

Taylor Made

ELEGANCE MENU



To celebrate your special event, we invite you to customize the menu - Taylor Made for you.
Select two hor d'oeuvre, one soup or salad, one vegetable, one potato, and two entrées.

HOR D'OEUVRES

Cold

SHRIMP FILO TARTLETS flaky pastry shell, rich spread, garnished w/shrimp + cocktail sauce

SPINACH ARTICHOKE PHYLLO CUPS phyllo cups, chopped spinach + artichoke hearts, cream cheese base

ROTISSERIE CHICKEN BITES bruschetta topped w/chicken salad + parsley garnish

TUSCANY HUMMUS blended tuscan hummus on pita bread

Warm

BEEF TENDERLOIN CROSTINI marinated filet strips w/crusted gorgonzola

SPANKOPITA triangles of buttery phyllo filled w/spinach and cheeses

BACON-WRAPPED CHICKEN STRIPS grilled chicken wrapped in chipotle-seasoned bacon

MINI CHEESE QUICHE selections include spinach, bacon, vegetable

EGGPLANT AND TOMATO BRUSCHETTA sautéed tomato, eggplant, garlic, melted mozzarella

VEGETABLE CROSTINI toasted baguettes topped w/roasted vegetables + parmesan

FARMER'S MARKET VEGETABLES

FRESH CUT GREEN BEANS sautéed in sea salt, hickory bacon, light butter

ROASTED LEMON ASPARAGUS fresh minced garlic + butter w/lemon zest (seasonal)

ROASTED CALIFORNIA BLEND broccoli, cauliflower, butternut squash, carrots, tuscan seasoning

STEAMED BROCCOLI lightly zested w/creamy cilantro lemon sauce

WHOLE GREEN BEANS + RED BELL PEPPERS roasted w/garlic + ginger

HOMEMADE POTATOES + RICE SELECTIONS

CHEESY TWICE-BAKED POTATO CASSEROLE (signature dish) sliced yukon goldens, creamy cheese blend, cubed bacon, butter, seasoning

FLAME-ROASTED NEW POTATO wedged new potatoes, lightly seasoned + buttered to perfection

GARLIC MASHED POTATOES creamy mashed yukon goldens, fresh minced garlic, hint of butter

CREAMY AU GRATIN POTATOES sliced yukon goldens, blended creamy cheeses variety, seasoning

MASHED POTATO (LOADED) OR BAKED POTATO (LOADED) served w/butter, cheddar cheese, bacon, sour cream, chives

WILD RICE OR MULTI-GRAIN QUINOA

SOUPS

(Served w/dinner rolls)

CHEDDAR ALE

CREAM OF BROCCOLI

HOMEMADE CHICKEN NOODLE

CHICKEN TORTILLA

FRENCH ONION W/ALE

SALADS

(Served w/dinner rolls)

SPRING MIX mixed greens + baby spinach, gorgonzola, roasted walnuts, gala apples, multi-grain croutons, raspberry vinaigrette

CAESAR chopped romaine, fresh shaved parmesan, butter + garlic croutons, caesar dressing

HOUSE mesclun greens, shaved carrot, cabbage, cherry tomato, fresh shaved parmesan, multi-grain croutons, roasted garlic dressing

MANDARIN chopped romaine, sliced mandarin oranges, sliced almonds, purple onion, bacon crumbles, honey mustard vinaigrette

Note:
Additional sides can be added on a per-quoted basis.

ENTRÉES

BEEF TENDERLOIN roasted or applewood smoked w/apple cider infusion, served medium, topped w/choice of white truffle butter, asian glaze, or merlot sauce
market price

FILET OSCAR hand-cut filet topped w/crab meat, blanched asparagus tips, bearnaise sauce *market price*

PRIME RIB aged prime rib slow-roasted in rock salt, served w/au jus + gourmet horseradish *market price*

APPLEWOOD SMOKED TRI TIP slowly smoked to perfection, and melts in your mouth, served w/homemade barbeque sauce (sweet + sassy) or merlot sauce 30

MAPLE SMOKED SALMON FILET coho smoked salmon w/light pesto sauce 25

CHIPOTLE CRUSTED SALMON coho salmon fillet, hand-breaded + crusted to perfection 25

CRAB + SHRIMP STUFFED TILAPIA sautéed fresh boneless tilapia w/tarragon butter or creamy white wine sauce 25

GRILLED FLORENTINE CHICKEN thinly pounded grilled chicken breast w/chardonnay cream sauce 23

SAVORY GARLIC CHICKEN sautéed grilled chicken w/fresh herbs, artichoke hearts, chardonnay cream sauce 23

CHICKEN PICCATA healthy lightly-breaded chicken breast w/white wine + lemon caper sauce 23

PORK TENDERLOIN W/CINNAMON ROASTED APPLES mouth-watering cooked to perfection, crusted w/cinnamon + brown sugar, w/an infusion of apple cider 23

CITRUS-GLAZED PORK TENDERLOIN lightly seasoned w/lemon, lime + orange zest, glazed w/orange marmalade 23

BRICK-OVEN BAKED VEGETARIAN LASAGNA brick-oven baked lasagna w/freshly made pasta layered between crisp vegetables in creamy white cheese sauce 23



TO BOOK:

CALL 913.492.5250

OR

VISIT TAYLORMADECATERINGKC.COM
