TAZZA KITCHEN

CATERING

For appetizer style events, we suggest selecting the following from our spreads, snacks or sides:

LIGHT - 3 items per 10 people
MEDIUM - 4 items per 10 people
HEAVY - 5 items per 10 people

SPREADS & DIPS

Serves 8-15 people.

HUMMUS
cut veggies & crackers $20 GFO V

DIP TRIO
hummus, tzatziki, creamy tomato dip, cut veggies & crackers $26 GFO VEG

GUACAMOLE & PICO DE GALLO
tortilla chips $20 GF V

SMOKED PIMENTO CHEESE & PICKLES
w/ crackers $23 GFO VEG

SALMON SPREAD
cut veggies & crackers $25 GFO

BUFFALO CHICKEN SPREAD
celery salsa verde w/ cut veggies & crackers $25 GFO

SNACKS & APPS

Serves 8-12 people.

LITTLE CRAB CAKES (20CT)
creamy lemon sauce $75

SHRIMP COCKTAIL (30CT)
cocktail sauce $40 GF

MEATBALLS (25CT)
beef, veal, pork, tomato sauce $28

HAM BISCUITS (20CT)
smoked pimento cheese $28

BEET TARTS (20CT)
phyllo cups, roasted beets, sesame tehina, fresh mint $23

MUSHROOM TARTS (20CT)
phyllo cups, roasted mushrooms, mushroom aioli, pickled fresno pepper $26

FROM THE SMOKEHOUSE

Serves 8-12 people. Choice of pulled chicken, pulled pork, or chopped beef brisket (+$15).

THE BBQ SLIDER SPREAD $60
Choice of meat w/ 24 slider rolls, coleslaw, pickles, pickled red onions, three sauces

THE BAJA SPREAD $95
Choice of meat w/ tortillas, tortilla chips, guacamole, pico de gallo, crema, coleslaw, salsa ranchera & hot sauce GF

BY THE POUND
Pulled chicken ($12), pulled pork ($14), or chopped beef brisket ($17) w/ choice of sauces GF

ADD ONS
pint of coleslaw ($8), bread & butter pickles ($8), or pickled red onions ($7), 8 sandwich rolls ($5), 12 slider rolls ($5)

SIGNATURE ITEMS

Serves 8-10.

SMOKED TURKEY, SWEET POTATO & BLACK BEAN BOWL
smoked turkey, red onion, red pepper, herbs, pepitas, tortilla strips, cabbage, cilantro lime dressing 35 (+$5 with added crostini) GF

Serves 4-5 as a main or 8-10 as a side.
Can be made Vegetarian or Vegan upon request.

WOOD OVEN CHICKEN THIGHS
masala spices, rice pilaf, charred marinated red onion, tzatziki, fresh herbs $70 GF

MARINATED FLAT IRON STEAK
green rice, pineapple and cucumber chutney, toasted peanuts $80 GF

ROASTED SPAGHETTI SQUASH
farro, tomato pepper sauce, pine nuts, grana padano $60 VEG VO

JUMBO LUMP CRAB CAKES
creamy lemon sauce $140

APPLEWOOD SMOKED BACON QUICHE
caramelized onion, sharp cheddar $20 (8 slices)

VEGETABLE QUICHE
soffritto, local greens, provolone $20 (8 slices) VEG

SALADS

Serves 4-5 as a main or 8-10 as a side.
Add grilled chicken (+$14), smoked turkey (+$14), or grilled shrimp (+$21).
Add crostini ($5).

SIMPLE
mixed greens, brick oven tomatoes, roasted shallot vinaigrette $26 GF V

CAESAR
romaine, grana padano, croutons, poppy caesar dressing $32

KALE & CHILIES
grana padano, lemon vinaigrette $32 GF VEG

ARUGULA & GOAT CHEESE
roasted tomato, roasted pecans, roasted garlic vinaigrette $34 GF VEG

BACON & GORGONZOLA
local greens, nuts, bacon, hard boiled egg, apple, gorgonzola dressing $34 GF

SIDES

Serves 8-10 people.

SWEET POTATO & BLACK BEANS
roasted red pepper and onion, chili lime dressing, cilantro $18 GF V

MARINATED ROASTED VEGETABLES
cauliflower, carrots, fennel $18 GF V

MAC & CHEESE $28 VEG

PEPPERCORN PASTA SALAD
pickled red onions and fresno peppers, celery, carrots, toasted pepitas, herbs, creamy peppercorn dressing $18 VEG

SWEET & SPICY FRUIT SALAD
seasonal fruit, grapes, napa cabbage, jicama, cilantro, lime chili dressing $20 GF V

CHIPOTLE POTATO SALAD $18 GF VEG

SIGNATURE GREEN RICE $14 GF V

BLACK BEANS $16 GF V

COLESLAW
cabbage, carrots, red onion, jicama $14 GF VEG

DESSERTS

CHOCOLATE BROWNIES (10CT) $14

LEMON BARS (10CT) $14

NEED SOMETHING YOU DON'T SEE?
Let us know! Our chefs can customize an offering to suit almost any occasion.