

## 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 \$1<sup>50</sup>

stuffed mushrooms \$1<sup>50</sup>

seasonal crab cakes \$4<sup>50</sup>

pork spring roll \$2<sup>50</sup>

honey chipolte glazed pork loin \$2<sup>25</sup>

mini verde tacos \$4<sup>50</sup>

ribs \$4

smoked duck wonton \$2<sup>50</sup>

prosciutto shrimp \$3<sup>50</sup>

### Cold Selections

Priced per piece

shrimp cocktail \$3<sup>25</sup>

grilled tenderloin on baguette \$2<sup>75</sup>

chile rubbed shrimp \$2<sup>50</sup>

antipasti skewer \$2<sup>75</sup>

half strawberry, goat cheese,

balsamic \$1<sup>50</sup>

fruit kabobs \$2<sup>50</sup>

berry brie bite \$2



For more information and to order contact  
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## Breakfast, Priced per person

### Breakfast Wraps \$3.<sup>50</sup>

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.<sup>50</sup>

### French Toast \$2

top with berry compote \$2.<sup>50</sup>

### 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

**ItaliTano (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.<sup>50</sup>

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.<sup>50</sup>

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