



## ***Free Spirit & Gypsy Spirit***

*Created exclusively for the Free Spirit & Gypsy Spirit*

### ***2009 Catering Menu Packages***

*Taste America will be happy to work with you to create a menu that fits your individual needs and budget.*

*We can create vegetarian menus, theme menus and ethnic menus from countries around the world.*

*Taste America is a "fresh" caterer. All our menu items are made from scratch at our downtown location to assure you of the highest quality.*

***Taste America Catering - 455 City Front Plaza Drive - Chicago IL 60611  
Donna Brucks - 312-644-1070 dbrucks@tasteamerica.net***

## COLD APPETIZER BUFFETS

### Cold Appetizer #1 - \$26.25

**Domestic Cheese Tray** with Crackers, Dried Fruit,  
Toasted Nuts & Fresh Seasonal Grapes

**Elephant Garlic Spinach Dip** in Bread Bowl  
with Sourdough Dipping Croutons

**Ohio Maytag Blue Cheese Dip** with Sweet Potato Chips

**Pretzels** with Horseradish Mustard Dip

#### Mini Wrap Platter:

Antipasto Wrap w/Mozzarella, Salami, Sundried Tomato Pesto

Tomato-Caper Caponata Wrap w/Eggplant & Goat Cheese

Chicken Tarragon Wrap w/Radicchio, Caramelized Onion Spread

### Cold Appetizer #2 - \$44

#### Whole Poached Salmon & Salmon Fillets

Cucumber Scales, Capers, Scallions, Egg, Peppercorn Dip  
& Lemon Crowns

#### Imported Cheese & Crudite Station

Manchego, Camembert, Irish Dubliner Cheddar, Dill Havarti

Fresh & Dried Fruits - Toasted Nuts

Gourmet Mixed Olives in Garlic Citrus Zest

#### Fresh Vegetable Crudite Basket with Blue Cheese Dip

Served with Assorted Crackers and Baguettes

#### Asian Marinated Roast Tenderloin of Beef

Thinly sliced and presented with Ginger Soy Scallion Sauce

**Prosciutto wrapped Dates** w/Roasted Red Pepper Sauce

**Caprese Skewers:** Buffalo Mozzarella, Fresh Leaf Basil,

Grape Tomatoes & Pesto Marinade

### Cold Appetizer #3- \$46.5

**Fresh Shrimp Platter (4/pers)** with Spicy Seafood Sauce

**Fruit Platter** with Mango Yogurt Sauce

**Baby Vegetable Crudite served with Boursin Cheese**

#### Antipasto Platter

Genoa Salami, Saucisson Herbs de Provence,

Prosciutto wrapped Melon, Italian Olives

Pesto Marinated Artichoke Hearts, Pepperocini,

Italian Piave & Tellegio Cheeses - Baguettes & Water Wafers

#### Bruschetta Bar with Toasted Garlic Crostini

Marinated White Bean with Arugula & Roasted Garlic

Roasted Tomato, Basil, Onion marinated in Balsamic Olive Oil

Italian Olive Eggplant Caponata

Shaved Asiago & Potted Soft Goat Cheeses

Toasted Garlic Crostini

## HOT APPETIZER BUFFETS

### Hot Appetizer #1 - \$21.25

**Coconut Curry Beer Battered Shrimp**

with Whole Grain Mustard Sauce

**Phyllo Triangles** w/Artichoke, Spinach & Feta-Tomato Relish

**Spanish Meatballs** braised with Sherry

**Roasted Portobello Mushroom Wontons**

with Roasted Red Pepper Sauce

**Domestic Cheese Tray** with Crackers, Dried Fruits,

Toasted Nuts & Grapes

**Vegetable Crudite** Basket with Blue Cheese Dip

### Hot Appetizer #2 - \$28.5

**Pulled BBQ Pork** served with Mini Cornbread Muffins

**Grilled Chicken Skewers** w/Honey Ginger Glaze

**Beef Tenderloin & Portobello Mushroom Kebabs**

with Peppercorn Cream Sauce

**Ahi Tuna Rolls** w/Wasabi, Shitake Mushroom & Spinach

#### Cheese in the Round

A dynamic display of European Cheeses:

Italian Piave, Spanish Manchego, French Camembert,

and Irish Dubliner Cheddar

Served with Crackers, Flatbreads, and Toast Points

Accompanied by Platters of Fresh and Dried Fruit and Nuts

#### Fresh Vegetable Crudite Baskets

With Danish Blue Cheese Dip

#### Gourmet Mixed Olives

Marinated with Citrus Zest and Garlic

### Maki Roll Platters

*Soy Sauce - Pickled Ginger - Wasabi*

*Platters based on 4 pieces per person*

#### Platter I - \$9.25 per person

California Roll: Nori-Rice-Sesame Seeds-Crab Meat-

Avocado, Cucumber

Tuna Roll: Nori-Rice-Sesame Seeds-Wasabi-Tuna Loin

Spicy Shrimp: Nori-Rice-Sesame Seeds-Hand Cut Shrimp-

Mayo-Chili Paste-Wasabi

Smoked Salmon: Nori-Rice-Sesame Seeds-Cucumber-

Cream Cheese-Smoked Salmon

#### Platter II - \$9.25 per person

Veggie Tofu Roll: Nori-Rice-Sesame Seeds-

Avocado-Cucumber-Tofu-Carrots

Spicy Tuna: Nori-Rice-Sesame Seeds-Hand Cut Tuna-

Mayo-Chili Paste

Spicy Salmon: Nori-Rice-Sesame Seeds-Hand Cut Salmon-

Mayo-Chili Paste

Veggie California: Nori-Rice-Sesame Seeds-Avocado-Cucumber

## ***Sandwich Board (Choice of 3) - \$21.25***

*All Sandwiches include Lettuce & Tomato*

**Charlie's Tuna Salad:** White Albacore Dill Tuna Salad,  
on a Croissant

**Jamaican Chicken Salad:** Jerk-Spiced Chicken Salad  
with Chutney on a Croissant

**Nona's Submarine:** Capicola, Salami, Turkey, Provolone  
Pesto, Artichoke Hearts, Grilled Onions & Peppers/Baguette

**The Vegetarian:** Grilled Vegetables, Provolone and Pesto  
on a Focaccia

**Cajun Chicken:** Grilled Chicken Breast, Lacey Swiss,  
with Honey Remoulade on Sourdough

**Donald's Cattle Rancher:** Pepper-Seasoned Eye Round of Beef  
Grilled Sweet Peppers, Oregano Blue Cheese/Tasty Bun

**The Regular Guy:** Maple-Glazed Honey Coat Ham & Swiss  
on Crusty French

**The Pastrami:** Turkey Pastrami, Pepper Jack Cheese,  
Grilled Onion & Peppers, Honey Mustard, Mayo on Marble Rye

**Dingas Farm:** Oven-Gold Roast Turkey Breast, Sharp Cheddar,  
Applewood-Smoked Bacon,  
with Housemade French Dressing on Crusty French

### **Salads ~ Choose One**

#### **Chopped Salad:**

Romaine, Penne Pasta, Tomato, Crispy Salami  
Artichoke Hearts, Seasoned Croutons and Kalamata Olives  
Tossed with Red Wine Herb Vinaigrette

#### **House Salad:**

Romaine, Artichokes Hearts, Tomato, Cucumber,  
Sharp Cheddar, Lacey Swiss, Asiago and Seasoned Croutons  
Tossed with Buttermilk Tarragon Ranch Dressing

#### **Caesar Salad:**

Romaine, Croutons, Carrot Threads, Asiago Cheese  
Tossed with Creamy Caesar Dressing

Assorted Bags of Miss Vicky's Kettle Chips

Chefs Choice Petit Sweets including Cookies and Bars



## ***Brunch Menu - \$35.25***

**Seasonal Fresh Fruit Platter**

**3" Quiche Tarts**

Ham & Swiss - Spinach & Sundried Tomato - Mushroom & Smoked Bacon

**Caramelized Onion & Hash Brown Potatoes**

**Country French Toast Fingers with Maple Syrup**

**Room Temperature Asian Marinated Roast Tenderloin of Beef**

Thinly Sliced and presented with Ginger Soy Scallion Sauce

**House Cured Salmon**

accompanied by Egg, Capers, Tomato, Scallion, Mini Bagels & Whipped Cream Cheese

**Morning Breakfast Sweets**

to include Breakfast Breads and Mini Muffins with Sweet Cream Butter

## Buffet Menus

### ITALIAN BUFFET ~\$34.5

#### Medici Salad

Romaine, Crispy Salami, Pepperocini, Marinated  
Fresh Mozzarella & Grape Tomatoes  
with Foccacia Croutons & Sun-Dried Tomato Vinaigrette

#### Tuscan Chicken

Pecorino Bread Crumb Crust with Lemon-Caper Pan Glaze

#### Tuscan-Marinated Beef

With Oven-Dried Rosemary Plum Tomato

#### Eggplant Pasta Rolls

Grilled Eggplant wrapped around Perciatelli Pasta,  
Marinara Sauce

Three Cheese Ravioli, Roasted Herbed Tomato Sauce

Italian Bread Basket - Sweet Cream Butter

### AMERICAN BUFFET I - \$32

#### Summer Corn Salad

Grilled Corn, Cherry Tomatoes, Green Beans  
& Avocado atop Spring Mesclun Greens  
With Chipotle-Sherry Vinaigrette

#### Wild Mushroom Stuffed Breast of Chicken-

Hazelnut Sauce

#### Seared Beef au Bleu

Blue Cheese Compound Butter and Chives

#### Roasted Stuffed Red Sweet Pepper

Orzo Pasta, Black Bean, Red Pepper, and Roasted Corn

#### Wedge Herb Butter Potatoes

Rustic Bread Basket - Sweet Cream Butter

### FRENCH BUFFET ~ \$37.25

#### Granny Smith Apple & Chevre Salad

French Chevre atop Mesclun Greens and Granny Smith Apple

Brioche Croutons, Toasted Hazelnuts and

Classic French Dijon Mustard Vinaigrette

#### Champagne Cream Breast of Chicken

#### Grilled Beef au Poivre

Beef & Portobello Mushroom Kebab/Peppercorn Cream Sauce

#### Lyonnais Potatoes

#### Grilled Vegetable and Goat Cheese Napoleon

Grilled Seasonal Vegetables and Fresh Goat Cheese  
layered in a Crispy Phyllo Crust

Finished with a Roasted Carrot & Tomato Coulis

Baguette Basket - Sweet Cream Butter

### AMERICAN BUFFET II - \$34.50

#### Salad Maison

House Greens with Cucumber, Tomato,  
Artichoke Hearts, Carrot Threads and  
Sun-Dried Tomato Vinaigrette

#### Baked Pecan-Crusted Chicken Breast

#### Grilled Beef & Horseradish au Jus

Finished with Horseradish Cream Sauce

#### Stuffed Portobello Mushrooms

Corn, Wild Mushrooms, Sautéed Spinach and  
Point Reyes California Farmstead Blue Cheese

#### Red Bliss & Sweet Potato Hash

Rustic Bread Basket - Sweet Cream Butter

### SOUTHWEST BUFFET ~ \$40

**Mexican Salad:** Romaine, Fire-Roasted Corn,  
Plum Tomatoes, Jicama, Queso Blanco, Tortilla Threads  
Cilantro Salsa Vinaigrette

**South of the Border Chicken with Roasted Garlic  
Mexican Grilled Shrimp Kebab with Chipotle Butter**

#### Mexican Tomato Rice

Summer Squash & Roasted Tomatoes

Rustic Bread Basket - Sweet Cream Butter

### TASTE OF CHICAGO - \$37.25

**Greektown Salad:** Romaine, Kalamata Olives,  
Cucumber, Feta with Herb Vinaigrette

**Italian Roast Beef with Peppers & Onions/Giardiniera**  
Italian Rolls

#### Chicago Style Vienna All Beef Hot Dogs

Poppy Seed Buns-Onion-Tomato-  
Pickle Spears-Relish-Celery Salt-Spicy Mustard

#### Vegetarian Chinatown Stir Fry

Asian Vegetables & Wide Rice Noodles  
in Asian Ginger Soy Sauce

Chicken Enchilada's w/Salsa Verde & Queso Blanca

## Add-On's

### ***Snacks & Appetizers***

#### **Domestic Cheese Platter - \$6**

Provolone / Cheddar / Muenster / Swiss  
Crackers, Flatbreads, Dried Fruits & Toasted Nuts

#### **Dips**

Roasted Elephant Garlic Spinach / Bread Bowl  
with Sourdough Croutons / \$4

Fresh Cilantro Salsa / Corn Chips / \$4

Caramelized Red Onion / Rosemary Potato Chips / \$5

Classic Guacamole / Corn Chips / \$6

Ohio Maytag Bleu Cheese / Crispy Sweet Potato Chips / \$6

#### **Mini Wraps - \$2.25 each per person**

Smoked Turkey w/Chipotle Vegetarian Slaw and Baby Swiss  
Tomato-Caper Caponata w/Roasted Eggplant and Goat Cheese  
Antipasto Wraps w/Mozzarella, Salami and  
Sun-Dried Tomato Pesto  
Grilled Chicken Tarragon w/Shaved Radicchio  
and Carmelized Onion Spread  
Roast Beef w/Oregano Bleu Cheese Spread  
Shaved Ham & Brie Cheese and Quince Fruit Spread

### ***Select Desserts***

**Cakes, Tortes, Mini Tarts \$9**  
**Assorted Cookies & Mini Tarts \$6**  
**Assorted Cookies & Bars \$5**

#### **Tortes**

White Chocolate Mousse with Berries  
Chocolate Torte St. Moritz  
Chocolate Opera

#### **Mini Tarts**

Key Lime & Raspberry  
Chocolate Truffle  
Fruit Custard  
Triple Lemon

#### **Cakes**

Flourless Orange Chocolate  
Grand Marnier Tangerine Cheesecake  
Mom's Carrot Cake with Cream Cheese Frosting

#### **Cookies**

Raspberry Shortbread  
Pistachio Nut Fingers  
Apricot Thumbprint  
Chocolate Chip

#### **Bars**

Michigan Sour Cherry Granola - Raspberry Brownie  
Chocolate Caramel Walnut Brownie  
Bumbleberry - Tart Lemon

### **Event Charges Summary Sheet**

#### **Catering Staff**

**Gypsy Spirit** (1) Chef, (1 or 2) Servers  
**Free Spirit** (1) Chef, (2) Servers, (1) Cook  
*Staff depends on menu and guest count*

#### **Dinnerware/Equipment**

Standard Plasticware \$1.50 per person  
Milan Black Square \$2.50 per person  
*Milan upgrade includes silver plastic flatware,  
square heavy duty plastic plates*

