

## Tasty Temptations Menu Selections

### Starters:

**Cheese Board:** Consisting of 3 cheeses, fresh fruit and crackers

**Antipasti 1:** Tray with mixed deli meats such as Capocollo, Mortadella and salami wrapped bread sticks

**Antipasti 2:** Mixed Nuts, olives, cheese sticks and marinated cherry tomatoes

**Bruschetta:** Balsamic infused chopped tomatoes with fresh basil on toasted ciabatta then topped with shredded parmesan cheese.

**Shrimp Cocktail:** 5 large shrimp served with a dollop of cocktail sauce

**Spicy Red Pepper Hummus with Pita Triangles**

**Asian Chicken Skewers:** Glazed and Baked, topped with sesame seeds

**Prosciutto-Wrapped Fig:** Fresh figs wrapped in prosciutto and cooked until crisp and nicely browned

**Asian Tuna Burger Sliders with Wasabi Mayo:** Topped with ginger, scallions and baby greens on a miniature bun with wasabi mayo

**Bacon and Cheddar Cheese filled Angel Biscuits with Jalapeno Jam**

**Grilled Shrimp Skewers with Lime and Cilantro sauce**

**Cherry Tomato Caprese Skewers**

**Farm Stand Crudités with varied dipping sauces**

**Stuffed Mushrooms-** Sausage, spinach or cheese

**Andouille Stuffed Mushrooms**

### Soups:

**Corn Chowder with Shrimp**

**Potato Leek**

**French Onion**

**Manhattan Clam Chowder**

**Poblano Pepper Chicken Chowder**

**Fresh Tomato Basil**

**Exotic Mushroom**

**New England Clam Chowder**

**Minestrone**

**Navy Bean**

**Tortilla**

**Tomato, Rice and Sausage**

**Split Pea with Ham**

**Shrimp Bisque**

**Cucumber (Cold)**

### Salads:

**Mixed Greens:** Baby greens served with fresh croutons and light herb dressing

**Tasty Temptations Chopped:** Mixed greens, tomatoes, roasted corn, scallions, diced bacon, avocado, olives and blue cheese

**The Ultimate Wedge Salad:** Iceberg lettuce wedge drizzled with blue cheese dressing, crumbled bacon, chopped tomatoes

**Asian Spinach Salad with Orange and Avocado:** Baby spinach topped with a rice wine and fresh ginger and sesame oil dressing

**Caprese:** Fresh tomatoes layered with mozzarella and basil leaves, drizzled with Olive oil and Aged Balsamic Vinegar

**Italian Salad:** Mixed greens, celery, red onion, cherry tomatoes, Sicilian olives and pepperoncini and traditional Italian Dressing

**Pesto Pasta Salad:** White beans, baby arugula, pasta and Parmigianino shavings with a red wine vinaigrette and pine nuts

**Cucumber and Sweet Onion Salad:** Thinly sliced Cucumber and sweet onion with fresh dill in a Vinaigrette with Sea Salt

**Avocado Salad Stuffed Tomato Halves:** Avocado and Pico-de-Gallo topped with a Crisp Tortilla Chip

**Classic American Potato Salad:** with fresh eggs and sweet pickle in a creamy mayonnaise base

**Dixie Slaw:** The Best

**Apple Slaw:** A sweet and tart apple and cabbage slaw in a creamy maple Dijon dressing

### Entree:

#### Chicken:

**Chicken Picatta:** Chicken breast in a white wine and lemon sauce with capers and mushrooms

**Apricot Basted Chicken-** Roasted and basted with apricot, honey and spices

**Roasted Chicken:** Whole Chicken roasted with light touches of lemon, herbs and white wine.

**Chicken Fettuccini Alfredo-** Grilled chicken smothered in a rich, creamy parmesan Alfredo sauce

**Grilled Asian Chicken:** with Bok Choy, Red Pepper and Shiitake Mushrooms

**Cornish Hens-** halved then oven roasted and served on rice pilaf

#### Pork:

**Pork Chops:** on a bed of apple and onion slices

**Center Cut Pork roast on bed of stewed tomato and parmesan macaroni**

**Pork Tenderloin: marinated then roasted or grilled and topped with Fig Sauce**

**Pork Tenderloin on a bed of oven roasted vegetables topped with Vidalia onion gravy (sauce)**

**Carolina Pulled Pork:** Tender “fall apart” pork served on an old fashioned roll topped with vinegar slaw

## Beef:

**Steak Dianne:** Beef Sirloin pan seared and topped with a mushroom wine sauce

**Spinach and wild mushroom Stuffed Tenderloin-** seared and finished to suit your taste.

**Texas Brisket:** Slow cooked then smoked to a tender turn with sauce on the side

**Beef Stroganoff-** served with egg noodles

**Old Fashioned Meat Loaf** – Topped with onion crisps and gravy

## Fish and Seafood:

**Baked Salmon:** With a sour cream dill sauce

**Miso Glazed Salmon Steak:** White Miso gives the Salmon an Umami-packed supercharged flavor.

**Grilled Swordfish:** With Mango Salsa

**Parchment Wrapped Tilapia** on bed of vegetables and lemon

**Pasta: (Sausage, Meatballs, Shrimp or Grilled Chicken can be added)**

**Pappardelle Florentine:** with Fresh Tomato Sauce and Spinach

**Penne with fresh mozzarella and basil in a Marinara Sauce**

**Angel Hair Pasta with, broccoli, and garlic in a wine sauce**

**Lasagna-** Layered with three cheeses, sausage and sauce between pasta

## Vegetarian:

**Vegetarian Lasagna:** Layered between sheets of pasta are three cheeses, marinara, zucchini, eggplant and mushrooms

**Eggplant Parmesan** – Slices of eggplant lightly breaded, sautéed, then topped with marinara, mozzarella and parmesan cheese

**Tasty Temptation’s Ultimate Mac and Cheese:** Creamy and rich with 4 cheeses and a rich buttered crumb topping

**Southwest Quinoa Stuffed Peppers** –quinoa, tomato, corn, black beans and cheddar cheese

**Tasty T’s Vegetarian Baked Beans:** Three types of beans slow baked with touches of brown sugar, mustard, and secret spices

## Sides:

**Roma Tomato and Zucchini Gratin:** Layers of tomato, zucchini and Parmesan cheese topped with basil and crisp bread crumbs.

**Tasty T’s Baked Beans:** Three types of beans slow baked with touches of brown sugar, mustard, pork shoulder and secret spices

**Maple Mashed Sweet Potatoes:** Mashed to a creamy softness, lightly flavored with Pure Maple Syrup and a sprinkle of spiced pecans

**White Cheddar Mashed Sweet Potatoes**

**Mashed Sweet and White Potato Puree**

**Oven Roasted Fingerling Potatoes with Rosemary and Butter**

**Twice Baked Potato-**cheese, chives, bacon

**Twice Baked Sweet Potato-** with cinnamon and brown sugar

**Steakhouse Green Beans-** sautéed with bacon and tomato

**Green Beans Ramano-** steamed then sautéed with shallot, tomato and basil

**Roasted Cauliflower-**with garlic and parmesan

**Ginger and Orange glazed Oven Roasted Carrots**

**Couscous Confetti:** a mixture of finely minced vegetables for flavor and color

**Pecan Rice** – With onion, garlic and herbs slow cooked in broth

**Ginger Cilantro Rice**

**White and Wild Rice with fresh herbs**

**Oven Roasted Fall Vegetables:** carrots, squash, parsnip, turnip, Brussel sprouts

**Escalloped Corn-** A casserole of fresh corn, cheese, corn bread and green chilies

Food stations available.