



Full Service Catering
On-Site or Off-Site
Buffet or Seated
Beverage Service

For Further Information Contact
Catering Director
Andrew Willsen
916-443-5154
catering@taylorsmarket.com



Taylor's Kitchen
On-Site and Off Site
Sample Catering Menu

Taylor's Kitchen provides full service catering both on-site and off-site. Our Kitchen can cater events large and small in our private dining room or at your venue.

2924 Freeport Blvd.
Sacramento, CA 95818
916-443-5154

Full Service Catering On or Off Site

Sample Menu One

~Appetizers~

Figs, Serrano ham and goat cheese
served on grilled crostini with a port reduction
Prawns wrapped in Pancetta with herbed chevre

~Salad~

Arugula and baby spinach
with oranges, fennel, red onion, Manchego,
and sherry vinaigrette

~Entree~

Roasted Pancetta Wrapped Game Hen
with Porcini butter
or
Grilled Herb and Lemon Crusted Lamb Chops
or
Pan Seared Seasonal Fish
with wilted spinach and Tomato Vodka sauce

~Dessert~

Lemon Charlotte
lemon mousse in a ladyfinger shell and candied lemon peel

Taylor's Kitchen 2924 Freeport Blvd.
On-Site and Off Site Sacramento, CA 95818
Catering Menu 916-443-5154

www.taylorskitchen.net

Sample Menu Two

~Appetizers~

Stuffed Mushroom with Italian Sausage
Teleme Cheese Tartlette with Caramelized Onions

~Soup~

Roasted Butternut Squash
with chive, creme fraiche and herb croutons

~Salad~

Beet Stack
oven roasted red and golden beets with goat cheese
and balsamic reduction

~Entree~

Baked Salmon with Tarragon Pesto
or
Duck Leg Confit
with cherry brandy glaze
or
Grilled Filet Mignon
drizzled with Petite Syrah Demi and Point Reyes Blue Cheese

~Dessert~

Fruit Tiramisu
sweet raspberries, blueberries, Mascarpone mousse, layered with Genoise,
and flavored with Moscato wine
or
Molten Chocolate Cake

Chef Luke Pfof
Catering Director Andrew Willsen