Taheri’s Catering Menu

With over twenty one years of catering, banquet and restaurant experience, the Taheri’s use their expertise to provide premium services for your meetings, classes and special occasions. We are certain you will find our operation meets the high standards you are searching for because our focus is on the quality and presentation of our food. Taheri’s Restaurant uses only the freshest produce, meats and other ingredients to prepare the meals and our selection of menu items allows for a large variety of dishes to choose from.

Taheri’s specializes in corporate catering. We have a very experienced team of cooks and delivery personnel to handle all of your catering needs. We provide catering services for five to five hundred guests.

Our services include a delivery person to set up the buffet using a linen tablecloth, all the necessary paper products or china, serving utensils, and requested meal using nice baskets, trays and chafing dishes. The delivery person will set up a very nice presentation and return at the requested time to clean and pick up our equipment.

Taheri’s makes ordering easy. Enclosed is a catering order sheet which you may copy to fax your orders by simply filling in the blanks, or call to place your order. Also, the corporate package menus are designed to make menu planning simple.

Taheri’s Restaurant also provides full-service catering and banquet facilities. Based on the type of event, we will prepare a customized menu, an itemized list of needed rentals and staff, and an estimated cost analysis. Just call with the details of your event!

Enjoy our delicious food and excellent services. We look forward to working with you!

SALADS
(Five-order minimum)

Grilled Chicken Salad - breast of chicken served on a bed of mixed greens and marinated red cabbage with balsamic vinaigrette
Szechuan Chicken Pasta Salad with bell pepper and bean sprouts on a bed of greens
  Full order
  Half order
Grilled Chicken Caesar Salad
Caesar Salad - chopped romaine with a creamy caesar dressing
Greek Salad with tomato, cucumber, feta cheese and fresh mint
Baby Red Potato Salad
**Fruit Salad** various in-season fruits

**Mixed Green Salad** with tomato, cucumber, bell pepper and balsamic vinaigrette

**Pesto Pasta Salad** with fusilli and farfalle pasta, olives, prosciutto, cucumbers, garlic and tomato
  - Full order
  - Half order

**Italian Salad** with chopped romaine, roma tomatoes, pepperoni, salami, mozzarella cheese, peperoncinis and homemade croutons tossed in italian vinaigrette

**Insalata Caprese** (seasonal) with beefsteak tomaotes, fresh mozzarella, fresh basil and balsamic vinaigrette

**Spinach Salad** with feta cheese, prosciutto, walnuts and balsamic vinaigrette

**Albacore Tuna Salad** with pasta shells, green onion and fresh parsley

**Curry Chicken Salad** with diced chicken breast, bell peppers and raisins tossed in a honey-curry dressing

**Mediterranean Pasta Salad** - bowtie pasta tossed with garbanzo and kidney beans, artichoke hearts, kalamata olives, feta cheese, roma tomatoes and balsamic vinaigrette

**Seafood Salad** - grilled king salmon served on a bed of mixed greens with capers and lemon vinaigrette

**Jicama Salad** with chopped romaine, avocado, roma tomatoes and lemon olive oil dressing

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**GOURMET SANDWICHES**

**Meat and Cheese Platter** including ham, roast beef, grilled breast of turkey and chicken, mozzarella and cheddar cheeses with lettuce, tomato, assorted breads, mustard, mayonnaise, cranberry sauce and pickles

**Turkey and Avocado** - roasted turkey breast with avocado, roma tomato,
lettuce and mayonnaise served on croissant

**BBQ Chicken Sandwich** - grilled chicken breast in BBQ sauce with smoked gouda cheese, lettuce, tomato, and red onions, served on seeded roll

**Italian Sausage Sandwich** - served warm on toasted french roll topped with roasted bell peppers, carmelized onions, mozzarella and marinara sauce

**Grilled Vegetable Sandwich** with grilled zucchini and squash, mozzarella cheese, lettuce, tomato and dijonaise

**Grilled Salmon Sandwich** - grilled king salmon with lettuce, tomato, and dill sauce served on a french baguette

**Roast Beef** with lettuce and tomato

**Roasted Chicken** on flat bread or seeded roll with lettuce, tomato, mozzarella and roasted bell peppers

**Black Forest Ham** and monterey jack cheese, lettuce and tomato on a seeded roll

**Roasted Turkey Breast** and cranberry sauce, lettuce and tomato on a seeded roll

**Panini** - grilled eggplant, lettuce, tomato and feta cheese on a seeded roll

**Tuna and Salsa Fresca** on a seeded roll

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**HOT ENTRÉES**
*(All entrées are served with bread and butter 24-hour notice, please; five-order minimum)*

**Roast Beef** - tender thinly sliced roast beef served with creamy gravy, garlic mashed potatoes and vegetables

**Beef Marsala** - thin slices of beef tenderloin with mushrooms, onion, green beans and marsala wine tossed with fettuccine pasta
Fresh Fish of the Day served with basmati rice and vegetables
Roasted Turkey Breast and cranberry with gravy, potatoes and vegetables
One-Half Roasted Chicken served with potatoes and mixed vegetables
Grilled Breast of Chicken in Champagne Sauce served with potatoes and vegetables
Grilled Breast of Chicken in Sesame Sauce served with fried rice and vegetables
Teriyaki Chicken Skewers - chicken breast skewered with pineapple chunks, bell pepper, onion and mushrooms grilled with Teriyaki sauce served with white rice
Grilled Breast of Chicken in BBQ Sauce served with potatoes and vegetables
Chicken Linguini in a light pesto cream sauce
Chicken Stew with vegetables and potatoes, served with basmati rice
Grilled Chicken Kabob served with basmati rice and vegetables
Chicken Caccitore - chicken breast with bell peppers, onion, tomatoes, wine and tomato sauce served with basmati rice
Chicken Piccata - chicken breast with capers and lemon sautéed in white wine, served with potatoes and vegetables
Grilled Lamb Kabob served with basmati rice and vegetables

Pizzas - from the wood-burning oven

  Italian Sausage Pizza
  Taheri’s Pizza
  Vegetarian Pizza
  Margherita Pizza
  Pepperoni Pizza

Ravioli - homemade pasta filled with chard, ricotta and parmesan cheeses topped with marinated tomatoes

Spaghetti with meatballs

Chicken Ravioli topped with marinated tomatoes

Vegetable Lasagna layered with ricotta cheese, zucchini, yellow squash, eggplant, mushrooms, baby spinach, then topped with mozzarella and marinara sauce
Veal Lasagna layered with ricotta cheese, baby spinach, ground veal, then topped with mozzarella and marinara sauce

Vegetable Cannelloni fresh crepe filled with baby spinach, ricotta and parmesan cheeses, then topped with mozzarella and marinara sauce

Veal Cannelloni fresh crepe filled with ground veal, baby spinach, ricotta and parmesan cheeses, then topped with mozzarella and marinara sauce

Fettuccine Marco Polo with chicken breast, baby spinach, garlic, basil, and roma tomatoes in a light curry sauce (may substitute rice) with shrimp

Farfalle Pasta with prosciutto, roma tomatoes, baby spinach, sun-dried tomatoes, lemon zest and light cream

Angel Hair Pasta with baby spinach, mushrooms, tomatoes, zucchini and squash in a light marinara sauce

Chicken Fajitas served with rice, beans, salsa and guacamole

Chicken Enchiladas served with rice, beans, salsa and guacamole

Vegetarian or Chicken Burritos served with spanish rice and refried beans

Hamburgers, Turkey Burgers or Vegetarian Burgers served with all the condiments

FANCIER FARE

Grilled Lamb Loin - served with mint chutney, portabella mushrooms, roasted baby red potatoes and vegetables

Grilled Beef Kabob - grilled marinated filet mignon served with saffron basmati rice and vegetables

Chicken Valencia - stuffed chicken breast with prosciutto, montrachet cheese and fresh herbs topped with roasted red bell pepper sauce and
served with roasted baby red potatoes and vegetables

**Spanish Paella** - with spicy Italian sausage, gulf shrimp, chicken, clams, mussels, green beans and tomatoes tossed with saffron basmati rice

**Spaghettini** with shrimp, capers, fresh basil and goat cheese tossed in olive oil and white wine

**Scallop Linguini** with sun-dried tomatoes and fresh basil in a light tomato cream sauce

**Shish Kabob** - marinated chicken and lamb tenderloin is skewered with bell peppers and onion, served with saffron basmati rice and sauteed vegetables

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**HORS 'OEUVRES**

*(3 pieces per order)*

**Grape Leaf Dolmas**

**English Cucumber** with fresh mint and feta cheese

**Baby Red Potatoes** with dill sauce and caviar

**Smoked Salmon** on baguette with dill sauce and fresh dill

**Grilled Jumbo Prawns** with basil butter or saffron butter

**Phyllo Triangles** filled with chard, ricotta and sage

**Mini Muffins** with turkey and cranberry

**Saffron Chicken Tenderloin Skewers**

**Sesame Chicken Tenderloin Skewers**

**Grilled Italian Sausage** pieces in BBQ sauce

**Focaccia Bruchettes** topped with eggplant puree

**Homemade Potato Chips and Salsa**

**Assorted Crudités** with mustard sauce
**Fresh Fruit and Assorted Cheese** platter served with baguette, crackers and roasted walnuts

**Aram Finger Sandwiches**

**Mediterranean Platter** with dolmas, hummus, tabouli, eggplant purée and flat bread

**Antipasto Platter** with pepperoni, mozzarella, artichoke hearts and grilled vegetables

**Spinach And Cheese Dip** - spinach, artichoke hearts, shallots, garlic, spices and a mixture of cheeses served with our homemade garlic croutons

**Grilled Sea Scallops** - brushed with a touch of saffron and served skewered with grilled zucchini and squash

**Mediterranean Meatballs** with marinara Sauce

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**BREAKFAST**
(Five order minimum)

**Italian Roast Coffee**
- **Airpot** (yields 15 cups)

Teas

**Fresh Squeezed Orange Juice**
- **Pitcher** (yields 8-10 cups)

**Assorted Muffins**

**Assorted Pastries**

**Assorted Bagels with Cream Cheese**

**Fresh Fruit Platter**

**9" Ham and Cheese or Spinach Quiche**
Scrambled Eggs
Bacon or Sausage
French Toast (2 Pieces per person)
Belgian Waffles (2 Pieces per person) with fresh strawberries and whipped cream
Eggs Benedict (1 per person)

DESSERTS

Chocolate Pecan Tart
New York Style Cheesecake
Berries with Crème Fraiche
Tiramisu with Berry Sauce
Cookies
Brownies
Baklava
Napoleons
Chocolate Eclairs
Fruit Tarts
BEVERAGES

Soft Drinks
Calistogas
Iced Tea
Milk
Beer
Wine

CORPORATE PACKAGE MENUS
*Served with Focaccia Bread

Breakfast #1  4.95
Coffee, Tea
Assorted Muffins, Pastries and Bagels

Breakfast #2  5.95
Coffee, Tea
Assorted Muffins and Pastries
Bagels with Cream Cheese
Fresh Squeezed Orange Juice

Breakfast #3  8.25
Coffee, Tea
Assorted Muffins and Pastries
Bagels with Cream Cheese
Fresh Fruit Platter
Fresh Squeezed Orange Juice
Breakfast #4
Coffee, Tea
Fresh Fruit
Fresh Squeezed Orange Juice
Quiche

Breakfast #5
Coffee, Tea
Assorted Muffins, Bagels and Pastries
Fresh Fruit Platter
Fresh Squeezed Orange Juice
Quiche

Breakfast #6
Coffee, Tea
Fresh Squeezed Orange Juice
Assorted Muffins, Bagels and Pastries
Fresh Fruit
Bacon or Sausage
Scrambled Eggs

Breakfast #7
Coffee, Tea
Fresh Squeezed Orange Juice
Fresh Fruit
French Toast with Maple Syrup
Bacon or Sausage

Breakfast #8
Coffee, Tea
Fresh Squeezed Orange Juice
Belgian Waffles with Strawberries, Cream & Maple Syrup
Bacon or Sausage

Breakfast #9
Coffee, Tea
Fresh Squeezed Orange Juice
Eggs Benedict (1 per person)
Fresh Fruit
Assorted Muffins

Lunch # 1
Box Lunch Containing:
Assorted Sandwiches

Breakfast #4  9.00
Breakfast #5  9.95
Breakfast #6  9.95
Breakfast #7  9.95
Breakfast #8  9.95
Breakfast #9  9.95
Lunch # 1  12.95
| Lunch # 2 | Szechuan Chicken Pasta Salad | 12.95 |
| Lunch # 3 | Mediterranean Pasta Salad | 12.95 |
| Lunch # 4 | Mediterranean Pasta Salad | 12.95 |
| Lunch # 5 | Mediterranean Pasta Salad | 12.95 |
| Lunch # 6 | Mediterranean Pasta Salad | 12.95 |
| Lunch # 7 | Mediterranean Pasta Salad | 12.95 |
| Lunch # 8 | Mediterranean Pasta Salad | 12.95 |
| Lunch # 9 | Mediterranean Pasta Salad | 12.95 |
*Lunch # 10
Caesar Salad
Veal or Vegetable Lasagne
Cheesecake
12.95

*Lunch # 11
Greek Salad
Chicken Ravioli
Berries with Cream
12.95

*Lunch # 12
Caesar Salad
Veal or Vegetable Cannelloni
Fresh Fruit Platter
12.95

*Lunch # 13
Green Salad with Tomato and Cucumber
Grilled Breast of Chicken in Champagne Sauce
Basmati Rice and Vegetables
Brownies
12.95

*Lunch # 14
Greek Salad
Grilled Chicken Kabob
Basmati Rice and Vegetables
Apple Crumb Bars
12.95

*Lunch # 15
Green Salad with Tomato and Cucumber
Grilled Breast of Chicken in BBQ Sauce
Roasted Baby Potatoes
Vegetables
Fruit Bars
12.95

*Lunch # 16
Green Salad
Roasted Turkey Breast
Potatoes & Vegetables
Brownies
12.95

*Lunch # 17
Italian Salad
Chicken Caccitore with Basmati rice
Fruit Bars
12.95
*Lunch # 18 $12.95
Insalata Caprese
Chicken Piccata
Roasted Potatoes & Vegetables
  Brownies

*Lunch # 19 $12.95
Fettuccine Marco Polo with Chicken (with Shrimp Add $1.00)
  Fruit Salad
  Brownies

*Lunch # 20 $12.95
Curry Chicken over Rice
  Jicama Salad
  Fruit Bars

*Lunch # 21 $12.95
Farfalle Pasta
  Caesar Salad
  Brownies

*Lunch # 22 $12.95
Angel Hair Pasta
  Caesar Salad
  Fruit Tarts*

Lunch # 23 $12.95
Spaghetti with Meatballs
  Italian Salad
  Berries with Cream

*Lunch # 24 $12.95
Green Salad
Chicken Stew with Basmati Rice
  Lemon Bars

*Lunch # 25 $12.95
Caesar Salad
Chicken Linguini
  Apple Crumb Bars

*Lunch # 26 $13.50
Spinach Salad
  Roast Beef with Gravy
  Mashed Potatoes & Vegetables
Berries with Crème Fraiche

*Lunch # 27  13.95
Green Salad
Beef Marsala with Fettuccine Pasta
Brownies

*Lunch # 28  12.95
Caesar Salad
Pizzas
Cookies

Mexican Flavors
*all served with corn chips, salsa and guacamole*

*Lunch # 29  12.95
Chicken or Beef Fajitas (add $1)
Spanish Rice and Vegetables
Green Salad
Fruit Bars

Lunch # 30  12.95
Cheese & Chicken Enchiladas
Spanish Rice and Beans
Mixed Green Salad
Cookies

Lunch # 31  12.95
Vegetarian & Chicken Burritos
Spanish Rice and Beans
Jicama Salad
Fruit Bars

Oriental Flavors

Lunch # 32  12.95
Mixed Green Salad
Grilled Breast of Chicken in Sesame Sauce
Fried Rice with Peas and Carrots
Berries with Cream

Lunch # 33  12.95
Teriyaki Chicken Skewers
White Rice
Egg Rolls
Green Salad
Cookies

Flavors from the Sea

*Lunch # 34 16.95
Seafood Salad with King Salmon
Fresh Fruit Salad
White Chocolate Cheesecake

*Lunch # 35 13.95
Jicama Salad
Spanish Paella
Napoleons

*Lunch # 36 13.95
Spinach Salad
Spaghettini with Shrimp
Fruit Tarts

*Lunch # 37 14.95
Italian Salad
Scallop Linguini
Chocolate Eclairs

Gourmet Meals

*Lunch # 38 14.95
Insalata Caprese
Chicken Valencia with Roasted Potatoes and Vegetables
Cheesecake

*Lunch # 39 17.95
Spinach Salad
Grilled Lamb Loin with Portabella Mushrooms Served with
Roasted Potatoes and Vegetables
Fruit Bars

*Lunch # 40 17.95
Greek Salad
Grilled Beef Kabob with Basmati Rice and Vegetables Napoleons