smoked Salmon and a Dollop of Crème Fraise

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Steak and Artichoke Pesto Canapé

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

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Salame and Fresh Mozzarella Pizza

Crisp Neapolitan Pizza with Tomato Basil Sauce topped with Salame and Whole Milk Fresh Mozzarella Cheese

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Spicy Corn Cakes with Avocado

Fresh Corn, Corn Cakes Spiced with Chili and Cilantro topped with Slivers of Avocado

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Heirloom Tomato, Fresh Mozzarella, and Basil

Vine Ripen Heirloom Tomatoes, Fresh Mozzarella, and Basil tossed with Field Greens and Balsamic Vinaigrette

ENTRÉE

Braised Chicken with Preserved Lemons

Tender Chicken Breast Braised with White Wine and Stock served with Preserved Lemons and Green Olives

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Sour Cream Smashed Potatoes

Creamy Red Bliss Potatoes Smashed with Sour Cream, Fresh Herbs and Butter

~

Roasted Asparagus

Spears of Locally Grown Asparagus Roasted with Olive Oil and tossed with Lemon and Fleur de Sel

DESSERT

Peaches and Cream Ice Cream Sandwiches

Summer Peach Ice Cream Wedge between Two Big Peaches and Cream Cookies made with Dried Peaches and White Chocolate



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