# **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

**Smoky Chipotle 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

Sweet Chili Shrimp filled Wonton Cups: served with sweet sour dipping sauce

Mini white corn muffins with cheddar and 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

# Soups:

Corn Chowder with ShrimpPotato LeekFrench OnionManhattan Clam ChowderPoblano Pepper Chicken ChowderFresh Tomato BasilExotic MushroomNew England Clam ChowderMinestroneNavy BeanTortillaTomato, Rice and SausageSplit Pea with HamShrimp BisqueCucumber (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 wind 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

Southwest Quinoa: corn, tomato, roasted poblano peppers, black beans and cilantro in a cumin and lime dressing

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

Dixie Slaw: The Best!

#### **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.

**Lemon Thyme Chicken**- With a lemon and herb broth

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

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

## Pasta: (Sausage, Meatballs, or Shrimp 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

#### 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 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.