



# TASTINGS CATERING

“GOURMET TO-GO” AND  
EUROPEAN-INSPIRED  
EVENT OFFERINGS

TASTINGS GOURMET MARKET  
1410 Forest Drive  
Annapolis, Maryland 21403  
T: 410.212.2224  
[catering@tastingsgourmetmarket.com](mailto:catering@tastingsgourmetmarket.com)  
[www.tastingsgourmetmarket.com/catering](http://www.tastingsgourmetmarket.com/catering)



ADD A BIT OF EUROPEAN QUALITY & FLAIR  
TO YOUR NEXT CULINARY EXPERIENCE...

At Tastings Gourmet Market, we believe that exceptional quality and flavors are paramount to memorable culinary experiences. Tastings Gourmet Market is a one-of-a-kind, European-style shop specializing in artisanal, farmstead and imported cheeses, handmade French chocolates, authentic croissants, baguettes and breads, as well as many gourmet pantry items and homemade prepared foods. We also offer fresh meats, charcuterie and pâtés served to order, with an atmosphere reminiscent of authentic fromageries, trattorias and cafés across Europe and the Mediterranean.

Tastings Gourmet began in 2006, ignited by our owner, Stacey Adams,' passion for exceptional artisan food and imported specialty products. A professional chef and culinary instructor, Stacey received her culinary education from L'Academie de Cuisine near Washington, D.C. She is a member of Les Dames d'Escoffier and the International Association of Culinary Professionals and is also an avid traveler. Stacey decided to open Tastings Gourmet Market when she realized she just simply couldn't find the types of products that she fell in love with while traveling through Italy, France, Greece, Spain and Eastern Europe.

The defining experiences of walking into an Old World-style European market – the pungent odors of dried salumis hanging from the ceiling, perfectly aged cheeses cut to order, regional delicacies that define cultures and traditions – are unforgettable memories that Stacey and her knowledgeable staff seek to recreate at Tastings Gourmet Market every day. Whether it's a simple, luxurious wedge of artisan cheese, or a catered buffet, let Tastings Gourmet bring that certain European essence to your next culinary experience. Bon Appetit!


## FOOD ALLERGIES & DIETARY RESTRICTIONS

At Tastings Gourmet, we understand that many of our customers find it challenging to navigate through menus, keeping in mind their individual food allergies and specific dietary restrictions. Please use the icons listed below to decipher our menu items in terms of ingredients and allergy aversions. For pre-ordered items, we are happy to leave out any ingredients that may conflict with our customers' dietary needs, if possible (i.e. nuts, etc.).

**Disclaimer:** Please note that our Gluten Free options are not prepared in a certified Gluten Free kitchen. Guests with Celiac Disease and other serious food allergies should be aware of the possibility of cross-contamination.

\*Our market kitchen prepares products that contain both wheat and nuts.

We have also noted our signature menu items and specialties in hopes that you will try some of our favorites as well. Please ask our helpful and knowledgeable market staff if you need any menu recommendations or have any questions regarding dietary restrictions and ingredients. We hope you enjoy!

GF.....	Gluten Free
DF.....	Dairy Free
V.....	Vegetarian
VE.....	Vegan
N.....	Contains Nuts*
 .....	Tastings Specialty

## BREAKFAST

### **I** HOMEMADE QUICHE.....\$32 (serves 6-8)

Homemade flaky quiche dough filled with our creamy custard and an assortment of seasonal produce, artisanal cheeses and meats. Best eaten at room temperature or heated.

Madrangle Ham, Asparagus, & Cheese | Roasted Peppers & Chèvre | Spinach & Mushroom  
*24-48 hours notice needed.*

## EUROPEAN BREAKFAST PLATTERS

Ten guest minimum order preferred. Selections are subject to change and based on availability.

### THE TASTINGS.....\$7.99/Person

Assorted freshly baked mini croissants, yogurt muffins, fruit danishes, scones, and pastries served orange juice and accompaniments

### BAGEL BASKET.....\$3.99/Person

Assorted freshly baked local bagels, served with cream cheeses and preserves. Served pre-sliced, unless otherwise specified.

### SEASONAL FRESH FRUIT.....\$4.50/Person

Fresh seasonal sliced melons, citrus, grapes, and berries . (GF, V, VE, DF)

- ADD GREEK YOGURT AND HOMEMADE GRANOLA.....\$2.00/Person

### THE EUROPEAN.....\$16.50/Person

European bread basket, mini croissants, sliced Madrange ham, Black Forest Prosciutto, Molinari Milano, double-cream brie, sliced Gruyère, sliced tomatoes, hard boiled organic & cage-free eggs, sweet cream butter, Dijon mustard, and preserves.

## BREAKFAST BEVERAGES

Coffee & Tea.....\$2.50/person

Assorted Bottled Juices (with ice).....\$2.00/person

## ARTISANAL BREAKFAST BOX

*Minimum order 10 guests; we request at least 48 hours advance notice; however, we will do our best to accommodate all last minute orders, if possible.*

*Start your morning meeting or event with our lovely breakfast boxes, made with the finest imported and domestic ingredients, and served in eco-friendly, brown boxes. All selections served with fresh, seasonal fruit, yogurt and homemade granola and orange juice. Napkins and utensils included.*



### THE CONTINENTAL.....\$12.95

Buttery Parisian pain au chocolat or homemade blueberry buttermilk scone, served with honey butter and preserves. (V)

### THE PARISIAN.....\$13.95

Madrange ham and French brie on freshly baked Parisian croissant, served with cornichons and Dijon mustard

### THE NOVA.....\$14.95

Smoked salmon and herbed cream cheese on freshly baked baguette, served with lemon wedge, shaved red onion and fine capers.

## ARTISANAL SANDWICH PLATTERS

*We kindly request a 10 guest minimum order; 24- 48 hours notice needed*

### **T TASTINGS SIGNATURE PETIT SANDWICHES.....\$7.99 per person**

Our signature, miniature European sandwiches - perfect paired with soup or salad, or just as a quick afternoon bite. Includes two minis per person, chips, and condiments.

- MADANGE HAM & FRENCH BRIE ON FUSETTE
- SALAMI & PROVOLONE ON RUSTIC OLIVE ROLL
- FRESH TOMATO, MOZZARELLA & BASIL PESTO ON RUSTIC PAVE ROLL (V)
- TURKEY & BRIE ON RUSTIC PAVE ROLL
- ROASTED VEGETABLES & HERBED GOAT CHEESE ON RUSTIC PAVE ROLL (V)

### **SPECIALTY SANDWICH SELECTIONS.....\$8.99 per person**

*Our signature handmade sandwiches, prepared with our finest market ingredients and served on our delicious hearty breads, baked in-house daily (chips and condiments are included)*

- THE PARISIAN-Double-Cream French Brie, Imported Madrange Ham, Cornichons on a Baguette
- THE CAPRESE-Fresh Mozzarella, Roasted Roma Tomatoes, Fresh Basil Pesto on Ciabatta (V)
- THE ITALIAN-Sopressata, Hot Coppa, Hot Capicola, Provolone, Roasted Tomatoes, Red Onion, Green Pepper, Red Pepper Spread, Romaine on Ciabatta Roll
- ROAST TURKEY-Roast Turkey Roasted Turkey Breast, Ancho-Chili Red Bell Pepper Jam, Provolone, Red Onion, Romaine on hearty multigrain bread
- THE VEGETARIAN-Roasted seasonal vegetables, Herbed Chèvre, Red Pepper Spread, Mesclun on a Ciabatta Roll (V)
- T** • MEDITERRANEAN TUNA SALAD-Rich Albacore tuna, green peppers, tomatoes, capers, olives, and a lemon-caper vinaigrette on Pullman
- T** • CHICKEN SALAD-With organic Bell & Evans grilled chicken breast, diced apricots, celery, red onion and roasted almonds on Pullman (N)

## ARTISANAL BOX LUNCHES

*Minimum order of 10 guests; 24- 48 hours notice needed*

*Includes your choice of one of our specialty sandwiches or two petit sandwiches, homemade pasta or grain salad, cookie and fresh fruit. Please let us know if your guests have any specific dietary requests\* It's our pleasure to customize any of our menus to your next corporate occasion. All lunches come with napkins, plastic utensils and salt & pepper.*

**\$12.95 per person or GLUTEN FREE OPTION\***

**\$14.95 per person**

*\*Please note that our Gluten Free options are not prepared in a certified Gluten Free kitchen. Guests with Celiac Disease and other serious food allergies should be aware of the possibility of cross-contamination (our kitchen prepares products that contain both wheat and nuts). Our Gluten Free cookies contain nuts.*

1410 Forest Drive, Annapolis, MD 21403 | 410-212-2224

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# GOURMET SALADS

**T THE TASTINGS SALAD.....\$4.50/Person**  
 Laura Chenel Goat Cheese Medallions on Organic Mesclun with Black Mission Figs, Red Onion, Caramelized Walnuts, House Crostini and Fig-Balsamic Vinaigrette (V, N)

**POACHED PEAR WITH BLUE CHEESE .....\$4.95/Person**  
 Crumbled Blue d’ Auvergne on Organic Baby Spinach, Fresh Strawberries, Sliced Almonds and Red Wine-Honey Vinaigrette. (GF, V, N)

**SPINACH SALAD.....\$4.75/Person**  
 Fourme d’Ambert Blue Cheese, Organic Baby Spinach, Dried Cherries, Shaved Red Onion, Caramelized Walnuts and Honey-Balsamic Vinaigrette (GF, V, N)

**T THE GREEK SALAD.....\$4.75/Person**  
 Valbreso Feta on Chopped Romaine with Kalamata Olives, Tomato, Cucumber, Bell Pepper, Red Onion, House Croutons and Tastings Greek Dressing (V)

**ROASTED BEET SALAD.....\$4.75/Person**  
 Fourme d’Ambert Blue Cheese, Roasted Red Beets with Red Onion, Caramelized Walnuts and Orange-Balsamic Vinaigrette (GF, V, N)

**CAESAR SALAD.....\$4.50/Person**  
 Chopped Romaine with Freshly Grated Parmigiano-Reggiano, House Croutons and Tastings Caesar Dressing. (V)

**ADDITIONS:**  
 Grilled Chicken Breast **\$2.75 per person**  
 Oven Roasted Shrimp **\$3.75 per person**



## SPECIALTY PREPARED SALADS

*Our gourmet prepared salads, created daily in our market kitchen by our talented chefs,  
using organic, all-natural and low-fat specialty ingredients.*

CURRIED CHICKEN SALAD WITH GRAPES.....\$11.99/Pound  
*With organic Bell & Evans chicken and Fage yogurt (GF)*

**T** CHICKEN SALAD WITH APRICOT-DIJON DRESSING.....\$11.99/Pound  
*With organic Bell & Evans chicken, diced apricots, celery, red onion and roasted almonds (GF, N)*

**T** MEDITERRANEAN TUNA SALAD.....\$9.99/Pound  
*With rich albacore tuna, green peppers, tomatoes, capers, olives, and a lemon-caper vinaigrette (GF, DF)*

TASTINGS EGG SALAD WITH CAPERS.....\$9.99/Pound  
*Rich egg salad with finely diced red onion and fine capers (GF, V)*

**T** QUINOA WITH BUTTERNUT SQUASH.....\$9.99/Pound  
*With dried cranberries, spices, chopped nuts, and an orange-honey balsamic vinaigrette  
(GF, V, VE, DF, N)*

QUINOA AND WILD RICE WITH ORANGE-BALSAMIC VINAIGRETTE.....\$9.99/Pound  
*With dried fruit, and a sweet, orange-honey balsamic vinaigrette (GF, V, VE, DF)*

GREEK FARRO GRAIN SALAD.....\$9.99/Pound  
*With Valbreso feta, cucumber, Kalamata olives, bell pepper, red onion and tomato (GF, V, DF)*

ISRAELI COUSCOUS WITH MOROCCAN SPICES.....\$8.99/Pound  
*With carrots, raisins, curry and toasted almonds (V, DF, N)*

**T** MEDITERRANEAN CHICKPEA SALAD.....\$10.99/Pound  
*With Valbreso feta and olive oil (GF, V)*

ORZO WITH ROASTED VEGETABLES.....\$8.99/Pound  
*With toasted pine nuts, seasonal roasted vegetables, and a lemon vinaigrette (V, VE, DF, N)  
(Feta can be added for \$10.99/Pound)*

ORZO WITH LEMON-DIJON VINAIGRETTE.....\$10.99/Pound  
*With cherry tomatoes, grated Parmigiano-Reggiano, toasted pine nuts, and basil chiffonade (V, N)*



## GOURMET DIPS & SPREADS

*Our gourmet dips and spreads, created daily in our market kitchen by our talented chefs, using organic and all-natural specialty ingredients. All selections may be ordered ahead in bulk (minimum of one pound.)*

- T** TASTINGS FIG & KALAMATA OLIVE TAPENADE.....\$11.99/Pound  
(GF, V, VE, DF)
- TASTINGS SPINACH DIP.....\$8.99/Pound  
(GF, V)
- T** TASTINGS SPINACH DIP WITH ARTICHOKES.....\$9.99/Pound  
(GF, V)
- TASTINGS HERB DIP.....\$9.99/Pound  
(GF, V)
- T** TASTINGS CARAMELIZED ONION DIP.....\$9.99/Pound  
(GF, V)
- T** TASTINGS TZATZIKI.....\$9.99/Pound  
(GF, V)
- TRADITIONAL HUMMUS.....\$8.99/Pound  
(GF, V, VE, DF, N)
- ROASTED RED PEPPER HUMMUS.....\$10.99/Pound  
(GF, V, VE, DF)
- CARAMELIZED ONION HUMMUS.....\$9.99/Pound  
(GF, V, VE, DF, N)
- T** IMPORTED PESTO.....\$19.50/Pound  
(GF, V, VE, DF, N)
- BRUSCHETTA.....\$11.99/Pound  
(GF, V, VE, DF)
- T** CAPERSPREAD.....\$14.50/Pound  
(GF, V, VE, DF)
- T** ROASTED RED PEPPER SPREAD.....\$10.99/Pound  
(GF, V, VE, DF)

# CHEESE, CHARCUTERIE & GOURMET PLATTERS

*Our bountiful gourmet platters full of premium market selections, and artfully arranged on our signature woven trays. Selections include our house made crostini, dried and/or fresh fruits, nuts, fruit pastes or honey. Selections based on availability and subject to change.*



## ARTISANAL CHEESE PLATTERS

### TRAY SIZE GUIDE

Small (12") serves 8 to 10

Medium (16") serves 14 to 18

Large (18") serves 20 to 26

The appropriate tray size may deviate from our suggestions, depending on the circumstances of your event. Consult a Tastings Associate to determine which size is right for you!



### THE FRENCH CONNECTION

Small \$75 | Medium \$125 | Large \$195

A selection of the finest French cheeses reminiscent of an authentic fromagerie, accompanied by caramelized walnuts, dried apricots, and fresh red grapes.

- FROMAGE D’AFFINOIS: Double cream cow’s milk brie, buttery, smooth; a real favorite
- CANTALET: Mild, earthy cow’s milk similar to a cheddar
- BUCHERON: Semi-soft goat cheese, with a dense, flaky paste and a white bloomy rind
- FOURME D’AMBERT: Rich and creamy blue cheese made from cow’s milk



### THE CONQUISTADOR

Small \$75 | Medium \$125 | Large \$195

A unique selection of Spanish cheeses rooted deep in tradition with exceptional flavors, served with traditional pairings of Membrillo (quince paste), black mission figs, Marcona Almonds and honey.

- QUESO DE MESCLA: 50% Goat’s milk, 25% Cow and Sheep’s milk with a smooth texture
- MANCHEGO (9 MONTH): Aged Sheep’s milk from La Mancha Spain, raw milk
- GARROTXA: Aged goat cheese with milky flavor highlighted by a hint of nuttiness
- VALDEON: Big, bold blue cheese with mixed milk and leaf-wrapped



### THE PICOLA

Small \$75 | Medium \$105 | Large \$195

A selection of traditional Italian cheeses, marked by intriguing aromas and luxurious textures; served with Rosemary almonds, dried Black Mission Figs and Apricots, and mixed-olives.

- BRA TENERO: Classic cow’s milk cheese, semi-soft and mild
- TALLEGIO: Rich and pungent washed-rind cow’s milk, one of Italy’s prized cheeses
- PECORINO TOSCANO: Dense sheep’s milk classic from Tuscany
- GORGONZOLA PICCANTE: A formidable cow’s milk blue cheese from the region north of Milan.



## THE AMERICAN ARTISANS

Small \$95 | Medium \$185 | Large \$250

A selection of America's finest cheeses sure to satisfy a variety of palates! Paired with dried cherries, dried Black Mission Figs, Caramelized Walnuts, and local honey.

- CABOT CLOTHBOUND CHEDDAR: Arguably America's finest cheddar
- HUMBOLT FOG: Soft-ripened goat's milk
- PLEASANT RIDGE RESERVE: Voted Best Cheese in the USA, twice!
- BAYLEY HAZEN BLUE: Modeled after Stilton, BHB is in a class by itself

## THE CONNOISSEUR COLLECTION

Small \$95 | Medium \$185 | Large \$250

The best of the best from around the globe, classically paired with fruits, nuts and other luxurious delicacies.

- XAVIER DAVID BRIE: The King of French brie aged to perfection by Master Affineur, Xavier David.
- CHALLERHOCKER: From Switzerland, it has the flavor of slowly roasted nuts, and a lingering almost fruity finish.
- VINTAGE GOUDA: Simply unrivaled for that perfect balance of salty and sweet. Deep caramel in color, crunchy, flaky, and meltingly smooth on the tongue; a true cow's milk Dutch Gouda bursting with flavor.
- CABOT CLOTHBOUND: English-style, "Best of Show" Cheddar with rich buttery, caramel notes will astound you.

## EUROPEAN GOURMET CHARCUTERIE COLLECTIONS

### TRAY SIZE GUIDE

Small (12") serves 8 to 10

Medium (16") serves 14 to 18

Large (18") serves 20 to 26

The appropriate tray size may deviate from our suggestions, depending on the circumstances of your event. Consult a Tastings Associate to determine which size is right for you!



## A TASTE OF FRANCE

Small \$70 | Medium \$125 | Large \$185

Pâté de Campagne or Peppercorn Mousse, Saucisson Sec, cornichons, whole grain mustard and sliced baguette



## A TASTE OF SPAIN

Small \$85 | Medium \$150 | Large \$220

Serrano Jamon, Chorizo Espanol, piquillo peppers, marcona almonds and sliced baguette



## A TASTE OF ITALY

Small \$85 | Medium \$150 | Large \$220

Prosciutto San Daniel, Salami Felino, marinated long-stem artichokes, Sicilian olives, and sliced Ciabatta Lunga

## CUSTOM CHEESE & CHARCUTERIE SELECTION

Choose from our entire collection of artisanal cheese, charcuterie, pâtés, and accompaniments and we will be happy to provide you with a personal quote for your platter. Looking to stay within a certain budget? Contact our Director of Catering and we will do our best to recommend selections and platter sizes that will not only impress your guests, but stay within your means for beautiful entertaining at any cost.

## SPECIALTY GOURMET PLATTERS

### TRAY SIZE GUIDE

Small serves up to 10    Medium serves up to 25    Large serves up to 40

The appropriate tray size may deviate from our suggestions, depending on the circumstances of your event. Consult a Tastings Associate to determine which size is right for you!

#### SEASONAL CRUDITÉ & DIPS

small \$45 | medium \$75 | large \$110

Beautiful, fresh seasonal vegetables, artfully arranged on our signature woven platters and presented with fresh herb dip, traditional hummus, & caramelized onion dip

#### MEDITERRANEAN ANTIPASTI

small \$70 | medium \$110 | large \$160

Imported olives, roasted red pepper, grilled eggplant, roasted asparagus, marinated baby artichokes, roasted roma tomatoes, balsamic cipollini onions, marinated mozzarella

#### CAPRESE

small \$25 | medium \$75 | large \$95

Fresh or roasted roma tomatoes, handmade fresh mozzarella, sweet basil leaves, Extra Virgin Olive Oil, balsamic reduction drizzle, sea salt, cracked black pepper

#### FRESH FRUIT & BERRIES

small \$40 | medium \$70 | large \$100

Sliced seasonal fruit, berries, caramel mascarpone fondue (GF, V)

#### CHILLED COCKTAIL SHRIMP

market price (serves up to 24)

Oven roasted jumbo South American shrimp, lemon, horseradish cocktail sauce



## PREPARED HORS D'OEUVRES

We kindly request a minimum two dozen order per selection;  
All selections are pre-assembled and served at room temperature,  
unless otherwise specified

...

**CAPRESE SKEWERS.....\$23.00 per dozen**  
Fresh bocconcini, cherry tomatoes and basil on bamboo skewers finished with a rich balsamic glaze

**FIG & CHÈVRE CROSTINI.....\$26.00 per dozen**  
Goat cheese and fresh figs, served on homemade crostini with fig jam and finished with a drizzle of honey

**PÂTÉ BON BONS.....\$28.00 per dozen**  
Homemade savory choux pastry puffs filled with decadent pâté mousse served with balsamic-onion jam

**WATERMELON & FETA SKEWERS WITH MINT PESTO.....\$23.00 per dozen**  
Fresh watermelon skewered with Valbreso Feta and drizzled with homemade mint pesto

**ROASTED VEGETABLE & RICOTTA CROSTINI.....\$23.00 per dozen**  
Roasted seasonal vegetables, presented on homemade crostini with rich ricotta cheese; sprinkled with sea salt and drizzled with extra virgin olive oil

**GOUGÈRES.....\$12.00 per dozen**  
Homemade savory cheese choux pastry puffs, baked until golden brown and served warm

**VEGETARIAN FOCACCIA BITES.....\$18.00 per dozen**  
Housemade focaccia topped with seasonal roasted vegetables and fresh arugula, cut into bite-size squares and finished with sea salt and extra virgin olive oil

**HEIRLOOM TOMATO BRUSCHETTA.....\$18.00 per dozen**  
Homemade crostini topped with chopped heirloom tomatoes, garlic, fresh basil, balsamic vinegar and extra virgin olive oil; garnished with micro basil \*Assembly required before serving

**PANCETTA-WRAPPED MEDJOOL DATES WITH FOURME D'AMBERT.....\$26.00 per dozen**  
Plump Medjool dates stuffed with rich Fourme d'Ambert blue cheese and wrapped in Leoncini Smoked Pancetta; baked until golden brown \*Slight warming required before serving

**SWEET POTATO LATKES WITH DUCK CONFIT, CRÈME FRAÎCHE, CHIVES AND POMEGRANATE SEEDS.....\$38.00 per dozen**  
Sweet potato latkes topped with rich duck confit, crème fraîche and sprinkled with chives and pomegranate seeds \*Slight warming and assembly required before serving

**MADRANGE & GRUYÈRE PUFF PASTRY SQUARES.....\$18.00 per dozen**  
French ham and Gruyère cheese baked in rich puff pastry until golden brown and cut into bite-size squares \*Slight warming required before serving



BLUE CRAB SALAD ON BELGIAN ENDIVE.....**\$28.00 per dozen**  
Fresh Belgian endive spears topped with Dijon jumbo lump crab salad and finished with fresh chives and micro greens \*Assembly required before serving

ASSORTED HOMEMADE FLATBREADS.....**\$18.00 per dozen**  
Our specialty flatbreads, prepared in a variety of custom flavors and cut into wedges  
\*Slight warming required before serving

MINIATURE SOUFFLÉ QUICHES.....**\$24.00 per dozen**  
Our signature mini quiches, baked until puffed and golden brown. Choose Madrange Ham & Gruyère, Spinach & Feta, or Roasted Vegetable and Chèvre



# GOURMET DESSERTS

*Assorted specialty desserts and sweets made with the finest ingredients. We kindly request a 10 guest minimum order.*

**T TASTINGS SIGNATURE BREAD PUDDING.....\$10.99-12.99/Pound**

Our decadent, signature bread pudding made with our very own croissants and a rich custard; baked until golden brown and topped with a decadent sauce and/or fruit.

**ITALIAN NONNA CAKE.....\$4.95/Slice**

Buttery, short crust pastry filled with lemon flavored patisserie cream, decorated with pine nuts and dusted with powdered sugar (N)

**PUFF PASTRY FRUIT TARTS.....\$5.50-\$8.50**

Buttery puff pastry, topped with homemade frangipane and seasonal fruits, and brushed with a glistening apricot glaze. (N)

**T FRESH BERRY MASCARPONE TARTS.....\$9.95**

Buttery puff pastry, topped with lemon-scented mascarpone cream and covered with fresh seasonal berries and dusted with powdered sugar.

## GOURMET COOKIES

A selection of the finest homemade gourmet cookies to include: Chocolate Chip Peanut Butter Chip (N), Oatmeal Cinnamon Raisin Walnut (N), Cappuccino Mocha Chip

## GLUTEN FREE GOURMET COOKIES \*

Delicious, homemade gluten free cookies: Chocolate Pecan Chunk (Gf, N), Macaroons

*\*Please note that our Gluten Free options are not prepared in a certified Gluten Free kitchen. Guests with Celiac Disease and other serious food allergies should be aware of the possibility of cross-contamination (our kitchen prepares products that contain both wheat and nuts).*

**GOURMET COOKIE PLATTER.....\$2.95/Person**

**MINIATURE GOURMET COOKIE PLATTER.....\$2.95/Person**

**GLUTEN FREE GOURMET COOKIE PLATTER\* .....\$3.50/Person**

**MINIATURE GLUTEN FREE GOURMET COOKIE PLATTER\* .....\$3.50/Person**

**GOURMET MACAROON PLATTER.....\$2.95/Person**



## ARTISANAL BREADS & ROLLS

*Assorted specialty breads and rolls, baked daily and available in our shop. All selections can be purchased par-baked and finished for an additional 8 minutes in your own oven for the perfect, freshly baked treat! Please call ahead to see what selections we currently have available and baked, or order ahead so we can bake your selections in a timely manner.*

*Selections based on availability.*

### **T** ARTISANAL BREADS.....**Varied**

- FRENCH BAGUETTE.....\$2.80
- CIABATTA LUNGA.....\$3.00
- MULTIGRAIN BATARD.....\$4.65
- MULTIGRAIN BOULE.....\$5.75
- SOURDOUGH BOULE.....\$6.00
- KALAMATA OLIVE FOU GASSE.....\$5.75
- HARVEST LOAF.....\$6.50

### ARTISANAL ROLLS.....**Varied**

- FRENCH FUSETTE ROLLS (6 PACK).....\$6.95
- FRENCH RUSTIC PAVE ROLLS (6 PACK).....\$7.25
- FRENCH RUSTIC OLIVE ROLLS (6 PACK).....\$7.25

### **T** TASTINGS FOCACCIA.....**\$9.99/LB**

Our housemade focaccia is perfect for lunches, parties, or dinner. A number of toppings can be added to suit your needs or just order the traditional Rosemary & Sea Salt. Please contact our Director of Catering for suggestions.

## BEVERAGES

*Assorted specialty beverages available in our shop or for delivery with Gourmet To-Go orders. Pricing reflects our Gourmet To-Go services. Please consult our Director of Catering for beverage pricing associated with catered events. All breakfast beverages are listed in our 'Breakfast' section (please note that breakfast beverages are only available for delivery with Breakfast Platters or Artisanal Box Breakfast orders; we do not sell breakfast juices in the shop).*

- FIJI WATER – 500 ML/1 LITRE.....\$1.75/\$2.75
- SARATOGA SPARKLING WATER.....\$2.00
- ASSORTED HONEST TEAS.....\$2.00
- FIZZY LIZZY NATURAL SODAS.....\$2.00
- ORANGINA.....\$2.00
- COFFEE.....\$2.00

# GOURMET TO-GO SERVICES

## DETAILS & SERVICES

### PLACING AN 'GOURMET TO-GO' ORDER

Any of our market offerings on our daily lunch and prepared foods menu are available to order ahead for delivery or pick-up. Should you wish to serve any of these offerings for a catered event, please inquire with our Director of Catering at [catering@tastingsgourmetmarket.com](mailto:catering@tastingsgourmetmarket.com) or call 410-212-2224 for an event estimate. All orders can be placed through our Director of Catering or in the shop.

### DELIVERY

Tastings Gourmet Market can deliver lunch and prepared foods menu orders within the Annapolis area for a \$10 delivery fee (separate fees apply for catering drop-off orders). We have a \$20 delivery charge for any orders going to Arnold, Severna Park, Davidsonville, Gambrills, Crofton, and Bowie. If you would like an order delivered outside of these areas, please call for an estimate. We are available to deliver during the following hours:\*

Monday - Friday: 8:00 AM to 7:00 PM

Saturday: 8:00 AM to 4:00 PM

Sunday: 9:00 AM to 5:00 PM

\*We will make delivery exceptions, although additional fees may be applied.

### ORDER CANCELLATIONS

For prepared foods and lunch menu orders, please provide at least 24 hours of notice for any cancellations in order to avoid a 50% cancellation fee (separate cancellation policies apply for drop-off catering orders; please inquire with our Director of Catering for more information).

To place your order for any of our services, please contact:

Stacey Adams

Direct: 410.212.2224

[catering@tastingsgourmetmarket.com](mailto:catering@tastingsgourmetmarket.com)

# DROP-OFF GOURMET EVENTS

*Tastings Catering specializes in high-end drop-off catering orders, ranging from artisanal platters, to gourmet buffets and nautical picnics. We also specialize in culinary education events led by our knowledgeable cheese mongers, such as wine and cheese tastings, regional cuisine programs and culinary classes.*

*Listed below are our general event and catering details and services. For more information, or to schedule an event, please contact Stacey Adams, Director of Catering at [catering@tastingsgourmetmarket.com](mailto:catering@tastingsgourmetmarket.com) or directly at 410.212.2224.*

## CATERING DETAILS & SERVICES

### PRESENTATION

At Tastings Catering we believe that presentation is just as important as quality and flavor. All of our platters are arranged by hand by our creative culinary staff at no additional charge. Our breakfast pastries, cheeses, charcuterie, crudité, sandwich and cookie platters are artistically displayed on our signature woven trays, while our prepared salads are served in our sturdy black plastic catering bowls. For an additional charge, Tastings Catering can provide white ceramic or silver platters and serving bowls, as well as non-disposable serving ware.

### DISPOSABLE GOODS, LINENS & EQUIPMENT

For an additional charge, Tastings Catering is proud to provide the option of eco-friendly, disposable VerTerra serving ware. Our VerTerra disposable plates and flatware are not only conducive to sustainable, “green” entertaining, but they provide your event with a tasteful, organic aesthetic superior in presentation to traditional plastic disposables.

Tastings Catering can provide linens and/or additional rentals and equipment upon request. Please inquire with our Director of Catering for inventory options, linen samples and rental estimates.

### CATERING RATES

All catering drop-off orders (excluding pick-up orders) will include an 18% catering fee applied to the total cost of the food and beverage order, along with any additional fees required for set-up and delivery. Please contact our Director of Catering for an event estimate. As always, we are happy to try to work within your personal budget as much as possible.

### PAYMENTS

For catering events, Tastings Catering requires a 25% initial deposit to reserve the date for your event. The remaining balance is due in full the day of your event. We accept all major credit cards, corporate checks, cash, and approved house accounts.

## PLANNING AN EVENT

Tastings Catering requires a minimum of 10 people for our catering orders and Gourmet Events services. For all orders, we request at least 48 hours of notice to ensure timely delivery and service (larger events require at least one week notice). We will certainly make every effort to accommodate same day and last minute orders, however we cannot ensure product and service availability. For all orders, payment is due in full upon delivery.

Please contact our Director of Catering to plan your next Gourmet Event. Our staff has experience with high-end menu and event planning and is more than happy to customize a menu and proposal to your particular event needs and budget (if possible). Please let us know if you would like to serve any menu items that are not listed, and we will do our best to create the perfect menu to meet your event specifics.

To place your order for any of our services, please contact:

Stacey Adams  
Director of Catering  
Direct: 410.212.2224  
[catering@tastingsgourmetmarket.com](mailto:catering@tastingsgourmetmarket.com)

We look forward to making your next event a 'gourmet' success! Bon Appetit!