

A LA CARTE:

Coffee, Tea & Decaf Coffee **\$2.00 per guest**

Fresh Orange Juices **\$2.00 per guest**

Bottled Water & Soda **\$3.00 per guest**

Healthy Soda with Stevia **\$3.50**

Our Own In-house Fruit & Veggie Infused Water **\$3.50**

House-made Iced Tea: Lemon basil, Coconut Lime,

Peach Ginger, Blackberry Mint **\$3.50**

Our own Housemade Smoothie: 8 oz **\$6.50 per guest**

Green Monster

Strawberry Banana

Oat & Ginger Thins **\$3.00 each** (no refined sugar)

Italian Cheesecake Jars (min 5) **\$5.00 each** (no refined sugar)

Cookies, Bars & Brownies **\$2.50 each**

NOTE: Add Vegetarian Entree for an additional \$3.75 per guest***

NOTE: Corporate Receptions for horsd'oeuvres and full service catering are customized by our Catering Representative, please call 877 336 7418.

For examples please see hors'doeuvres and receptions.

SIDES:

Mediterranean Farro Salad | V

Vine-ripened tomatoes, cucumbers, kalamata olives, red onion and sweet bell peppers.

Mediterranean Pasta Salad

Artichoke hearts, feta, grilled seasonal vegetables and herbed vinaigrette.

Wellness Pasta Salad | GF, V

Seasonal grilled vegetables and sundried tomato dressing.

Tomato And Corn Salad | GF, V

Vine-ripened tomato, charred corn and cilantro with lime cilantro vinaigrette.

Fruit Salad | GF, V

Dijon Roasted Red Potato Salad | GF, V

Crisp Garden Salad

Quinoa Apricot Salad

*Consuming raw or undercooked meat, eggs or seafood may increase your risk of food borne illness. Please inform our staff if any member of your party has an allergy or dietary restriction before placing your order.

*Any cold item can be made into a box lunch



www.distinctivetastecatering.com

Contact Me:

Lori Rizzo

877-336-7418

READY TO ORDER? 561-865-7476

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CORPORATE BREAKFAST:

COLD

The Breakfast Tray **5.00 per guest**

Assortment may include - danishes, muffins: berry, banana nut, carrot, chocolate chip, sweet breads: banana, pumpkin, cranberry, zucchini & coffeecakes.

*Gluten-free bread available

The Bagel Tray **3.00 per guest**

Selection of freshly baked bagels, sweet butter, preserves & whipped cream cheese.

The New Yorker Tray **8.00 per guest**

Smoked salmon, whipped cream cheese, cucumbers, chopped egg, sliced tomatoes, bermuda onions and freshly baked mini bagels.

The Frittata Tray | GF **5.00 per guest**

Please select one: - asparagus and goat cheese - red pepper and chicken sausage with brie cheese - wild mushroom and cheese - zucchini, tomato, quinoa, onion, garlic, spinach, asparagus, red pepper.

The Croissant Tray **6.50 per guest**

Plain, chocolate filled and fruit filled.

The Sliced Fruit Tray | GF, V **5.00 per guest**

The season's best fresh fruit.

Antioxidant Breakfast Muffin **\$4.00 per guest**

Broccoli, spinach & Apple OR Tumeric & Blueberry (no refined sugar)

The Overnite Oat Bar: **\$5.75**

Delivered in 8oz mason jars ready to eat or microwave.

Nuts over Berries – almond butter, berries, pumpkin seeds & granola

Almond butter, banana, our own fig jam

House made chunky applesauce and agave syrup

Chia seeds, toasted coconut, granola, raisins, pecans,

pumpkin seeds, walnuts, and Taza Chocolate.

Yogurt & Granola Parfait | **3.50 per guest**

HOT:

Breakfast Sandwiches | **\$4.50 per guest**

(Choice of brioche roll or 24 grain bread)

Egg & Cheese w/ bacon, Canadian ham or Sausage Egg whites,

Vermont white cheddar, avocado, spinach, vine-ripened tomato.

Vegan Burrito – Tofu, spinach, Tomato & Siracha

Buttermilk Pancakes | **\$3.50**

French Toast | **\$3.00**

French Toast Bread Pudding | **\$3.95**

Home Fried Potatoes or Hash Browns | **\$1.95**

***Please inquire about our full serviced breakfast buffets.

Crispy Potato Cakes with Applesauce | **\$1.95**

Country Sausage (2 pieces) | **\$2.75**

Premium Apple Wood Smoked Bacon (2 pieces) | **\$2.75**

Fruit Skewers with a Honey Yogurt Dip | **\$3.95**

BENTO BOXES & BOWLS:

***Add roasted chicken breast or pan-seared tofu 2.00

***Add grilled beef, tuna, salmon, shrimp | 3.00

The Southeast Asian Box | GF **15.00**

Fresh rice paper rolled with fresh avocado, carrots, and daikon, nuac cham sauce and thai basil penne pasta salad tossed with arugula and yellow tomato.

The All American Veggie Box | GF, V **12.00**

Dummer fresh corn, cherry tomatoes, julienne of carrots, over wild field green salad with cucumbers, Bermuda onion, and red wine vinaigrette.

The Asian Salad Box | GF **12.50**

Chinese noodles in peanut sesame oil sauce, julienne carrots, water chestnuts, carrots, scallion, sweet bell peppers & seaweed salad.

The Chop Salad Box | GF **12.50**

Chopped romaine lettuce, provolone cheese, Italian salami, turkey breast, tomato, Bermuda onion, parmesan, chickpeas and balsamic vinaigrette.

GLOBAL BOWLS:

The Poke Bowl **14.50**

Seared salmon, brown rice, cucumber, edamame, seaweed, diced mango, pickled ginger, avocado, chopped scallions, wonton crisps, wasabi, sesame ginger dressing.

The Veggie Superfood Bowl | V **11.50**

Quinoa, shaved kale, shaved brussels sprouts, toasted spiced chickpeas, moroccan spiced sweet potatoes, dried cranberries & mapletahini dressing.

The Southwestern Bowl **12.50**

Grilled chicken, quinoa, salad greens, cherry tomato pico de gallo, roasted corn, black bean, avocado, tortilla strips, chipotle lime dressing.

The Thai Soba Bowl | V **11.50**

Seasoned tofu, soba noodles, carrots, red pepper, broccoli, green onion, spicy peanut chili dressing.

The Brazilian Steak Bowl | **14.50**

Brazilian grilled steak, cilantro rice, coconut roasted sweet potato, grilled corn, salsa, diced jalapenos, fresh lime, chimichurri dressing.

SANDWICHES & AROUND

THE WORLD WRAPS:

**Each sandwich comes with a bag of baked chips, side of choice for sharing, and cookie or brownie.

Four Layer Power Sandwich | GF, V **11.00 per Guest**

Roasted hummus, avocado, tomato, nut-free pesto, lettuce, red pepper, sea salt.

Mediterranean Veggie GF, V **10.50 per guest**

Quinoa, mixed greens, chickpeas, chopped dates, scallions, almonds, & zest.

Ham & Swiss | **\$10.50**

Lettuce, tomato & honey mustard.

Chicken Salad | **13.50**

Lettuce and tomato.

Roasted Vegetables | **15.50**

Herbed goat cheese pesto.

Grilled Ceasar Chicken | **13.50**

Turkey & Havarti | **\$12.50**

Chicken Salad | **\$14.00**

Fresh grape and sugared walnut studded.

Vine Ripened Tomato, & Mozzarella | **\$10.50**

Fresh basil, shaved parmesan, wild field greens, sundried tomatoes and extra virgin olive oil \$12.50

Maple Glazed Ham & Brie | **\$13.00**

Dried fruit mustard.

Roasted Turkey Breast | **\$13.50**

Pesto mayo, lettuce, and tomato on croissant

Tuna Salad | **\$10.50**

WRAPS:

Cobb Global Wrap | **\$11.50**

Turkey, egg, bacon, field greens and gorgonzola.

Greek Wrap | **\$11.50**

Lemon chicken, lettuce, tomato, black olives, feta and pepperoncini.

Mediterranean Global Wrap | **\$11.50**

Roasted red pepper, feta, cucumbers, greens and tomatoes.

Indian Khajita Global Wrap | **\$12.50**

Paneer, Chickpea and tomato coconut sauce.

Fahita Roll | GF **\$10.50**

Grilled chicken, sauteed peppers, onions, pepper jack cheese and salsa.

HOT LUNCH BUFFET:

*Includes hand-baked bread and butter, plus freshly baked cookies and bars.

**Gluten-free bread available.

The Apricot Chicken Tagine | **\$18.00 per guest**

Middle eastern couscous with fresh mint and feta, walnut crunch.

The Herb Rolled Parmesan | **\$18.00 per guest**

Chicken breast parmigiana, handmade cheese filled tortellini in a marinara sauce. Romaine and tomato salad with a red wine vinaigrette.

The Chicken Marsala | GF **\$18.00 per guest**

Sauteed wild mushroom marsala sauce, romaine salad with multi-color peppers and herbed vinaigrette.

The Indian | **\$16.00 per guest**

Spicy beef samosas with raita (garlic mint and yoghurt), sliced tandoori chicken breast, biryani vegetarian rice, cucumber and tomato salad, naan bread.

The Casablanca | **\$18.00 per guest**

Chicken breast spiced with allspice, cumin, chili, ginger and turmeric, moroccan couscous with apricots, pine nuts, parsley, and roast seasonal vegetables, simple salad of mixed lettuces and lemon vinaigrette.

The Greek | GF **\$18.00 per guest**

Grilled breast of oregano lemon chicken, roasted parmesan red potatoes, mediterranean salad, vine-ripened tomato, kalamata olives, sweet bell peppers, onion and feta lightly tossed in a red wine oregano vinaigrette.

The Mediterranean | **\$18.00 per guest**

Herbed roast boneless chicken breast stuffed with spinach, chevre and sun-dried tomatoes napped with a fresh tomato basil sauce, farfalle pasta gently tossed with extra virgin olive oil, wild field green salad with gorgonzola crumbles, sugared walnuts, sun-dried tomato vinaigrette.

The All American | **\$18.00 per guest**

Our own hand made potato gnocci, honey maple roasted charred brussel sprouts, roasted squash, salad of crisp romaine with tomatoes, cucumbers and carrot curls, red wine vinegar and evoo.

The Asian Stir Fry | **\$15.00 per guest**

Boneless breast of chicken strips stir fried with sweet bell peppers, mushrooms, baby corn, water chestnuts, sweet pea pods, scallions, cashews and julienne of carrot and garlic sesame sauce, stir fried rice with confetti of vegetables.

The Mexican | **\$14.00 per guest**

Make your own steak and chicken fajitas black beans and Mexican rice accompanied by flour and corn tortillas, cheese, shredded lettuce, diced tomatoes, sour cream, guacamole, pico de gallo and tortilla chips.

(+\$3.00 FOR STEAK)

The Marinated And Grilled | **\$16.00 per guest**

Flank steak topped with a pesto garlic sauce, roasted parslid potatoes, steamed asparagus with lemon zest, wild field green salad with blue cheese, sugared walnuts, dried cherries, and red wine oregano vinaigrette.

