

BOX LUNCH CATERING MENU

The minimum order with our catering department is 10 people. In order for us to guarantee timely delivery and service, we request a 48 hour notice for all orders.

Please call us for delivery charges.



1410 FOREST DRIVE
ANNAPOLIS, MD 21403
410-263-1324

info@tastingsgourmetmarket.com
Hours: M-F 10-7, Sa 10-6, Su 11-5

FALL/WINTER 2011 MENU

Our menu is based on the gifts of the Mediterranean F.I.G.S.® French, Italian, Greek, and Spanish

TASTINGS ARTISAN BOX SANDWICH LUNCH \$12.95

All of our box sandwich lunches include a gourmet pasta or grain salad, fresh seasonal fruit, and a delicious cookie. Utensils included.

THE PARISIAN

Double Crème French Brie, Madrange Ham, Cornichons on a French Baguette

THE CAPRESE

Italian Mozzarella, Roma Tomatoes, Fresh Basil Pesto on Ciabatta

THE ITALIAN

Italian Salami, Mortadella, Provolone, Red Onion, Green Pepper, Romaine, Red Pepper Spread, on Focaccia

AUTUMN ROASTED TURKEY

Roasted Turkey, Double Crème French Brie, Cranberry-Shallot Chutney, Spinach on Ciabatta

PETIT SANDWICH PLATTER \$36 PER DOZEN

Just the right size, our small sandwiches are made by the dozen on freshly baked assorted rolls and presented on a straw platter.

Madrange Ham & Brie
Italian Herbed-Ham & Provolone
Italian Salami & Provolone
Caprese: Tomato, Mozz, Basil Pesto



TASTINGS ARTISAN BOX SALAD LUNCH \$12.95

All of our box salad lunches include a gourmet green-leaf salad, fresh seasonal fruit, artisan roll, and a delicious cookie. Utensils included.

TASTINGS SIGNATURE SALAD

Laura Chenel Chèvre Medallions on Baby Greens with Black Mission Figs, Red Onion, Caramelized Walnuts and Fig-Balsamic Vinaigrette

GREEK SALAD

Greek Sheep/Goat Feta on Chopped Romaine with Kalamata Olives, Tomato, Cucumber, Green Pepper, Red Onion and Greek Vinaigrette

POACHED PEAR SALAD

St. Pete's Select Blue Cheese, Poached Bosc Pears, Shaved Red Onion, Caramelized Walnuts on Baby Greens with Honey Pear Vinaigrette

TASTINGS SPECIALTY SALADS \$13.95

All of our specialty salads are served on a bed of baby greens and served with fresh seasonal fruit, artisan roll, and a delicious cookie. Utensils included.

Curried Chicken with Grapes
Mediterranean Albacore Tuna
Wild Rice with Dried Fruits and Walnuts
Orzo with Basil-Yogurt Pesto
Greek Farro Grain Salad

