

Wild Tastes Catering

Wild Tastes currently offers catering for all of your events, meetings, and Team Building. From Managerial/Board Meetings to Departmental Meetings, from Private Events in your own home to Appreciation Events, Wild Tastes is able to meet your needs. Culinary Classes are also available. Please see our list of culinary classes available. Please note this Catering menu is not set in stone Chef Cecilia is very open to personalize your event with your own specifics.

Contact us at (408) 580-6072 for a free consultation.

Chef Cecilia and her team take a great pride in providing you an exceptional event. We have experience in catering any event from a 2,000 staff appreciation luncheon to a full-service gourmet wedding reception for 20. Wild Tastes is one of the most innovative Catering Services available. We are able to offer the highest possible standards to our clients and meet any client requests. We are a **Certified Green Business** through the county of Santa Clara. Sustainability is our upmost responsibility making conscious choices for our World. “Green” Catering is available for all of our events. Wild Tastes has humanitarian causes as well. Wild Tastes has dedicated to giving a portion of their proceeds to the Children’s Cancer Research Fund as well as the Humane Society of Silicon Valley.

Bon Appétit, Cecilia Garza Ruiz

Breakfast Buffets

Morning Buffets include Gourmet Coffee & Premium Tea Service. An order minimum of 20 people is requested for all morning events



Classic French Toast Hot Breakfast Buffet **\$9.95**
Thick Slices of French Bread Battered and Seared, Maple Syrup, Scrambled eggs, Assorted Jams & Butter; choice of Sausage or Bacon, Seasonal Sliced Fruit.

Mama's Hot Breakfast Buffet **\$8.95**
Fresh Baked Mini Croissants, Scrambled Eggs, Breakfast Potatoes; choice of Bacon or Sausage, Includes Seasonal Sliced Fruit.

Breakfast Burrito Buffet **\$7.95**
Warm Home Made Breakfast Burritos served with Scrambled Eggs, Cheddar Cheese, Potatoes, Sausage and Ham. Meatless options also available. Served with our famous Chile de Arbol Salsa. Includes Seasonal Sliced Fruit.

Traditional Continental Breakfast Buffet with Fresh Fruit **\$9.95**
Assortment of Freshly Baked Artisan Pastries, Muffins, Danishes or Donuts. Fresh Fruit Platter. Sweet and savory bagels available on request.

It's Bagel Time **\$6.50**
Assortment of Freshly Baked Large Bagels - Savory, Sweet and Plain. Assorted Cream Cheese Spreads, Jams and Butter.

V.I.P. Bagel Time **\$8.95**
Assortment of Freshly Baked Large Bagels - Savory, Sweet and Plain. Lox, Capers, Onions, Egg, and diced tomatoes

The Granola Hippy Breakfast **\$6.95**
House made Granola with Organic Yogurt and whole Bananas. Includes a platter of fresh fruit and berries.

Entrée Buffets or Box Meals



The Classic Caesar

\$9.95

Crisp Romaine with House made Caesar Dressing, Toasted Focaccia Croutons and Fresh Shredded Parmesan Cheese. Also available with Chicken, Steak, or Seared Tuna for \$1.00

Cobb Salad

\$10.95

Fresh Greens topped with Grilled Chicken Breast, Tomato, Chopped Bacon, Danish Bleu Cheese and Cracked Pepper. Served with Ranch Dressing.

Beijing Chicken Salad

\$10.95

Crisp Iceberg Lettuce, Crispy Noodles, Cabbage, Grilled Chicken, Cilantro, Mandarin Oranges, Roasted Peanuts, and Sesame Ginger Dressing.

Southwestern Chicken Salad

\$10.95

Shredded Iceberg Lettuce, Sliced Chicken Breast, Sliced Tomatoes, Black Olives, Sweet Corn, Cilantro and Mexican Blend Cheese and Chipotle Ranch Dressing.

Greek Salad

\$10.95

Sliced Cucumbers, Tomatoes, Kalamata Olives, Red Onions, Crumbled Feta Cheese and Lemon Oregano Vinaigrette dressing.

Chef's Salad

\$10.95

Fresh Greens topped with chopped Turkey & Ham, American & Swiss Cheeses, Tomatoes, Cucumbers, Eggs and Home Style Ranch Dressing.

Classic Sandwich Box Lunch

\$11.75

Premium deli sandwiches featuring Ham, Roast Beef, Turkey or Veggie. Includes a bag of Chips, a Gourmet Side Salad and a Freshly Baked Cookie

Classic Sandwich Buffet

\$11.45

Buffet of pre-made sandwiches includes your choice of 3 of the following: Roast Beef, Ham, Turkey, Pastrami, Egg Salad, Tuna Salad, or Vegetarian Sandwiches. Includes Pasta Salad and Green Salad w/ Dressings, Cookies and Bags of Chips. Minimum 20 person order.

Executive Sandwich Buffet

\$12.45

Assorted Gourmet Sandwiches and Wraps on Artisan Breads with Gourmet Spreads and Condiments on the side. Includes Chef's Specialty Salad and Green Salad with Dressings, Assorted Chips, Cookies & Brownies. Minimum 5 person order.

Deli Platter

\$12.95

Assorted rolled meats and cheeses. Vegetarian also available with Assorted breads including condiments and Pepperchini peppers. Accompanied by green salad.



Italian Lasagna

\$13.95

Traditional Italian layered pasta with a choice of Meat or Vegetarian Sauce served with Garden Fresh Salad with dressings, Garlic Bread, and freshly baked Cookies.

Chicken Pasta Pomodoro

\$13.95

Penne pasta in a light Pomodoro sauce tossed with Julienne Slices of Grilled Lemon Rosemary Chicken

Breast, Olive Oil & Garlic served with Mixed Green Salad with Dressings, Rolls and Butter

Chicken or Ground Beef Kebab

\$15.95

A Choice of Authentic Persian Chicken or Ground Beef Kebab served with Saffron Infused Basmati Rice, Seasonal Vegetables, and Tomato & Cucumber Salad

Chicken Parmesan

\$15.95

Breaded Chicken Breasts with Tomato Sauce, Basil and Parmesan Cheese served with Chef's Selection of Pasta, Green Salad with Dressings, Rolls and Butter

Fettuccini Alfredo

\$13.95

Fettuccini Pasta in a Creamy Alfredo Sauce with Julienne Grilled Lemon-Thyme Chicken Breast, Mixed Green Salad with Dressings, Rolls and Butter

Fajita Fiesta

\$17.95

A choice of Grilled Chicken Breast, Grilled Steak or Grilled Vegetables seasoned with Authentic Fajita Spices served with Sour Cream, Guacamole, Chips and Salsa. All accompanied by Warm Soft Flour Tortillas, Spanish rice, and Pinto Beans.



Enchiladas Suizas

\$13.50

A classic Mexican specialty! Corn Tortillas filled with your choice of Chicken or Cheese and Onion, Baked in our own Enchilada Sauce. Served with Vera Cruz Rice, Pinto Beans, Salsa, Guacamole, Sour Cream, Tortilla Chips. Must be ordered in increments of six.

Enchiladas Tradicionales

\$13.50

A classic Mexican specialty! Corn Tortillas filled with your choice of Chicken or Cheese and Onion, Baked in our own Enchilada Sauce. Served with Vera Cruz Rice, Pinto Beans, Salsa, Guacamole, Sour Cream, Tortilla Chips. Must be ordered in increments of six.

Home Made Tamales

\$13.50

A true labor of love! House made tamales with your choice of chicken, Pork or Jalepeno Cheese. Served with Vera Cruz Rice, Pinto Beans, Salsa, Guacamole, Sour Cream, Tortilla Chips. Must be ordered in increments of twelve. Ask about A la Carte as well.

Far East Fare



A Taste of India

Please ask for a copy of our extensive Indian menu

China Town

\$14.95

A wonderful Chinese buffet with choice of (2) Entrées. Choose from Orange Chicken or Sweet & Sour Pork, Dai Chin Chicken, Broccoli Beef Served with Steamed Rice, Vegetable Chow Mein, Fortune Cookies

***Add Vegetarian Egg Rolls for \$1.00**

Teriyaki Chicken

\$13.95

Authentic Grilled Teriyaki Chicken served with Steamed Rice, Stir Fry Seasonal Vegetables,

****Add Vegetarian Pot Stickers with Asian Dipping Sauce for an additional \$1.00 per order.**

Thai Red Curry-Coconut Chicken \$13.95

Thai Red Curry-Coconut Chicken with Japanese Eggplant, Thai Basil, Zucchini, Bamboo Shoots, Jasmine Rice, Rice Vinegar Cucumber, Chiles and freshly baked Cookies.



Classic Pad Thai

\$11.95

Chicken and Shrimp or Vegetarian Pad Thai served with a Green salad

Dinner Classics



Prime Rib Dinner **\$36.95**
Prime Rib Roasted to perfection! Served with Seasonal Vegetables, Roasted Garlic Mashed Potatoes, Roasted Vegetables with Au Jus and Horse Radish

Chicken Milanese **\$23.95**
Breaded Pan Fried Chicken Breast with a Lemon Caper Sauce, Mashed Potatoes and Gravy and Steamed Vegetables.

Champagne Stuffed Chicken **\$26.95**
Seared Chicken Breast stuffed with spinach, mushrooms, and Asiago cheese, Wild Rice Pilaf, Roasted Vegetables and Champagne Sauce.

Grilled Salmon Mango Salsa **\$30.95**
Grilled Salmon served with Roasted New Potatoes, Green Vegetables, and a Dill Cream Sauce

Dill Salmon **\$29.95**
Grilled Salmon, Dill Buerre Blanc with Garlic Paprika Mashed Potatoes and Roasted Vegetables

Herb Pepper Roasted Beef **\$26.95**
Herb Pepper Roasted Beef with Ragout of Wild Mushrooms, Garlic Roasted Potatoes in a Red Wine Butter Sauce

Sliced Turkey – Budget Entrée Selection
\$19.95
Roasted Sliced Turkey with Gravy, Herb Garlic Roasted Potatoes and Seasonal Vegetables.

Hot Dog Luncheon – Budget Selection
\$9.95
Steamed All Beef Hot Dogs, Buns, Bags of Chips, freshly baked Cookies, and Condiment Bar with Mayo, Mustard, Ketchup, Relish, Diced Tomato and Onions.



Vegetarian Cuisine

Delicious gourmet Vegetarian and Vegan fare. 20 order minimum per Hot Entrée, unless specified. Maximum 2 Hot Entree selections per order. Prices are per order.



Cheese Tortellini

\$14.95

With Roasted Garlic Tomato Marinara. Includes Green Salad with Dressings, Rolls and Butter

Squash Filled Ravioli

\$19.95

With Lemon Cream Sauce. Includes Green Salad with Dressings, Rolls and Butter,

Teriyaki Tofu and Vegetable Stir Fry (Vegan)

\$18.95

Blackened Tofu and Vegetable Stir Fry with Hoisin Sauce served with Steamed Rice. Includes Green Salad with Dressings, Rolls and Butter

Eggplant or Zucchini Parmesan

\$19.95

Breaded Eggplant or Zucchini with Tomato Sauce, Basil and Parmesan Cheese served with Chef's selection of Pasta. Includes Green Salad with Dressings, Rolls and Butter

Falafel Bar

\$19.95

"Make Your Own Falafels" - Falafels, Hummus, Tomato, Pita Bread, Romaine Lettuce and Tzatziki. Served with Cucumber and Tomato Salad

Pasta of the Day – Budget Entrée Selection

\$15.50

Chef's Vegetarian Pasta Selection of the Day with Rolls and Butter.



The Sweet Spot

\$12.95

Assorted Fresh Baked Cookies, Brownies and Rice Krispy Treats, Assorted Candy Bars, Milk and Freshly Brewed Gourmet Coffee and Tea Service.

Afternoon Tea Party

\$14.95

Assorted Petite Desserts, Gourmet Biscotti, Lemon curd, Devonshire cream, Sliced Fruit, Yogurt Dipping Sauce, Freshly Brewed Gourmet Coffee and Tea Service.

The Wild Tastes Break

\$13.95

An assortment of Candy Bars, Protein Bars, Energy Drinks, Electrolyte Replacement water. All Natural Trail Mix, and Bottled Water

Petite Fancy Desserts

\$2.95 each

An assortment of miniature Lemon Tart, Chocolate Crème Tart, Fruit Tartlets and Salted Caramel Pecan tarts.

Chocolate Fountain

A cascade of white or dark chocolate. Savory options available as well

Chocolate and fixings 50 person minimum 9.95 per person

Ice Cream Social

\$7.95

Make Your Own Sundae Bar! Choose From Vanilla, Chocolate or Strawberry Ice Cream with Chocolate, Strawberry and Caramel Sauces, Whipped Cream and Assorted Toppings. 25 order Minimum.

Cakes

Full Sheet Cake. Serves 60+.

1/2 Sheet Cake. Serves 25-30.

1/4 Sheet Cake. Serves 12-15. \$1.95 per slice

For Specialty Cakes, please indicate cake flavor, filling and icing. For special inscriptions, please make a note. Cake service includes cake knife, plates, forks and napkins.

Cold Appetizers



Antipasto Tray \$3.95

An Assortment of Olives, Pepperoncini, Marinated Peppers, Artichoke Hearts, Dry Salami and Fresh Mozzarella.

Assorted Bruschetta \$3.95

Toasted Baguette Slices with Assorted Toppings: Roasted Eggplant Caviar, Mozzarella, Cherry Tomato & Basil, Warm Artichoke & Parmesan, Oven Roasted Tomato. Capers & Garlic. 4 pieces per order. 15 order minimum.

Cheese and Cracker Tray 3.95 pp

Assorted Sampling of Cheeses, Crackers, sliced Baguettes, Dried Fruit and Nuts.

Small Tray (serves up to 12)

Medium Tray (serves up to 25)

Large Tray (serves up to 40)

Vegetable Crudité

\$3.75

A colorful array of fresh Vegetables served with French Onion Dip. 10 order minimum.

Sliced Seasonal Fruit

\$3.95

Sliced assortment of Seasonal Fruit and Berries. 10 order minimum.

Fiesta Platter

Layered Taco Salad with Lettuce, Beans, Pico de Gallo, Red Onions, Cheese, Black Olives, Sour Cream, Guacamole and Tortilla Chips!

Small Platter (serves up to 10) \$35.00

Medium Platter (serves 11 – 20) \$45.00

Large Platter (serves 21 to 30) \$55.00

Cool Chicken Lettuce Wraps

\$2.45 per order

Crisp Butter Lettuce Cups, Chicken, Shredded Carrots, Bean Sprouts, Cilantro, Mint and Spicy Sambal Sauce Ginger Soy. 15 order minimum.

Cool Shrimp Lettuce Wraps

\$2.95 per order

Crisp Butter Lettuce Cups, Bay Shrimp, Shredded Carrots, Bean Sprouts, Cilantro, Mint and Spicy Sambal Sauce Ginger Soy. 15 order minimum.

Hot Appetizers

25 order minimum. Prices are per piece.



Spanakopita **\$1.95**
Spinach and Feta filled Phyllo Triangles.

Crispy Chicken Strips **\$1.75**
Served with Ranch Dressing & Spicy Buffalo Sauce.

Vegetarian or Chicken Egg Rolls **\$1.75**

Served with Sweet and sour Dipping Sauce. Vegetarian.

Parmesan Breaded Artichoke Hearts

\$1.95

Tender pieces of young artichoke hearts coated with breadcrumbs and Parmesan cheese and fried to a golden brown.

Thai Peanut Chicken Sate

\$1.95

Skewers of Tender Chicken Grilled and served with Thai Peanut sauce.

Vegetarian Samosa

\$1.75

Delicate Pastry triangles filled with Vegetable and Potato. Served with Raita.

Chicken Flauta

\$2.25

Crispy Chicken Flauta served with Guacamole and Sour Cream.

Deep Dish Pizza Bites

\$2.25

Assorted Cheese and Meat and Cheese filled Pizza Bites.

Spicy Buffalo Wings

\$1.75

Spicy Chicken Wings served with Celery, Carrots and Bleu Cheese Dip.



Won Ton Cups

Crispy Won Ton Cups with Chicken filling and Sweet Soy Ginger Sauce **\$1.75**

Hors d'oeuvres & Sushi

Stuffed mushroom

\$1.25

Giant White Mushroom Stuffed with a tasty bacon cream cheese filling

Coconut Prawn

\$2.95

Hors d'oeuvre Buffets feature a selection of cold and hot appetizer. 15 order minimum. Prices are per order.



A Taste of Mexico

\$9.95

Fresh Tortilla Chips, Roasted Tomato Salsa, Guacamole, Taquitos and Cinnamon Sugar Buenelos Bites.

French Picnic

\$10.95

Cheese and Cracker Tray served with sliced Artisan Baguettes, Parmesan Breaded Artichoke Hearts, Sliced Fresh Fruit and Petit desserts.

Mediterranean Medley

\$9.95

Antipasto Platter, Assorted Bruschetta, Deep Dish Pizza Bites, Spanakopita and Baklava.



Assorted Sushi Platters include Wasabi, Ginger, Soy Sauce and Chopsticks. Sushi Platters must be ordered 48 business hours in advance. Please call our catering department if you require a large volume or custom request.

Large Sushi Platter (130 pieces)

\$230.00

Medium Sushi Platter (90 pieces)

\$160.00

Enhancements

*A selection of items that can be added-on to any catering order.
Prices are per order.*



Whole Fresh fruit * Organic \$1.00

Individual Bags of Potato Chips \$0.95

Gourmet Side Salad of the Day \$2.50

Includes various Pasta Salads, Potato Salads and Macaroni Salads

Caesar on the Side \$2.95

Crisp Romaine, Croutons, Shaved Parmesan Cheese and Caesar Dressing served in one large bowl for 5.

Garden Salad on the Side \$1.50

Seasonal Greens, Carrots, Tomato, Cucumber and Shaved Red Onion with your choice of dressings served in one large bowl for 5.

Seasonal Fruit

\$3.75

Salad Bowl

Fresh Baked Cookie

\$1.00

Chocolate Brownie

\$1.75

Rice Krispy Treat

\$1.50

Pound Cake

\$1.50

Petite Fancy Desserts

\$2.95



Beverage Selection

We Proudly feature Gourmet Regular and Decaf House Blend Coffee. 10 order minimum.



Air pot of Coffee

\$12.00

Regular or Decaf. Includes creamer and sugar. Serves 8-10.

Large Cambro Coffee Service

\$75.00

Regular or Decaf. Includes creamer and sugar. Serves 50.

Air pot of Hot Water for Tea

\$10.00

Assorted teas. Includes sugar and honey. Serves 8-10.

Large Urn Hot Water for Tea Service

\$45.00

Assorted teas. Includes sugar and honey. Serves 50.

Milk Pitcher

2% Milk. Serves 10.

\$8.00

Select Whole, Nonfat or

Large Urn Hot Mulled Apple Cider \$45.00

Serves up to 50.

Bottle of Sparkling Apple Cider \$7.95

Serves 8-10.

Canned Soda

\$1.25

Bottled Water

\$1.75

Bottled Fruit Juices

\$2.25

Carton of Milk

\$1.25

A half-pint of whole, non-fat or low-fat milk.

Pitcher of Water

\$2.00

Serves 8-10.

Sparkling Water Bottle

\$2.75

Fruit Punch per gallon

\$20.50



Additional Services



Dedicated Server

\$25.00/hour

Per hour cost for a dedicated server at your event, with a 2 hour minimum. Weekend or holiday events may incur an extra \$3.00/hour charge.

China Service

\$3.75/per person

Per person China Service includes china plates, stainless flatware, glassware and linen napkins. Full Service Breakfast, Lunch or Dinner Serviceware.

Additional Plates – Entrée

\$0.50 each

Elegant black plastic entree sized plates are sturdy and provide impressive service to your guests.

Additional Plates – Dessert

\$0.50 each

Elegant black plastic salad or dessert sized plates are sturdy and provide impressive service to your guests.

85 x 130 Banquet Linen

\$25.00 each

Basic Linens

\$15.00

Additional basic linens for seating, registration or display tables.

Latex Balloons

\$1.25 each

Eating Utensils

\$0.50 each

To-Go Container

\$0.75 each

Cocktail or Luncheon Napkins

\$0.10 each

Plastic Beverage Cups

\$0.10 each

Coffee Cups

\$0.10 each