



Catering Menu

All prices are subject to change, and State sales tax

Appetizers / Hors D'Oeuvres

Minimum three dozen per order

~ Treat Bites ~

- Parmesan Arancini ~ Marinara Sauce
- Classic Deviled Eggs
- Crispy Panko Artichoke ~ Lemon Herb Aioli
- Mini Potato Pancake ~ Scallion Sour Cream
- Crispy Broccoli & Cheese Bites ~ Cool Dill Ranch

~ Wild Side ~

- Cajun Egg Roll ~ Avocado Cream Sauce
- Mini BBQ Pork Tostadas ~ Pickled Jalapeno & Avocado Cream
- Jersey Diablo Egg ~ Traditional Deviled Egg topped with Crispy Buttermilk Chicken
- Chicken Torpedoes ~ Chipotle Sauce & Jalapeno Jelly
- Coco Loco Shrimp ~ Thai Chili

~ Just for Fun ~

- Smoked BBQ Wings ~ Cool Dill Blue Cheese
- Crispy Chicken Biscuit ~ Hot Honey & Pimiento Cheese
- Ahi Tuna Wonton Taco
- Assorted Sliders:
 - BBQ Pulled Pork w/ Creamy Cole Slaw
 - Cheeseburger w/ American Cheese, Special Sauce, Lettuce & Tomato
 - Crispy Chicken w/ Applewood Bacon, Hellman's Mayo, Lettuce & Tomato

~ The Perfect Nosh ~

- Crispy Chicken Tempura ~ Thai Chili Sauce
- Marinated Steak or Chicken Satay ~ Hoisin BBQ
- Franks in Puff Pastry ~ Brown Mustard
- Beef Tenderlion Toast ~ Garlic Aioli
- Mini Crab Cake ~ Spicy Remoulade
- Smoked Salmon Wonton Nachos ~ Wasabi Aioli

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



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Chicken Dishes

Half Tray serves 10-15

Whole Tray serves 15-25

- Chicken Parmigiana
- Chicken Marsala
- Chicken Francaise
- Bistro Chicken Savoy topped with fresh spinach, fresh mozzarella & roasted peppers
- Grilled Lemon Garlic Chicken with Goat Cheese, Artichoke & Sundried Tomato

Meat Dishes

Half Tray serves 10-15

Whole Tray serves 15-25

- Whole Herb Roasted Tenderloin of Beef
- Whole Roasted Prime Rib
- Thin Sliced Top Round of Sirloin
- Homemade Meatballs in Marinara
- Sausage & Peppers (Marinara Sauce Optional)
- Homestyle Pot Roast ~ Slow roasted eye round beef with tender root vegetables
- Spinach Stuffed Pork Loin w/ demiglace

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Pasta Dishes

Half Tray serves 10-15

- Traditional Baked Ziti
- Broken Meatball Baked Ziti
- Penne with Vodka Sauce

Whole Tray serves 15-25

- Homemade Three Cheese Macaroni
- Penne Pasta Primavera
- Spaghetti Bolognese

Seafood Dishes

Half Tray serves 10-15

- Shrimp Scampi served over Spaghetti with White Wine, Lemon & Garlic
- Flounder Francaise or Oreganata
- Stuffed Sole w/ Old Bay Lump Crab Topped w/ Butter & Lemon
- Thai Chili Glazed Salmon

Whole Tray serves 15-25

Platters

Small serves 10-15

- Fresh Made Cilantro Lime Chunky Guacamole with homemade crispy corn tortilla chips
- Assorted Homemade Stuffed Breads served with homemade marinara - Eggplant, Pepperoni & Sausage

Large serves 15-25

- Plum Tomato & Basil Brushcetta
- Fresh Carved Watermelon Boat filled with seasonal fresh fruit
- Fresh Jumbo Shrimp Cocktail served with lemon & cocktail sauce

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Salads

Each salad serves 15-20 people

Sixth Ave. Bistro Salad

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

Fresh Spinach Salad

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

The Beverly Salad

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

Side Dishes

Half Tray serves 10-15

- Herb Roasted Bliss Potatoes
- HomeFried Potatoes
- Rice Pilaf
- Creamy Mashed Potatoes
- Green Beans with sliced almonds
- Maple Glazed Carrots

Whole Tray serves 15-25

- Steamed Broccoli
- Marinated Grilled Asparagus
- Sautéed Broccoli Rabe with garlic & oil
- Stir Fried Vegetables
- Fried Brown Rice

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Breakfast and Luncheon Specials

~ Continental Buffet ~

(minimum 10 people)

Fresh Seasonal Fruit, Mini Muffins & Scones, Mini Bagels, Coffee or Juice

~ Hot Breakfast Buffet ~

(minimum 10 people)

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

~ Finger Sandwich Platter ~

(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 ~

(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

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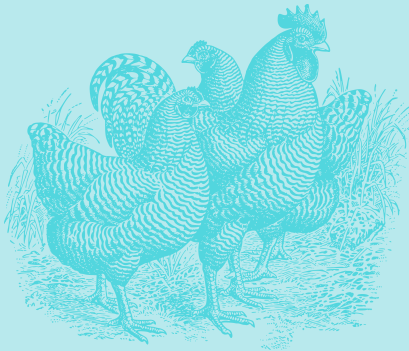
Desserts

Ring Ding Cake

Coconut Cake

Carrot Cake

Mexican Cheese Cake



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

\$35.00 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

\$40.00 per hour

Cooks

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

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

\$50.00 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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