



# ESCAPE ROOM LIVE PACKETS



Thank you for choosing To Your Taste Catering to cater your escape fun experience at Escape Room Live.

Please note that Escape Room Live cannot make catering arrangements on your behalf. When ordering, please contact your dedicated catering specialist Lacey at 612-508-8289 or via email at [Lacey.Wolinski@Toyourtastecatering.com](mailto:Lacey.Wolinski@Toyourtastecatering.com)

Please be sure to inform Escape Room Live of your catering plans at 1-800-288-8387 or via email at [info@escaperoomlive.com](mailto:info@escaperoomlive.com)

We look forward to working with you.



# ESCAPE ROOM LIVE MENUS



## COVERT OPERATIONS

**\$14.50**

### ASSORTED PINWHEELS

To include some of the following:

#### *Roast Beef Pinwheel*

*Creamy boursin cheese, tender slices of beef, onions, roasted peppers, colorful tortillas*

#### *Chicken Salad Pinwheel*

*Chicken Waldorf salad, fresh field green, colorful tortillas*

#### *Mediterranean Pinwheel V*

*Roasted carrot hummus, Kalamata olives, cucumber, red onions, spring mix, feta cheese*

#### *Roasted Turkey Pinwheel*

*Roasted turkey, cheddar cheese, cranberry relish*

#### *Italian Pinwheel*

*Capicola, mortadella, pepperoni, salami, ham, provolone, lemon herb aioli*

#### *Tuna Pinwheel*

*Albacore tuna, mayo, lime juice, celery, onions, dill, lettuce, champagne vinegar*

### Mediterranean Dip V

Layers of hummus, cucumbers, red onions, olives, shredded lettuce, peppers and tomatoes. Served with tri-colored tortilla chips

### Assorted Cookies

## PRIVATE INVESTIGATORS

**\$14.85**

### Spinach & Artichoke Dip VG

Offered with assorted crackers and rustic crostini

### Antipasto Platter

Italian display of assorted chesses, bruschetta, marinated vegetables cured meats and olives. Offered with assorted crackers

### Chicken Croquette

Mashed potatoes and siracha flavored chicken roll breaded and fried. Finished with basil aioli on the side

### Arrabiata Meatballs

Beef meatballs tossed with spicy garlic-basil tomato sauce. Served with parmesan cheese and garlic bread on the side

### Chocolate Brownies

## GHOSTLY GOURMET

**\$17.50**

### Mexican Dip Trio V

Fire roasted tomato salsa, refried beans and salsa verde. Served with tri-colored tortilla chips

### Jalapeno Mozzarella Sticks VG

Offered with salsa golf on the side

### Chipotle Chicken Empanadas

Mini turnover stuffed with chipotle chicken, black beans, pepper jack cheese, fresh tomatoes and cilantro. Topped with grated cotija cheese and served with avocado dressing

### Mini Beef Taquitos

Mini flour tortilla rolled and stuffed with spicy cheesy beef, tomatoes and fresh herbs. Served with cilantro lime aioli

### Dulce de Leche Mousse Cup

**V - vegan**

**VG - vegetarian**

To Your Taste Catering | 5701-F General Washington Drive, Alexandria, VA 22312

[www.toyourtastecatering.com](http://www.toyourtastecatering.com)

703-539-8646

\*These food items may be raw or undercooked. Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.



## ESCAPE ROOM LIVE MENUS



### PORTSIDE PLATTER

**\$17.00**

#### **Garden Salad V**

Romaine lettuce tossed with tomatoes, radishes, cucumbers and carrots. Served with a balsamic vinaigrette

#### **Penne Chicken Alfredo**

Herbed penne pasta tossed with grilled chicken breast in a creamy garlic parmesan sauce. Served with parmesan cheese

#### **Cheese Tortellini with Eggplant Caponata VG**

Cheese tortellini topped with eggplant- tomato ragout, fresh Italian herbs and olive oil

#### **Rigatoni Bolognese**

Ground beef, olive oil, garlic, oregano, basil, parsley, bacon, carrots, onions, celery, red wine, beef broth and diced tomatoes

#### **Assorted Rolls & Butter VG**

#### **Fruit Tray Display V**

Sliced seasonal fruit and berries

### PHAROAH'S FEAST

**\$20.00**

#### **Southwestern Dip VG**

Refried beans, guacamole, pepper jack & cheddar cheese, scallions, salsa roja, black olives and shredded lettuce. Served with tortilla chips

#### **Barbacoa Beef Tacos**

Pre-made tacos consisting of soft flour tortillas, poblano chile and seasoned pulled beef. Offered with lime wedges, red onion, sour cream, radishes, roasted tomato salsa and fresh salsa verde on the side

#### **Tacos de Pollo & Rajas**

Pre-made tacos consisting of soft flour tortillas, poblano chile and seasoned pulled chicken. Served with lime wedges, red onion, sour cream, radishes, roasted tomato salsa and fresh salsa verde on the side

#### **Street Corn Salad VG**

Fire roasted corn tossed with chopped red onions, garlic, cilantro, tomatoes, grilled zucchini, bell peppers, cumin, lemon juice, mayo and grated cotija cheese

#### **Black Beans and Cilantro Rice V**

Herbed basmati rice tossed with cilantro and black beans

#### **Cookies & Brownies**

Topped with powdered sugar

### CAMPFIRE TREATS

**\$22.50**

#### **Corn Dogs**

Offered with yellow mustard and ketchup

#### **Grilled Buffalo Chicken Wings**

served with ranch and blue cheese dips on the side

#### **Scallops & Bacon**

Finished with fresh chive

#### **Cocktail Shrimp Display**

Herbed marinated Shrimp, cocktail sauce, lemon wedges, cilantro branches

#### **Grilled Asparagus Salad VG**

Finished with fresh tomato relish, feta cheese and roasted almonds

#### **Caramel-Apple Trifle Cup VG**

Glazed cinnamon apples, vanilla cake, crunchy granola mix, vanilla pudding, caramel sauce and whipped cream

**V - vegan**

**VG - vegetarian**



## ESCAPE ROOM LIVE MENUS



### THE GAME IS AFOOT

**\$23.50**

#### Edamame Pot Stickers **VG**

Offered with ginger soy sauce on the side

#### Gingered-Shrimp Wrap

Served with Cilantro lime chili sauce on the side

#### Coconut Crab Polpette

Jumbo lump crab mixed with coconut, ginger, lemongrass, fresh herbs and citrus zest. Served with cilantro lime cream

#### Summer Roll Platter **V**

Juliened vegetables, sesame seed, cilantro, basil and rice vermicelli wrapped in rice paper and served with chili-lime dipping sauce on the side

#### Sesame Salmon Platter

Over Asian spinach cucumber salad

#### Sautéed & Grilled Medley Vegetables **V**

Marinated asparagus, mushroom, cherry tomatoes, eggplant, hearts of palm, artichoke, bell peppers, green zucchini and other seasonal vegetables

#### Assorted Macarons

Vanilla, pistachios, chocolate, raspberry, lemon and coffee.

### HIDDEN TOMB

**\$19.50**

#### Pulled Chipotle Pork Slider

Marinated citrus chipotle BBQ pork served with slider buns, chipotle mayo and crispy tortillas.

#### Smoky Pulled BBQ Chicken Slider

Hickory smoked shredded chicken served with mini slider buns and coleslaw

#### Argentinian Beef Slider

Smoked pulled beef tossed with julienne peppers, onions and fresh basil. Served with lettuce, tomato, chimichurri mayo and slider rolls

#### Salmon Slider

Salmon patties served with sliced tomatoes, lettuce, remoulade sauce and caramelized onions

#### Potato Salad **VG**

Boiled potatoes tossed with red onions, celery, mustard, hard boiled eggs, dill and parsley in a light mayonnaise dressing

#### Chocolate Mousse Cup

Topped with milk chocolate shavings

### INTREPID ADVENTURERS

**\$25.50**

#### Crudit  Platter **VG**

Traditional French display consisting of sliced and whole raw vegetables which include; carrots, celery, cucumbers, asparagus, bell peppers and seasonal vegetables. Offered with sun-dried tomato aioli and fresh herb-yogurt dip on the side

#### Spanakopita Platter **VG**

Offered with lime sour cream on the side

#### Caprese Skewer Platter **VG**

Skewered fresh mozzarella, tomato and fresh basil. Served with a balsamic reduction on the side

#### Crunchy Fried Shrimp

Served with remoulade sauce on the side

#### BBQ Chicken Wings

Grilled chicken wings served with blue cheese and ranch on the side

#### Beef Empanada

Mini turnover stuffed with cheese, beef, fresh tomatoes, kalamata olives, raisins, spices and fresh herbs. Offered with cilantro pesto aioli on the side

**V - vegan**

**VG - vegetarian**



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### **CAPTAIN'S DINNER**

**\$26.50**

#### **Spiced Rocoto Pepper Dip V**

Offered with rustic croutons, and assorted crackers

#### **Sweet Ripe Plantain Platter VG**

Finished with cotija cheese and a salty sugar glaze garnished with curly scallions and baby bell peppers

#### **Artisan Cheese Board Platter VG**

Chef choice of gourmet cheeses which include; blue, goat, brie, Swiss and gouda cheese. Served with crackers and rustic herbed crostini

#### **Caribbean Jerk Shrimp & Pineapple**

Orange-jerk marinated shrimp tossed with roasted coconut and garnished with cilantro branches, lime wedges and crispy plantains.  
Served with cilantro aioli on the side

#### **Argentinean Chimichurri Beef Platter**

Chimichurri marinated beef served with basil cream sauce, dill cream sauce, chimichurri and mini rolls on the side.

#### **Caribbean Fruit Kebobs VG**

Assorted berries, tropical and seasonal fruit, offered in bamboo skewer.  
Served with a vanilla-coconut sauce on the side

#### **Assorted Cookies**

### **FIRESIDE PICNIC**

**\$27.50**

#### **Caprese Slider VG**

Roma tomatoes, fresh basil and fresh mozzarella served with slider rolls and pesto aioli on the side

#### **Shrimp & Avocado Shooters**

Sautéed shrimp served in a shooter glass with lime avocado mousse, tomato-cilantro salsa, lime wedge, fresh cilantro and tortillas strips

#### **Bacon Cheese Burger Slider**

Ground beef, applewood bacon, cheddar cheese.  
Served with rolls, sliced pickles, ketchup and mayo on the side

#### **Citrus-Chipotle BBQ Marinated Beef Skewer**

Served with chipotle mayo on the side

#### **Chicken & Cheese Quesadillas**

Monterrey jack cheese & cheddar cheese, grilled chicken and flour tortillas.  
Served with roasted tomato salsa & sour cream

#### **Mini Beef Taquitos**

Mini flour tortilla rolled and stuffed with spicy cheesy beef, tomatoes and fresh herbs.  
Served with cilantro lime aioli on the side

#### **Flan-Rum Cake VG**

Custard and cake combination soaked in rum and caramel

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# CATERING POLICY

## ORDERING

- For all orders, please contact Lacey Wolinski via email or phone to:
  - Lacey.Wolinski@toyourtastecatering.com
  - 612-508-8289

## CUSTOM ORDERS

- We can modify any menu to accommodate any dietary needs or food preferences. Please contact us directly.

## GUEST COUNT

- Guest count can be altered 48 hours before your event

## ORDER MINIMUMS

- 10 person minimum – Monday thru Friday
- \$500.00 minimum on food - Weekend

## PRESENTATION OF FOOD

- All our food will be delivered in high quality black disposable containers with appropriate serving pieces
- Hot food will be sent in disposable hotel pans
- Food can be presented in white china platters and silver chafing dishes at an additional charge – Contact your Account Executive

## DELIVERY AND SET-UP

- Delivery fee is \$30.00
- Next day pickup fee is \$15.00
- Same day pick up \$30.00
- Delivery Window – 1 Hour
- Exact time delivery fee \$50.00

## STAFF

- We recommend hiring TYT staff for events that will have greater than 40 guests

## RATES

- Waiters \$40.00 per hour
- Chefs \$40.00 per hour
- Bartenders \$40.00 per hour

\*\$160.00 Bar Fee – Alexandria Location Only

## EQUIPMENT

- Disposable Package \$2.00 pp includes:
  - ✎ High-end black or clear forks, knives, plates, cups, and napkins
- Wire Racks
  - ✎ A fee of \$7.00 will be charged per wire rack
- China Package \$6.00 pp includes
  - ✎ Forks, knives, plates, stemware, and napkins

## CANCELLATION POLICY

- Via email 48 hours before the delivery time
- Orders that are not canceled via email less than 48 hours will be charged in full
- Inclement Weather (*Please call your Account Executive*)

## BILLING AND PAYMENT METHODS

- VISA
- Master Card
- American Express
- Corporate Check (NET 30 Terms)