



# *All in Good Taste Productions*

COMFORT FOOD, DONE WELL

All in Good Taste Productions is your premier choice for catering in the Pittsburgh region. With locally sourced ingredients and recipes that have stood the test of time, you can count on us to provide you with an unforgettable experience. All of our meals are cooked on-site ensuring unparalleled freshness.

The prepared menus below are a sample of what we can do. If you'd like to further customize your menu, all you have to do is visit our website at **[www.allingoodtaste productions.com](http://www.allingoodtaste productions.com)**! We'd love to create something unique for you!

These menus do not include

**All in Good Taste Productions**  
1520 Monterey Street  
Pittsburgh, PA 15212  
**412-321-6869**  
**[info@allingoodtaste productions.com](mailto:info@allingoodtaste productions.com)**

ALL IN GOOD TASTE PRODUCTIONS

## *Add-on Antipasto*

### Antipasto (\$12 PER PERSON)

Heirloom Tomato Table

*Organic Baby Arugula Undressed, Local Heirloom Tomatoes, Extra Virgin Olive Oil, Sea Salt, Cracked Pepper (Roasted Tomatoes when Fresh Heirlooms are not in Season)*

Assorted Marinated Olives, Lemon, Fresh Herbs

Marinated Roasted Peppers, Pan Roasted Slivered Garlic

Charcuterie of Prosciutto, Hot Soppressata, Sweet Soppressata

Pesto Cheese Pudding, Sliced Baguette, Crostinis

Choice of three Seasonal Grilled and Marinated Vegetables

### Antipasto Belissimo (\$2.50 PER ITEM)

Alsace Onion tart

Asparagus Chevre Tart

Roasted Corn Tart

English Pea Piave Tart

Pesto, Tomato, Mozzarella, Roasted Garlic

Mushroom Strudel

Potato Leek Apple Strudel

Artichoke Strudel

Salmon Strudel

Pancetta wrapped Figs with Gorgonzola

### Antipasto Belissimo (\$1.25 PER ITEM)

Tuscan Bean Salad, Lemon Caper Vinaigrette

Five Cabbage Slaw, Shallot Vinaigrette

Tabbouleh, Feta Cucumbers, Mint

Roasted Garlic Hummus, Pine Nuts, Toasted Pita

Grilled Pineapple, Lemongrass Glaze

Cheese Puddings (Tapenade, Artichoke, Mushroom, Hazelnuts, Chevre, Bleu, Pimento)

Peppered Scones, Herbed Biscuits

Assorted Crusty Breads, Crostinis, Lavosh

Marinated White Anchovies, Lemon, Chives

### Cheese Display (\$6 PER PERSON)

*Choose three:*

St. Andre Triple Creme

Gorgonzola Dolce

Fresh Mackenzie Farm Chevre

Tate de Monde

Pecorino

Tartufella

Montrachet

Gruyere

Aged Gouda

Sheep's Blue



Prices do not including tax



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## Casual Comfort

### Passed Hors D'oeuvres (CHOOSE THREE)

- ☐ Crispy Phyllo Cups with Grilled Chicken Compote, Crispy Lemon and Shallots, Chives
- ☐ Roasted Turkey Meatball in an Herbed Gougere, Roasted Garlic Aioli, Microgreens
- ☐ Petite Artichoke or Grilled Salmon Strudels
- ☐ Won Ton Cup with Citrus Hummus, Eggplant Caponata, Feta
- ☐ Petite Quinoa Cakes with Avocado Mousse, Corn and Tomato Salsa, Sprouts
- ☐ Asian Vegetable Rolls with Lemongrass Dipping Sauce

### Signature Thin Crust Pizzas with:

- ☐ Caramelized Onion, Roasted Red Pepper, Taleggio Cheese, Reggiano, Basil
- ☐ Margarita Style, Buffalo Mozzarella, Heirloom Tomato, Piave Cheese, Chives
- ☐ Pesto, Fontino, Roasted Red Peppers, Kalamata Olives, Pan Roasted Garlic, Chives

### Salad

Salad of Seasonal Greens, Julienned Carrots, Herb Toasted Almonds, Dried Cherries  
Seasonal Vinaigrette

### Protein (CHOOSE TWO)

- ☐ Braised Beef Brisket, Crispy Mushroom
- ☐ Braised Beef, Veal, and Pork Meatballs, Roasted Tomato Demi-Glace
- ☐ Crispy Lemon-Brined Fried Chicken
- ☐ Roasted Chicken Pot Pie
- ☐ Grilled, Marinated Side of Salmon, Mango Cucumber Salsa, Sauce Vert
- ☐ Vegetarian Moussaka

### Sides (CHOOSE TWO)

- ☐ Roasted Fingerling Potatoes, Garlic Rosemary
- ☐ Napa Style Gemelli Pasta with Montassio Cheese Sauce
- ☐ New Potato Salad, Scallion, Lemon, Thyme, Herbed Dressing
- ☐ House-made Creamed Corn with Kale, Thyme
- ☐ Spoon-bread
- ☐ House Baked Beans

### Vegetable (CHOOSE ONE)

- ☐ Grilled Squash, Zucchini, Asparagus, Beets
- ☐ Saute of Haricot Vert, Snap Peas, Julienned Parsnips, Scallions
- ☐ Roasted Brussels Sprouts, Baby Carrot, Cipollini Onion



Included in every wedding menu are All in Good Taste Production's signature *Spiced Nuts* and *Toffee Taboo* chocolate.

For **additional options or to further customize your menu**, please visit our website at [www.allingoodtaste productions.com](http://www.allingoodtaste productions.com).

**\$54.75**  
not including tax



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## Palate Pleaser

### Passed Hors D'oeuvres (CHOOSE THREE)

- ☐ Petite Beef Wellingtons, Horseradish Mustard Sauce, Herbs
- ☐ Crispy Potato Cake with Smoked Salmon, Whipped Chevre, Radish Compote, Dill
- ☐ Petite Spinach, Feta, and Roasted Tomato Strudels
- ☐ Belgian Endive, Grilled Shrimp, Chives
- ☐ Crispy Pork Belly on Rice Cake, Harissa Sauce, Sprouts
- ☐ Petite Empanadas, Smoked Gouda, Duck Confit, Chimichurri
- ☐ Tempura Fried Shishitos, Korean Aioli

#### Signature Thin Crust Pizzas with:

- ☐ Mascarpone and Piave Cheese, Caramelized Sauerkraut, Rosemary
- ☐ Arugula Pesto, Caramelized Onions, Serrano Ham, Manchego Cheese, Basil

### Salad

Petite Greens, Napa Cabbage, Belgian Endive, Purple Kale, Julienned Parsnips, Toasted Pepitas, Dried Cranberries, Seasonal Vinaigrette

### Protein (CHOOSE ONE FROM EACH COLUMN)

#### Column A

- ☐ Beef Short Ribs, Wild Mushrooms, Demi-Glace
- ☐ Roasted Pink Peppercorn Crusted Pork Loin, Au Jus
- ☐ Salmon Cakes, Remoulade Sauce
- ☐ Artichoke Strudel, Roasted Pepper Coulis

#### Column B

- ☐ Beef Braciola, Thyme, Prosciutto, Fontina, Tomato Demi Glace
- ☐ Roasted Rack of Domestic Lamb, Demi Glace
- ☐ Roasted Ballotine of Chicken with Spinach, Dried Cherries Leeks, Demi-Glace
- ☐ Grilled Side of Arctic Char or Halibut with Papaya Corn and Roasted Pepper Salsa

### Starch (CHOOSE ONE)

- ☐ Classic Risotto, Mascarpone and Smoked Gouda Cheese
- ☐ Dauphinoise Potatoes, Gruyere Cheese
- ☐ Truffle Whipped Potatoes, Chives
- ☐ Grain Salad, Farro and Quinoa, Kale, Butternut Squash, Peas, Roasted Corn, Grapes, Roasted Tomato Vinaigrette
- ☐ House-made Ricotta Cheese Ravioli, Pesto, Shaved Piave

### Vegetable (CHOOSE ONE)

- ☐ Grilled Squash, Zucchini, Asparagus, Rainbow Carrots, Peppers, and Portobello Mushrooms
- ☐ Saute of Haricot Vert, Snap Peas, Bok Choy, Celery Root, Leeks
- ☐ Roasted Brussels Sprouts, Baby Carrot, Spiced Cauliflower, Beet, Cipollini Onion



\* Can be adjusted to a sit down dinner with the addition of our Pesto Cheese Pudding, a roasted tomato and a housemade Lavosh triangle to complete your salad course. Main course is a dual plate.

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**\$58.50**  
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## *Sophisticated Style*

### Passed Hors D'oeuvres (CHOOSE THREE)

- ☐ House Cured Gravlax on Gaufrette Chip, Mustard Sauce, Sprouts
- ☐ Petite Jumbo Lump Crab Cakes, on Cocktail Forks, Sauce Vert
- ☐ Grilled Mission Figs, Chevre, Pancetta, Herbs
- ☐ Braised Short Rib on Cocktail Fork, Crispy Mushrooms, Demi-Glace
- ☐ Seared Sesame Crusted Ahi Tuna on Quinoa Cake, Pickled Napa Cabbage, Wasabi Sauce
- ☐ Crispy Tempura Zucchini Blossoms, Tzatziki Sauce

### Signature Thin Crust Pizzas with:

- ☐ Mascarpone Cheese, Gruyere, Moroccan Spiced Lamb, Currants, Pine Nuts, Marjoram
- ☐ Fresh Goat Cheese, Grilled Pineapple, Prosciutto, Red Onion, Baby Arugula, Basil
- ☐ Wild Mushroom Duxelle, Champignon and Piave Cheese, Rosemary, Truffle Salt

### Salad

Petite Greens, Mache, Napa Cabbage, Watercress, Belgian Endive, Purple Kale, Julienned Parsnips, Fresh Blueberries, Toasted Pepitas, Seasonal Vinaigrette

### Protein (CHOOSE ONE FROM EACH COLUMN)

#### *Column A*

- ☐ Roasted Ballotine of Poussin with Duck Confit, Pistachio, Apricot, Leeks, Demi-Glace
- ☐ Elysian Fields Herb Crusted Rack of Lamb, Demi-Glace
- ☐ Smoked Halibut, Cucumber Tomato Salsa
- ☐ Vegetable Lasagna with Bechamel Sauce

#### *Column B*

- ☐ Grilled Herbed Pancetta wrapped Quail
- ☐ Grilled Herb Crusted Tenderloin of Veal, Demi-Glace
- ☐ Roasted Herbed Crusted Filet of Seabass, Tomato Buerre Blanc
- ☐ Braised Osso Bucco of Pork, Gremolata, Demi-Glace

### Starch (CHOOSE ONE)

- ☐ Wild Mushroom Ravioli, Wild Mushroom Ragout
- ☐ Celery Root and Potato Boulangere
- ☐ Sauteed House Made Ricotta Gnocchi, Wild Mushrooms
- ☐ Sauteed Sweet Potato Gnocchi, Browned Butter, Kale, Sage
- ☐ Saute of Red Quinoa, Brown Rice, Lentils, Edamame, Roasted Corn, Leeks

### Vegetable (CHOOSE ONE)

- ☐ Grilled Vegetable Bundle Tied with a Scallion
- ☐ Saute of Asparagus Tips, Kale, Snap Peas, Julienned Carrots, Dried Currants
- ☐ Baked Spaghetti Squash, Herbed Browned Butter



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**\$64.50**  
not including tax



## *What makes us Unique?*

All in Good Taste Productions is unlike any other caterer in Pittsburgh. Located in the Northside of Pittsburgh, AIGTP has been producing events for over 30 years. Our exquisite recipes that have stood the test of time are cooked on site for your guests ensuring a fresh and delicious meal that they will talk about for years to come.

We are anything but traditional.

Though these menus do not include dessert, we can provide you with a traditional wedding cake or a more non-traditional option to finish your meal for an additional cost.

Give us a call to further customize your perfect menu!

## *Reach Out to Us Today!*

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