

T·MACS

CATERING

BY CHEF JOSE MEZA

FOR INFORMATION OR INQUIRIES
PLEASE CONTACT

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BY CHEF JOSE MEZA

DELIVERY FEE 25

SANDWICHES 18/EA

SERVED BOXED OR ON BOARD WITH
HOUSE SALAD • CHIPS • DESSERT • BOTTLED WATER

ROASTED VEGGIE v

MUSHROOMS, ZUCCHINI, RED PEPPERS
BALSAMIC ONIONS, FONTINA CHEESE
MIXED GREENS, BASIL PESTO, TOMATO
GARLIC AIOLI, CIABATTA

ROAST BEEF

FONTINA CHEESE, HORSERADISH-DIJON AIOLI
ARTICHOKE & RED BELL PEPPER BASQUE
CIABATTA

ITALIAN

SALAMI, PROSCIUTTO, CAPICOLA, SWISS
MIXED GREENS TOMATO, FONTINA
RED BELL PEPPER PESTO, CIABATTA

ROASTED TURKEY CLUB

ROASTED TURKEY, BACON, AGED SWISS
MIXED GREENS TOMATO, AVOCADO
LEMON-BASIL AIOLI, CIABATTA

PASTRAMI REUBEN

THICKLY-SLICED PASTRAMI, AGED SWISS
APPLE-CARAWAY-BRAISED SAUERKRAUT
RUSSIAN DRESSING, CIABATTA

HORS D'OEUVRES

• ALL PRICES ON PER-PERSON BASIS •
• 20-PERSON MINIMUM PER ORDER •

ANTIPASTO 7 (MINIMUM ORDER SIZE DOES NOT APPLY)

ARTESIAN CHEESES & CHARCUTERIE
LANDSCAPE OF GRILLED & MARINATED VEGETABLES, OLIVES
HOUSE CRACKERS, USING FRESH, SEASONAL INGREDIENTS

FRESH CRUDITÉS v 3

LANDSCAPE OF CRISP & GRILLED VEGETABLES
SERVED WITH CREAMY PARMESAN DIP

FRESH FRUIT SKEWERS v 3

WATERMELON, PINEAPPLE, CANTALOUPE, STRAWBERRY
SEASONAL FRUIT

CAPRESE SKEWERS v 2.5

HEIRLOOM CHERRY TOMATOES, BURRATA CHEESE
WHITE TRUFFLE PESTO

GRILLED PRAWN & CAPRESE SKEWERS 4

HEIRLOOM CHERRY TOMATOES, GRILLED PRAWN
MOZZARELLA BALLS, WHITE TRUFFLE PESTO

GRILLED PRAWNS 4

GUAJILLO RUB, PINEAPPLE & MANGO SALSA

PROSCIUTTO-WRAPPED GRAPES 2

GOAT CHEESE, PROSCIUTTO DI PARMA

CROSTINI v 2.5

OLIVE TAPENADE — KALAMATA OLIVES, ANCHOVIES
CAPERS, ROASTED RED PEPPERS

ENGLISH PEA — BASIL, MINT, TARRAGON
HOUSE-MADE RICOTTA

HEIRLOOM TOMATO — ROASTED RED PEPPERS, BASIL
MINT, MOZZARELLA

COCKTAIL MEATBALLS 3

T·MAC·S ITALIAN BEEF / PORK MEATBALLS, CHIMICHURRI DRIZZLE
PARMIGIANO-REGGIANO

SATAY 3

BEEF — CURRY TERIYAKI SAUCE

CHICKEN — CURRY PEANUT SAUCE

ROASTED RED PEPPER HUMMUS v 2.5

GOAT CHEESE, OLIVES, CUCUMBER, PEA SHOOTS

BEEF CONES 3

CHAR-GRILLED BEEF, ARUGULA, CHIPOTLE AIOLI
SERVED WITH YELLOW CURRY CREPES

BACON-WRAPPED DATES 3

MEDJOL DATES, BLUE CHEESE

VEGETABLE NIÇOISE CANAPES v 3

ENGLISH PEAS, CHERRY TOMATO, QUAIL EGG
FINGERLING POTATO

DESSERTS

BY PASTRY CHEF VALERIE MUDRY

BOARDED PETITE FOURS 4

THREE BITES PER PERSON

v VEGETARIAN