

Taking aircraft catering to new heights





SERVICING: ATL PDK FTY LZU RYY FFC MGE GVL ATH VCP

24 hours a day/7 days a week

3187 Corsair Drive, Suite 100, Atlanta, Georgia 30341 Phone 770-455-7002 **•** Fax 770-455-7004

www.tycatering.net

Introduction

Thank you for choosing Tastefully Yours for your aircraft catering needs. As our name suggests, all of our products are hand picked and delivered to you *tastefully* prepared and uniquely presented. Our experienced staff is delighted to accommodate any and all of your special requests as well as provide you with any of our wide variety of menu items. Please use our menu only as a guideline when ordering, and be assured that anything you request is possible.

Every order is special to us no matter how large or small. Our job is to make your flight as stress-free as possible. Let us know anything we can do to help you. We enjoy an open line of communication with our clients, so please feel free to call us. We are always happy to assist you, and we hope you enjoy our food as much as we enjoy preparing it for you.

Hours and Restrictions

We are open 7 days a week, 24 hours a day, including all holidays.

You will receive confirmation of your order via fax, phone, or e-mail. Confirmations will state delivery day, date, delivery time, aircraft numbers, delivery location, person placing the order, and person accepting the order.

Also, remember that all of our food is prepared from scratch, and some things require time to make. We ask that you give us as much time as possible so we can give you the finest quality. Remember, we care about every item we serve, and we will give you only the best.

Any order cancelled within four hours of the scheduled delivery time will be charged for the order.

Please note that, due to Georgia State Law, we are unable to sell or provide any alcoholic beverage. We can direct you to a local liquor store to purchase any items you might need.

Options Galore

All items in this menu may be ordred individually, *in combination*(s), in bulk, on trays, in box lunches, or specially packaged to your specifications, i.e., seasonal, theme, ethnic, party, etc. Most menu items can be prepared as needed for dietary restrictions, i.e., sugar free, low fat, low salt, low carb, etc.

Payment

Payment may be made by any major credit card, or billed to your fuel bill at any of the FBOs in the greater Atlanta area. In some cases the catering can be directly billed to your home office.

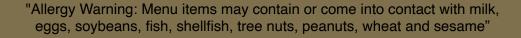
 \bigcirc 2005. All pictures were taken by and are the property of Tastefully Yours, Inc. The photographs are actual food items prepared and delivered by Tastefully Yours.

Produced by PFC Design. For more information, please email designbypfc@yahoo.com.

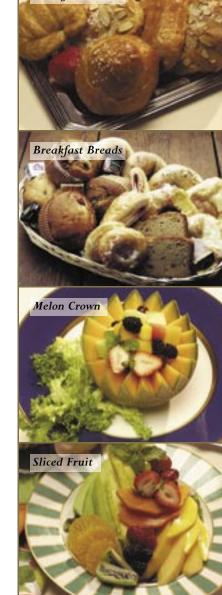
OUR GUARANTEE:

If your order is delivered to you 15 minutes later than the scheduled delivery time printed on the confirmation, then the entire order is free. You will not find yourself standing at the counter or having your passengers arrive before the food gets to you... We guarantee it!!! Unfortunately, this guarantee is valid only for orders placed more than 12 hours in advance.

Rising with the sun Breakfast & Brunch









Continental Breakfast with Large Fruit

Breakfast

Breakfast Breads and Lastries:

Bagels, Muffins, Petite Fruit and Cheese Danish, Pecan Rolls, Miniature Fruit Turnovers, Sliced Fruit Breads, Butter Croissants, Fruit, Cheese or Chocolate Filled Croissants

Continental

Pre-plated or Boxed Breakfast Bagel, Muffin, Danish and Fruit Cup

A La Garte Stems Bacon or Canadian Bacon Sausage Links or Patties Grilled Ham Steak Vegetable or Turkey Sausage Home Fries, Hash Browns, or Potato Pancakes Broiled Tomato Halves Smoked Salmon with Condiments Melon Crowns Fresh Seasonal Fruit Cup or Bowl Granola Parfait with Berries Sliced Fruit Tray Whole Fruit Basket



Vegetable Frittata

Eggs

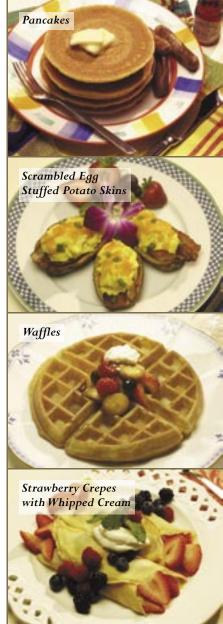
Three Egg Omelets: Limited only by your imagination Breakfast Burrito with salsa Breakfast Pizza – *our specialty* Scrambled Egg Stuffed Potato Skins Egg and Cheese Casserole Deep Dish Quiche Eggs, Egg Whites, or Egg Beaters served any style

Hearty Fillers

Made From Scratch: Waffles, Pancakes, Blueberry Pancakes French Toast Breakfast Frittata

Grepes

Crepes with Ham and Asparagus Strawberry Crepes with Whipped Cream Chicken Divan Crepes with Cheddar Cheese Sauce



Rewriting the classics





Deluxe Sandwich Board

"Allergy Warning: Menu items may contain or come into contact with milk, eggs, soybeans, fish, shellfish, tree nuts, peanuts, wheat and sesame"

Sandwiches

Sandwich Board

Your choice of 1 $^{1\!/_{\!\!2}}$ sandwiches per person. Includes lettuce, tomato, pickles and olives, mustard and mayonnaise on the side.

Deluxe Sandwich Board

Our regular sandwich board combined with: pasta, chips, potato, or other salad, 2 Cookies and/or brownies per person.

Dan's New Orleans Shrimp Loboy Prepared with your choice of fried or boiled shrimp on a fire grilled baguette. Cajun style rémoulade sauce served on the side.

Open face Grab and Artichoke Melt on Sourdough A creamy crab and artichoke spread is broiled over slices of tomato and Monterey jack cheese.

Lobster Club Fresh lobster, Applewood bacon, lettuce and tomato on a baguette.

Grilled Salmon or Shrimp BLT Grilled filet of salmon or 6 jumbo grilled shrimp on baguette with lettuce, tomato, and Applewood smoked bacon.

Grab Gake Sandwich Jumbo lump crab lightly sautéed in butter on a kaiser bun. Will melt in your mouth.







Tangy and Sweet Roast Beef Wrap Dijon mustard, horseradish and pineapple add a great zing to the ordinary roast beef wrap.

Roast Beef and Blue Cheese Wraps Horseradish spread seals this wrap of shredded red cabbage, celery and basil combined with thinly sliced roast beef and Maytag blue cheese.

Thai Gashew Chicken Wraps

Mandarin sesame-ginger dressing and Thai chile sauce are unifying elements for sliced chicken breast, cashews, avocado, lettuce, tomato and sprouts.

Turkey, Bacon and Mavarti Styffed Sandwich A nice change, this sandwich is created in a hollowed out round bread loaf and cut into a thick wedge.

Guban Sandwich

Ham, turkey, swiss cheese, pickles, mustard, mayonnaise on grilled Ciabatta bread.

Mary M's Turkey Sandwich Thinly sliced apples, double cream brie and thinly sliced turkey on pumpernickel bread.

Grilled Mam and Gouda Sandwiches With frisée and caramelized onion.

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Filet Mignon Sub

Sweet grilled Balsamic onions, bell peppers and provolone are served on a grilled sub roll.

Grown-Up Grilled Cheese

Granny Smith apples, mustard, bacon and melted cheddar on country wheat bread.

Gaprese

Garden fresh ripe tomatoes, layered with buffalo mozzarella and fresh basil on a fresh baguette. Served with choice of pesto or balsamic dressing.

Savannah Shrimp Salad

Diced green apples and shrimp blended in a dressing of chutney and sour cream.

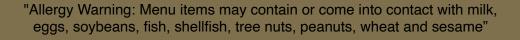
Mediterranean Veggie and Hummus Sandwich On sunflower seed bread.

Tom Turkey Boned sliced turkey, herb stuffing, and cranberry sauce on eight grain bread.

Fried Chicken on Ciabatta With bread and butter pickles and garlic mayonnaise.



Making an entrance







Plum Tomato Bouquet Salad

Side Salads

Baby Spinach Salad

With roasted red onions, pecans, dried cranberries and crumbled goat cheese with citrus dressing.

Mixed Greens

Baked parmesan crisp basket with mixed baby field greens, red grapes and walnut pieces with red wine vinaigrette.

Endive, Stilton and Walnut

Crisp Belgium endive leaves sprinkled with toasted walnut pieces and a wedge of imported Stilton cheese. Served with champagne vinaigrette.

Roasted Lear and Gorgonzola Field Green Salad

Thin crisp slices of oven toasted pears, roasted pear balls tossed with candied walnuts, gorgonzola and a light wine vinaigrette. May be served as a side or a light entrée salad.

Llum Tomato Bouquet Salad

A vine ripe plum tomato becomes a vase filled with fresh crisp field greens and chives. Garnished with interlocking grilled shrimp.







Endive, Stilton and Walnut Salad

Spinach and Asparagus Salad With raspberry vinaigrette.

Gaesar Salad

Crisp romaine leaves torn, then tossed with fresh grated parmesan and homemade croutons. May be served with the addition of chicken, filet of beef, grilled vegetables, or shrimp. Our creamy dressing is served on the side.

House Garden Side Salad With your choice of dressing.

Gaprese Salad

Fresh buffalo mozzarella and vine ripe tomatoes sandwiched with fresh basil leaves. Your choice of pesto or balsamic vinaigrette creates the perfect blend.

Antipasto Gaesar

Crisp romaine leaves torn, then tossed with fresh grated parmesan and homemade croutons. Skewers of salami, pepperoni and cheese accompany the salad.

BLT Wedge Salad





Chinese Chicken Salad

Entrée Salads

Chef Salad

Slices of turkey, ham, cheddar, swiss, tomato, egg and carrots served on a bed of crisp lettuce.

Fried Chicken Salad

Diced fried chicken tenders served over a bed of mixed greens with shredded cheddar cheese, chopped egg, and diced tomato. Served with bacon honey mustard on the side.

Grilled Chicken Salad

Ginger soy marinated grilled chicken, sliced in strips, then placed on a bed of leafy greens with tomato, cucumber, carrots and black olives. Served with choice of sun-dried tomato dressing or toasted sesame dressing.

Strawberry-Citrus Chicken Salad

With strawberry balsamic vinaigrette. Fresh sliced strawberries and freshly sectioned oranges blend together with sliced grilled chicken.

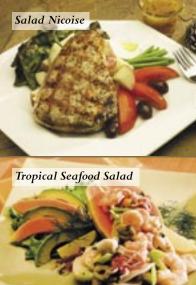
Chinese Chicken Salad

Chucks of grilled chicken on a bed of lo mein noodles, bean sprouts, straw mushrooms, water chestnuts, bamboo shoots, baby and carved carrots. Served with roasted garlic sesame dressing.

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Southwestern Cobb Salad

Turkey Cranberry Salad

Sea Scallop Salad

A salad of radicchio, endive, watercress and mixed greens are host to buttery spicy scallops coated with rice vinegar and toasted sesame oil dressing. Cold Cucumber sauce is served on the side.

Salad Nicoise

Traditionally prepared with fresh grilled yellow fin Ahi tuna. A complete meal of potatoes, whole green beans, hard boiled egg, tomato wedges and Niçoise olives. The dressing is freshly made with hand-picked herbs and extra virgin olive oil.

Southwestern Gobb Salad

A new spin on an old favorite. A combination of blackened chicken and andouille sausage, avocado, cheddar, tomato, egg and onion presented together on a bed of lettuce. Traditional Cobb Salad is also available.

Tropical Seafood Salad

Calamari, shrimp, scallops, green olives, avocado, celery, and mango and papaya sauce served in a papaya boat.

Turkey Granberry Salad

Baked herb-coated turkey tenderloin cut into chunky slices, served with navel orange sections, avocado, red onions, Roquefort cheese, and walnuts. Cranberry vinaigrette served on the side.

Spinach and Mushroom Salad with Warm Bacon Dressing Your Choice of Grilled Shrimp, Sliced Beef Tenderloin or Plump, Juicy Grilled Chicken.

Filet Mignon Salad

A bed of Arugula and baby greens holds a generous portion of filet mignon cut into strips, sliced red onion, sliced button mushrooms, and sun-dried tomatoes. Dressing is a tangy sun-dried tomato vinaigrette.

Fajita Beef Salad

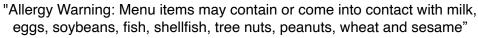
Tenderloin and grilled bell pepper over mixed greens with beefsteak tomato wedges and slivered red onion.

Thai Beef Salad

The secret is the dressing made with mint, thai basil, and cilantro as it coats Boston lettuce, cucumbers, bell pepper slices, sweet onions and grilled flank steak.

Salad Sampler

A generous portion of chicken, tuna, and egg salad on a bed of leafy greens with tomato wedges, cucumber, olives, and a fruit kabob garnish. Rolls and butter served on the side.



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Indulge your imagination Appetizers and Samplers





Canapes

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Appetizers and Samplers

Tini Gocktails Served in individual martini glasses. You may select: margarita shrimp or Alaskan king crab salad or lobster cocktail.

Vegetable Grudité With your choice of dipping sauces.

Imported and Domestic Cheese Board With a minimum of six varieties of cheeses, you are bound to find something to indulge your taste buds. Gourmet crackers, Lavosh or French bread provided.

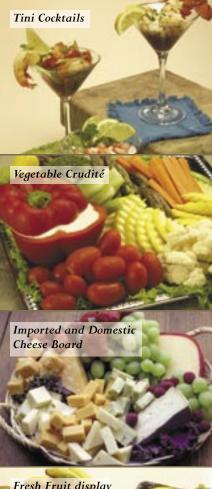
Fresh Fruit Display

Succulent fruit assortment beautifully arranged on silver trays with cascading grapes and berries.

Assorted Ganapés

Our attention to detail makes this one of our most requested specialties. Ask for descriptions of our numerous varieties.

Louisiana Lan-Fried Grab Gakes With bell pepper butter sauce.





President's Plate

Chicken Finger Sampler

Assorted Light Hors d'Oeuvres

Chairman's Llate

Sliced tenderloin, sliced stuffed chicken complete with three jumbo shrimp and cocktail sauce, one salad and fruit of the season. Homemade roll and butter served on the side.

Dresident's Date

Sliced beef tenderloin, sliced grilled chicken breast served on green leaf lettuce, accompanied by raspberry vinaigrette marinated asparagus spears with sliced fresh tomatoes, one salad and fresh fruit. Roll and butter served on the side.

Chicken Finger Sampler

Three crispy chicken fingers, three grilled chicken strips with a ramekin of bacon honey mustard dip, deviled egg, and crudité with your choice of dip.

Assorted Light Hors d'Oeuvres

Includes: horseradish stuffed snow peas, tiny tomatoes with caramelized black pepper bacon, prociutto-wrapped asparagus deep fried in sesame crust, and Roquefort wrapped grapes.

Deluxe Seafood Platter

An extravagant display of seafood prepared to perfection. The platter includes a jumbo broiled lobster tail, six boiled or grilled shrimp, Alaskan king crab meat pulled from the shell, snow crab claws, grilled salmon filet with fresh lemons, cocktail sauce and rémoulade.

Shrimp Gocktail

Six plump and freshly steamed or fire grilled jumbo shrimp served with lemon, cocktail sauce and rémoulade.

Finger Sandwich Sampler

Turkey, tuna, and egg salad sandwiches preplated with vegetables and dip, assorted cheeses and crackers.

Assorted Hors d'Oeuvres with Seafood

Choice of grilled or boiled shrimp; ham rolls; chicken fingers; prosciutto or tenderloin-wrapped asparagus; BLT tomatoes, Roquefort grapes or pork, chicken, or beef satay. Sauces include: cocktail or rémoulade, honey mustard, or barbeque sauce, peanut sauce or Hoisin ginger.

Kor d'Ouevres

A selection too bountiful to list. Please ask for suggestions of both hot and cold.

Assorted Hors d'Oeuvres with Seafood





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Savor incredible cuisine





Singapore Style Beef Kabobs

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Entrees

A Selection of Beef and Veal

Sliced London Broil

Beef Filet Mignon Fire-grilled bacon wrapped with blue cheese.

Filet of Beef With shallot parsley crust and cabernet sauce.

Singapore Style Beef Kabobs

Grilled French Boned Veal Chop

Veal Marsala





Stuffed Lobster Tail

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 ${\mathcal A}$ Selection of Shellfish and Seafood

Lobster Dot Die

Grab Stuffed Shrimp Served over rice with basil cream sauce.

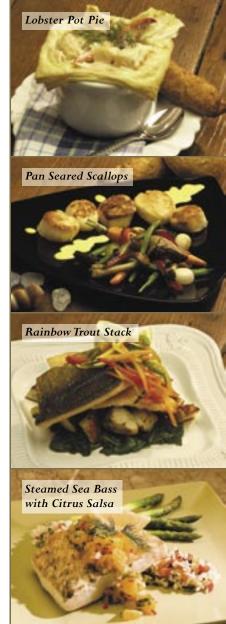
Lan Seared Scallops With saffron cream sauce.

Seared Yellow Fin Tuna With wasabi and sesame crust.

Filet of Salmon Glazed with pesto hollandaise sauce.

Rainbow Trout Stack

Sea Bass Served with citrus salsa and confetti rice.





Atlanta Chicken Supreme

A Selection of Poultry and Game

Atlanta Chicken Supreme Boneless skinless chicken breast wrapped around a zesty cream cheese filling and rolled in pecan dust. Served with a peach brandy sauce.

Chicken Liccata

Chicken Mornay Chicken Cordon Blue Vidalia and Tomato Baked

Chicken Breast

Chicken Wellington Breast of chicken stuffed with wild rice, wrapped in puff pastry and served with red currant sauce.

Buttermilk Soaked Double Dipped Fried Chicken

Medallions of Duck Breast With a maple mustard cream sauce.





Lamb Chops

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A Selection of Lamb and Pork

Mustard and Kerb Crusted French Boned Lollipop Lamb Chops

Turkish Style Lamb Burgers With walnut sauce.

Succulent Koisin Dork Medallions Served with fried rice.

Marinated Dork Medallions Served with Vidalia onion sauce and cherry chutney.

Pancetta Wrapped Lork Tenderloin With caramelized red onion confit.

Lamb Chops with Raspberry Chipotle Hoisin glazed pork tenderloin with potato latke.





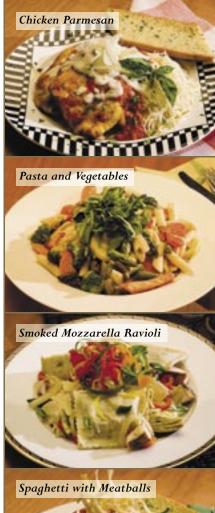
Smoked Salmon Ravioli

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Lasta Dreferences

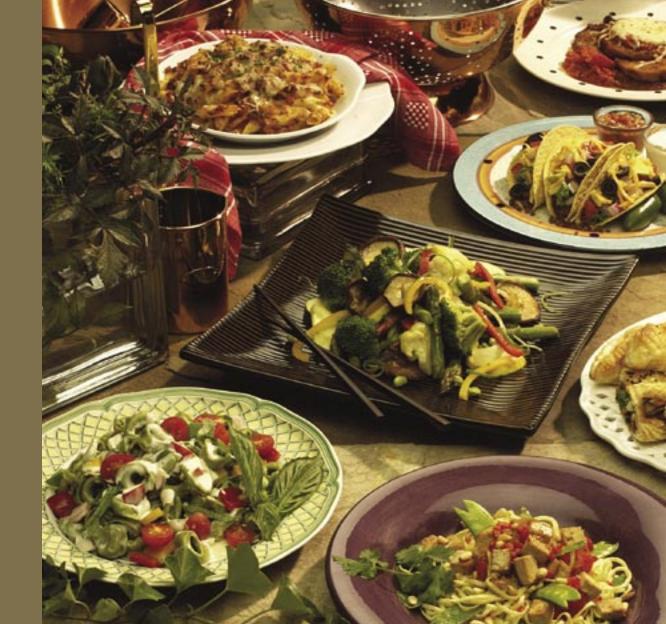
Create your own menu from the selections of pastas and sauces below.

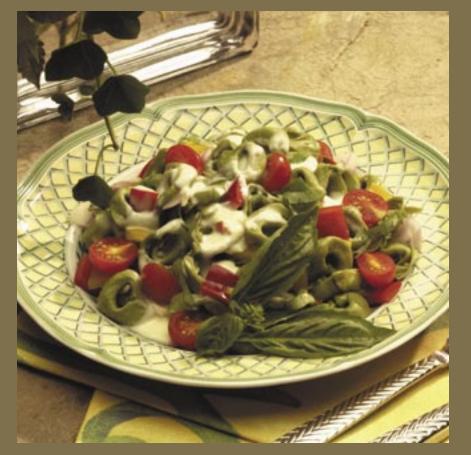
Sauces Marinara Meat Sauce Marinara Alfredo Fresh Italian Herb Pesto Porcini Mushroom Sauce Basil Cream Vodka Sauce <u> </u>*Lastas* Ziti Angel Hair Spaghetti Linguine – Spinach or Egg Fettuccine – Spinach or Egg Smoked Mozzarella Ravioli Smoked Salmon Ravioli Asparagus Ravioli Tri-color Tortellini with Meat or Cheese Vegetable Lasagna





Reward your expectations





Cheese Tortellini

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Vegetarian A Sampling of Vegetarian

Mushroom Strudel Vegetable Enchiladas Bean Tostada Tofu Tacos Cashew Pesto Linguini Cheese Tortellini Baked Ziti Boca Burger Vegetarian Empanada Grilled Tofu Vegetable Stir-fry Linguini with Tofu and Pine Nuts



Delight your senses



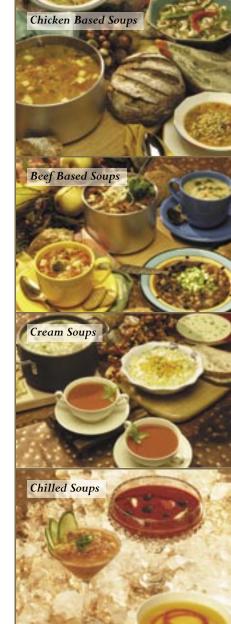


Hearty Beef and Vegetable Soups and Chili

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Soups, Stews and Chowders . . . A Sampling of Soups

Homemade Chicken Noodle Hearty Beef and Vegetable Minestrone Tomato Basil Black Bean Soup Split Pea Clam Chowder Seafood Gumbo Lobster Bisque Butternut Squash Soup Grand Mariner Cantaloupe Soup Peach Soup Gazpacho







Southern Eggs Benedict

Fried Green Tomatoes

Crawfish Tini Coctail

Southern Breakfast Draline Decan French Toast

Thick sliced baguette soaked in cinnamon vanilla custard, covered with a pecan praline topping, baked and served with pure maple syrup.

Southern Eggs Benedict Over corn bread rounds or fried green tomatoes with shaved country ham.

Lemon Soufflé Lancakes Light, fluffy and delicately flavored with fresh squeezed lemons, served with raspberry syrup.

Southern Appetizers

Fried Green Tomatoes Served with roasted red pepper coulis and goat cheese crumbles.

Steak Bites with Bloody Mary Sauce Beef tenderloin cubes caramelized with a Bloody Mary dipping sauce until medium rare, then skewered for dipping in a rich thick vodka tomato sauce.

Grawfish Tini Gocktail

Cajun Seasoned crawfish tails presented in a martini glass.

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Southern Salads Georgia Leach and Chicken Salad

Mixed field greens with fried chicken, cheddar cheese, toasted pecans and sliced summer peaches.

Fried Green Tomato BLT Salad

Mixed salad greens layered with bacon, tomato and fried green tomato crowned with goat cheese. Served with an herb vinaigrette on the side.

Southern Entrees

Decan Crusted Trout

Georgia mountain trout, lightly breaded in finely crushed pecans, and sautéed in extra Virgin olive oil.

BB2 Ribs Coated in Leach Chutney Thick cut from the rack, these ribs are coated with a tomato chipotle BBQ sauce and peach chutney.

Savannah Lump Grab Gakes Served with roasted corn cheddar grits and sautéed spinach.

Roasted Stuffed Quail Served with cranberry wild rice, pearl onions, broccoli.

Southern Desserts Lecan Lie, Leach Gobbler, Buttermilk Lie, Garrot Lecan Gake

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Taste the culture





Lobster Beggars Purse

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International Guisine Breakfast German Baked Apple Dancake Bacon and Egg Quesadillas Enchiladas Burittos Kam and Cheese Scones Quiche Lorraine

Appetizers Vegetable Lot Stickers Pan-fried or steamed with scallion soy dipping sauce.

Mediterranean Sampler Presented with Stuffed Grapes Leaves, Baba ghanoush, Tabbouleh, Hummus, Olives, Marinated Eggplant, Feta, Balsamic onions, and Pita Bread

Indian Samosas with Apple Chutney

Lobster Beggars Lurse A savory crepe filled with lobster meat and sherry cream sauce, tied in a bundle with a chive

Assorted French Cheese and Lâté, Served with Lavosh, Toasted Gourmet Bread Slices



Duck Napoleon Salad

Forest Mushroom Tart

Rice Paper Wrap with Shrimp

Entrée Salads

Seafood Salad Fresh lobster, jumbo shrimp, colossal scallops and Alaskan king crab meat tossed together in a European cocktail sauce and served in a puff pastry scallop shell.

Duck Napoleon Salad Peking Prepared duck with fresh pineapple, mango and red curry chili sauce layered with mixed greens and fried Wonton triangles.

Forest Mushroom Tart with Green Salad

An assortment of wild mushrooms and mascarpone cheese in a light crust served with a mixed green salad and a port wine vinaigrette.

Sandwiches

Rice Laper Wrap with shrimp, cellophane noodles and vegetables.

Jamaican Jerk Chicken Sandwich Served with mango sauce and grilled pineapple.

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Entrees

Fire Grilled Chicken over Fettuccine with Basil Cream Sauce. Meat or fish may be substituted.

Roasted Garlic Risotto with Mushrooms

Spinach Gnocchi with Tomato Sauce

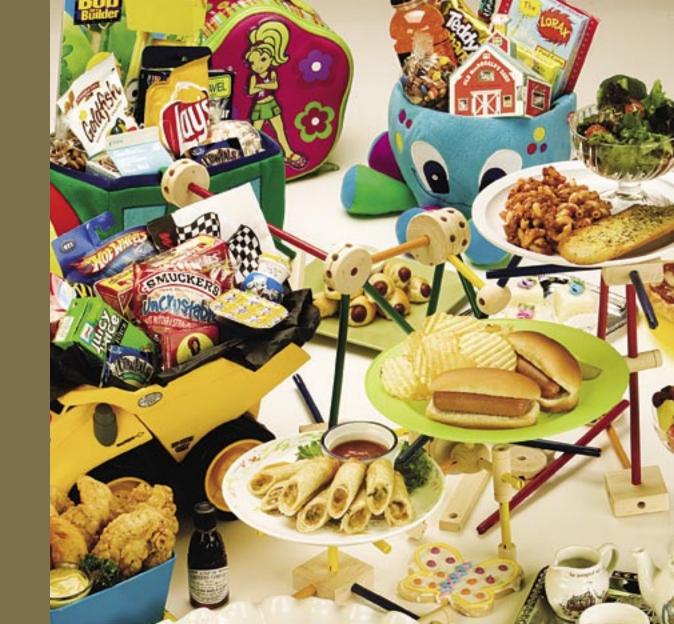
Steamed Fish in Banana Leaves With fresh herbs and julienne vegetables.

Beef or Chicken Burritos

Lork Tamales



Just for fun Kids corner





Piglets in a Blanket



Rolled Cheese and Chicken Quesadilla



Kid's Breakfast Mickey Mouse® Waffles Circus, Teddy Bear or Heart Shaped Lancakes Served with mini sausage links and pure maple syrup.

Rid's Snacks

Liglets in a Blanket Mini sausage links wrapped in pastry dough.

Rolled Cheese and Chicken Quesadilla

Sandwiches Shapes Assorted deli meat, peanut butter or cheese sandwiches cut into theme or holiday shapes.

Grilled Cheese Sandwiches

Tea Larty

Every child's dream. A tea set is provided with mini tea sandwiches, cheese straws, fondant covered petit fours and tea. A variety of tea sets available – plastic to Wedgwood.

Ask about our deluxe packaging for kid's meals!

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Rid's Entrees

Fried Chicken Fingers Letite Beef Kot Dogs

Memon's Goulash Ground beef in a rich tomato sauce and elbow macaroni.

Chicken Drumettes

Mini Corn Dogs Spaghetti and Meatballs Mini Kamburger Sliders

Macaroni and Cheese

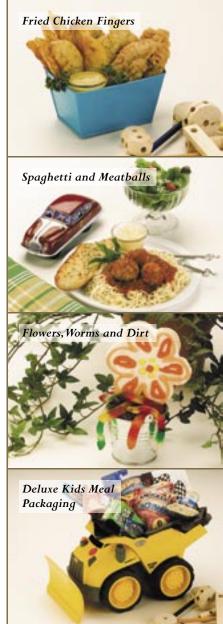
Mini Lizza Sent as a kit for the child to assemble or pre-made to heat and serve.

Rid's Desserts

Flowers, Worms and Dirt A flower pot filled with crushed Oreo cookies and chocolate pudding "dirt", a flower shaped sugar cookie and gummy worms.

Dainted Sugar Gookies

Fondant frosted sugar cookies are sent with food safe markers for the kids to decorate.



Sweet temptations





Assorted Miniature Desserts

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Desserts

Freshly Baked Gookie Assortment:

Chocolate Chip, Double Chocolate Chip, Butter Pecan, Oatmeal Raisin, Trail Mix, Sugar, Coconut Mounds, White Chocolate Chunk Macadamia Nut, Peanut Butter, Peanut Butter Kisses, Lemon Bars, Frosted Walnut Slices, Coconut Dream Bars, Pecan Pie Bars, Almond Slices, Double Fudge Brownies (with and without nuts), plus a rotating assortment.

A Sampling of Our Miniature Desserts

Pistachio Squares Strawberry Bites Mini Fruit Tarts Rum Balls Espresso Diamonds Lemon Drops Mini Éclairs White Chocolate Raspberry Pyramids Pecan Tassies





Single Serving Desserts

A Sampling of Our Single Serving Desserts

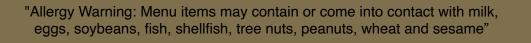
Cappuccino Slice Chocolate Overdose Slice Strawberries and Cream Tiramisu Individual Lemon Meringue Pie Pear Tarts Fresh Fruit Tarts Éclairs Mandarin Orange Napoleon



Intensely Chocolate Mousse Cake with Fresh Strawberries and Kiwi White Chocolate Mousse with Raspberry Filling German Chocolate Cake Lemon Torte Old-fashioned Red Velvet Cake Apple Strudel Assorted New York Style Cheesecake Turtle Cheesecake Maretto Cheesecake Double Citrus Tart Home-baked Pies by request with notice Ice Cream, Sorbet by request



Crowning details







Sushi and Sashimi

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Special Services

Imported Gaviar Service

Caviar set-up includes: A glass bowl of caviar embedded in a block of ice filled with fresh flowers, a mother of pearl spoon, crème fraiche, diced egg, onion, and toast points or buckwheat blini.

Sushi and Sashimi

Assortment of sushi and sashimi: Served in a Banko box, steamer basket, or on a tray. Complete with chopsticks, ginger, soy and wasabi.

Righ Tea Service

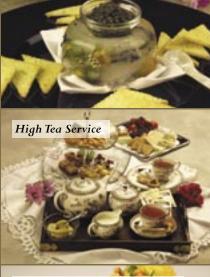
A china tea set with an assortment of teas, accompanied by petite sandwiches and pastries.

Additional Services

Fresh Floral Arrangements, Glassware and China, Linen Services, Newspapers and Magazines, Videos, DVDs and Books on Tape, Dry Ice, Handwritten or Computer Printed Menus, Personal Shopping, Theme Gift Baskets, Specialty Cakes, Bottled Waters, Sodas, and Mixers, and Pet Items.

Special Requests Always Welcome Phone 770-455-7002

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