



taste! to go
catering + events

Stations Menu



Butcher Block Cheese & Antipasto Station: A huge butcher block table filled with domestic and specialty cheeses garnished with fresh fruits, roasted vegetables, credit, olives, bread and crackers



Pasta Stations: Buffet style or have a chef toss the pasta fresh in front of your guests. Example Chef Attended Freshly made Papparadelle noodles cooked in a cream sauce with Peas & Bacon topped with Crunchy Bread Crumbs or Papparadelle with Rich Pork Ragu

Seafood Station: Sesame Seared Tuna Lollipops, Smoked Salmon Platter, Shrimp Cocktail, Sushi Rolls, and Ceviche Cups. Keep it simple or display with your choice of ice sculpture.

Mediterranean Antipasto Boxes: table top boxes filled with everything Mediterranean. Stuffed Peppadews, Olives, Nuts, Parmesan Crisps, Crostini with Olive Tapenade, Cheeses, Breads, Olive Oils & Balsamic Vinegars, Roasted Red Peppers, Cured Meats

Bruschetta Bar: Toasted Bread Tomato Basil, White Bean Garlic Spread, Marinated Eggplant, Olive Tapenade, Basil Pesto, Whipped Goat Cheese, Whipped Ricotta, Caramelized Onions, Red Onion Jam, Bacon Jam, Sautéed Mushrooms, Fresh Mozzarella, Arugula, Prosciutto, Roasted Red Peppers, Prairie Breeze, Figs, Citrus Beets

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Carving Station Beef: Let our chef carve your meats and compose a short plate for you. Ideas: Pepper Crusted Beef Tender, Red Wine Butter Sauce, Pommies Puree & Vegetables Beef Tender Horseradish Sauce, Fingerling Potatoes & Green Beans Beef Strip Loin with Smoked Tomato Sauce, Goat Cheese Filled Plantain Gorditas & Pickled Onions Chimmichuri (Herb & Olive Oil Sauce) topped Beef served on a bed of Iowa Corn Succotash

Carving Station Pork: Ancho Rubbed Pork Tenderloin Sweet Mashed & Maple Butter Herb Rubbed Pork Tenderloin, Loaded Mashed Potatoes & Veg Bacon Wrapped Pork Tenderloin with BBQ Glaze Mashed & Green Beans

Ahi Tuna Carving: **Chef Favorite!** A Beautiful whole Tuna Loin encrusted in Sesame & Seared Served Medium-Rare with Asian Vegetables & Wasabi Mashed Potatoes

Quesedilla Station: Griddled Fresh by our Chef Ideas: Brie & Pear Duck, Gouda with Swiss Chard, Red Onion & Corn Marmalade Smoked Salmon Gouda & Basil topped with Thai Basil Sauce Artichoke Goat Cheese & Tomato Jam

Street Taco Station: Tacos just like we like them from the taco trucks. Your choice of carne asada, carnitas, pulled chicken, or black bean & corn Lime wedges, Mexican Cheese, Pickled Onions & Salsa

Arepas: (more elegant than tacos- similar flavors!) Our Chef Griddles Hot Fresh Cakes Corn Masa Cakes filled with Cheese Topped with Achiote Pork, Avocado, Red onion & Salsa

Asian Food Truck: Bahn Mi Chicken Sliders with Pickled Vegetables & Cilantro Red Curry Shrimp & Pork Dumplings Vegetable Lo-Mein Healthy Bowls: Grain Vegetables & LOTS of fresh Herbs accompanied by sauces

Beef Bourguignon: Red Wine Beef Stew served with Crispy Potato Cakes & Greens

Bangers & Cheese: Artisan Sausages carved and served by our attendant. Served with Cheeses, Breads & Mustards



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Salad "Bar": Shaken by our Salad-tenders and served in a martini glass. The Cosmo, The Classic and Tutti Frutti! Seasonal

Salad Station: Big Bowls Filled with Flavors of the Season. Colorful & Fresh!

Wild Mushroom: Hear the sizzle, smell the aroma of sautéed mushrooms tossed with sherry and cream, served with wild rice and bread.

Chicken Wings: Guests choose the sauce of their choice and our chef tosses them. Served with Carrots, Celery, Ranch and Blue Cheese

Fried Green Tomatoes: Sautéed on site & topped with crema, bacon & arugula. Perfect for a late summer wedding.

Asparagus Station: Perfect for Spring when Asparagus is in Season. Soups, Hors d'oeuvres, Dips, and Snacks.

Potato Bar: Mashed or baby roasted with various toppings.

Shepherd's Pie: Potato Cakes filled with Ground Beef and topped with Slaw and a Smoked Tomato Aioli

Risotto: Lobster, mushroom, asparagus, cheese. We recommend serving it in our giant cheese wheel of grana Padano!

French Station: May we suggest Mussels in a Dijon cream sauce topped with pommes frites, or French Tarts, or French Cheeses.



Island Taco Station: Fried Tilapia, Grilled Mahi Mahi, Kahlua Pork. Garnished with citrus onions & queso fresco. Served with Chips & Salsa

Paella/Spanish: A 36" Paella pan filled with the Classic Spanish Rice dish

Stations Menu



Brunch: Mini versions of chicken & waffles, blueberry pancakes & skillet

Crab Cakes: Griddled Crab Cakes served with Toppings.

Northeastern Station: Mini Crab Cakes & Lobster Rolls & Clam Chowder

Mini Hot Dog/Brat Station: Simple or gourmet.

Chicken Pot Pie: Classic Filling served with our house-made Cheddar Biscuits

Asian: Mini takeout boxes filled with your choice of: Orange Chicken & Rice

Beef or Vegetable Lo-Mein

Chilled Peanut & Vegetable Noodles

Thai Peanut Chicken Salad with Crisp Vegetables

Sweet Sticky Shrimp & Rice

Chicken Larb- Minced Chicken with a lime dressing & Fresh Herbs

Pommes Frites: French fries fried onsite served with lots of condiments and served in cones...maybe even served on our pommes frites cart.

Mac & Cheese Station: Our super rich mac n cheese with toppings.

Corn Bread Waffle Station: Topped with Smoky BBQ Pork & Mango Slaw served with a freshly made corn bread waffle

Gnocchi Station: Crispy gnocchi tossed with parmesan, roasted squash, basil Tossed fresh. Or Parmesan, Basil & Multicolored Tomatoes or Chicken Bacon Parmesan

Tomato Station: Fresh Iowa tomatoes served in myriad ways. Bruschetta, caprese, tuna stuffed tomatoes, tomato watermelon salad with feta, tomato flatbreads, fried green tomatoes. Served with breads, crackers, oils and vinegars.



Fajita Station: Beef, chicken or shrimp, sizzling hot. Served with Tortillas, Toppings, Chips & Salsa

Avocado Bar: Avocados cut fresh with various salsas/salad to fill. Crab Salad, Mango Salsa, Pico de Gallo, Ceviche.



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Pho Dumpling Bowls: Our Easy to eat soup filled with beautiful Asian ingredients Pork Dumplings, Enoki Mushrooms, Fresh Herbs, Sprouts, Pho Broth Condiments to garnish

San Francisco Station: House-made Cioppino served with sourdough bread. Add oysters on the half shell!

Flatbreads: Grilled Fresh at your event! Thin, Crispy & Hot (choose 3-4)

Italian Sausage with Marinara, Mozzarella & Parmesan

Sweet Potato Cream Sauce, Feta, Kale, Shaved Red Onion, Pepperoncini

Potato with Rosemary Cream Cheese Sauce, Red Pepper Flakes, Mozzarella

B.L.T

Blue Cheese & Roasted Grapes with Honey

Ricotta with Bacon & Grilled Peaches & Basil

Philly Cheesesteak

Goat Cheese & Fig with Arugula

Chicken Artichoke Spinach (or omit the chicken!)

Roasted Red Pepper Cajun Sauce, Corn, Red Onion, Blackened Chicken, Spicy Aioli

Italian Beef- thinly sliced Beef, Giardinere, Mozzarella

Sliders Station (choose 1-3):

Traditional Cheeseburger

Spanish Cheeseburger with Manchego, Smoked Paprika Aioli, Roasted Red Peppers

Blue Cheese Burger

Buffalo Chicken Sliders

Mushroom Sliders

BBQ Bacon Cheddar

Cheddar Biscuits with Ham & Peach Preserves

Meatball Marinara

Italian Beef with Giardinere

Possibilities are endless!

Velcro Wall: Ask about our Velcro wall hung with snacks like popcorn, snack mix, chips, etc...

Bacon: Nothing but Bacon.

Candied Bacon, Bacon Wrapped Chicken Satay, BLT Dip, Bacon Wrapped Cherry Peppers with Cheese curds & sweet Chili Sauce,

Chips and Dips: Tortilla, potato, won-ton, pear, beet, each paired with a delicious dip

Pretzel Cart: Warm pretzels served with Cheese, Caramel, and Stone Ground Mustard.



Dessert Stations Menu



Flambéed Donut Station: Flambéed donut holes topped with espresso chocolate, caramel sauce and vanilla ice cream.

Ice Cream Sundae Bar: Ice cream sundaes served with lots of fun toppings.

S'mores Station: Hershey Bars Caramello Bars Reese's Peanut Butter Cups Graham Crackers and Marshmallows. Setup with a variety of designs based upon your event!

Boozy Milkshakes: Grasshoppers, brandy alexanders, and pink squirrels served with chocolate chip cookies.

Cookie Decorating Station: Sugar Cookies *Red, White, Green, Yellow, Blue Icing *Variety of Sprinkles Samples cookies already decorated for those who want to just grab one.

Mexican Dessert Station: Cheesecake served with dulce de leche sauce, chocolate, or strawberries. Mexican Brownies- rich chocolate with hints of mexican cinnamon.

Mini-dessert Station: Brownie bites, lemon bars, mousse cups, tiramisu demitasse, cookies, chocolate truffles, tarts.

Cookies and Milk Station: Multiple cookie jars filled with a chocolate chip, snickerdoodles, monster cookies, lemon cookies, double chocolate

Pie Ala Mode: A variety of fresh pies served with ice cream.

Fire and Ice Station: Freezer Pops - Baileys, Chambord Vanilla. Served with Donuts.

Housemade Cakes: Almond, Chocolate, Carrot, or Coconut.