

Chicken, Steak, Fish

Priced per person

Chicken

marinated grilled chicken prepared in one of the following ways: white wine sauce, potato crusted, marsala, lemon caper, parmesan \$6

saltimbocca \$8

Steak (market price)

sirloin or filet topped with one of the following: hunter sauce, rosemary demi, au poivre, red pepper au jus

(short rib and prime rib available upon request)

Fish (market price)

tilapia, salmon (canadian farm raised), seasonal mild white fish, seasonal red fish

choose one style: pan seared, fried, oven roasted, grilled

choose one sauce: buerre blanc, buerre rouge, coulis, fresh lemon

Sides, \$3

Wild Rice Blend

Garlic Mashed Potatoes

sour cream, chive

Roasted Mashed Sweet Potatoes

savory vanilla, grilled onion, breadcrumbs

Fresh Green Beans

olive oil, shallot, garlic, butter

Broccoli

steamed, roasted pepper, light butter

Ratatouille

roasted pepper, onion, squash, eggplant, basil

Grilled Carrot

honey glazed

Roasted Potatoes

garlic, rosemary, romano

Potato Croquettes

grilled leeks, cheddar, ground chile, sour cream

Roasted Vegetables

cauliflower, brussel sprouts, sweet potatoes

Salads

Tano House Salad

baby field greens, gorgonzola, dried cranberries, almonds, white balsamic \$2

Seasonal Salads

ask about our chef inspired seasonal salads \$3

Caesar

romaine, classic caesar dressing, croutons, romano \$2

Appetizers/ Hors D'oeuvres

May be passed or presented on platters

Hot Selections

Priced per piece

grilled prosciutto

wrapped asparagus \$1⁵⁰

stuffed mushrooms \$1⁵⁰

seasonal crab cakes \$4⁵⁰

pork spring roll \$2⁵⁰

honey chipolte glazed pork loin \$2²⁵

mini verde tacos \$4⁵⁰

ribs \$4

smoked duck wonton \$2⁵⁰

prosciutto shrimp \$3⁵⁰

Cold Selections

Priced per piece

shrimp cocktail \$3²⁵

grilled tenderloin on baguette \$2⁷⁵

chile rubbed shrimp \$2⁵⁰

antipasti skewer \$2⁷⁵

half strawberry, goat cheese,

balsamic \$1⁵⁰

fruit kabobs \$2⁵⁰

berry brie bite \$2



For more information and to order contact
Samantha Criswell, Catering & Events Manager
at (513) 683-TANO (8266) or email catering@foodbytano.com

www.foodbytano.com

Breakfast, Priced per person

Breakfast Wraps \$3^{.50}

egg, pepper, onions, cheddar

egg, bacon, cheddar

egg, bacon, tomato, arugula, feta

egg, chorizo, onions, peppers, provolone

egg, shallot, swiss, spinach, mushroom

Breakfast Quick Breads \$2

Blue Oven English Muffins \$4

Buttermilk Biscuit \$2

Biscuits and Gravy \$4

Seasonal Fresh Fruit \$2

add cherry yogurt dipping sauce \$1

Fresh Fruit Yogurt Parfait

yogurt, fresh berries, granola \$2^{.50}

French Toast \$2

top with berry compote \$2^{.50}

Fresh Egg Omelets

served over skillet potatoes

meat omelet

onion, eggs, pepper, bacon, cheddar \$5

veggie

shallot, swiss, eggs, spinach, mushroom \$5

turkey

turkey, spinach, bacon, swiss \$8

blt

bacon, tomato, arugula, feta \$7

huevos rancheros

corn tortilla, black bean, chorizo, eggs,

cheddar, salsa ranchero \$6

Drinks

coffee tote, \$17

orange juice, 10oz \$2

apple juice, 10oz \$2

Boxed Lunches

Individual boxed lunches packed with a sandwich and your choice of side.

Priced per person \$9, Add brownie or cookie \$1

Turkey, oven roasted turkey, amish chicken sausage, swiss, lettuce, tomato and cranberry aioli on multi grain bread

Ham, oven roasted cured ham, brie, lettuce, tomato and cherry mustard on rye bread

Veggie, tomato, arugula, fried eggplant, feta cheese, marinated grilled carrot (a little spicy), black bean hummus on multi grain bread

Chicken Salad, apple, celery, roasted red pepper, gorgonzola, lettuce, tomato on multigrain bread

Roast Beef (add \$1), slow roasted rare beef, vermont white cheddar, roasted red pepper, fried red onion, roasted garlic and horseradish aioli on french baguette

Itali Tano (add \$1), spicy capicollo, salami, ham, provolone, romano, lettuce, tomato, onion, banana peppers, extra virgin olive oil, balsamic vinegar on french baguette

The Tano Platter \$70, pick your favorite 8 sandwiches for a total of 16 – ½ sandwiches

Side Options

pasta salad, potato salad, buffalo slaw, fruit salad, Tano house salad, caesar salad, cup of tomato basil soup, cup of chef inspiration soup

Drinks

coke products, bottled water \$1^{.50}

iced tea \$10

hand squeezed Lemonade \$15



Luncheon Bars

Priced per person

BBQ Bar, \$11

pulled pork or chicken, blackberry bbq sauce, buffalo slaw, cheddar, onions, potato salad

Pasta Bar, \$9

chicken pasta with white wine sauce, veggie pasta with marinara, mixed greens, garlic bread

Fajita Bar, \$12

grilled chicken or sliced beef, fresh salsa, sour cream, guacamole, cheddar, greens, rice and beans, tortilla chips

Salad & Potato Bar, \$9

chicken, greens, cheddar, broccoli, cucumber, tomato, green onions, eggs, sour cream, butter, crusty bread, white balsamic and ranch dressing

Italian Bar, \$10

chicken and eggplant parmigiana, pasta primavera, mixed greens, garlic bread

Taco Bar, \$10

beef ranchero or chicken verde, fresh crisp blue corn tortilla or soft flour tortilla, fresh salsa, sour cream, guacamole, cheddar, greens, rice and beans, tortilla chips

Desserts

Priced per person

cookies & brownies \$1^{.50}

crème brulee \$5

mini desserts \$3-\$5

Dips & Platters

Serves approximately 10

Artisan Cheese & Fruit, \$60

assorted artisan cheese & seasonal fresh fruit, crackers

Black Bean Hummus, \$20

roasted red pepper, roasted corn, cilantro, feta, tortilla chips

Crunchy Crudite, \$15

fresh vegetables, spicy bleu cheese, ranch dressing

Grilled & Chilled Vegetables, \$20

fresh vegetables seasoned lightly, grilled al dente and chilled, spicy bleu cheese, ranch dressing

Spinach Artichoke Dip, \$25

chipotle, four-cheese blend, tortilla chips

Bruschetta Platter, \$20

tomato, eggplant, french bread

Fiesta Platter, \$30

housemade guacamole and salsa, black bean dip, tortilla chips

Fresh Seasonal Fruit, \$20

cherry yogurt dipping sauce

Chicken Fingers Platter, \$30

bbq or buffalo

BBQ Sliders, \$70

pulled pork or chicken, blackberry bbq sauce, slider buns, cheddar, red onion

Antipasti, \$70

imported and domestic artisan cured meats, cheese, olives, toast points, peppers, sun dried tomatoes

Buffalo Chicken Queso, \$35

triple cheese buffalo chicken, green onion, tortilla chips