

Outdoor Events



Whether you're hosting a company picnic, wedding, reunion, graduation, garden party or other special event, we offer a wide range of themed menus featuring our grilled specialties. Our specialty menus include a starter, entrées, side dishes and desserts for carefree entertaining. Refreshing beverages. Punches and specialty mocktails are available all the time. Full bar service is available with 30 days notice.

"Outdoor Events" menus are designed and priced for fully staffed events from 50-500 guests. Our catering consultants can provide menu options and pricing for smaller or larger

Cajun-Caribbean Connection

Muffaletta Dip served with toasted crostini
Grilled Jerk Chicken Breasts with pineapple salsa
BBQ Pulled Pork with Mango Slaw
Yellow Rice
Honey-Lime Fruit Salad
Fire 'n Ice Spiraled Summer Squash Salad
Calypso Corn and Black Bean Salad
Tabasco Cheddar Biscuits
Rum Balls and Pecan Crusted Mojito Bars
\$18.50 per person

Greek Get-Together

Grilled Pita Triangles with Feta Dip, Roasted Red Pepper Hummus and Dolmades (stuffed grape leaves)
Grilled Chicken Souvlaki Skewer served with Tzatziki sauce
Grilled Lemon-Herb Shrimp Skewer served over Rice Pilaf
Mixed Greens with artichoke hearts, cucumbers, tomatoes, feta, sweet onions, Kalamata olives with vinaigrette
Greek Potato Salad
Fresh Fruit Medley drizzled with honey yogurt and topped with toasted almonds
Baklava
\$19 per person

Fiesta Favorites

Layered Taco Dip served with tri-color tortillas
Make Your Own Fajita Salad and Soft Tacos:
Grilled Chile Lime Chicken
Shredded Taco Beef
Flour tortillas, cheddar, iceberg, tomato, black olives, sour cream, hot pepper sauce, guacamole and fresh salsa
Romaine salad tossed with tomatoes, corn, scallions, and sweet peppers with honey-lime dressing
Cilantro Lime Rice
Fiesta Black Beans
Mexican Chocolate Cinnamon Brownies
\$15.50 per person

Texas Two-Step

Texas Caviar with tortilla chips
Beef Brisket, dry rubbed, hand-carved, served with bbq sauce
BBQ Pulled Chicken
Soft Rolls
Macaroni & Cheese
Cowboy Baked Beans
Sweet and Spicy Coleslaw with cilantro and jalapeños
Peach Cobbler with whipped cream
\$17 per person

Upstate Favorites

Buffalo Chicken Wing Dip, chilled served with celery, carrots and chips
Zweigle's Red and White "Pop Open" Hot Dog served with our award-winning hot sauce
1/4 Pound Cheeseburger with NY State Sharp Cheddar
Hot Dog and Burger Buns
Nance's Mustard, onions, pickles and classic toppings
The Best Macaroni Salad
Salt Potatoes with melted butter
Maple-Bacon Baked Beans
Apple Bourbon Cupcakes
\$15.50 per person

Meatless Medley

Fresh Fruit Display with seasonal berries
Lentil Mushroom BBQ served over soft rolls
Chickpea & Orzo Salad tossed with grape tomatoes, scallions, Kalamata olives, feta, sweet peppers in a savory dressing
Caprese Tortellini Salad
Spinach Salad with roasted vegetables and citrus dressing
Fresh Strawberry Shortcake
\$16 per person

Call Today (585) 467-4400

www.TastefulConnections.com

Please add 20 percent catering fee for full-service events and 8 percent sales tax. Full-service events include service staff, on-site grilling and disposables. Tablecloths, equipment and décor are provided for the buffet. The catering fee is not a gratuity and will not be distributed to employees.

Picnics



Whether you're hosting a company picnic, graduation party or other outdoor event, we offer classic specialties or "create your own" menu for the perfect picnic. "Create Your Own Picnic" menus are designed for delivery and set-up or full-service events of 50+ guests. "Classic Picnics" are available for smaller groups of 25+ guests for delivery/set-up. Full bar service, Clambakes, Steak Roasts and Surf'n Turf BBQs are customized by our catering consultants. Choose a classic, or create your own!

Create Your Own Picnic:

Picnic Lunch: Choice of 2 Meats, 3 Sides \$13

Additional Meat Selection \$4

Additional Side Selection \$2

Meat

Zweigle's Red Skinless Hot Dogs *with buns & toppings*

Zweigle's Pop Open White Hots *with buns & toppings*

Hebrew National Beef Hot Dogs *with buns & toppings*

Hamburger, 1/4 pound *with buns & toppings*

BBQ Boneless Chicken Breast, 4 oz.

Mild Italian Sausage *w/peppers & onions, buns & toppings*

BBQ Pulled Pork or Chicken, 4 oz. with buns

"Meat-less"

Vegan Black Bean Chipotle Burger *with buns, salsa & toppings, add .50*

Portabella Mushrooms *topped with feta & roasted red peppers add \$1*

Sides (Desserts, too!)

The Best Macaroni Salad

Tomato Bruschetta Pasta Salad

Buffalo Blue Cheese Potato Salad

Calypso Corn and Black Bean Salad

Watermelon Wedges

Seasonal Fruit Medley

Fresh Fruit Display with seasonal berries

Sweet & Spicy Coleslaw

Strawberry-Romaine Salad with Poppy Seed Dressing

Mixed Greens with Italian and Ranch Dressing

Fresh Vegetable Tray with Roasted Red Pepper Hummus

Salt Potatoes

Maple-Bacon Baked Beans

Homemade Brownies-Chocolate, Macaroon & Butterscotch

Homemade Cookies-, Oatmeal Raisin, M&M and

Salted Double Chocolate

Texas Sheet Cake Wedges

Lemonade Cake Triangles

Strawberry Shortcake with whipped cream, add \$2.50

Classic Picnics:

Tasteful's 35th

Grilled, Cornell Marinated Boneless Chicken Breast (4 oz)

BBQ Pulled Pork (4oz)

Soft Rolls

Salt Potatoes

Watermelon Wedges

Coleslaw

Homemade Cookies

\$13.50

Perfect for delivery/set-up or pick up

Choosing other menu options will affect price

25 person minimum

Tasteful's 2020

Hot Dogs & Hamburgers (1 each per person)

Buns and Condiments

The Best Macaroni Salad

Strawberry Romaine Salad

Maple Baked Beans

Potato Chips

Homemade Brownies

\$12.20

Perfect for delivery/set-up or pick up

Choosing other menu options will affect price

25 person minimum

Beverages

Assorted Soda, Iced Tea, Lemonade, \$2, 12 oz. can

Bottled Water \$2, 16 oz. bottle

Lemonade, Pink Lemonade or Lemon-Limeade \$10/gallon

Fresh Brewed Iced Tea, unsweetened \$10 gallon

Cucumber-Lime Water \$5/gallon

Ice, 8 pound bags, \$5

Additional Services/Products

Kwik Cover (fitted disposable cloth) \$5

Plastic Tablecloth \$4

Standard Linen Tablecloth \$10

Chafer, Insulated Food Pan Carrier \$15

Cold Beverage Dispensers \$10

Designer and Biodegradable Disposables, \$1+ per person

Trash Removal/Disposal Fee 5%

Delivery/Set Up/Pick Up Fee \$20-\$100

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