

## MENU IDEAS

Below is a sampling of dishes prepared by TALL order. We pride ourselves in satisfying all taste buds. Whatever your pleasure, we hope you find our selections appealing and appetizing!

### Appetizers

- Tomato, Watermelon and Basil Salad (v)
- Grilled Shrimp with Fresh Mango Cilantro Chutney
- Sauteed Figs and Goat Cheese Salad with a Balsamic Reduction and Caramelized Walnuts
- Tuna Tartare with a Shoyu Vinaigrette, Egg Mimosas and Caviar
  - Crab Cakes with a Tarragon Dijon Mustard
- Bruschetta with Ripe Vine Tomatoes and Spinach(v)
  - Chunky Guacamole on White Corn Tortillas (v)
  - Summer Rolls with a Tangy Tamarind Sauce (v)
  - Beef Empanadas with a Spicy Chipotle Sauce
- Jicama, Pomegranate and Cucumber Salad with a Honey Rice Wine Vinaigrette (v)
  - Refreshing 'Gin' & Fennel Salad (v)

### Soups

- Southern French Vegetable Soup au Pistou
  - Asparagus Soup with Garlic Cream (v)
    - Luscious Shrimp Bisque
  - More than Miso Soup (optional v)
  - Carrot Ginger Soup with Parsley Oil (v)
    - Chilled Cucumber Mint Soup (v)
- Roasted Butternut Squash and Garlic Soup with Truffle Popcorn (v)

### Pastas

- Tall Order of Lasagna Stacked with Vegetables and/or Meat (optional v)
- Fresh Spinach Ravioli tossed with Truffle Oil and Shaved Aged Gouda
- Spelt Pasta with Fire-Roasted Tomatoes, Edamame and Shiitake Mushrooms (v)
  - Pasta 'n Clams in a Garlicky Essence
- Arugula & Gorgonzola Linguini with Toasted Walnuts
  - Homemade Basil Pesto Ravioli and Garlic Toast

### Entrees

- Roasted BBQ Chicken with Homemade BBQ Rub and Sauce
  - Pistachio & Pesto Crusted Halibut
  - Rib-Eye Steak with White Pepper Sauce
    - Chicken a l'Orange
  - Beef Teriyaki with Grilled Ramps
- Cajun Turkey Burgers with a Sweet Chili Sauce
  - Chicken Marsala with Roasted New Potatoes

- Papillote of Cod on a Bed of Frizzled Leeks
  - Pancetta & Sage Baked Pork Loin
  - Thai Chicken Satay with Peanut-ty Sauce
- Curried Tilapia Burgers with Herb Aioli on Portuguese Rolls
  - Dina's Glazed & Braised Baby Back Ribs

### Vegetarian Entrees

- Grilled Seasonal Vegetables and Homemade Hummus on Fresh Pita Bread (v)
- Dina's 3-Bean & Seitan Chili (trick your meat-loving friends with this one!) (v)
  - Red Thai Vegetable Curry served with Roti
- Japanese-Style Soba Noodles with Seaweed Salad, Grilled Portobello Mushrooms and Baby Bok Choy (v)
  - Tempeh Reuben with Sauerkraut on Spelt Bread (v)
- Nori Summer Vegetable Rolls with a Ginger Shoyu Dipping Sauce (v)

### Delectable Sides

- Sweet Potato & Carrot Mash (v)
- Sicilian-Style Artichoke Hearts with Mushrooms and Truffle Oil (v)
  - Brazilian Style Collard Greens (v)
    - Spicy Veggie Fries (v)
  - Orzo Salad with Almonds and Green Beans (v)
    - Moroccan Chickpea Puree (v)
- Sahadi's Couscous with Spring Onions, Curry and Chickpeas (v)
  - Wasabi Mashed Potatoes (v)
    - Sweet Adzuki Beans (v)
  - Asparagus with Balsamic Butter

### Desserts

- Chocolate Lovers' Brownies with a Fresh Raspberry Sauce and Chocolate Curls
  - Spiced Up Carrot Chai Cake with Cream Cheese Icing (optional v)
    - Indian Kulfi (Cardamom & Pistachio Ice Cream) (v)
    - Berry Crumble with French Vanilla Custard
- Coconut Parfait with Smooth Coconut Pudding and Fresh Blueberry Sauce
  - Japanese Green Tea Ice Cream with Sesame Tuile (v)
- Pears Poached in Marsala Wine with Marscapone Caramel Sauce and Hazelnut Biscotti (optional v)
  - Coconut Macarons with Double Chocolate Dipping Sauce

### Ethiopian Feast

Yemiser We't - Brown Lentil Stew  
 Slow-Cooked Squash with Berbere  
 Doro We't - Stewed Chicken  
 Amhari-Atklit - Vegetable Stew  
 Homemade Injera (Ethiopian Flat Bread)

## Dutch Country Girl Supper

'Erwtensoep' - Split Pea Soup with Smoked Ham Hock  
Dried Sausage and Dutch Mustard Cheese or  
Cured Herring and Smoked Mackerel on Frisian Dark Rye Bread  
Indonesian Ketjap Chicken Stew with Summer Vegetables and Basmati Rice  
Dutch Apple Pie with Vanilla Ice Cream and Toasted Pistachios

## Vegan All the Way (v)

Indian Toorval Dal with Cilantro Chutney served with Papadam  
Japanese Land and Sea Vegetable Salad with Sesame Ginger Dressing  
Teriyaki Portobello Mushrooms Skewers on a bed of Forbidden Black Rice  
Medley of Frozen Fresh Fruit Sorbet

## Buon Appetito

Tuscan-style Bean Soup with Shaved Parmigiano Cheese  
Artichoke Heart Salad with Warm Garlic Dressing  
Pear and Blue Cheese Ravioli in a Mild Saffron Cream Sauce  
White Chocolate Tiramisu

## Spanish-Style Tapas

House-Cured Olives  
Pan Seared Scallops and Shrimp 'a la plancha'  
Roasted Mushrooms, Asparagus and Red Peppers  
Bread with Aioli and Tapenade  
Mini Pizzas with Goat Cheese and Basil with Grilled Spring Onions and Garlic Chips  
Clams or Mussels Steamed in White Wine and Herbs  
Grilled Hot Chicken Wings  
Plate of Serrano Ham and Chorizo  
'Patata Bravas'

(v) = vegan

(optional v) = can be converted to vegan