

A Matter of Taste @ Tapawingo | 2018 Catering Menu

Elegant Menu 1

Buffet \$21 | Family Style \$22.50 | Plated \$24

Appetizer Display

Assorted Cheese | Crackers | Smoked White Fish Dip | Olives | Tomato Bruschetta | Seasonal Local Produce and Ingredients

Plated Salad

See Salad Choices | Bread | Compound Herb Butter

Entrée

Choice of two

Forest Chicken Forest Chicken | Pan roasted chicken breast with forest mushrooms and white wine cream sauce

Chicken Chardonnay | Pan roasted chicken breast with shallots and chardonnay cream sauce

Tuscan Chicken | Pan seared chicken breast, roasted heirloom tomatoes, Plath's bacon and with light wine cream sauce

Beef Bourgeon | Traditionally prepared beef tips braised in Burgundy wine with savory herbs and root vegetables

Apple Wood Smoked Maple Pork Tenderloin | Served with mango salsa or apple pear chutney

Slow Cooked Beef Brisket | Prepared with a savory dry rub and slow roasted with locally brewed beer

Sides

Choice of two

Elegant Menu 2

Buffet \$25 | Family Style \$26.50 | Plated \$28

Appetizer Display

Assorted Cheese | Crackers | Smoked White Fish Dip | Olives | Tomato Bruschetta | Seasonal Local Produce and Ingredients

Plated Salad

See Salad Choices | Bread | Compound Herb Butter

Entrée

Choice of two

Parmesan Encrusted Whitefish | Panko and Parmesan encrusted seared John Cross whitefish with lemon caper sauce

Prime Rib Carving Station | Herb and spice rubbed and roasted with demi-glace and creamy horseradish sauce

Sides

Choice of two

Elegant Menu 3

Buffet \$29 | Family Style \$30.50 | Plated \$32

Appetizer Display

Assorted Cheese | Crackers | Smoked White Fish Dip | Olives | Tomato Bruschetta | Seasonal Local Produce and Ingredients

Plated Salad

See Salad Choices | Bread | Compound Herb Butter

Entrée

Choice of two

Parmesan Encrusted Whitefish or Walleye | Panko and Parmesan encrusted seared John Cross fish with lemon caper sauce

Beef Bourgeon | Traditionally prepared beef tips braised in Burgundy wine with savory herbs and root vegetables

Filet Mignon | Grilled and served with horseradish cream sauce and house made steak sauce

Apple Wood Smoked Maple Pork Tenderloin | Served with mango salsa or apple pear chutney

Forest Chicken | Pan roasted chicken breast with forest mushrooms and white wine cream sauce

Sides

Choice of two

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Salad Choices

Choice of one

Classic Caesar

Romaine lettuce with parmesan, house-made croutons, and Caesar dressing

Lake Michigan

Spring mix with gorgonzola, candied pecans, sliced pear, dried cherries, red onion, and house-made dressing

Classic Wedge

Iceberg lettuce with, grape tomatoes, red onions, bacon, and choice of dressing

Simple House

Spring mix with cucumbers, grape tomatoes, house-made croutons and choice of dressing

Side Choices

Choice of two

Wild and Jasmine Rice Pilaf | Garlic Mashed Potatoes | Handmade Bucatini Pasta with Light Garlic Cream Sauce

Julienne Vegetables | Roasted Red Skin Potatoes with Lemon Dill | Homemade Butternut Squash Lasagna

French or Regular Green Beans | Asparagus | Thinly Sliced Zucchini Squash

Chef's Choice Seasonal Vegetable from one of our Local Farms

Vegetables may be served grilled or roasted per your preference

Included with our Elegant Menus

White Pottery Barn China | Silverware | White or Color Linen Napkins

Water Goblets and Water Service

Serving and Chaffing Dishes

Gluten Free, Vegetarian, and Vegan options upon request

Northern Roasters Coffee Service

Complimentary Cake Cutting and Service

Children 11 and under Half Off | Child friendly fare upon request

Additional fees

\$125 per server | \$ 200 per Chef

Michigan State Sales Tax and 22% Gratuity

Number of staff allotted to an event is at the discretion of A Matter of Taste. Additional staff will result in additional fees.

Menu items and prices subject to availability and market price adjustments. Prices subject to change without notice.

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Cold Appetizers

Charlevoix Trio Platter

Smoked whitefish dip and smoked whitefish sausage, with Black Diamond cheese toasted crudités.

Elegant Cheese Platter

Herb crusted brie, Vermont sharp cheddar, grapes, sliced pear, and strawberries with flat crackers

Mediterranean Platter

Red pepper hummus, Genoa salami, Kalamata olives, tomatoes, cucumbers, pepperoncini peppers, feta cheese, and stuffed grape leaves with toasted pita chips.

Caprese Kebobs

Buffalo mozzarella balls, micro tomatoes and basil drizzled with balsamic vinegar

Bruschetta

Fresh heirloom tomatoes with garlic and basil served with baguette crostini

Shrimp Cocktail

Jumbo shrimp cocktail served with a tangy cocktail sauce

Fresh Spring Rolls

Sushi coconut roll, fresh basil and julienne seasonal vegetables with a sesame ginger sauce.

Hot Appetizers

Butternut Squash Ravioli

Served with sage butter

Tenderloin Station

Herb encrusted grain fed US Black Angus select beef served with Havarti cheese, local mustard, creamy horseradish sauce and toasted French baguette

Beef Brisket

Served on Ciabatta rolls with local mustard and herb aioli

Stuffed Mushrooms

Italian sausage, panko crumbs, fresh herbs and Parmesan cheese.

Petit Meatballs

Tender ground Black Angus beef, veal, and pork sausage, special seasonings, and panko crumbs.

Chicken Satay

Grilled chicken tenders skewered on bamboo sticks and served with tangy ginger sesame sauce

Spiced Tenderloin Kebobs

Tenderloin tips and assorted seasonal vegetables on skewers

Crispy Asian Jumbo Shrimp

Jumbo shrimp with light panko breading served with sesame ginger dipping sauce

Polenta Points

Italian polenta triangles pan seared and topped with shaved Manchego, pesto, roasted tomatoes, and micro greens

Heirloom Tomato Tart

Assorted varieties of heirloom tomatoes roasted in a flaky crust

German Pickle Sandwiches

English muffin with rosemary ham, Swiss cheese, dill pickle and horseradish cream sauce

Pricing

Upgraded appetizers passed per person:

One choice \$2.00 | Two choices \$3.00 | Three choices \$4.00 | Four choices \$4.50

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Sweet Endings!

Per Person \$5.00

Cookies and Cookie Bar Platter

Assorted Cookies may include:

Mint chocolate chip, gingersnaps, chocolate espresso cookies, biscotti, chewy chocolate and cherry cookies, chocolate truffles, Zingerman's magic brownies, and assorted macarons

Custom Design Cup Cakes

Custom decorated to your specifications

European Dark Chocolate | Lemon Lavender | Fluffy White | Carrot Cake | Marble

Cheese Cake

Chocolate Raspberry | Key Lime with Strawberries | Turtle | Lemon | Pumpkin | White Chocolate Raspberry

Cake

European Dark Chocolate | Lemon Lavender | Fluffy White | Carrot Cake | Marble

Your choice of frosting:

Chocolate Ganache | Fondant | Real Butter Cream | Marzipan | Cream Cheese Frosting

Donut Holes

Fresh ricotta cheese homemade donut holes with toppings of chocolate ganache, caramel, and berry compote

Fruit cobbler

Michigan mixed berry compote with oatmeal crumble topping served with fresh whipping cream or Michigan vanilla bean ice cream

Farm-Fresh Pies

Cherry | Michigan Mixed Berry | Blueberry | Peach | Apple | Dutch Apple

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