



Plated Dinner Menu



Plated Dinner Wedding

Megan + Richie September 17th

A plated dinner is perhaps the most traditional and formal of service styles. Your guests will feel pampered by having their courses brought to each place setting. Your plated dinner could include as few as two courses, or as many as you desire. Taste! to Go has even executed multi-course small plate services.

Megan & Richie had a beautiful outdoor tented wedding at their own property in West Des Moines. Guests were treated to a beautiful ceremony overlooking the pond and then greeted by our servers for drinks and appetizers. For dinner service, a formal seating arrangement awaited guests under a gorgeous white tent with carpeted flooring and grand chandeliers.

Floral + Event Design by Saley Nong.

Cocktail Hour Passed Appetizers:

Shrimp Shooters with a Bloody Mary Pipette • Roasted Tomato Tartlets with Fresh Basil and Parmesan • Bacon Wrapped Cherry Peppers with Maytag Cheddar

Salad Course

A Poached Pear Salad with Spinach and Arugula + Dried Cranberries + Candied Nuts + Goat Cheese Crumbles + House-made Cheddar Breadstick

Second Course

Warm Iowa Corn Cakes with Smoked Tomato Coulis + Avocado Puree Topped with a Golden Popcorn Shoot

Main Course

A duet plate of Roasted Herb-Crusted Frenched Chicken and Beef Tenderloin Medallion with a Red Wine reduction Sauce + Pommes Puree + Rainbow Carrots Topped with Micro Greens