


Tia's
FOOD OF LOVE
A Specialty Food Place

*626 Valley Road
Upper Montclair, NJ 07043*

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WWW.TIASFOODOFLOVE.COM

 *Tia's Food of Love is just that—a labor of love. We love food. We love what we do. And it shines in our work.*

Our decadent and indulgent menu from melt-in-your-mouth hors d'oeuvres to crisp and zesty salads to freshly baked desserts is created with all the right ingredients that are blended to perfection every time.

Our creative food artisans and catering professionals are adept at making your palette dance and your guests' eyes marvel at the beautiful feast before them.

Every detail of our catered events menu for your intimate party or social-event-of-the-year is paid special attention to . . . not only will the gourmet cuisine you have carefully selected impress your guests, but so will the garnishes, the platters, the creative serving ideas, and the overall presentation.

You can expect prompt and courteous service, outrageously delicious and original food, and dedicated servers and bartenders eager to please you and your guests. Oh, and we'll clean up when we're through, too.

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Services

Tia's Food of Love offers a large menu with many courses and dishes to choose from. From small private affairs to large corporate events, we are happy to assist you in planning a lovely and suitable menu in addition to floral arrangements, party favors, lavish decorations, venues and entertainment.

DELIVERY & SUGGESTED GRATUITY

Delivery is available and a 10% gratuity/delivery service charge is applied to your invoice. We hope that you will enjoy the overall service and that you will be inspired to offer gratuities to the staff. As owner and executive chef, Tia is proud to offer her services and talents with no gratuity accepted.

SERVICE STAFF

Black tie or casual, we can supply your event with an experienced and professional staff. Uniformed butlers, bartenders and chefs are available at your request.

COMPLETE PAPER PRODUCTS

We'll provide beautiful high-end paper products suited to the theme and color palette of your party.

EQUIPMENT

Tia's Food of Love is pleased to arrange for the rental of all the equipment necessary to make your event a success. Rental fees will be estimated and approved by you prior to your party.

We also offer chafing dishes for an additional charge and other special equipment to add elegance to your affair.

EQUIPMENT PICK-UPS

Coffee urns, chafing dishes, china, utensils and other Tia's Food of Love products are to be returned by the customer the next day after your event. In some cases, such as with tables, chairs and tents, the rental company will pick up the equipment the next day following your event.

FLOWERS

It is our pleasure to suggest and have created beautiful floral arrangements from one of Upper Montclair's top floral artisans to enhance your tables and the ambiance of the party environment, in addition to complementing the overall look you have selected with your menu. Tia's Food of Love can work directly with you on selecting, ordering and delivering flowers as part of your event-planning package from us.

ENTERTAINMENT

We can also arrange entertainment for your event from piano players to DJs to string orchestras. Please ask us about our entertainment packages that can accompany your menu order.

BAR SERVICES

Tia's Food of Love offers full bar service that includes a bar stocked with juices, sodas, tonics, mixers, cocktail napkins, fruit garnishes and stirrers, and of course, a properly attired and professional bartender.

You may also consider adding a special "theme cocktail" or two to add to the spirit of the party. We're happy to recommend a special cocktail perfectly suited to your event—your guests will love it!

COFFEE & TEA SERVICE

Guests will enjoy freshly brewed house blend and decaffeinated coffees served with milk and sweeteners. Tea Service includes an assortment of black and herbal teas served with lemons, milk and sweeteners.

Roasted Red Bliss Potatoes with Olive Oil, Rosemary and Thyme

Red Bliss Potatoes with Butter, Shallots and Dill

Whipped Yukon Gold Potatoes with Roasted Garlic and Shallots

Scalloped Yukon Gold Potato Gratin with Goat Cheese, Fresh Thyme & Chives

Bourbon Candied Yams

Maple-Whipped Sweet Potatoes with Shaved Nutmeg & Marshmallow Crust

Provencale Roasted Tomatoes with Cheddar Cheese Gratin

Italian Smashed Potatoes with Garlic, Olive Oil and Vinegar Hot or Sweet Peppers

Potato Croquettes

Rice Balls Arancini with Marinara or Arabiatta Sauce

Green Saffron Risotto with Spinach, Peas, Parsley and Basil

Roasted Red Pepper Risotto with Fresh Basil

Wild Mushroom and Leek Risotto

Sweet Summer Corn Risotto

Risotto Primavera

Tia's Rice Pilaf with Garden Veggies, Slivered Almonds and Fresh Herbs



Desserts

Assorted Homemade Cookies

Orange-Scented Pound Cake with Macerated Berries and Vanilla Bean Whipped Cream

Homemade Chocolate and Vanilla Icebox Cake with Fresh Bananas

Tia's Tiramisu with Espresso and Cognac

Homemade Brownies

Homemade Bar Cookies (Pecan, Lemon and Magic)

Assorted Homemade Pies

Homemade Chocolate-Covered Cream Puffs

Assorted Homemade Cheesecakes

...plus a full line of exquisite and custom Celebration Cakes & Specialty Desserts...from one of NJ's premier pastry chefs!



Life is a mix of love and chocolate.
— Federico Fellini

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 CREATIVE CATERING

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Pork

Provencal—Boneless Loin of Pork with Herbs de Provence, Roasted Garlic, Wild Mushrooms and Roasted Sweet and Red Potatoes

Paillard—Boneless Loin Chops Pounded Thin and Flavored with Garlic and Fresh Herbs & Grilled to Perfection

Nicholas—Medallions of Pork Tenderloin with Sun-Dried Tomatoes, Pancetta and Portabella Mushrooms in a Balsamic-Sherry Reduction Sauce

Roma—Pork Loin Roast Stuffed with Prosciutto, Spinach, Pignoli Nuts and Roasted Peppers served with a Pinot Grigio Pan Sauce

BBQ Spare Ribs—Country-Style topped with Our Tangy Honey-Beer Barbecue Sauce

Sausage and Peppers—Sweet Italian Fennel Pork Sausage with Tri-Colored Peppers and Onions



vegetable Side Dishes

Homemade Eggplant Parmigiana

Homemade Eggplant Rollatini—Rolled and Stuffed with Ricotta, Mozzarella, Parmesan and Romano Cheeses and Basil

Sautéed Broccoli Rabe, Spinach or Escarole with Garlic and Olive Oil

Broccoli Salad—Italian-Style with Lemon and Olive Oil

String Beans with Hazelnuts and Brown Butter

String Beans Marinara with Fresh Basil

Seasonal Vegetable Medley Oreganata

Broccoli with Brown Garlic, Sesame and Orange Zest

Grilled Portabella Mushrooms with Basil Tomatoes

Spinach Soufflé with Fontina Cheese

Grilled Vegetable Display

Vegetarian Stuffed Zucchini

Traditional Ratatouille with Eggplant, Peppers, Zucchini, Tomatoes and Mushrooms

Asparagus Gratin with Reggiano

Braised Cabbage with Pancetta and Tomato Sauce

Asparagus Béarnaise with Fresh Tarragon

Poached Asparagus with Roasted Tomato Vinaigrette

Asparagus with Lemon Zest & Butter

Roasted Seasonal Vegetables with Honey and Thyme

Zucchini, Fresh Tomato and Yukon Gold Gratin

Sesame Snap Peas with Sesame Oil, Peanuts and Black Sesame Seeds

Petit Pois with Shallots, Leeks, Chives and Pancetta

Stuffed Peppers with Eggplant, Fresh Mozzarella and Basil

Baby Carrots and Snap Peas with Ginger Butter and Chives

There is no love sincerer than the love of food.

— *George Bernard Shaw*



Veal

Francais—Egg-Battered and Sautéed with Traditional Lemon Butter Sauce

Picatta—Capers, Butter and White Wine Sauce with Fresh Parsley

Marsala—Prosciutto, Wild Mushrooms and Marsala Wine in a Rich Reduction Sauce with Fresh Thyme

Rollantini—Breast of Chicken Stuffed with Prosciutto and Fontina Cheese, Sautéed and then Baked with a White Wine Butter Sauce

Maria—Scallopini Topped with Asparagus, Sliced Fresh Tomato and Provolone Cheese in a Sherry Wine Reduction Sauce

Saltimbucca—Scallopini of Veal with Prosciutto, Sautéed Spinach and Melted Fontina Cheese in a White Wine Brown Sauce Scented with Fresh Sage

Amelia—Veal Scallopini with Artichoke Hearts, Wild Mushrooms and Fresh Tomato in a Creamy Chardonnay Sauce with Fresh Thyme

Sorrentino—Scallopini of Veal Topped with Eggplant, Fresh Tomato and Mozzarella Cheese in a Light Tomato White Wine Sauce with Fresh Basil

Gino—Ragout of Veal with Trio of Peppers, Onions, Tomatoes, Herbs and Red Wine (Delicious paired with Saffron Risotto)

Ossobucco—Traditional-Style with Vegetable Mirepoix, Red Wine, Rosemary and Herbs, Braised until Perfectly Tender and served with Wild Mushroom and Saffron Risotto



Seafood

Shrimp Francese—Egg Battered Shrimp, Lightly Sautéed with Traditional Lemon Butter Sauce (or your choice of Salmon, Sea Bass or Sole)

Shrimp Picatta—Quickly Sautéed in a White Wine Butter Sauce with Capers and Fresh Parsley

Shrimp Fra Diavolo—Breaded Shrimp with Traditional Spicy Marinara Sauce

Shrimp Primavera—With Fresh Seasonal Vegetables in a Pink Sambucca Cream Sauce and Fresh Basil

Marinated and Grilled Salmon—With Basil Tomatoes and Chiffonade of Arugula or with Orange Dill Butter on Sautéed Garlic Spinach

Salmon Croquettes—Fresh Salmon, Mashed Potatoes and Herbs, Lightly Breaded and Pan-Fried then served with our Roasted Red Pepper Remoulade (one dozen minimum)

Maryland Crabcakes—Jumbo Lump Crabmeat, Sautéed Veggies and Fresh Herbs formed into Cakes, Lightly Breaded and Fried; served with our Roasted Red Pepper Remoulade and Our Black Bean and Corn Salsa

Stuffed Fillets of Lemon Sole—With Shrimp and Spinach Stuffing topped with a Champagne Buerre Blanc

Pecan-Crusted Sea Bass—With Maple Dijon Butter Sauce over Steamed Green Beans

Blackened Sea Bass—With Tropical Fresh Fruit Salsa (also offered with other fish choices)

Seafood Paella—Shrimp, Clams, Mussels, Boneless Chicken and Chorizo Sausage over Traditional Saffron-Scented Yellow Rice with Baby Peas

Shrimp Primavera Risotto—Baby Shrimp and Seasonal Vegetables with a Hint of Pesto and Creamy Arborio Rice with Grated Pecorino Romano Cheese



Food is the most primitive form of comfort.

— Sheila Graham



Breakfast and Brunch

The following menus are for a minimum of ten people. Breakfasts and Brunches are picked up or delivered cold unless otherwise specified.

Breakfast Bread Basket—Chilled and Assorted Juices, Freshly Baked Bagels, Croissants and Muffins with Fresh Butter, Preserves and Cream Cheese, Seasonal Fresh Fruit Salad with Berries and Coffee and Tea Service

Breakfast Bread Basket Deluxe—Chilled and Assorted Juices, Freshly Baked Bagels, Croissants, and Muffins with Fresh Butter, Preserves and Cream Cheese, Seasonal Fruit Salad with Berries, Homemade Frittata of Your Choice: Broccoli & Cheddar; Smoked Mozzarella and Fresh Tomato; Black Forest Ham, Cheddar Cheese and Herbs Fines; Grilled Vegetable and Chevre; Pesto, Sweet Fennel Sausage and Tri-Colored Peppers; Spinach, Feta Cheese, Roasted Peppers and Sun-Dried Tomato; Wild Mushrooms, Spring Onion and Gruyere Cheese

Tia's Breakfast Buffet—Breakfast Bread Basket Deluxe with the Additions of: Cinnamon French Toast Baguettes or Belgian Waffles with Vanilla Maple Syrup, Grilled Sweet Italian Sausages, Thick-Cut Applewood Smoked Bacon and Rosemary Home Fries

Valley Road Breakfast—Breakfast Bread Basket with the Additions of Tia's Eggs Benedict with Asparagus, Grilled Prosciutto and Béarnaise Sauce, Grilled Sweet Italian Sausages, Thick-Cut Applewood Smoked Bacon, Rosemary Home Fries, Cinnamon French Toast Baguettes or Belgian Waffles with Vanilla Maple Syrup

Bellevue Avenue Breakfast—The Valley Road Breakfast with the Additions of a Beautiful Side of Perfectly Poached Salmon Accompanied by Your Choice of either Cucumber-Mango Slaw and Citrus Herb Tartar Sauce or Chopped Basil Tomatoes with Truffled Saffron Aioli

Park Street Breakfast—The Breakfast Bread Basket Deluxe with the Additions of a Gorgeous Display of Cold Smoked Salmon, Fresh Baby Greens, Vine-Ripened Tomatoes, Sliced Bermuda Onions, Sliced Hard Boiled Eggs, and Capered-Dill Cream Cheese

A Country Breakfast in the City (Twelve person minimum)—Chilled and Assorted Juices, Country Buttermilk Biscuits, Sliced Corn Bread, Honey Butter, Strawberry Preserves, Grilled Black Forest Ham, Baked Omelets with Monterey Jack Cheese and Roasted Chiles, Rosemary Home Fries, Fresh Seasonal Fruit and Coffee and Tea Service

Epicurean Brunch #1 (Fifteen person minimum)—Breakfast Bread Basket Deluxe with Your Choice of Frittata, Seasonal Fresh Fruit Salad with Berries, Bananas Foster French Toast with Vanilla Maple Syrup, Spiral Ham with Honey-Dijon Glaze, Rosemary Home Fries, Poached Salmon with Cucumber-Mango Slaw and Citrus Herb Tartar Sauce, Pasta with Sautéed Crimini Mushrooms, Asparagus and Roasted Cherry Tomatoes, Baby Greens Salad with Apples, Walnuts, Dried Cranberries, Endive, Goat Cheese and Honey Vinaigrette

Epicurean Brunch #2 (Fifteen person minimum)—Breakfast Bread Basket Deluxe with Your Choice of Frittata or Fluffy Scrambled Eggs with Cheddar and Herbs, Seasonal Fresh Fruit with Berries, Cinnamon French Toast Baguettes or Belgian Waffles with Vanilla Maple Syrup, Grilled Sweet Italian Sausages and Thick-Cut Applewood Smoked Bacon, Cold Smoked Salmon Presentation, Penne Pasta Pesto Salad with Fresh Mozzarella Cheese and Sun-Dried Tomatoes, Tia's Spinach Salad with Oranges, Gorgonzola Cheese, Pecans, Shaved Fennel, Red Onions and Sliced Mushrooms with Warm Pancetta Vinaigrette

Tia's Signature Brunch Buffet (Twenty-five person minimum)—Breakfast Bread Basket, Seasonal Fresh Fruit with Berries, Homemade Quiche or Frittata of Your Choice, Tia's Eggs Benedict with Asparagus, Grilled Prosciutto, and Béarnaise Sauce, Cinnamon French Toast Baguettes or Belgian Waffles with Vanilla Maple Syrup, Spiral Ham with Maple Dijon Glaze, Grilled Sweet Italian Sausages and Bacon, Poached or Smoked Salmon Presentation, Pasta of Your Choice, Chicken of Your Choice, Rosemary Home Fries, Grilled Vegetable Display and a Salad of Your Choice



Continental Enhancements

Tia's Homemade Corned Beef Hash

Homemade Quiches

Assorted Low-Fat Yogurts

Tenderloins of Beef

Tia's Grilled Sweet Italian Sausages

Thick-Cut Applewood Smoked Bacon

Rosemary Home Fries

Chef's Specialty Sandwich Platters

Your Choice Sandwich Platter—Choose four types of sandwiches and we'll cut them into thirds, festively pick them and display them on a garnished tray

Tia's Signature Miniature Panini Sandwiches—Minimum order of two dozen pieces; four choices of sandwich. Choose from our sandwiches menu and we'll assort them on miniature artisan rolls

Tia's Tortilla Wraps—Minimum order of four wraps cut in halves. Choose from our Standard Menu Selections or choose from our Chef's Selections and we'll generously stuff a tortilla wrap to create an interesting assortment of flavors, or try a sandwich/wrap combination!

Tortilla Salad Wraps—Minimum order of four wraps cut in halves. Homemade Chicken Salad, Waldorf Chicken Salad, Fresh Tuna Salad, Low-Fat Tuna Salad with Lemon and Herbs, Tia's Herbed Egg Salad, Chicken Caesar Wrap, Tia's Signature Salmon-Shrimp Salad, all generously stuffed in Tortilla Wraps with Baby Greens and Tomatoes

Triple Decker Sandwich Platter—Minimum order of four sandwiches cut in thirds. Our House-Roasted Meats layered on Sliced Rye Bread and Country Panella Bread with Imported Swiss Cheese, Homemade Dilled Cole Slaw and Russian Dressing. Festively Picked and placed on a Garnished Tray with Sliced Pickle Chips

Tia's Neighborhood Heroes—Minimum order of 30 Cuts (10 of each type). We all love a great sub sandwich! This platter pays homage to a classic by including the Traditional Italian Sub, Turkey and Swiss, and Roast Beef and American Cheese. All Garnished with Shaved Lettuce, Vine-Ripened Tomatoes, Red Onions, Olive Oil and Vinegar and Oregano

New Orleans Muffaletta—Italian Meats and Cheeses Piled High with Roasted Peppers, Artichoke Salad, Olive Spread, Sun-Dried Tomatoes on a Whole Round Loaf of Crusty Panella Bread, ready to slice in Monster Wedges

Tia's Tea Sandwiches—Perfect for Ladies Luncheon, Shower, or as part of Brunch! Served in the typical English-Style with crusts removed and cut into assorted shapes. Your Choices include: Smoked Salmon with Arugula and Dilled Goat Cheese on Dark Bread; Waldorf Chicken Salad; Smoked Turkey with Cranberry Cream Cheese and Watercress on Pecan Raisin Bread; Cucumber, Herb Butter and Avocado on Health Bread; Creamy Egg Salad with Herbs Fines; and Black Forest Ham with Sliced Brie Cheese, Apples, Maple Dijon and Watercress on Pecan Raisin Bread (minimum 48 pieces)

Chef's Specialty Wrap Selections

We kindly request a minimum order of four of each type please.

Mediterranean Wrap—With Hummus, Grilled Eggplant, Feta Cheese, Tapenade, Tomatoes, Cucumbers, Roasted Peppers, Greens, Red Onions and Balsamic Vinaigrette

Grilled Chicken Caesar Wrap—With Grilled Chicken, Romaine Lettuce, Shredded Parmesan Cheese & our Homemade Caesar Dressing

Art's Healthy Grilled Buffalo Chicken Wrap—With Greens, Tomatoes, Shredded Carrots, and Our Homemade Gorgonzola Vinaigrette

House-Roasted Beef with Brie Cheese—With Baby Greens, Tomatoes, Roasted Peppers and Herb Aioli

BBQ Chicken Wrap—With Red Onion Relish, Monterey Pepper Jack Cheese, Avocados, Tomatoes and BBQ Ranch Dressing

BBQ Chicken—Breast of Chicken Marinated in Our Honey-Beer Barbecue Sauce and Grilled to Perfection (can be served on the bone, if desired)

Orange Ginger Chicken—Bite-Sized Chicken in an Asian-Inspired Orange-Ginger Glaze over Broccoli with Brown Garlic and Sesame

Southern Fried Chicken—Whole Chickens cut up in tenths and Marinated in a Zesty Buttermilk Marinade coated in a Secret Seasoning Blend and Fried Golden Brown

Tia's Jambalaya—Bite-Sized Chicken and Andouille Sausage with Okra, Trinity Vegetables and Red Rice combined to make this spicy classic. Always a hit!

Colossal Stuffed Chicken Breasts—Whole Roasted Breasts Stuffed with Tia's Bacon Crouton Stuffing with Fresh Herbs or with Wild Rice Cranberry Stuffing

Beef

Fillet of Beef—Whole Roasted and Sliced to be Served at Room Temperature with Your Choice of Herbed Horseradish Sauce, Dijon Horseradish Sauce or Garlic Butter

Paillards of Beef—Encrusted with Peppercorn in a Cognac Reduction Sauce

Beef en Brochettes—Marinated in Red Wine and Rosemary and Skewered with Vegetables (Grilled or Grill-Ready Filet Mignon or Sirloin)

Sirloin of Beef—With Wild Mushroom Brandy Sauce

Sliced London Broil—Grilled, Sliced and Served at Room Temperature, Pizzaiola, Teriyaki-Honey Soy with Tri-Color Peppers, Giambotta or Mushroom Brown Sauce

Pepper Steak—Tender Strips of Beef Sautéed with Peppers and Onions in a Brown Sherry Wine and Soy Sauce served over Scallion Rice

Tia's Homemade Meatloaf—With Sweet Tomato Glaze and Brown Gravy available by the quart

House-Roasted Top Round of Beef—Sliced and Cooked Medium Rare in Our Homemade Brown Gravy

Tia's Stuffed Bracioles—With Garlic, Parsley and Cheese in a Chianti-Flavored Rich Tomato Sauce

Homemade Italian Meatballs —With Ground Veal, Beef and a Touch of Pork with Pecorino Romano Cheese and Parsley in Our Homemade Marinara Sauce

*Bear in mind that you should
conduct yourself in life as at a feast.
— Epictetus*



Orrecchiette with Pancetta and Peas in a Light Garlic-Romano Cheese Broth or Parmesan Cream Sauce and Garnished with Fresh Tomato Concasse

Lobster Ravioli in Pink Champagne Sauce with Baby Shrimp

Wild Mushroom Ravioli in a White Truffle Cream Sauce with Sautéed Mushrooms

Spinach Ravioli in Filetto di Pomodoro Sauce

Linguine Maria with Baby Shrimp, Asparagus and Fresh Tomato in a Chardonnay Garlic Broth

Tia's Famous Homemade Baked Macaroni and Cheese



Chicken

Francais—Egg-Battered and Sautéed with Traditional Lemon Butter Sauce

Picatta—Capers, Butter and White Wine Sauce

Marsala—Prosciutto, Wild Mushrooms and Marsala Wine in a Rich Reduction Sauce with Fresh Thyme

Savoy—Crispy Roasted Chicken on the Bone with Balsamic Vinegar and Tons of Garlic

Balsamico—Strips of Chicken Tenderloins in a Tangy Balsamic Vinegar Sauce topped with Garlicky Bread Crumbs and Grated Cheese

Murphy—Strips of Chicken Tenderloins with Vinegar Peppers, Onions, Mushrooms and Potatoes in a Tangy Sauce of Garlic and Chablis Wine

Rollantini—Breast of Chicken Stuffed with Prosciutto and Fontina Cheese, Sautéed and then Baked in White Wine Butter Sauce

Florentine—Breast of Chicken Rolled with Spinach and Four Cheese Stuffing in a Sun-Dried Tomato-Chardonnay Wine Sauce

Scarpariello—Sautéed Chicken with Sweet Italian Sausage, Peppers, Mushrooms, Onions and Potatoes

Palermo—Chicken Breast Stuffed with Prosciutto, Boursin Cheese and Asparagus with a Dry Vermouth Wine Sauce and Garnished with Roasted Peppers

Arturo—Bite-Size Chicken Lightly Sautéed with Mushrooms and Artichoke Hearts in a Sherry Brown Sauce with Fresh Thyme

Champagne—Lightly Sautéed with Red and White Grapes in a Creamy Champagne Sauce

Dijon—Lightly Sautéed Chicken in Creamy Dijon Mustard Sauce with a Touch of Wine and Sautéed Leeks

Sorrentino—Chicken Scallopini topped with Eggplant, Fresh Tomato and Mozzarella Cheese in a Light Tomato Wine Broth with Fresh Basil

Saltimbucca—Chicken Scallopini topped with Prosciutto, Spinach and Fontina Cheese in a White Wine Brown Sauce with Fresh Sage

Fresca—Marinated Grilled Chicken over Steamed Fresh Seasonal Vegetables served with our Homemade Balsamic Vinaigrette on the Side

Milanese—Marinated Grilled Chicken or Parmesan-Crusted Chicken with Chopped Tomato-Basil Salad and Arugula Chiffonade

Pesto Chicken Roulade—Grilled & Rolled Chicken Stuffed with Arugula, Roasted Peppers, Provolone Cheese and Pesto, Grilled to Perfection and Sliced (Great at Room Temperature!)

Arroz con Pollo—Traditional Garlic Chicken with Chorizo Sausage over Yellow Rice and Green Peas

Tarragon Lemon—Marinated Chicken in Fresh Tarragon and Lemon and Roasted to Perfection on the Bone or Boneless Chicken Breasts

House-Roasted Turkey and Boursin Cheese—With Sun-Dried Tomatoes, Cucumbers, Greens and Creamy Dijon

Grilled Portabella Mushroom and Chevre Goat Cheese—With Grilled Vidalia Onions, Roasted Peppers, Baby Greens and Roasted Garlic Aioli

Grilled Chicken and Smoked Mozzarella Cheese—With Sun-Dried Tomatoes, Vine Tomatoes, Watercress and Basil Mayonnaise

Black Forest Ham and Vermont Cheddar—With Mango Chutney, Baby Greens and Dijon Mustard

Tia's Fabulous Grilled Ahi Tuna or Grilled Pacific Salmon—With Vine Tomatoes, Cucumbers, Roasted Peppers, Baby Greens and Cucumber Wasabi Aioli



Specialty Side Salads

Pasta, Peas, Pesto, Pignoli Nuts and Spinach

Pasta Shells, Roasted Cherry Tomatoes, String Beans and White Beans

Pasta, Peas, Pancetta and Fresh Tomato

Pasta Crudiola, Fresh Tomato and Basil

Orrecchiette, Asparagus and Fresh Tomato in a Garlic-Basil Broth

Pesto Pasta Salad with Roasted Peppers and Mozzarella Cheese

Spaghettini with Asparagus, Wild Mushrooms and Sun-Dried Tomatoes

Ditalini Macaroni Salad

Balsamic Gemelli Pasta Salad

Mediterranean Orzo with Peppers, Tomatoes, Scallions, Lemon, Feta Cheese and Fresh Mint

Mini Rigatoni with Roasted Brussel Sprouts, Bacon, Red Onions and Sautéed Radicchio

Cold Peanut Noodles with Bok Choy, Scallions and Red Peppers

Raviolini Pasta Salad with Parmesan Cheese, Basil, Zucchini and Tomatoes

Penne Pasta with Sautéed Spinach, Roasted Peppers and Portabella Mushrooms

Penne Pasta with Roasted Cherry Tomatoes, White Beans and Basil with Garlic Parmesan & Olive Oil

Farfalle Pasta Primavera—Your Way! (Pink, Pesto or Garlic & Olive Oil)

Cucumber, Tomato and Red Onion in Red Wine Vinaigrette

Pennette with Pan-Roasted Squash, Cranberry Beans, Grilled Onions and Pecorino Cheese in a Garlic Thyme Broth

String Beans, Red Potatoes and Red Onions in Champagne Basil Vinaigrette

Potato Salad with Bacon, String Beans & Herbal Mayonnaise

Dilled Potato Salad with French Dijon Mustard and Scallions

Italian Potato Salad with Lemon Vinaigrette

Black Bean Salad with Corn, Avocado and Bell Peppers in a Cilantro Vinaigrette

Fresh Tomato and Mozzarella Cheese with Fresh Basil & Extra Virgin Olive Oil

Tia's Herbed Cole Slaw

Crunchy Thai Cole Slaw with Peanuts & Mint Chiffonade

Entrée Salads

Served with assorted breads.

Cobb Salad—Marinated Grilled Chicken, Crumbled Bleu Cheese, Hickory Bacon, Tomatoes, Cucumbers, Hard Boiled Egg, and Avocado served with Honey Vinaigrette

Nicoise Salad—Grilled Tuna Steak, Roasted Red Potatoes, Tomatoes, Cucumbers, Green Beans, Hard Boiled Egg, Roasted Peppers, Nicoise Olives and Buttermilk Tarragon Dressing

Chicken or Steak Caesar Salad—Romaine Lettuce, Shredded Parmesan Cheese, Homemade Croutons served with Delicious Caesar Dressing

Chopped Greek Salad—Grilled Chicken and Eggplant, Cucumbers, Tomatoes, Roasted Peppers, Red Onions, Feta Cheese and Olives served with Lemon Oregano Vinaigrette

Asian Steak Salad—Sliced Marinated Grilled Steak, Julienne of Cucumbers, Peppers, Red Onions, Carrots, Orange Segments, Slivered Almonds, Crunchy Noodles, Scallions, Mandarin Oranges and Cilantro Leaves served with Sesame Vinaigrette

Gina's Salad—Pears, Gorgonzola, Candied Pecans, Dried Apricots and Greens served with Honey Vinaigrette

Roasted Pistachio-Crusted Salmon Salad—With Tropical Fruit Salsa and served with Curried Lime Remoulade

Frittata and Salad Luncheon Combination—Frittata of Your Choice: Pepper, Potato and Onion; Broccoli and Cheddar Cheese; Bacon, Scallion and Gruyere Cheese; Spinach, Red Onion and Provolone Cheese; Grilled Vegetable and Goat Cheese; Artichoke, Roasted Pepper and Mozzarella Cheese; Wild Mushroom; Smoked Salmon and Dill; and Honey Ham, Cheddar and Herbs Fines; served with a House or Caesar Salad

Chopped Antipasto Salad—Assorted Meats, Mozzarella and Provolone Cheeses, Roasted Peppers, Sun-Dried Tomatoes, Red Onions, Artichoke Hearts, Mushrooms, Olives, Tomatoes, Cucumbers and Greens served with Red Wine Vinaigrette and a Sprinkling of Parmesan Cheese

Angela Salad—Apples, Dried Cranberries, Walnuts, Goat Cheese, Endive and Greens served with Honey Vinaigrette (with or without Grilled Chicken)

Baby Spinach Salad—Fresh Spinach, Red Onions, Mushrooms, Crispy Bacon and Egg with Honey Vinaigrette (Great with Gorgonzola or Goat Cheese)

Grilled Chicken Pesto Capellini— A Gorgeous Part of a Buffet! Served in Hollowed Tomato Cups

Chopped Nicoise Pasta Salad—Tuna, Red Roasted Potatoes, Tomatoes, Cucumbers, String Beans, Roasted Peppers, Egg and Olives served with Lemon Tarragon Vinaigrette in Hollowed Tomato Cups or Buffet Ready

Chinese Chicken Salad—Grilled Chicken, Peppers, Snow Peas, Carrots, Cucumbers, Scallions and Peanuts served with Sesame Soy Dressing

House Salad—Greens, Cucumbers, Vine Tomatoes, Red Onions and Carrots served with Balsamic Vinaigrette (with or without Gorgonzola or Goat Cheese)

Caprese Salad—Greens, Sliced Mozzarella Cheese, Tomatoes, Sun-Dried Tomatoes, Olives and Red Onions served with Balsamic Vinaigrette

Vienna Salad—Greens, Oranges, Fennel, Gorgonzola Cheese and Almonds served with Raspberry Vinaigrette

Wild Rice Salad—Pecans, Dried Cranberries, Apricots, Slivered Apples and Fresh Mint served with Sherry Vinaigrette

Seasonal Roasted Vegetable Salad—Drizzled with Honey and Olive Oil and sprinkled with Fresh Thyme

Seasonal Fresh Fruit Salad—With Fresh Seasonal Fruit and Plump Berries

Platters and Displays

Traditional Shrimp Cocktail—Chilled Jumbo Gulf Shrimp Presented Perfectly Poached with Three Sauces: Lemon Cocktail Sauce, Caper Aioli and Cilantro-Jalapeño Mignonette (if desired)

Garden Vegetable Crudité—A Wicker Basket Abundantly Filled with Fresh Raw Vegetables and a Hollowed Out Red Cabbage to display the Dip of Your Choice: Herbed Spinach; Maryland Crab; Chunky Bleu Cheese; Curried Yogurt, Roasted Pepper and Goat Cheese

International Cheese Board—The Finest Selection of Domestic and Imported Cheeses beautifully presented with Seasonal Fresh Fruits, Assorted Crackers, Breadsticks, Herbs and Fresh Flowers

Italian Bruschetta Platter—Homemade Garlic-Parmesan Crostini topped with a Finely Chopped Plum Tomato, Red Onion and Basil Salad and Drizzled with Extra Virgin Olive Oil

Pomodora Fresca—Homemade Fresh Mozzarella Cheese, Vine-Ripened Tomatoes and Marinated Sun-Dried Tomatoes Drizzled with Extra Virgin Olive Oil and Garnished with Imported Olives and Fresh Basil

Melanzane Fresca—Grilled Balsamic and Marinated Eggplant Slices arranged with Fresh Mozzarella Cheese and Roasted Peppers then Drizzled with Extra Virgin Olive Oil, Herbs and Shards of Parmigiano Reggiano Cheese

Asparagus con Prosciutto di Parma—Imported Prosciutto Wrapped around Perfectly Blanched Asparagus and Herbed Chevre Cheese, Dusted with Parmigiano Cheese and Arranged on a Garnished Platter

Filet Mignon Crostini—Seared Filet of Beef on Garlic Crostini Topped with Caramelized Red Onion Jam, Horseradish Aioli and Chives and presented on a Garnished Platter

Grilled Vegetable Platter—An Amazing Assortment of Seasonal Vegetables Perfectly Marinated and Grilled and abundantly displayed on a Garnished Platter (Great on a Buffet, as part of an Antipasto or as a Vegetable Side Dish!)

Crostini Tasting—Our Homemade Crostini loaded with an Assortment of Delicious Toppings: Traditional Tomato-Basil; Eggplant Caponata; Artichoke Parmigiano; Caramelized Onion, Goat Cheese and Thyme

ENTRÉES

Pastas

Baked Ziti with Ricotta, Mozzarella and Romano Cheeses with Marinara Sauce or Bolognese Sauce

Homemade Lasagnas with Four Cheese; Spinach; Portabella Mushroom; Meat; or Vegetable

Rigatoni or Penne Vodka with Prosciutto, Onion, Tomato, Cream and Fresh Basil

Pasta Puttanesca with Tomatoes, Olives, Capers and Onions

Pasta Filletto di Pomodoro with Chunky Tomatoes, Prosciutto, Sweet Onions and Fresh Basil

Pasta Bolognese with a Hearty Meat Sauce

Pasta Marinara with Tomato and Basil

Cavatelli and Broccoli in Garlic and Olive Oil

Farfalle Primavera with Fresh Seasonal Vegetables and Your Choice of: Garlic and Olive Oil; Pink Sauce; or Pesto Cream Sauce

Pasta Siciliana with Eggplant, Fresh Mozzarella and Romano Cheeses in Marinara Sauce

Orrecchiette with Broccoli Rabe and Sausage (and White Beans and/or Sun-Dried Tomatoes, if desired)

Tortellini Boscaiola with Peas, Prosciutto, Onions and Mushrooms in a Sherry Cream Sauce

Farfalle with Broccoli and Sun-Dried Tomatoes and Garlic, Olive Oil and Fresh Basil

Middle Eastern Mezze Display—Lemony Chick Pea Hummus, Cucumber Yogurt Raita and Curried Eggplant Dip Fills a Wicker Basket along with Olives and our Homemade Pita Chips with Marinated Feta Cheese, Roasted Peppers and Stuffed Dolmades

Southwest Mexicali Display—Homemade Guacamole, Pico di Gallo, Roasted Corn Salsa and Black Bean Dip surrounded by Tortilla Chips

Epicurean Smoked Fish Presentation—Premium-Quality Smoked Salmon, Trout, Smoked Whiting Salad and Seasonally Featured Smoked Fish Delicacies accompanied by Homemade Potato Pancakes, Horseradish-Dill Crème, and Pickled Beet Salad

Paté Pleasure—Custom Created Fine Select Patés Constructed by Paté Artisans and Tastefully Displayed with Cornichons, Nicoise Olives and Mustards and served with Baguettes

Homemade French Onion Dip—Fresher and More Natural with Caramelized Onions and Fresh Sour Cream, served with Premium Potato Chips in a Wicker Basket

Warm Crab Dip—Lump Crabmeat, Artichoke Hearts, Spinach and Scallions come together to make this Creamy Dip Divine! Served in a Hollowed Loaf of Rustic Bread with Homemade Pita Chips, Celery and Carrots

Brie en Croute—Small or Large Wheel of Brie Cheese Stuffed with the Special Filling of Your Choice and Wrapped in Puffed Pastry, Ready to Bake and Enjoyed with Carr™ Crackers. Fillings include: Wild Raspberry; Apple and Pecans; Herb and Garlic; Mango Chutney; Pear, Honey and Walnuts

Caribbean Coconut Chicken Platter—One of our Most Popular Appetizers! An Island-Inspired Treat featuring Coconut-Crusted Chicken Tenderloins with a Tropical Mango Aioli Dipping Sauce; Also available with Shrimp

Grilled Lemon-Basil Shrimp—Jumbo Gulf Shrimp Marinated in Lemon, Basil, Garlic and Herbs, Skewered then Grilled and topped with a Cherry Tomato and Garlic Crouton; Also available with Chicken, Beef, Lamb or Salmon, served with Lemon Parmesan Aioli

Sesame Chicken Tenderloins—Very Popular! Sautéed Chicken Tenders served with an Apricot-Soy Sauce and Sprinkled with Sesame Seeds and Scallions; Also available with Shrimp

Italian Antipasto Especiale—Thinly Sliced Imported Meats including Prosciutto di Parma, Genoa Salami, Dry Sausage, Capicola and Pepperoni, Homemade Mozzarella and Provolone Cheeses with Roasted Peppers, Sun-Dried Tomatoes, Wild Mushrooms, Olives, Artichokes, Marinated Eggplant, Stuffed Peppers, Chick Pea Salad, Stromboli, Broccoli Rabe and many more Seasonal Homemade Delicacies

Parmesan-Breaded Artichoke Hearts—Lightly Pan-Fried until Golden and presented in a Wicker Basket with the Most Addictive Truffled White Bean and Roasted Garlic Dip presented in a hollowed out Red Cabbage

Prosciutto and Melon—Fresh Cantaloupe and Honeydew Melon Wedges Wrapped with Imported Prosciutto di Parma, Drizzled with Extra Virgin Olive Oil, Cracked Pepper and Garnished with Pignoli Nuts; Also available on Skewers

Pizza Margherita—Great for Adults and Children! Fresh Homemade Pizza with Plum Tomatoes, Mozzarella Cheese and Basil, sliced and presented on a Garnished Platter

Assorted Stuffed Breads—Great for Casual Parties! Your Choice of Three Stuffed Breads, sliced and arranged on a Garnished Tray (Please ask for all of our tempting choices!)

Assorted Quiche Platter—Your Choice of Three Varieties of Quiche, sliced and garnished with Fresh Seasonal Fruit and Presented on a Tray (Please ask for all of our tempting choices!)

Fried Ravioli Basket—Parmesan Breaded and Lightly Fried Cheese Ravioli served with Spicy Arabiatta Dipping Sauce

Sharing food with another human being is an intimate act that should not be indulged in lightly.

— M.F.K. Fisher



Elegant Beginnings

Tia's Food of Love takes great pride in using only the highest quality, freshest, and most seasonal ingredients in all of our catering and especially in the creation of all of our handmade hors d'oeuvres. We think they're very special.

A good rule of thumb to follow for a cocktail party is three to five hors d'oeuvres per person, per hour, keeping in mind the use of Stationary Displays as well. Variety is the key to a fun, successful cocktail party. We offer a vast and indulgent selection to choose from, but if you're craving something that you don't see, please ask! We'll do our absolute best to prepare it for you. Most hors d'oeuvres require a minimum of 24 pieces.

Butter-Style Cold Hors D'oeuvres

Goat Cheese or Gorgonzola Mousse on Endive with Grape & Walnut Garnish

Skewered Tortellini with Sun-Dried Tomato Aioli

Deviled Eggs: Herbs Fines, Curried, or Smoked Salmon with Capers

Jumbo Shrimp Cocktail Served with two Sauces: Traditional Lemon Cocktail Sauce and Caper Tartar Sauce

Melon & Prosciutto di Parma Skewers with Mozzarella Cheese, Orange Zest, Cracked Black Pepper & Fresh Mint Chiffonade

Poached Asian Fillet of Beef on Crispy Wontons with Sesame Jus

Asparagus Wrapped with Prosciutto and Boursin Cheese

Figs with Saga Bleu Cheese, Prosciutto di Parma and Balsamic Syrup (seasonal)

New Potatoes with Chive Crème and Caviar (and Smoked Salmon, if desired)

Curried Chicken Salad with Currants in Pate Choux

Fresh Bocconcini Mozzarella with Roasted Peppers and Basil Leaves

Strawberries Stuffed with Brie, Wrapped in Prosciutto di Parma and drizzled with Balsamic Syrup

Shrimp and Avocado Ceviche on Endive Leaves

Caprese Skewers with Fresh Mozzarella, Grape Tomatoes and Fresh Basil

Poached Salmon and Shrimp Salad on Cucumber Hearts or on Endive with Black Sesame Seeds

Grilled Jerk Shrimp Skewers with Pineapple Salsa

Tropical Lobster Salad on Tostones with Papaya Mint Garnish

Grilled Ahi Tuna with Daikon Radish on Wonton Triangles with Wasabi Aioli and Sesame Jus

Grilled Salmon with Pomegranate & Green Apple Salsa on Crispy Tortillas (seasonal)

Moroccan Spiced Chicken Skewers with Creamy Feta-Yogurt Dip

Assorted Crostini

Great for room temperature service!

Traditional Tomato Basil

Caprese with Fresh Tomato and Mozzarella Cheese

Fillet of Beef with Red Onion Jam, Horseradish Crème and Chives

Caramelized Onion, Goat Cheese, Kalamata Olive and Thyme

Eggplant Caponata on Crostini

Wild Mushroom and Gorgonzola Cheese

Broccoli Rabe with Pancetta and Provolone Cheese

Butternut Squash with Crispy Prosciutto and Brie Cheese

Artichoke and Parmigiano Cheese



Butler-Style Hot Hors D'oeuvres

Two dozen minimum order per hors d'oeuvre required. Please note: some of our hot hors d'oeuvres are seasonal and some require additional preparation in your home or at your event.

Thai Chicken or Beef Satay with Spicy Cashew Dipping Sauce

Petite Maryland Crab Cakes with Roasted Pepper Remoulade

Black Bean Ravioli with Roasted Corn Guacamole

Grilled Lemon and Basil Shrimp or Chicken Skewers with Lemon Parmesan Aioli

Sesame Chicken Tenderloins with Gingered Apricot Dipping Sauce

Sausage Polenta Cakes

Jumbo Scallops Wrapped in Bacon with Orange Ginger Glaze

Coconut Chicken or Shrimp with Mango Aioli

Stuffed Mushrooms with Spinach, Roasted Peppers and Ricotta (with or without Sausage) or Champagne-Crabmeat Stuffing

Grilled Polenta Crostini with Melted Brie and Tomato Jam

Clams Oreganata

Clams Casino

Salmon in Puffed Pastry Bites with Creamy Dijon Mustard Dip

Fried Cheese Raviolini with Pesto Aioli Dip or Arabiatta Sauce

Chicken Egg Rolls with Asian Mustard Dipping Sauce

Moroccan Meatballs with Feta Cheese, Mint and Cucumber Raita

Frankfurters En Croute with Grey Poupon Mustard

Asparagus, Prosciutto and Brie in Puffed Pastry

Miniature Rice Balls with Marinara Sauce

Spiedini Skewers Lightly Fried Mozzarella and Sage Leaves served with Lemon-Anchovy Dipping Sauce

Potato Latkes with Pink Applesauce, Vidalia Onion Jam and Chive Crème or with Smoked Salmon, Beet Chiffonade and Dill Crème

Cranberry Glazed Grilled Baby Lamb Chops with Mint Pesto

Buffalo Chicken Tenderloins or Buffalo Shrimp with Bleu Cheese Dip

Quesadillas with Roasted Jalapeños and Monterey Jack Cheese topped with Cilantro Crème and Roasted Corn Guacamole

Polenta Coins with Roasted Eggplant, Plum Tomato, Portabella Mushrooms and Fontina Cheese

Roasted Zucchini Cups with Gorgonzola Cheese and Tomato-Basil Concasse

Blackened Shrimp or Chicken Skewers with Chive Ranch Dip



*Food is our common ground,
a universal experience.*

— James Beard

Miniature Sicilian Meatballs with Raisins, Pignoli Nuts and Chianti Wine Glaze

Miniature Homemade Red Potato Skins with Bacon, Cheddar Cheese and Chives

Miniature Beef Wellingtons

Smoked Bacon Cornbread topped with Stilton Cheese and Apricot Chutney

Fried Shrimp Toast

Grilled Beef Negemaki Skewers

Fried Goat Cheese Kisses with Tapenade and Tomato Garnish

Parmesan-Crusted Artichoke Hearts with Truffled White Bean Purée Dipping Sauce

Brie Cheese with Raspberry or Apricot in Puffed Pastry

Assorted Frittata Bites (can also be served at room temperature)

Pork Tenderloin atop Sweet Potato Pancake with Spiced Cranberry Apple Chutney (seasonal)



Centerpiece Displays

Dijon-Rum Glazed Smoked Spiral Ham—Baked to Perfection, and Ready to Slice with Ease. Garnished with Pineapple, Seasonal Fruit and Fresh Flowers and Served with Spicy Mustard, Chutney and Miniature Raisin Pecan Rolls and Brioche. Perfect at room temperature!

Whole Roasted Turkey Breast—Fresh Free Range Turkey in the size of your choice, Rubbed with Fresh Herbs and Cooked Plump, Moist, and Ready to be Enjoyed with Homemade Turkey Gravy, Mandarin Cranberry Chutney, Miniature Raisin Pecan Rolls and Miniature Brioche Buns

Whole Roasted Loin of Pork—Tender & Lean Loin of Pork Roasted with Apples & Sweet Onions, sliced and ready to serve at room temperature with Mandarin Cranberry Chutney, Pink Applesauce and Miniature Raisin Pecan Rolls and Brioche.

Whole Sirloin of Beef or Whole Eye Round of Beef—Seasoned with Herbs and Garlic, this Whole New York Sirloin is Tender, Juicy and served with a Creamy Dijon Mustard Sauce. Perfect for Entertaining the Crowd!

Whole Roasted Fillet Mignon—Herb-Crusted and Perfectly Roasted, this is the Most Tender Cut of Beef and is enjoyable at room temperature as well as heated. Served with Miniature Brioche Rolls and Your Choice of Sauce: Warm Brandy Peppercorn Sauce, Horseradish Dijon, Herb Aioli or Gorgonzola Crème

Whole Side of Poached Pacific Salmon— Fabulous for All Entertaining (Especially Brunch); Delicately Poached Salmon presented with a Salad of Cucumbers, Mango and Green Apple and Prepared to Your Liking with Your Choice of Sauce: Herbed Tartar, Orange-Dill or Creamy Avocado Sauce

Smoked Salmon Presentation—The Highest-Quality Smoked Salmon Nestled atop Arugula, Vine Tomatoes, and Bermuda Onions and Garnished with Lemon Slices, Capers and Dill Sprigs. Served with Traditional Black Onion Rolls or Bagels and Cream Cheese