



TASTE.INC
CATERING & EVENTS



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Taste Catering Menu

7534 Roughsawn Drive, Unit G

Helena MT

406-227-5552

Tasteinc.jm@gmail.com

Cold Breakfast

Assorted Muffins, Bagels, or Danish
Crescent Rolls w/Butter
Assorted Bagels & Flavored Cream Cheeses
Yogurt Parfait w/Fresh Fruit & Granola
Fresh Fruit Platter

Hot Breakfast

Freshly baked Cinnamon rolls
Eggs Benedict w/ Classic Hollandaise Sauce & Carved Ham
Scrambled Eggs

- *Florentine, Western, Italian, Greek, Mediterranean*
- *Cheddar & Bacon*
- *Potato & Ham*
- *Jalapeño*

Quiches

Quiche Loraine w/ Black Forest, & Aged Swiss Cheese
Western Style Quiche W/ Peppers, Onions, & Ham
Salmon & Guada Quiche
Create Your Own Quiche!!

Bacon, Sausage Links, Ham

Home fries, Hash Browns

Pancakes

Belgin waffels

Breakfast Braid Scrambled Eggs, Puff Pastry, Roasted Pepper, Smoked Ham



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Cold Lunches

All sandwich platters served w/ pasta salad of your choice or green salad, & potato chips

Assorted Sandwich Platter on Hoagie Rolls W/ Rb, Tky, Ham, Lettuce, Tomato, onion, & Assorted Cheeses, Swiss, Cheddar, Jack.

Assorted Wrap Platter W/ Rb, Tky, Ham, Lettuce, Tomato, Onion, & Assorted Cheeses, Swiss, Cheddar, Jack

Chicken Caesar Wraps W/ Crispy Romaine Hearts, Ramona Parmesan, Texas Style Crotons, & Caesar Dressing

Turkey Club, BLT, Ham & Lorrain Swiss, Roast Beef & Bourson

Hawaiian Chicken Sandwich w, grilled pineapple & Napa Cabbage Salad

Thanksgiving on a Roll W/ Tky, Stuffing, Gravy, & Cranberry

Chicken Salads: Tex Mex, Honey Dijon, Waldorf

Ham & Brie w/ Spinach & Dijon Mustard

Tuna Salad

Turkey & Pepperoni Hye Roller Flat Bread, Herb Cream Cheese, Mixed Greens\$8.60

Bread Choices: Hoagie, White, Wheat, Flavored Tortilla, Flat Bread



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Hot Lunches

Chicken Enchiladas, Flour Tortilla, Monterey Jack

Beef Enchiladas

Lasagna w/ Four Cheese Béchamel & Homemade Marinara

Vegetable Lasagna w/ Béchamel & Roast Veggie

Chicken Lasagna w/ Four Cheeses, Spinach, Mushrooms

Chicken Chili Bar, Scallion, Bacon, Sour Cream, Jalapeño, Olives, Shredded Cheeses

Baked potato bar, Scallion, bacon, Sour Cream, Jalapeño, Olives, Shredded Cheeses

Taco Bar: Seasoned Beef w/ Lettuce, Tomato, Mixed Cheese Sour Cream (Soft and Hard Shells)

Fajita Bar: Marinated Flank Steak, Chicken or Pork, w/Sautéed Mushrooms, Peppers, Onions, Sour Cream, Mixed Cheese, Guacamole

French Dip Roast Prime Rib Sliced Paper Thin Served On Hoagie Bun w/ Sautéed Onions & Swiss Cheese

Southern Fried Chicken Breast: w/ Sour Cream Mashed, Biscuits & Gravy

Italian Buffet: Baked Ziti, Manicotti, Fettuccine, w/ Meatballs, Alfredo & Marinara choices w/ Salad, Garlic Bread

Build Your Own Salad Bar: Mixed Greens, Tomatoes, Cucumber, Onions, Chesses, any Meat you would like Crotons, Hard Boiled Eggs, Cottage Cheese, etc W/ Assorted Dressings Balsamic, Ranch, French, Citrus, 1000 Island, Italian

Build Your Own Potato Bar: Baked Potato, Chili, Mixed Cheddar, Onion, Broccoli, Sour Cream, & Butter.

Soups

- Cream of Cheddar & Broccoli w/ Sour Cream & Bacon
- Split Pea & Roasted Ham Hock w/ crème Fraich & Chive
- Cream of Potato w/ crème Fraich & Chive



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- New England Clam Chowder
- Creamy Tomato Bisque w/ French Bread Crusting
- Hearty Chicken Noodle w/ ale Brined Chicken Breast
- Minestrone w/ Italian Pasta & Seasonal Veggie
- Italian Wedding Chicken Broth w/ Spinach, Pasta, Italian Meat balls
- Andoui Sausage & Roasted Corn Chowder
- Mexican Tortilla

Salads

- Caesar w/ Romaine Hearts, Parmesan, & Crotons w/ Grilled Chicken Savoy & Napa Cabbage w/ Honey Apples & Spiced Pecans w/Mustard vinaigrette
- California Cobb w/ mixed Greens, Avocado, Cherry Tomato, Bacon, Turkey, Ham & Sharp Cheddar
- Chef Salad w/ Romaine, Cherry Tomato, Onion, Turkey, Ham, Roast Beef, Swiss, & Dressing Of Choice
- Mediterranean Chicken Salad
- Lemon Oregano Grilled Chicken Breast, Mixed Greens, Orzo, Marinated Cucumbers, Klamath Olives, Tomatoes, Feta Cheese, Lemon Herb Vinaigrette



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Hors d' oeuvres

Curry Peanut Chicken Skewers

Skewered Cheese Tortellini with Pesto Vinaigrette

Prosciutto & Melon

Fruit Skewers with Honey-Lime Yogurt Dipping Sauce

Cajun Chicken Bites with Orange Marmalade

Lemongrass Chicken Skewers w/ Toasted Coconut

Mini Quiche – Lorraine or Spinach

Mini Meatballs: Swedish, BBQ, Sweet & Sour, or Marinara

Vegetarian Spring Rolls with Sesame Orange Sauce

Mushroom Caps Florentine

Deep Fried Mozzarella Sticks with Marinara Sauce

Chicken Tenders with Honey Mustard Dip

Buffalo Chicken Tenders with Ranch Dressing

Jalapeno Poppers

Goat Cheese, Caramelized Onion-Stuffed Mushroom

Spanikopita phyllo dough stuffed w/ spinach & Feta cheese

Buffalo wings with Blue Cheese Dip

Chicken Yakitori Skewers with Mirin-Sesame Dipping Sauce

Mini Burritos

Mini Chimichanga



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Tequila-lime Chicken Bites with Cilantro Pesto

Pot stickers – Chicken, or Pork

Grilled Focaccia with Basil Pesto & Mozzarella

Caramelized Onion & Gruyere Tartlets

Vegetarian Samosas with Chutney

Carolina Pulled Pork Sliders

Chicken Satay with Spicy Peanut Sauce

Seasonal Vegetable Platter with dip

Crustini with House-made Olive Tapenade & Tomato-Basil Relish

Belgian endive w/ Gorgonzola & Candied Walnuts

Caprese Skewer (tomatoes, fresh mozzarella, sweet basil, drizzle of balsamic vinegar)

Roast Artichoke & Parmesan Dip , Wheat Crackers

Thai Beef Skewers w/ coconut curry sauce

Baby Red Potatoes with Sour Cream, Herbs, & Caviar

Cherry Tomatoes stuffed with Crab Salad

Filet Mignon on Sourdough Crostini, thinly-sliced With Horseradish Cream

Smoked Salmon Canapé with Caper Butter & Minced Red Onion

Miniature Carne Asada Tostadas w/ Pico de Gallo

Miniature Shrimp Tostadas w/ Avocado Salsa

House-dried Figs w/ Gorgonzola & Caramelized Walnut crustini

Marinated Tri-Tip on Crustini w/ Chimi Churri Sauce



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Brie & Asian Pear Phyllo Tartlets

Mushroom Caps stuffed with Crab (Market Price)

Coconut Shrimp with Mango Chutney (Market Price)

Miniature Alaskan Crab Cakes with Remolade

Peking Duck or chicken w/ Hoisin Sauce & Scallions Pancakes

Prosciutto-wrapped asian pear w/gorgonzola & Arugula

Belgian Endive & Goat Cheese Tarts

Chilled Jumbo Shrimp with Classic Red Cocktail Sauce & Lemon Wedges

Bacon-wrapped Scallops BBQ plum sauce (Market Price)

Jumbo Skewered Shrimp Scampi or Cajun Style (Market Price)

Speared Salmon Skewers w/ Dill Cream Sauce (Market Price)

Smoked Salmon Canapés w/ Avocado Mousse (Market Price)

Shrimp Cocktail w/ Roast Horseradish & Chili cocktail Sauce

Coconut & Panko Encrusted Shrimp w/ Pina Colada Sauce

Vanilla & Lavender Cured Sea Scallops (Market Price)

Chesapeake Style Crab Cakes W/ Asian Chili Sauce (Market Price)

Lime Seared Scallops wrapped in Snow Peas (Market Price)

Tequila Lime Shrimp with Cilantro Pesto (Market Price)

Tequila-cured Salmon on Mini Corn Pancakes

Scallop with Pesto Glaze or Balsamic Glaze (Market Price)

Crab , cucumber, golden corn Salad in Celery Ribs (Market Price)



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Smoked Salmon on Cucumber Rounds

Jalapeno Crab Cake with Mango Salsa

Southwest Chicken & Wild Rice Cake with Roasted

Chili, Garlic, & Lime Aioli (can also be made

Vegetarian-style without chicken)

Lamb Brochettes on Rosemary Skewers with Cabernet Glaze

Saigon Beef on Sticky Rice Cake

Teriyaki Beef & Asparagus Bundles with Black Sesame Seeds

Miniature Phyllo Cups with Warm Brie, White Truffle oil,

Honey-Toasted Almonds Cremini Mushrooms w/ Pesto, Wild Mushrooms, & Breadcrumbs

Savory Bread Pudding with Garlic, Mushroom, Thyme, & Cheese

Lemongrass Shrimp with Vermouth on Wheat Canopy

Smoked Salmon Pizzetta with Crème Fraiche & Caramelized Onions

Corn Meal Dusted Calamari, Fried Cherry Tomato, Lemon Verbena aioli

Lollipop Lamb Chop with Pomegranate Wine sauce

Mini Beef Wellington with Port Wine Sauce

Roasted Artichoke & Garlic Dip - Served with pita triangles & sliced baguettes

Spinach Dip - Served with pita triangles & sliced baguettes

Sun-Dried Tomato & Pesto Torta - Layers of sun-dried tomatoes, freshly-made pesto, whipped cream cheese, & pine nuts form this beautiful red, white, & green display served with sliced Artisan breads



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Assorted Mini Deli Sandwiches - Black Forest Ham, Turkey, Roast Beef on Mini Buns, mustard & mayonnaise on the side

Lavosh Sandwiches - Turkey, Roasted Vegetables & Cream Cheese, Roast Beef

Crostini Platter - Home-style crostini with fresh imported goat cheese & sun-dried tomato relish

Crisp-cooked snap peas, asparagus, & broccoli with citrus mayonnaise



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Entrees

Pork

Seared Pork Tenderloin Stuffed w/ asparagus, Gouda, Served w/ a Normandy Style Cream Sauce

Frenched Pork Chop w/ a Dijon & Apricot Chutney

Cream & Butter Poached Pork tenderloin w/ Béarnaise & Steamed Broccoli

Santa Fe Style Pork w/ Caramelized Peppers & Onions

Stuffed Pork loin w/ gruyere, Roasted Pepper, & Spinach

Roast Pork Loin w/ Baby Portabella Cream Sauce

Chicken

Roast Chicken Breast w/ Roasted Pepper & Apple Crème Fraiche

Roast Chicken Breast Stuffed Brie w/ Cranberry & Port Wine Reduction

Chicken Piccata w/ Capers & Butter Sauce O/ Linguini

Chicken Française w/ Meyer Lemon Cream

Le Cordon Bleu - Italian Breaded Chicken Cutlet Stuffed W/ Black Forest Ham Gruyere Cheese

Pesto Stuffed Chicken w/ Sun dried Tomato Rose Sauce

Blackened Style Chicken Breast w/ Creamy Alfredo Over Linguini or Rice

Chicken Marsala Sautéed Chicken Breast w/ Baby Bella Mushrooms, & Marsala Wine Sauce over pasta

Pan Seared Chicken Breast o/ Linguini w/ Asparagus Tips, Artichokes, in a Creamy brie & Aged Reggiano Parmesan

Beef

Grilled Flank Steak w/ Cumin & Brown Sugar Rub Served w/ Fruit Poppy Slaw & Mango Chutney

Pan Seared petit Sirloin Steak Stuffed w/ Spinach, Wisconsin Aged Cheddar, & Bourbon Onions



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Beef Wellington a Filet Mignon Smothered in Mushroom Mousse & Wrapped In Fluffy Puff Pastry w/ Port Glaze

Roast Sirloin & Baby Portabella Confit w/ Marsala Crème Fraiche

Bacon Wrapped Old Style Herb Meatloaf w/ Ground Rib eye, Served w/ Garlic Mashed & Horseradish Cream

Roast Filet Mignon w/ Gratin Potatoes, Asparagus, & Béarnaise

Herb Encrusted Prime Rib w/ Au Jus (Market Price)

Beef Scaloppini w/ Maytag Bleu Cream & Scalloped Potatoes

Korean Style beef Short Ribs w/ Asian Slaw & Roast Herb Fingerling Potatoes

These are suggestions please give us a call; we would love to create the perfect menu for your event!!

Please Email or Call to obtain a menu for pricing. Some items are seasonal and pricing may vary based on Market Value.

**18 % Service Charge will be added to all events.
(Gratuuity not included)**