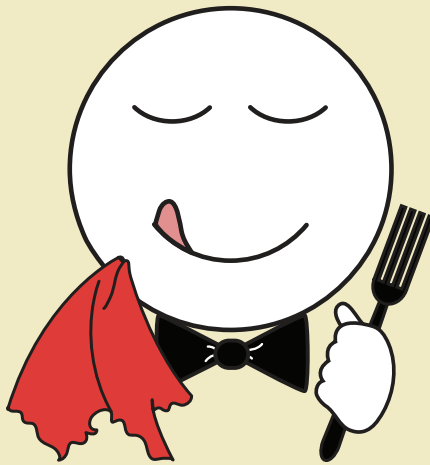


Too Tasty Catering



"It's All About the Food."

Michelle Patean-Villa
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SOUPS

Portuguese Cream of carrot with mint (has dairy)

Vegetarian White bean w/collard greens, carrot, yellow squash and cilantro (Vegan)

SALADS

Mixed Greens Garden Salad

Classic Caesar

Chopped Salad w/kale and arugula, w/chick peas, tomatoes, cucumber, red onion, egg and bleu cheese

Eastern European Cole Slaw with carrots, walnuts and apples
(balsamic/olive oil vinaigrette)

Chilled cucumber salad with yogurt, red onion, cucumbers and fresh dill

Mediterranean tomato salad with basil, red onion, cucumbers and kalamata olives

Pasta Salad with fresh broccoli, basil, and sun-dried tomatoes

Romanian Potato Salad with carrots, peas, corn and Italian parsley (garlic mayo)

Seasonal Fresh Fruit Salad with amaretto essence and mint

Japanese Soba Salad with julienne of carrots, daikon, green onion, and sesame
(ginger-honey dressing)

Udon Noodle Salad with pea pods, mandarin oranges and almonds

Tabuleh w/ diced Persian cucumber, mint, parsley, onion and lemon dressing

PASTAS

Roasted Eggplant Lasagna with Italian parsley, celery, mushroom and three kinds of cheese

Ground Turkey Lasagna or beef with mushroom, spinach and basil

Lasagna w/ ground beef and vegetable marinara

Pasta with eggplant marinara

Pasta with ground turkey, mushroom and basil marinara

Pasta with ground beef and vegetable marinara

Moroccan couscous with raisins and nuts

Double Mushroom Vegetable Chow Mien

POULTRY

Whole Oven-Roasted Garlic-Rosemary Tuscan Chicken

French Roasted Sweet Lemon and Sage Chicken

Broiled Sicilian Lemon-Garlic Chicken "Mafia-Approved" (Leg-Thigh-Breast Combo)

Famous Buttermilk-Fried Chicken

Signature Hawaiian Citrus-Infused BBQ Chicken (Leg-Thigh-Breast)

Signature Volcano Smoked and Grilled Indonesian-Style BBQ Chicken (Leg-Thigh-Breast)

Yokohama Mama Chicken Teriyaki with Green Onion and Toasted Sesame Glaze (Leg-Thigh-Breast)

Philippine Island Chicken Adobo with Onion, Potato and Garlic Cloves (Leg-Thigh-Breast)

Classic Chicken Cacciatore (Leg-Thigh-Breast)

Boneless Romanian Chicken Paprika (Paprikash) with mushroom, sour cream and fresh dill

Boneless Fennel Chicken with Lemon-Dill Bechemel Sauce

Japanese-Style Chicken (Boneless) and Veggie Curry with cilantro (yellow-thick curry-mild)

Signature Double-Onion Turkey Patties (D.O.T.P.) smoked and fire-grilled

Mid-American Turkey Meatloaf with carrot, celery, mushroom, Italian parsley and basil bathed in a gourmet groovy gravy

Pacific-Rim Chicken Chow Mien with Select Vegetables and Mint Essence

MEATS

Hoisin-Glazed Slow-Cooked Roast Beef

Onion and Herb Rubbed Roast Beef with Creamy Horseradish

Island Seared London Broil with Grilled Bermuda Onion and Tri-Colored Bell Peppers

Pacific-Rim Smoked and Seared Tri-Tip

Fusion-Style Ginger Beef with Broccoli Florets

Mandalay Meat Loaf with Sweet Chili Glaze

Pressure-Cooked Beef Stew with new peas, carrots and pearl onions

Slow-Simmered French Beef Burgundy with white onions and mushrooms

Lapog-Style Pork Spare Rib

Honey Dijon Seared Loin Pork Chops

County Cork Baked Corned Beef

BURGER BAR

Burger Family Represented: Ground Beef Patty, Ground Turkey Patty and Veggie Burger—served bun, tomato, onion and lettuce, pickle, mustard, mayo and ketchup.

Add Cheese

French Fries inclusive

HOT DOG BAR

Choice of all meat, turkey, chicken or vegan with buns and all condiments: ketchup, mustard, mayo, relish, onions, sauerkraut, cheese and guacamole. Comes with bag of chips.

SEAFOOD

Shrimp Chow Mein

Shrimp Curry with Tri-Colored Bellpeppers and Mint

Shrimp and Double-Mushroom Vegetable Stir-Fry

New Orleans Shrimp Creole

* Pricing is based upon current market value.

STARCHES

Beans

Red Bean Ragu with Select Greens, Baby Carrots, and Cilantro

Black Bean Carioca (South American Black Bean Stew with aromatic vegetables and lemon-dill)

French White Bean Ragu with seasonal vegetables and fresh tarragon

Rice (all rice is fresh, Grade-A quality and not par-boiled)

Steamed Short Grain White Rice (Calrose)

Steamed Medium Grain Rice (Korean)

Steamed Brown Rice

Steamed Jasmine Rice

Steamed Texas Long Grain Rice

Basmati Rice with raisins, almonds and mint

Rice pilaf with vegetables, walnuts and dill

Bangkok Vegetable fried rice with fresh basil

Potato

Baked Potatoes with traditional fixings

Boiled Baby Potatoes (Red or White) with parsley-butter

Garlic Roasted Red or White Potatoes with Dill

Vegan Potato Stew with Assorted Vegetables

French Fries

Skin-On Garlic Mashed Potatoes **

Skin-On Corn Mashed Potatoes **

Skin-On Spinach Mashed Potatoes **

BAKED POTATO BAR

Large Idaho Potatoes-w/ butter or margarine, sour cream, fresh bacon bits, chives, shredded cheese, broccoli florets, salsa, guacamole.

(extra w/diced smoked chicken)

(extra w/ tri-tip slices)

**scratch made from fresh potatoes

VEGITABLES *

Steamed Baby Carrots w/ Tarragon and Brown Sugar

Steamed Broccoli and Baby Carrots

Steamed Cauliflower

Steamed Zucchini/Yellow Squash Medley with lemon-dill sauce

Round Green Beans Almondine (Fresh)

Szechwan Green Beans with toasted sesame (Fresh)

Corn-On-the-Cob

Corn Santa Fe (Spicy sautéed corn with bell pepper, onion, chili and cilantro)

Sweet and Sour Cabbage with caraway seeds and seasonal vegetable

Creamed tofu with baby Bok Choy and double-mushroom

Tofu and veggie curry with mint

Malaysian sesame sprinkled vegetable-tofu stir-fry

Stir-Fry Seasonal Vegetable with Spice

* all prices are subject to change due to market conditions