we cater to you

Taste restaurant has been proud to serve Los Angeles since 2005 with a welcoming, relaxed and sophisticated dining experience. We now look forward to bringing all the things you enjoy most about our restaurant to your next event. In addition to providing a memorable dining experience, we now offer an array of catering services. Whether it's a small gathering, a large party or a corporate event, Taste can meet your needs. We pride ourselves on catering to the unique character and individuality of our clientele, all the while creating unforgettable experiences and surpassing expectations. We will work to ensure your event reflects your own taste and brings your vision to reality. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy your special event.

Thank you for your interest in our catering services. We look forward to working with you to make your special event a success in every way possible. To contact me directly, please call 323.630.3340 or send an email to laurel@ilovetaste.com.

Kind regards,

Richard Baker,
catering and event director
Taste provides custom menus using organic and sustainable products whenever possible for a wide variety of gatherings from small intimate holiday meals to large dinner parties, backyard barbecues to themed parties, bar/bat mitzvahs to weddings, and photo shoots to movie sets. Our extensive new American comfort food options range from delicious vegan and vegetarian cuisine to our all natural free range meat dishes. Our seasonal entrees and sides are made special for your event and tailored to your satisfaction. Taste has developed a reasonably priced menu that showcases traditional American standards with innovative twists. Menu items change with each season and menus are customized to fit your needs. Listed below is a brief example of what we have to offer - please contact us for a full menu.

**catering menu**

Cold –
- tuna tartare
- grape toast
- the audrey hepburn
- watermelon cube
- citrus shrimp
- fig and roasted peach toast
- hibiscus bloom

Room temp -
- prosciutto wrapped dates
- heavenly apricot
- fried parmesan lollipop
- mini thai chicken ties
- roasted squash and cashews tartlet
- caponata and pine nuts tartlet
- lobster and avocado salad
- steak tartare

Hot -
- truffled mac and cheese bites
- caprese cake
- the canadian cone
- hot, hot, heat + mini grilled cheese
- butternut squash ravioli
- kobe meatballs
- jalapeno firecrackers
- chicken meatballs

**-brochettes-**
- mango caprese
- seared lamb
- beef satay

**-tea sandwiches-**
- radish bloom
- open face kiss
- vegetable vice

**-sliders-**
- port wine beef
- herb chicken slider
- pulled pork brioche

**-flatbread | pizzetta-**
- what a pear
- figgy pop
- alice in wonderland
- the blanca

**-boards | platters-**
- premium california cheese board
- premium imported cheese & fruit platter
- niçoise salad platter
- mediterranean platter
- moroccan platter
- smoked salmon platter
- tuscan tapas platter

**-greens-**
- beet salad
- Beautiful baby spinach
- nutty cheese
- fruit infused Israeli cous cous
- red + white quinoa
- sabrosa

*Items are priced per dozen. A minimum order of two dozen per item is required.*
...continued sample menu

-soups-
toscana
carrot ginger
greek lemon chicken
sriracha lemongrass tofu
black bean
parsnip apple

-proteins-
coconut crusted chicken
macadamia crusted ahi tuna
Apricot and Marsala Braised philipine adobong ribs
pomegranate glazed salmon
filet mignon
panko pork chops
lavender spice rubbed roast pork tenderloin

-pasta-
penne cecca
artichoke mascarpone risotto
pancetta and asparagus rigatoni

-vegetables | fruit-
grilled or sautéed asparagus
grilled pineapple, peach, mango
garlic sautéed spinach
sautéed rainbow kale
sautéed haricots verts, roasted shallots, hazelnut
oven roasted baby beets
mashed plantains, sautéed onions
roasted fingerling potatoes,
caramelized onions, gorgonzola

-purees-
goose cheese garlic potato
broccoli, ginger potato
okanawan potato, coconut
soft parmesan polenta
white truffle potato
creamy cauliflower

-grains-
red or white quinoa
vegetable barley
jasmine rice, cilantro, cranberries
red quinoa, coconut milk, habanero
roasted red pepper rice
herb basmati rice
sweet soy forbidden rice

-dessert-
mini cupcakes
guinness cake
blue velvet
bee mine vanilla
pumpkin spice
banana anna
pear + champagne

-cookies-
brown butter cardamom
double chocolate mint macaroons
hemp, chia, oatmeal
shortbread, rosemary, lemon zest
strawberry cheesecake

-tartlets-
blackberry, rye crust
bacon caramel
peach, rose water, basil whip cream
blueberry, lemon, chantilly cream

-whole cakes-
brioche bread pudding
mascarpone cheesecake
citrus olive oil
pumpkin crunch
toasted marshmallow
contact

Please complete and submit the following form and we will contact you to discuss your event and answer all of your questions. All orders must be placed a minimum of 48 hours in advance unless otherwise specified.

name

code

address

code

phone

code Fax
code

e-mail

code

type of event

code

event date

code

estimated # guests

code

type of catering (circle) full-service pick-up drop-off delivery + set-up

questions

code

code

code

code

Richard Baker
catering and event director
richard@ilovetaste.com
323.630.3340 (phone)
310.417.5153 (fax)