

# TMACS


## CATERING

### HORS D' OEUVRES

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



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



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



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