

TMACS


CATERING

HORS D' OEUVRES

ALL PRICES LISTED ON A PER-PERSON BASIS | 20 PERSON MINIMUM UNLESS OTHERWISE NOTED



Charcuterie <i>Six Person Minimum</i> assortment of artesian cheeses, cured meats, olives, nuts, dried fruits, sea salt crackers	9.00
Seasonal Fruit GF VG DF landscape assortment of seasonal fruits	3.50
Greek Cucumber Cups GF V feta, kalamata olives, zucchini	3.00
Seasonal Vegetable Crudite Cups GF V dill yogurt sauce, seasonal vegetables	3.00
Caprese Skewers GF V cherry tomatoes, mozzarella, white truffle pesto	3.00
Seasonal Bruschetta Cups v english pea heirloom tomato olive tapenade butternut squash	4.00
Seasonal Gazpacho Shooters GF V heirloom tomato watermelon, peach with prosciutto garnish	3.00
Stone Fruit Mozzarella Skewers GF V seasonal availability	4.00
Fig & Brie Crostini v seasonal garnish	3.50
Cranberry & Brie Crostini v carmalized onions, seasonal availability	3.50
Butternut Squash Mascarpone Crostini v fried sage, pomegranate garnish, seasonal availability	3.50



Seasonal Salad Cups GF V horiatiki roasted corn butternut squash heirloom tomato & burrata	4.00
Fruit Skewers GF DF VG seasonal fruit	3.50
Veggie Skewers GF DF VG roasted seasonal veggies (may require a chafing dish)	3.75
Grilled Pita, Veggie & Assortment of Dips v seasonal availability, chef's choice dips	6.00
Charcuterie Cups v cured meats, artisan cheeses, chef's choice seasonal accompaniments (cheese only option)	6.00
Prosciutto Wrapped Melon GF DF seasonal availability	3.00
Duck Prosciutto Wrapped Dates GF seasonal accompaniments	3.75
Bacon Wrapped Dates GF mejuoled dates, blue cheese	3.50
Tenderloin Bites GF tenderloin, blue cheese & potato (may require a chafing dish)	5.00
Beef Skewers GF DF seasonal accompaniments	4.25
Crepe Wraps v wagyu beef with harissa aoili, curry & pea shoots chicken vegetarian with hummus	3.25
Empanadas (POPULAR) v wild mushroom chicken beef pork belly	3.25
Chicken Skewers GF seasonal accompaniments (may require a chafer)	4.25
Lobster Stuffed Sweet Mini Peppers GF chef's choice preparation	5.25
Sliders DF V (chafers are likely required) braised beef pineapple bbq pulled pork lamb leg portabella & pablano peppers	5.50



Tartlets v wild mushroom prosciutto d parma seasonal vegetable	3.25
Risotto Fritters v seasonal ingredients (may require a chafer)	2.50
Fried Mac & Cheese Bites v chef's choice preparation (may require a chafer)	2.75
Asparagus & Prosciutto Puffs prosciutto d parma, puff pastry, balsamic reduction	3.25
Mini Quiche Bites v meat or veggie seasonal availability	3.50
Mascarpone Puffs v seasonal berry puree	3.75
Savory Pinwheels v bacon & goat cheese seasonal vegetarian option	3.75
Spanikopita Bites with Puff Pastry v feta, spinach & chefs choice additions	3.50
Mini Croissant Bites v fig jam, brie & prosciutto seasonal vegetarian option	4.00
Sliders DF V (chafers are likely required) braised beef pineapple bbq pulled pork lamb leg portabella & pablano peppers	5.50
Salmon Canapes GF dill, capers, cream cheese, poppy seed, cucumber	3.75
Ahi Tuna Canapes GF DF mango relish, citrus soy honey reduction	4.00
Shrimp Cocktail GF DF grilled shrimp, persimmon & pomegranate relish	4.00
Shrimp Ceviche Canapes GF DF seasonal availability	3.25
Shrimp Skewers GF DF seasonal availability	5.25

DESSERTS

Petit Fours GF | V 4.50
assortment of bite sized desserts pastry chef's choice

Tiramisu Cups v 5.00
traditional tiramisu cups | seasonal dessert cups

Variety of Cupcakes v 5.00
assortment of cupcakes

SPECIALTY DESSERTS

CAKES 6" - 40 | 10" - 55 | 12" - 70

cheesecake | lemon curd | white chiffonade | chocolate | red velvet | white sponge | carrot

Flourless Chocolate Torte GF 70
12" only

Tiramisu 144
half pan only, serves 24

FULL SERVICE OPTIONS

GOURMET BUFFET | FAMILY STYLE | CHEF'S DINNERS | BREAKFAST | BRUNCH | BEVERAGES | ACTIVE STATIONS

TMACS offers full service catering off-site; not limited to staff, rentals, beverage services, different styles of cuisine, and other custom services. Our approach is to work with each customer on a personal level so we can create your ideal experience & menu.

Our Catering Team tailors each occasion to fit the needs of our customers.
Please reach out to us directly about date availability and options for these services.

We look forward to working with you!

Gourmet Lunch Boxes & Deluxe Lunch Boards for Delivery *(Minimum Order of 10 for Delivery)*

Our gourmet lunch boxes and boards are perfect for a team meeting, training, wine tours, picnics and any other casual occasion where you would like a fresh meal delivered or picked up in a pinch.

Gourmet Sandwich Boxes

A gourmet sandwich, small side salad, pastry, chips & bottle of water.
Croissant sandwiches add \$2

22

Gourmet Salad Boxes with Protein

Seasonal salad from our menu w/ a protein (ahi, shrimp or chicken) pastry, bottle of water

27

Sandwich Selections

Roasted Turkey

turkey, smoked bacon, gruyere, avocado, bibb lettuce, tomato, garlic aioli

Italian

prosciutto d' parma, salami, sopressata, sweet italian peppers, balsamic onions
bibb lettuce, garlic aioli

Veggie

green garlic pesto, heirloom tomatoes, fresh mozzarella, english pea relish, bibb lettuce
(ingredients may change due to seasonal availability)

Deluxe Board & Package Selections

Deluxe Sandwich Board

variety of gourmet sandwiches, fresh veggies & dips, grapes & dessert bites or
10" cheesecake pre-sliced

24

Deluxe Variety Package

Charcuterie assortment of cured meats, cheese, nuts, olives, seas salt crackers,
grapes, a variety of veggie wraps, seasonal salad. dessert bites or cups

30

*Inquire with our coordinator to discuss other package options & seasonal selections
Delivery is \$25 within 2 miles. Different rates apply further out.*