

THE *Big* KITCHEN CATERING

FROM YOUR FRIENDS
AT TAZZA KITCHEN

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 8-12 people.

HUMMUS

cut veggies & crackers \$20 *GFO V*

DIP TRIO

hummus, tzatziki, creamy tomato jam,
cut veggies & crackers \$23 *GFO VEG*

GUACAMOLE & PICO DE GALLO

tortilla chips \$20 *GFO V*

SMOKED PIMENTO CHEESE & PICKLES

w/ crackers \$23 *GFO VEG*

BUFFALO CHICKEN SPREAD

celery salsa verde w/ cut veggies &
crackers \$25 *GFO*

SNACKS & APPS

Serves 8-12 people.

CAPRESE MIX

lettuce cups or crostini \$25 *GFO VEG*

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

NEED SOMETHING YOU DON'T SEE?

Let us know! Our chefs can customize an offering to suit almost any occasion.

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 \$105

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.

HERB ROASTED CHICKEN THIGHS

tzatziki \$70 *GF*

LEMONGRASS FLANK STEAK

green rice, mango 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

leeks, gruyere cheese \$20 (8 slices)

VEGETABLE QUICHE

soffritto, local greens, provolone
\$20 (8 slices) *VEG*

BOWLS

Serves 4-5 as a main or 8-10 as a side.

Can be prepared vegetarian or vegan upon request. Add crostini (\$5).

SMOKED TURKEY, SWEET POTATO & BLACK BEAN

smoked turkey, red onion, red pepper, herbs,
pepitas, tortilla strips, cured cabbage, cilantro
lime dressing \$35 *GF*

SHRIMP & QUINOA TABBOULEH

parsley, snap peas, english peas, arugula,
mint, sesame seeds, red onion, lemon juice,
olive oil \$40 *GF*

BURRITOS

20 half-burritos. House-made flour tortillas, choice of protein, green rice, black beans, cheese, with salsa ranchera and crema.

WOOD GRILLED CHICKEN \$75

VEGGIE \$70 *VEG*

MIXED \$73

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 garlic
vinaigrette \$26 *GF V*

CAESAR

romaine, grana padano, croutons, poppy caesar
dressing \$32 *GF VEG*

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, blueberries, nuts, bacon, hard
boiled egg, gorgonzola dressing \$34 *GF*

SIDES

Serves 8-10 people.

SWEET POTATO & BLACK BEANS \$18 *GF V*

SNAP PEA & QUINOA TABBOULEH \$19 *GF V*

MARINATED ROASTED VEGETABLES \$18 *GF V*

MAC & CHEESE \$28 *VEG*

CAPRESE PASTA SALAD \$20 *VEG*

SWEET & SPICY FRUIT SALAD \$20 *GF V*

CHIPOTLE POTATO SALAD \$18 *GF VEG*

SIGNATURE GREEN RICE \$14 *GF V*

BLACK BEANS \$16 *GF V*

COLESLAW \$14 *GF V*

DESSERTS

CHOCOLATE BROWNIES (10ct) \$14

LEMON BARS (10ct) \$14