



Catering Menu

All prices are subject to change, and State sales tax

Appetizers / Hors D'Oeuvres

Minimum three dozen per order

~ Tier 1 ~

\$22.99 per dozen

- Franks in Puff Pastry – Brown Mustard
- Plum Tomato & Basil Brushcetta
- Deviled Eggs ~ Garnished w/ Ripe Olives
- Artichoke Francaise ~ Lemon Herb Aioli
- Mini Potato Pancakes ~ Chive Sour Cream

~ Tier 2 ~

\$29.99 per dozen

- Asparagus Wrapped in Prosciutto ~ Balsamic Reduction
- Cajun Spring Roll ~ Cilantro Aioli
- Chicken Tempura ~ Sweet & Spicy Sauce
- Marinated Steak Satay ~ Hoisin BBQ

~ Tier 3 ~

\$34.99 per dozen

- Chicken & Cheese Quesadilla Wrap ~ Guacamole
- Ahi Tuna Wonton Taco

~ Tier 4 ~

\$41.99 per dozen

- Coconut Shrimp ~ Thai Chili
- Mini Crab Cake ~ Romesco
- Grilled Filet Mignon on Garlic Toast ~ Roasted Garlic Aioli

Platters

Small serves 10-15

Large serves 15-25

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|--|--------------------|
| • Fresh Made Cilantro Lime Chunky Guacamole with blue corn & pita chips..... | \$59.99 |
| • Plum Tomato & Basil Brushcetta..... | \$39.99 \$69.99 |
| • Assorted Homemade Stuffed Breads served w/ homemade marinara | \$39.99 \$69.99 |
| • Eggplant, Pepperoni & Sausage | \$39.99 \$69.99 |
| • Fresh Carved Watermelon Boat filled with seasonal fresh fruit | \$69.99 \$129.99 |
| • Fresh Jumbo Shrimp Cocktail served w lemon & cocktail sauce | \$99.99 \$189.99 |

For questions or to order, please contact our Catering Manager at (732) 270-9552 or taylorssams catering@gmail.com



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Chicken Dishes

Half Tray serves 10-15

Whole Tray serves 15-25

- Chicken Parmigiana \$49.99 | \$85.99
- Chicken Marsala..... \$49.99 | \$85.99
- Chicken Francaise \$49.99 | \$85.99
- Tempura Battered Chicken..... \$55.99 | \$99.99
- Bistro Chicken Savoy topped with fresh spinach, fresh mozzarella & roasted peppers... \$55.99 | \$99.99
- Chicken Sherry pan seared with bacon, wild mushrooms, cream & sherry..... \$55.99 | \$99.99

Meat Dishes

Half Tray serves 10-15

Whole Tray serves 15-25

- Whole Herb Roasted Tenderloin of Beef Market Price
- Whole Roasted Prime Rib Market Price
- Thin Sliced Top Round of Sirloin Market Price
- Sauces to accompany Madeira wine, au jus, marsala, horseradish mayo & demiglace .. \$49.99 | \$92.99
- Homemade Meatballs in Marinara \$59.99| \$99.99
- Bistro Sausage in Marinara or with Peppers & Onions \$44.99 | \$75.99
- Homestyle Pot Roast ~ Slow roasted eye round beef with tender root vegetables..... \$89.99| \$169.99
- Spinach Stuffed Pork Loin w/ demiglace \$49.99 | \$93.99

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Pasta Dishes

Half Tray serves 10-15

Whole Tray serves 15-25

- Baked Ziti \$54.99 | \$88.99
- Penne with Vodka Sauce..... \$48.99 | \$84.99
- Homemade Three Cheese Macaroni..... \$48.99 | \$84.99
- Tortellini Vodka or Bolognese \$59.99 | \$103.99
- Rigatoni ~ Assorted Sautéed Vegetables in a light pesto cream sauce..... \$59.99 | \$103.99
- Linguini ~ Sauteed chicken, shrimp, portabella mushrooms in a light sherry cream sauce \$68.99 | \$105.99
- Penne ~ Sauteed shrimp, wilted spinach in a tomato cream sauce..... \$68.99 | \$105.99

Seafood Dishes

Half Tray serves 10-15

Whole Tray serves 15-25

- Seafood Cioppino ~ Mussels, clams, scallops & shrimp in a saffron tomato sauce \$95.99 | \$179.99
- Shrimp Scampi served over linguine with garlic & oil \$85.99 | \$169.99
- Flounder Francaise or Oreganata..... \$89.99 | \$179.99
- Stuffed Flounder w/ lump crabmeat in lemon butter 10 Pieces \$139.99
- Crab Stuffed Jumbo Shrimp 12 Pieces \$89.99
 ~ Shrimp stuffed with lump crabmeat topped with toasted bread crumbs , in a white wine sauce
- 100 Littleneck Clams with white wine & garlic over linguine..... \$129.99

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Salads

Each salad serves 15-20 people

Sixth Ave. Bistro Salad

\$49.99

Chopped romaine with tomato, carrots, diced cucumber and house vinaigrette

Fresh Spinach Salad

\$59.99

Spinach, diced apples, toasted pecans, feta, fresh strawberries with sweet Dijon vinaigrette

The Beverly Salad

\$59.99

Edamame, shredded carrots, tomatoes, sliced almonds, shredded red cabbage over fresh romaine with sesame ginger dressing

Side Dishes

Half Tray serves 10-15

Whole Tray serves 15-25

- Herb Roasted Bliss Potatoes \$49.99 | \$79.99
- HomeFried Potatoes \$49.99 | \$79.99
- Rice Pilaf..... \$49.99 | \$79.99
- Creamy Mashed Potatoes..... \$59.99 | \$89.99
- Green Beans with sliced almonds..... \$59.99 | \$99.99
- Maple Glazed Carrots..... \$59.99 | \$99.99
- Steamed Broccoli..... \$59.99 | \$99.99
- Marinated Grilled Asparagus..... \$59.99 | \$99.99
- Roasted Baby Brussel Sprouts with toasted pecans..... \$59.99 | \$99.99
- Sautéed Broccoli Rabe with garlic & oil \$59.99 | \$99.99

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Breakfast and Luncheon Specials

~ Continental Buffet ~

\$11.99 per person (minimum 10 people)

Fresh Fruit, Bagels, Muffin, Scones, Cream Cheese, Whipped Butter, Coffee or Juice

~ Hot Breakfast Buffet ~

\$16.99 per person (minimum 10 people)

Scrambled Eggs, Challah French Toast, Choice of Breakfast Meat, Home Fries Coffee or Juice

~ Finger Sandwich Platter ~

\$7.99 per person (minimum 15 people)

Fresh homemade Tuna, Chicken & Egg Salad, house roasted Turkey and Beef on white, wheat & rye served with pickle flats (available in wraps)

~ Taylor Sam's Signature Sandwich Platter ~

\$12.99 per person (minimum 10 people)

Includes House or Dill Potato Salad

Choose from

THE PRIME - Sliced Angus Beef topped with Sharp Cheddar, Brown Gravy & Onion Rings on a Ciabatta Roll

THE TORTA - Blackened Grilled Chicken, Queso Fresco, Guacamole, Shredded Lettuce pressed to perfection on Bolillo

VEG OUT - Fresh Roasted Cauliflower, Cheddar Cheese and Arugula pressed to perfection

TAYLOR'S REUBEN - House cooked Corned Beef Brisket, Swiss, House Made Kraut and Special Sauce on Rye

THE BELLA - Breaded Chicken Cutlet, Fresh Mozzarella, Basil Pesto, Roasted Red Pepper, Serrano Ham & Balsamic Glaze on Pressed Focaccia Bread

THE ACOSTA - House Braised Pork, Serrano Ham, Swiss, Dill Pickles, Mustard and Chipotle Sauce pressed on Cuban Bread

I LOVE THANKSGIVING - House Roasted Slice Turkey, Cranberry Mayo, Stuffing on Sourdough with Side of Turkey Gravy

3 & 6 ft Subs available...\$29.99 per foot

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Desserts

Ring Ding Cake
\$49.99

Coconut Cake
\$49.99

Carrot Cake
\$49.99

Mexican Cheese Cake
\$49.99



From Scratch

(makin' some-thing) by starting from the beginning with
the basic ingredients

This is just a sample of what our chef can prepare for your occasion.
If you don't see something you like please just ask.
We can make any item you wish!
Fresh from our oven to yours...

We thank you and look forward to doing business with you!!!

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Catering Services

Please note: All Service Needs require a min. of 4 hours (unless approved by management).
Gratuity is at your discretion. All services are available for catered events only.

Servers/ Waiter & Waitress

Specializing in house parties, BBQ's & Off premise Catering events.

Staff will: • Setup your Event • Monitor Food Station • Pass out Hors D' Ouevreres
• Clear & Clean All Tables • Coffee & Dessert • All Breakdown & Cleanup of Event

\$30.00 per hour

Bartenders

Our Fun, Friendly Staff will: • Set up your bar (*Alcohol not provided by Taylor Sam's Catering*)

• Serve All Drinks with FLAIR • Break Down & Clean Up Bar Area

\$30.00 per hour

Cooks

Trained Staff will: • Take the time to assist in your cooking needs.

• Highly recommended for all your backyard BBQ's!!

\$30.00 per hour

Professional Executive Chef

Our Certified Culinary Trained executive chefs will:

- WOW your guests with an in-house restaurant experience.
- Experience being at the "Chef's Table" in your own home.

\$100.00 per hour

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