

We are excited to be a part of your celebration. We take great pride in taking care of you and your guests during your special event. Taste! To Go understands that the difference is in the details.



Taste! skillfully provides the highest quality hors d' oeuvres, plated dinners, buffets, family style meals or a cocktail style menu for your guests.

Stations Menus

Taste! To Go pioneered stations in Des Moines to allow guests to enjoy both the gourmet food choices, and the company of their party without being anchored to a seat for the evening. All Stations menus are customizable.

These are some of our favorite stations to get you started. Full stations menus start at \$30/guest and include a choice of three to five stations.

Butcher Block Cheese and Antipasto Station

Our eight-foot butcher block table filled with artisan cheeses garnished with fresh fruits, roasted vegetables, crudité's, olives, bread and crackers.





Catering Menu

Pasta Station

You can choose either to have a Taste! Chef prepare pasta to your guests' whims or simply have pasta served on a gourmet buffet.

Example Chef Preparation: Freshly made Pappardelle noodles cooked in a cream sauce with Peas and Bacon topped with Crunchy Bread Crumbs **or** Freshly made Pappardelle with Rich Pork Ragù

Seafood Station

- Sesame Seared Tuna Lollipops
- Smoked Salmon Platter
- Shrimp Cocktail, Sushi Rolls, and Ceviche Cups
- Stone Crab Claws and Dipping Sauce

To really "wow" your guests, our Seafood Station can incorporate an ice sculpture from a local artist.

Mediterranean Antipasto Boxes

- Hummus and Carrot Salad
- Tabbouleh – Falafel
- Olives, Pistachios, Parmesan Crisps
- Crostini with Olive Tapenade
- Marinated Feta
- Fresh Mozzarella and Tomatoes
- Honey Citrus Beets
- Pita, Olive Oil
- Spicy Chickpeas
- Meatballs

Bruschetta Bar

Freshly Toasted Bread served with an assortment of your guest's choosing...

Tomatoes with Fresh Basil	White Bean Garlic Spread	Marinated Eggplant
Olive Tapenade	Basil Pesto	Whipped Goat Cheese
Caramelized Onions	Red Onion Jam	Bacon Jam
Sautéed Mushrooms	Fresh Mozzarella	Arugula
Roasted Red Peppers	La Quercia Prosciutto	Prairie Breeze Cheese
Figs	Honey Citrus Beets	Others by Request

Beef Carving Station

Let our Chef carve your meats and compose a plate for you.

- 🍷 Pepper Crusted Beef Tender, Red Wine Butter Sauce, Pommies Puree
- 🍷 Beef Tender Horseradish Sauce, Fingerling Potatoes
- 🍷 Beef with Smoked Tomato Sauce, Goat Cheese Filled Plantain Gorditas and Pickled Onions
- 🍷 Beef topped with Chimichurri (Herb and Olive Oil Sauce), and Iowa Corn Succotash

Pork Tenderloin Carving Station

- 🍷 Ancho Chili Rubbed Pork Tenderloin with Sweet Potato Mashed and Maple Butter
- 🍷 Herb Rubbed Pork Tenderloin, Loaded Mashed Potatoes and Seasonal Vegetables
- 🍷 Bacon Wrapped Pork Tenderloin with BBQ Glaze, Corn Salad

Ahi Tuna Carving Station

Beautiful whole Tuna Loin Seared and Served Medium-Rare with Asian Vegetables. Accompanied by Wasabi Mashed Potatoes and Sushi Condiments

Gourmet Quesadilla Station

Our chef prepares on a hot griddle in front of your guests. You'll choose two of these options to share with your party...

- Brie and Pear with Arugula and Balsamic Syrup
- Duck and Gouda with Swiss Chard, Red Onion and Corn Marmalade
- Smoked Salmon Gouda and Basil topped with Thai Basil Sauce
- Artichoke Goat Cheese and Tomato Jam
- Black Bean with Citrus Marinated Onions, Crema and Cilantro

Street Taco Station

Tacos prepared fresh like from local taco trucks.

- Your choice of Beef Carne Asada, Pork Carnitas, Pulled Chicken, or Black Bean and Corn
- Served with Chips and Salsa, Garnished with Lime wedges, Mexican Cheese, Pickled Onions and Salsa

Venezuelan-style Arepa Station

These Elegant Taco-like Arepas are rich and delicious.

- Our Chef Griddles Hot Arepa Cakes with Cheese
- Topped with Mild Achiote Pork, Sliced Avocado, Red Onion and Salsa

Asian Food Truck Station

- Bahn Mi Chicken Sliders with Pickled Vegetables and Cilantro
- Vegetable Lo-Mein
- Edamame Salad with Sesame Ginger Dressing

Buddha Bowls Station

Grain Vegetables and LOTS of fresh Vegetables, Proteins and Herbs accompanied by sauces

Beef Bourguignon Station

Red Wine Beef Stew served with Crispy Potato Cakes and Greens

Bangers and Cheese Station

Artisan Sausages carved and served by our attendant. Served with Cheeses, Breads and Mustards

Seasonal Salad Station

Big Bowls Filled with Flavors of the Season. Colorful and Fresh!

Wild Mushroom Station

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

Chicken Wing Station

Spicy Dry Rub Served with Carrots, Celery, Ranch and Blue Cheese

Fried Green Tomato Station

Sautéed on site and topped with crema, bacon and arugula. Perfect for a late summer wedding.

Potato Bar Station

Mashed or baby roasted with Toppings

Paella/Spanish Station

Huge Paella pan filled with the Classic Spanish Rice dish

Brunch

Mini versions of Chicken and Waffles, Candied Bacon, Smoked Salmon Bites, Deviled Eggs

Northeastern Station

Mini Crab Cakes and Lobster Rolls and Clam Chowder

French Station

Tarts, Pommes Frites, Mussels, and French Cheeses

Island Taco Station

Grilled Fish Tacos with Pineapple Salsa, Kahlua Pork. Garnished with Citrus Onions and Queso Fresco, Hot Sauce, and Crema.

Served with Chips and Salsa



Asian Station

Mini takeout boxes filled with your choice of

- Orange Chicken and Rice
- Beef or Vegetable Lo-Mein
- Chilled Peanut and Vegetable Noodles
- Thai Peanut Chicken Salad with Crisp Vegetables

French Fry Cart!

Served with Ketchup, Mayo, Sriracha Aioli and Ranch

Korean French Fry Cart

Hot Fries topped with Sriracha aioli, Korean Beef, Kim Chi and Green Onion

Mac and Cheese Station

Our super rich Macaroni and Cheese with gourmet toppings.

Corn Bread Waffle Station

Topped with Smoky BBQ Pork and Mango Slaw served with a freshly made Corn Bread Waffle

Gnocchi Station

Crispy Gnocchi tossed with your choice...

- Parmesan, Roasted Squash, Basil, Tossed fresh
- Chicken Bacon Parmesan
- Parmesan, Basil and Multicolored Tomatoes

Fajita Station

Steak, Chicken or Shrimp served for your guests Sizzling Hot
Served with Tortillas, Toppings, Chips and Salsa

Avocado Bar

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

Flatbreads Station

Pizza Grilled Fresh at your event! Thin, Crispy and Hot. Please choose 3 to 4 styles for your event...

- Italian Sausage with Marinara, Mozzarella and Parmesan
- Classic Cheese Blend
- Sweet Potato Cream, Feta, Kale, Shaved Red Onion, Pepperoncini
- Potatoes, Rosemary Cream Cheese, Red Pepper Flakes, Mozzarella
- Bacon, Lettuce and Tomato
- Blue Cheese and Roasted Grapes with Honey
- Ricotta with Bacon, Grilled Peaches and Basil
- Goat Cheese and Fig with Arugula
- Artichoke Spinach, with our without Chicken
- Philly Cheesesteak
- Cajun Sauce, Corn, Red Onion, Blackened Chicken, Spicy Aioli
- Italian Beef: Thinly Sliced Beef, Giardinere Relish, Mozzarella

Pho Dumpling Bowls

Our Easy to eat soup filled with beautiful Asian ingredients

- Pork Dumplings, Enoki Mushrooms, Fresh Herbs, Sprouts, Lemongrass-ginger broth
- Condiments to Garnish
- Or make it Vegan with Mushroom Dumplings

Sliders Station

American Cheeseburger	BBQ Bacon Cheddar	Meatball Marinara
Buffalo Chicken Sliders	Mushroom Sliders	Bleu Cheese Burger
Italian Beef with Giardinere	Spanish Cheeseburger Manchego Cheese, Roasted Peppers & Arugula	Cheddar Biscuits with Ham and Peach Preserves

Bacon

Nothing but Bacon! Candied Bacon, Bacon Wrapped Chicken Satay, BLT Dip, Bacon Wrapped Cherry Peppers with Cheese curds and sweet Chili Sauce,

Pretzel Cart

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

Velcro Wall

Ask about our Velcro wall as a unique way to deliver cups of fun foods

Donut Wall

It's truly a self-serve wall of donuts, perfect for a fun party!



Plated Dinners

Cocktail Hour Options:

Butcher Block Cheese and Antipasto Display:

Specialty Cheeses garnished with Fresh Berries, Grapes, Olives, Vegetables, Crackers and Bread. Served on a Beautiful Butcher Block Table Top.

5.50/guest

Passed Hors D' Oeuvres

See our full list of appetizer ideas below if you would love to have beautiful appetizers passed to your guests during cocktail hour.

For example, Roasted Tomato Tartlets, Shrimp Cocktail Shooters, and Beet Stackers

Plated Dinner Salads

- Shaved Fennel, Kohlrabi, Blueberry, Greens and Ginger Dressing
- Mixed Greens, Dried Cranberries, Goat Cheese, Candied Nuts
- Caesar Salad with House Caesar Dressing, Croutons and Parmesan
- Butter Lettuce with Bacon, Peas, Radish and Buttermilk Dressing
- Radicchio, Dried Cherry and Pear Salad with Blue Cheese and Walnuts
- Garden Salad with Carrots, Croutons House-made Buttermilk Dressing



Catering Menu

Plated Dinner Entrees

Plated Dinner Menus will include China, Flatware, Linen Napkin, Water Glass.

We will be happy to prepare a full estimate for you.

Duet Plates

Salt and Pepper Beef Tender
Red Wine Butter Sauce
Frenched Chicken Breast
Pommes Puree
Seasonal Vegetables
27

Bacon Wrapped Pork Tenderloin
Cherry Glaze
Herb Crusted Chicken Breast
Mashed Potatoes
Vegetables
26

Beef Tenderloin
Fennel Tuscan Chicken
Green Beans
Creamy Polenta
43

Cedar Plank Salmon +Herb Sauce
Petite Beef Tender
Carrot-Gouda Mashed Potatoes
Asparagus
31

Peppercorn Crusted Beef Tender
with Bordelaise Sauce
Thyme and Lemon Chicken
Pommes Puree
Roasted Rainbow Carrots
29



Catering Menu

Pork

Ancho Chili Rubbed Pork
Tenderloin
Bourbon Cider Sauce
Sweet Mashed + Maple Butter
Market Vegetables
24

La Quercia Prosciutto Wrapped
Pork
Maytag Blue Cheese Potatoes
Green Beans and Cherry
Marmalade
26

Moroccan Rubbed Pork Tenderloin
Mint-Cilantro Yogurt Sauce
Roasted Carrots
Couscous Salad
24

Beef

Beef Tenderloin Shallot Butter
Onion Ring Garnish
Green Beans + Potato Puree
39

Bistro Tender Au Poivre-
Cognac Cream
Mashed Potatoes
Market Vegetables
24

Beef Tenderloin
Maytag Blue Cheese Butter
Cabernet Horseradish Mashed
Potatoes
Market Vegetables
43

Braised Beef Short Ribs
Farro Salad with Beets, Radicchio
and Arugula
31

Beef (cont'd)

Flank Steak Stuffed with Red
Pepper, Cheese, and Spinach
Broccolini
Roast Potatoes
31

Smoked Paprika Strip Steak
Saffron Creamed Potatoes
Green Beans and Roasted
Tomatoes
31

Sirloin Salt and Pepper Crust
Fingerling Potatoes in Garlic
Cream
Market Vegetables
31

Chicken

Roasted Airline Chicken Breast with
Lemon and Basil
Carrot-Gouda Mashed Potatoes
Market Vegetables
24

BBQ Chicken Breast
Iowa Corn and Tomato Salad
Green Beans
24

Seafood

Cedar Plank Wild Salmon+ Herb
Sauce
Lemon Israeli Cous Cous
Grilled Asparagus
29

Grilled Sea Scallops with Lemon
and Fresh Herbs
Sweet Corn Mashed Potatoes
Market Vegetables
32

Ask about our Duck, Lamb, Vegetarian, or Vegan Entrees.

Desserts and Dessert Stations:

- Panna Cotta and Fresh Berries
- Almond Cake with Raspberries and Cream
- Spring Lemon Curd and Pound Cake and Berries
- Flourless Chocolate Cake with Chocolate Glaze
served with Fresh Raspberries and Whipped Cream
- Classic Tiramisu Dessert Cups
- Flambéed Donut Station, Chef's favorite!
- Cookies and Milk
- Mini Dessert Station

Late Night Snack Options Available too!

Pizzas, Italian Beef Sliders, Cheeseburger Sliders, PB and J's, Popcorn Bars, Chips and Salsa Bars, Nachos, Donuts.

Buffet Options

Buffet Sample Menus

Menus include a full place setting: china plates, flatware, linen napkins, water glass and full buffet setup and display.

Our staff will take care of you and your guests throughout the event.

Cocktail Hour

Butcher Block Cheese and Antipasto Display: 5.50/guest

A beautiful display of Milton Creamery Prairie Breeze, Maytag Blue Cheese, Cheddar Cheese, Pepper Jack, Goat Cheese. Garnished with Grapes, Berries, Olives, Dried Fruits, Crackers and Bread. Displayed on an 8 foot long Butcher Block Table

Everything Iowa Buffet

Market Price

Iowa has a lot to offer! From the meat to the produce and even the wine.

Everything on this menu is produced right here in Iowa and is created based on the season and local availability.

The Iowa Buffet:

25

Spring Mix, Strawberries and Balsamic Vinaigrette
Olive Oil Poached Yukon Gold Potatoes
Fresh Sautéed Vegetable Medley
Seasonal Fresh Fruit
Herb Rubbed Pork Tenderloin on a bed of Roasted Carrots
House-made Focaccia Rolls

The Vineyard Buffet:

25

Spring Greens, Sweet Red Grapes, Goat Cheese, Pistachios and Balsamic Vinaigrette
Fresh Sautéed Vegetable Medley
Grilled Chicken Breast with Chimichurri
Yukon Gold Potatoes with Cream Sauce
Fresh Fruit and Orange Blossom Syrup
House-made Focaccia Rolls



Catering Menu

The Pasta Buffet:

25

Baked Penne with a Classic Tomato Sauce
Bowtie Pasta with Basil Pesto and Vegetables
Macaroni and Cheese (Taste! Specialty)
Graziano Meatballs
Caesar Salad with Parmesan and Croutons
House-made Focaccia Rolls

Pork and Chicken

26

Pork Tenderloin and Chimichurri Sauce
Roasted Chicken with Lemons
Creamy Garlic Mashed Potatoes
Fresh Fruit Bowl
Roasted Seasonal Vegetables
Mixed Greens, Tomatoes, Croutons and Parmesan
House-made Focaccia Rolls

The Appetizer Buffet

Select appetizers to create your own unique menu!
Appetizer stations throughout your reception will make for a unique event.
Let Taste! help you create the perfect menu.

Prime Rib and Pork

42

Mixed Greens with Citrus, Candied Nuts and Goat Cheese
Herb Crusted Pork Tenderloin served on Roasted Carrots
Chef Carved Garlic Prime Rib with Au Jus
White Cheddar Mashed Potatoes
Garlic and Crushed Red Pepper Broccoli
Grapes, Melon, Strawberries
House-made Focaccia Rolls

Beef and Chicken

28

Salt and Pepper Crusted Beef Tender with Garlic and Italian Herbs
Lemon-Rosemary Roasted Chicken
Garlic Mashed Potatoes
Sautéed Seasonal Vegetables
Mixed Greens tossed in Balsamic Vinaigrette
Fresh Vegetables and Dip
House-made Focaccia Rolls

Appetizer Menu

Taste! To Go's gourmet appetizers are sold A la Carte and priced "per piece". Minimum quantities apply, proposals will include chef attended appetizer costs.

Chicken Satay 1.75/Small 2.25/Large
Skewered Tender Chicken Breast Served with Spicy Peanut Sauce.

Chicken Wings 1.25
Buffalo, Spicy Dry Rub, BBQ or Sesame Ginger

Meatballs 1.40
Marinara or Sweet and Sour

Quesadillas 1.85
Mexican Chicken, Brie/Apple, Black Bean Cheese and Citrus Onion

Pastry Wrapped Sausages 1.75
with Spicy Dijon

Blue Cheese, Bacon and Caramelized Onion Potato Bites 2.00

Sliders 2.00
Cheeseburger, Italian Beef, Pulled Pork, Pulled Chicken, Beef Tender

Beef Petite Tender 5.00
Medium Rare Platter with Mini Buns and Condiments

Thai Chicken Meatballs 1.40/Each

Prosciutto Wrapped Fresh Mozzarella 1.75
with Arugula

Bacon Balsamic Figs 2.00
Figs Stuffed with Blue Cheese and Walnuts and Wrapped in Bacon with Balsamic Syrup

Beef Skewers 2.25
Skewered Beef in a Blue Cheese or Hoisin Sauce

Achiote Marinated Shredded Pork and Citrus Onions 4.95
with Tortillas

Salsa and Cheddar Potato Bites 2.00

Pork Tenderloin 189.00 (Serves 50)
Thinly Sliced with Slider Buns and Condiments

Seafood Appetizers

Hand Breaded Jumbo Coconut Shrimp 2.95
with Tamarind Dipping Sauce

Smoked Salmon Whole Side 175.00
Served with Capers, Red Onions, Eggs and Toasts

Spicy Ginger Glazed Shrimp 2.15

Spicy Tuna Tartar 1.75
Served in Miso Cones

Mini Blackened Salmon Cakes 3.00
with Lemon Dill Dipping Sauce

Jumbo Shrimp Cocktail 2.15
served with Homemade Cocktail Sauce and Lemon Wedges

Shrimp Cocktail with Jalapeno Margarita Pipettes 2.75

Sesame Seared Tuna "Lollipops" 2.25
served with Wasabi Aioli

Miniature Crab Cakes 2.25
One full ounce Cake served with a Lemon Spice dipping sauce.

Mussels Chilled Mussels served with Shallot-Herb Vinaigrette Mkt

Cheese

Brie Wheel 70.00 (serves 30)
Wrapped in Puff Pastry topped with Raspberry Sauce

Cheese Tray Mkt
prices vary depending on cheeses

Jalapeno Popper Dip 2.25
with Tortilla Chips

Honey Lavender Goat Cheese Log 36.00
(serves 15)
with Pine Nuts

Danish Blue Cheese Fondue
Starts at 5 per guest
Served with Bread, Cherry Tomatoes, Pears and Grapes

Butcher Block Cheese and Antipasto Display
5.50 per guest
Gourmet Cheese and Antipasto Display on Platters price depends upon cheese and meats chosen

Vegetarian Appetizers

Stuffed Mushrooms, 1.50
Cheddar Green Onion and Cream Cheese

Won-Ton Chips with Pineapple Salsa 1.95

Spinach Artichoke Dip 1.50
with Tortilla Chips

Vegetable Springroll 2.00

Hummus 1.95
With pita chips and Fresh Vegetables

Warm Cinnamon Glazed Almonds served in a Sugar Cone 3.95

Crostini 1.75
Lightly toasted slices of baguette with extra virgin olive oil and garlic. Choice of the following toppings:

Tomatoes and Basil

- **Wild Mushroom and Goat Cheese**
- **Olive Tapenade**
- **Bourbon Steak Crostini with Fried Onions**
- **Goat Cheese with Roasted Grapes, Candied Pecans and Parsley**
- **Beef Tender with Arugula and Horseradish**

Homemade Tortilla Chips 2.25
with Salsa and Guacamole

Peppadews stuffed with goat Cheese 2.00

Jalapeno Dip 1.50
with Homemade Tortilla Chips

Tomato Tartlets 1.95
Mini tart shells filled with Parmesan cheese and tomatoes and Fresh Basil

Sweet Red Grapes rolled in Goat Cheese and Pistachios 1.85

We're looking forward to curating your next event! Visit
or call us at Taste! To Go for more information.