



# Celebration of Life Menus

*prepared exclusively for the Gathering Space at White Haven*

Serving the Rochester Community Since 1984.

Tasteful Connections catering specializes in creating hospitality and comfort for you and your guests. For fine finger food with a flair, call to speak with one of our catering professionals today.

**(585) 467-4400**

**[www.TastefulConnections.com](http://www.TastefulConnections.com)**

## **Finger Fare**

### **Mini Sandwich Assortment**

served on mini croissants and petite rolls

### **Gourmet Cheese Display**

featuring a Tuscan torta, garnished with nuts,  
served with crackers and baguette

### **Tomato Bruschetta**

### **Fanciful Fudge Assortment**

\$11.50 per person + tax

## **Hors d'oeuvre Sampler**

### **Homemade Hummus Trio**

served with fresh vegetables and pita wedges

### **Crimson Crème Torta and Tuscan Torta with baguette**

### **Hand Passed Hors d'oeuvres**

### **Seafood Tartlet**

### **Tenderloin Crostini**

### **BBQ Pulled Pork Mini Tacos**

### **Homemade Tea Cookies**

\$12.50 per person + tax

## **Light Lunch**

### **Muffalattas**

Delectable layers of meats and cheese  
combined with a special vegetable tapenade  
served on Parisian bread triangles

### **Roasted Vegetable Wedges**

Medley of seasonal fresh vegetables  
paired with olive tapenade and feta cheese  
served on Focaccia bread triangles

### **Fiesta Dip with tri-colored tortilla chips**

### **Relish Tray**

### **Fresh Fruit Display**

### **Homemade Brownies**

\$10.50 per person + tax

## **Culinary Favorite**

### **Cold, Sliced Beef Tenderloin**

topped with roasted red peppers and crumbled blue cheese  
served with apple horseradish, basil crème and mini croissants

### **Cold, Sliced Lime-Marinated Chicken Breast**

served with tropical fruit salsa and petite rolls

### **Grilled Vegetable Display**

topped with balsamic drizzle and feta cheese

### **Caramelized Almond topped Brie**

surrounded with berries, grapes and served with sliced baguette

### **Hand-passed Hors d'oeuvres**

### **Shrimp Cocktail**

### **Cranberry Walnut Crostini**

### **Chocolate Filled Cuplets**

### **Mini Cupcakes**

\$16 per person

## **Brunch Buffet**

**Breakfast pastries, muffins and coffee cakes**

### **Fresh Fruit Display**

### **Crustless Egg Bake**

\$8.50 per person + tax

## **Delightful Dessert Assortment**

### **Finger Desserts**

### **Homemade Cookies**

### **Fresh Fruit Display with chocolate dip**

\$7 per person + tax

All menus include decanter of water, soft drinks, coffee accompaniments, table linens and disposables.

Custom menus are available, please contact us to discuss other menu options.

Please add 20% catering fee and 8% tax to all menu packages.

An additional charge may be applied for orders totaling less than \$400 or exceeding two hours.

The catering fee is not a gratuity and it will not be distributed as a gratuity to employees.