

taste
CATERING
≡≡≡ TO YOU

DROP OFF MENU

DELIVERING THE TASTE HOSPITALITY GROUP EXPERIENCE
FROM OUR VENUES TO YOU

mezzo
RISTORANTE & BAR

HUBBARD
BAR AND GRILLE


Creekside
CONFERENCE & EVENT CENTER

BREAKFAST PRICED PER PERSON

Continental	\$8
<i>fruit salad, pastries, muffins, whipped butter, and preserves</i>	
Executive Continental	\$9
<i>"Continental" with bagels and plain cream cheese Add assorted flavored cream cheeses \$2</i>	
All American	\$13
<i>scrambled eggs, wheat & Italian breads, applewood smoked bacon or maple sausage links, fruit salad, pastries, muffins, whipped butter, and preserves Add assorted donuts \$2</i>	
Sandwiches	\$9
<i>ham or bacon, over hard egg, and cheddar on a toasted ciabatta roll</i>	

À La Carte Options

Assorted Bagels & Specialty Cream Cheeses	\$5	Assorted Whole Fruit	\$1.50
Home Fries	\$2	Assorted Donuts & Pastries	\$2.50
Home Fries with Sautéed Peppers & Onions	\$3	Add Sausage or Applewood Smoked Bacon	\$3

DISPLAYS

PRICED PER PERSON

Fruit & Domestic Cheeses <i>served with crackers and rosemary-sage flatbread</i>	\$5	Imported Cheeses <i>served with crackers and rosemary-sage flatbread</i>	\$6.50
Vegetable Crudit� <i>served with creamy ranch dip</i>	\$4	Roasted Red Pepper Hummus <i>served with pita chips</i> Add fresh vegetable crudit� \$2	\$3.50

HORS D'OEUVRES

12 SERVINGS

Mezzo Smoked Gouda Arancini <i>smoked gouda risotto, green onion aioli, and chilled roasted pepper pomodoro</i>	\$33	Mezzo Braised Meatballs <i>ricotta, mozzarella, pomodoro, and balsamic reduction</i>	\$30
Hubbard Grille Brussels Sprouts <i>brussels sprouts and red wine reduction</i>	\$30	Hubbard Grille Three Cheese Spinach Dip <i>spinach, artichokes, provolone, mozzarella, and parmesan served with housemade tortilla chips</i>	\$30
Caprese Skewer <i>with basil and balsamic vinaigrette</i>	\$33	Antipasto Skewer <i>salami, pepperoncini, provolone, and cherry tomatoes with olive oil and balsamic vinegar</i>	\$36
Stuffed Mushrooms <i>choose spicy Italian sausage or creamy spinach filling, topped with herb breadcrumbs and parmesan</i>	\$30	Chicken & Vegetable Potsticker <i>with sweet Thai chili dipping sauce</i>	\$30

SANDWICHES

SINGLE SERVING

Creekside Club <i>roasted turkey and bacon with lettuce, tomato, and avocado mayo on wheat</i>	\$10	Mezzo Muffaletta <i>capicola, genoa salami, pepperoni, roasted red peppers, romaine, and mozzarella with balsamic vinaigrette</i>	\$12
Roast Beef <i>sliced roast beef with pickles and apple red cabbage slaw on a toasted baguette</i>	\$10	Smoked Turkey Wrap <i>smoked turkey breast, pepper-jack cheese, mixed greens, and tomatoes with green onion aioli in a spinach wrap</i>	\$10
Tuscan Chicken <i>roasted chicken, fresh mozzarella, sun dried tomatoes, roasted red peppers, lettuce, and basil pesto on a ciabatta roll</i>	\$10	Veggie Wrap <i>cucumbers, avocado, lettuce, tomato, provolone, and hummus in a spinach wrap</i>	\$10

..... Includes a pickle and kettle cooked potato chips

SALADS

\$40 · 12 SERVINGS

House

artisan greens, dried cranberries, candied pecans, and crumbled gorgonzola with cranberry vinaigrette

Caesar

chopped romaine, garlic croutons, and shaved parmesan with creamy Caesar dressing

Simple

chopped iceberg, carrots, cucumbers, red onion, and cherry tomatoes with garlic herb vinaigrette or creamy ranch dressing

Roasted Beet

arugula, goat cheese, golden raisins, and walnuts with toasted poppy seed dressing

PASTAS

12 SERVINGS

Cavatappi \$108
with pomodoro and shaved parmesan

Spaghetti Bolognese \$144
spaghetti in a braised veal & pork pomodoro

Mushroom Ravioli \$144
in a spinach & gorgonzola cream sauce

Mezzo Rigatoni \$144
in a goat cheese broth with pesto breadcrumbs

Penne Arriabbiata \$144
penne in a classic spicy Italian sauce made from garlic, tomatoes, and chlli peppers

Pasta & Salad Additions

Chicken \$72 • Shrimp \$84 • Salmon \$96

SPECIALTIES

12 SERVINGS

Mezzo Lasagna \$144
housemade sausage, beef, veal, ricotta, mozzarella, provolone, pomodoro, and balsamic reduction

Lemon Rosemary Chicken \$120
in a white wine & roasted garlic sauce

Classic Chicken Parmesan \$120
breaded and topped with mozzarella and pomodoro

Hubbard Grille Ohio All Natural Fried Chicken \$144
with black pepper gravy

Vegetable Lasagna \$120
herb roasted vegetables, ricotta, basil pesto, provolone, and pomodoro

Seared Salmon Filet \$160
with basil aioli

Baked Cod \$184
with a lemon caper butter sauce

Boneless Braised Short Ribs \$160
with tomato au jus

Slow Roasted Brisket \$160
sliced, with a smokey barbeque sauce

SIDES

\$40 · 12 SERVINGS

- Haricot Verts with Garlic & Herb Butter
- Herb Roasted Vegetable Medley
- Caramelized Brussels Sprouts with Pancetta
- Roasted Garlic Mashed Potatoes
- Sea Salt & Rosemary Roasted New Potatoes
- Baked Macaroni & Cheese
- Chive & Bell Pepper Rice Pilaf

SWEETS

SINGLE SERVING

- Buckeyes \$1.50
- Chocolate Frosted Brownie \$1.25
- Chocolate Chip Cookies \$1
- Peanut Butter Cookies \$1
- Assorted Cheesecake Bites \$3
- Fruit & Vanilla Pudding Tartlets \$1.50

BEVERAGES

PRICED PER ITEM

- | | | | |
|---|--------|---|------|
| Coca-Cola Product Can
<i>Coke, Diet Coke, and Sprite</i> | \$1.50 | Beverage Box
<i>choose one: coffee, decaf coffee, iced tea, or lemonade - serves 16 and includes sweeteners, creamers, and disposable cups</i> | \$21 |
| Bottled Water or Juice | \$2 | | |
| 20lb Ice Bag | \$10 | | |

THE DETAILS

MINIMUMS

Taste Catering requests a minimum order of \$250. At least 48 hour notice is preferred for all orders. Cancellations must be made at least 24 hours prior to the pick-up or delivery time. Cancellation charges may apply.

DELIVERY

A \$60 fee will be charged to each order. This fee includes delivery, set up, and single-use plates, cutlery, and napkins. Order pick-up is also available. Please contact a Taste Catering manager for more information.

PREPARATION & PRESENTATION

All food items will be prepared accordingly at their proper hot or cold temperature depending on item. Food is displayed in disposable platters and covered foil pans. See below for additional disposable pricing.

DISPOSABLES

Disposable chafing dishes for full pan (or two half pans) with heating element and serving ware are available for \$12 per set.

NOTICE Prices exclude tax and may vary. Menu subject to change without notice.

CUSTOM CATERING

Custom food and delivery options are available. A Taste Catering manager will work with you to create an order that meets all of your catering needs. Call or e-mail today and begin planning your one of a kind Taste experience!

BEER & WINE

Shop & support local at our sister company in the Short North, Wine on High. Delivery is available for qualifying orders. Contact Molly Feasel at 614.625.2934 for more information.



789 N High St **Short North**
614.294.8466 • wineonhigh.com

For orders or questions contact

LAUREN GILL

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Catering Coordinator

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