



SAMPLE BRUNCH MENU

Cold Smoked Salmon Platter

Garnished with hard-boiled egg, lemon slices, red onion, tomatoes, capers and dill

@ \$150

Cheese & Charcuterie Platter

with crostini, dried fruits and Marcona almonds

Priced by weight

Tastings Signature Quiches

Lorraine- pancetta, onion & cheese

Roasted Vegetable- seasonal vegetables & goat cheese

Mediterranean- asparagus, French ham & feta cheese

Tuscan- spinach, mushrooms, garlic & cheese

Parisian- French ham, Dijon mustard & Gruyère cheese

Italian- lemon-scented ricotta, arugula & asparagus

@ \$36 each

(serves 8)

Mini crustless quichettes available for \$36 per dozen

Tasting Salad

Mixed greens with red onion, dried mission figs, goat cheese, spiced walnuts and fig balsamic dressing

@ \$4.50 per person

Fresh Fruit Salad

with honey, mint, yogurt sauce

@ \$5.50 per person

Spring Quinoa Salad with Asparagus

@ \$5.50 per person

Mini Sandwich Platter – a Tastings signature!

Ham & brie, Caprese,

Salami & provolone

@ \$2.95 each

Dozen Assorted Miniature Scones

Blueberry or cherry

@ \$1.50 each

Croissants and Pain au Chocolat

@ \$1.99 each

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