
THE FULL MENU - 2026



tangerine

Passion for Fresh Food



CONTACT US!

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Visit us online:

Tangerinefoodco.com

Tangerine Grazing Table

A beautiful tablescape that showcases fine cheese, charcuterie, mustard, cornichons, nuts, fruits, crackers, bread and olives

ADD-ONS

Hummus with crudités

Meatballs sweet and sour beef meatballs korean bbq beef meatballs, triple pork with paprika aioli, italian meatballs with arrabiatta or lamb meatballs with tahini yogurt dip

Salmon Rillettes sour cream, dill, house smoked salmon

SpinArt Dip classic cream cheese, artichoke and spinach dip

Boursin Cheese Platter garlic herb cream cheese with crudités and crackers

Tortilla Chips and Salsa

Muhammara roasted pepper and walnut dip

Roasted Onion Dip

Tomato Confit served with crostini

Shrimp Cocktail jumbo shrimp with cocktail sauce

Cocktail Sandwiches:

Ham, cheddar, dijonaise and greens, brioche bun

Turkey, havarti, cranberry-mustard, greens, brioche bun

Roast Beef, swiss, horseradish and arugula, brioche bun

Chicken Salad, mini croissant

Chickpea Salad, hummus and greens, whole grain bread

Sesame Noodles angel hair pasta dressed with a sesame vinaigrette, topped with peanuts and cilantro. Served in individual boxes.

Bruschetta crostini served with tomato, basil and mozzarella

Mushroom Bruschetta crostini served with grilled marinated mushrooms

Biscuits with pimento cheese or ham salad

Popcorn cheddar, coconut curry, bacon caramel or butter with candy mix-ins

PRICING

Standard Grazing Table w/o Add-ons

\$8pp | 100+

\$10pp | 50+

\$12pp | 25+

Our displays can also be customized for brunch, after-dinner, themes or cuisine
Tangerine will supply display equipment, eco-friendly plates and cocktail napkins.

We will deliver and set-up your display if desired

Hors d'oeuvres

Hors d'oeuvres are categorized by temperature to better help you build your menu. Some items can only be passed and do not work well for stationary displays. Happy to consult on what will work best for you.

Hot

Yucca Fritter with Roasted Onion Aioli
Brisket Croquette with Paprika Aioli
Crab Cakes with Lemon Aioli
Potato and Pea Samosas with Cilantro Chutney
Southwestern Egg Rolls with Chipotle Crema
Pork Belly Bite with Kimchi Mayo
Smoked Shrimp Skewer with Chipotle Romesco
Orange Chili Glazed Shrimp
Butternut Squash and Cheddar Empanadas with
Chipotle Crema
Chicken Empanadas with Cilantro Chutney
Arancini with Arrabiata Sauce
Boursin Stuffed Mushrooms
Sausage Rolls with Beer Mustard
Swedish Meatballs
Thai Marinated Mushrooms
Korean BBQ Beef Meatballs
Shrimp Toast with Sesame Seed Sauce
Cambodian Pork Meatballs with Pineapple Sweet and
Sour Glaze
Falafel with Tzatziki
Reuben Egg Rolls with Mac Sauce
Swedish Pancake Taco with Lingonberry Glazed Pork
Fried Potatoes with Paprika Aioli
Brazilian Cheese Bread
Grilled Cheese with Apple Mostarda

Cold/Warm

Brie and Jam Tartlet
Balsamic Pear and Mascarpone Crostini
Onion, Bacon and Blue Cheese Tartlet
Salmon Poke in a Wonton with Furikake Flakes
Mini Biscuits with Pimento Cheese
Tomato Confit Crostini
Blue Cheese, Walnut and Honey Crostini
Shrimp Cocktail
Tuna Poke in a Wonton
Caramelized Onion and Goat Cheese Crostini
Spinach Artichoke Tartlet
Sage and Prosciutto Pinwheels
Roast Beef Tea Sandwiches with Picada
Loaded Dates with Cheddar, Bacon and Chives
Crispy Spiced Chickpeas
Beet Meringue with Orange Zested Goat Cheese and
Pistachios
Apple Confit with Goat Cheese on an Apple Chip
Bloody Mary Oysters
Seared Scallop with Passionfruit Gel and Coppa
Crumble
Pickled Cherries and Fresh Ricotta Crostini
Goat Cheese and Fresh Berry Tartlet
Cucumber Cup with Texas Caviar
Mini Chicken Salad Brioche
Lemon Chickpea Smash Crostini
Ginger Shrimp Skewer with Peanut Sauce

CLASSIC DINNER MENU | BUFFET

SALADS

Garden Spring greens, seasonal vegetables with house made buttermilk ranch dressing or lemon vinaigrette

Beet/Orange Salad Arugula, roasted beets, orange supremes, red onion, saffron-burnt orange dressing | +4

Autumn With apples, cheddar, celery, walnuts and apple cider vinaigrette

Winter Mixed greens, blue cheese, roasted walnuts, pomegranate seeds and whiskey aged balsamic

Spring Mixed greens, arugula, strawberries, red onion, and poppyseed dressing

Mediterranean Chopped Salad Romaine, veggies, spiced chickpeas, feta

Tangerine Arcadian blend, fennel, apple, sumac, spiced walnuts, and lemon vinaigrette

Classic Caesar Croutons and parmigiana reggiano

Curly Kale Caesar - Grana padana, garlic picada, house caesar dressing

Southwest Crunch - Cabbage, corn, black beans, fried shallots, red peppers, queso fresco, grape tomatoes, cucumbers, red onion, creamy chipotle dressing

ENTREE

Citrus Herb Chicken - Brined and Grilled Chicken Thighs

Pub Chicken - Lemon and Garlic Marinated Boneless Chicken Thighs

Chicken Adobo - Boneless Chicken Thighs Braised in Coconut Milk, Rice Vinegar, Soy Sauce and Aromatics

Chicken Parmesan - Breaded Chicken Breasts, Fried, Smothered with Arrabiatta Sauce and Parmigiana Reggiano

14 Hr Slow Roasted Pork Shoulder - with Pickled Onions and Chutney

Sumac Glazed Pork Loin - with Chutney and BBQ Sauce

Baked Cavatelli - with Ground Pork, Vodka Sauce, Fontina Cheese, GF and Vegan Options available

Salmon OR Smoked Salmon OR Ginger Soy Glaze Salmon - with Fresh Herb Sauce | +\$6

Creole Shrimp - with Stewed Peppers and Onions | +\$8

Braised Beef - in Red Wine and Aromatics | +\$4

Meatloaf

Herb Rubbed Beef Tenderloin - Horseradish Sauce or Steak Sauce, or Chimichuri | +\$12

Vegetable Paella - Bomba Rice and Vegetables | +\$2

Harissa Cauliflower - Crema, Apple Raisin Chutney and Chopped Cilantro (can make Vegan)

Chickpea Curry - Stewed Chickpeas and Vegetables in a mild Spice Curry Sauce

Eggplant Parmesan - Breaded Eggplant Steaks, fried and covered in Arrabiatta Sauce and Parmigiana Reggiano

SIDES

Roasted Garlic Mashed Potatoes

Saffron Rice

Herbed Israeli Couscous and Lentil Pilaf

Sesame Noodles

Smoked Gouda Macaroni and Cheese

Herb Roasted Potatoes

Cheesy Potatoes

Mixed Seasonal Roasted Vegetables

Roasted Asparagus with Flaxseed Vinaigrette and Fried Quinoa

Penne Mizithra with Chopped Walnuts and Parsley

Roasted Green Beans with Calabrian Chili and Almonds

Moroccan Carrots with Golden Raisins, Peanuts, Harissa, and Yogurt Drizzle | +\$2

Cauliflower Caponata

Roasted BBQ Sweet Potato, Fennel, Red Onion, Spiced Pecans and Tzatziki | +\$2

Bread: Focaccia, Challah, Sourdough, Biscuits, Cornbread

BREAD DISPLAY

Focaccia | Challah | Biscuits +\$2 | Cornbread +\$2

PRICING

Salad | 2 entrees | 2 sides | bread | \$31 per person

Pricing based on 50 servings or more.

We are more than happy to serve smaller groups, however, pricing will be adjusted to meet scale.

We are ALWAYS happy to customize. Just ask!

PLATED DINNER MENU | pick a salad, an entree, a starch and a vegetable

SALAD

Cabbage Salad Fennel, radish, basil, yogurt dressing and herbed bread crumbs

Beet Orange Salad Arugula, roasted beets, orange supremes, red onion and saffron burnt orange dressing

Rhubarb Salad Spinach, strawberries, hazelnuts, farmers cheese and rhubarb vinaigrette

Classic Caesar Romaine lettuce, croutons, shredded parmesan, caesar dressing

Tangerine Salad Arcadian blend, fennel, apple, spiced walnuts, lemon vinaigrette

Wedge Salad Romaine or iceberg lettuce with house made blue cheese dressing, tomatoes and bacon

Garden Salad with seasonal vegetables and herb vinaigrette

STARCH

Garlic Roasted Mashed Potatoes

Penne Mizithra

Herb Rice Pilaf

Israeli Couscous Pilaf

Parsnip Puree

Corn Cake

Whipped Sweet Potato

Herb Roasted Baby Potatoes

Smoked Gouda Mac and Cheese

Potato Cake

Saffron Rice

Cauliflower Puree

VEGETABLES

Seasonal Roasted Vegetable

Roasted or Grilled Asparagus

Glazed Carrots

BBQ Sweet Potatoes

Roasted Green Beans

Mushroom Medley

Roasted Squash

ENTREE

Beef Short Rib veal demi-glace, fried carrots and micro pea shoots

Braised Beef Bordelaise fried shallots and micro arugula

Bone-in Beef Short Rib chimichurri, fried parsnip and micro arugula

Creole Chicken leg quarter, holy trinity, tomato wine sauce and micro arugula

Pub Chicken thigh, garlic cream sauce, micro pea shoots

Herb Citrus Rubbed Chicken airline chicken breast, lemon zest, charred lemon, micro arugula

14hr Pork Shoulder braising jus, pickled onions and micro pea shoots

Sumac Glaze Pork Loin apple chutney, pickled onions and micro arugula

Country Pork Shanks mediterranean spice, yogurt sauce and micro arugula

Orange Fennel Salmon mustard cream sauce, micro pea shoots

Vegetarian (Can be made Vegan) -

Cauliflower Caponata - roasted vegetable salad with olives, capers, sherry vinegar and premium olive oil

House Gnocchi - mixed mushroom ragout, fried enoki, micro arugula and micro pea shoots

Seasonal Risotto -

Autumn - acorn squash risotto with tomato soffrito, fried sage and micro arugula

Winter - mushroom risotto with fried enoki strands and micro arugula

Spring - asparagus and pea risotto with bacon crumble, mascarpone and micro pea shoots

Summer - sweet corn risotto with roasted zucchini, peas, fried zucchini chips and micro pea shoots

KIDS MENU

Chicken Tenders with Mac and Cheese and Fruit Salad (comes ketchup and ranch)

Cheese Quesadilla with Veggie Sticks and Fruit Salad (comes with salsa and ranch)

Mac and Cheese Bowl with a breadstick

PLATED DINNER MENU | Cont.

DUO PLATES

Beef Tenderloin and Chicken Creamed spinach and a savory blue cheese sauce, roasted potatoes, salsa verde, with fried carrot chips

Pork Belly and Scallops Braised mushrooms, cauliflower puree and juniper jus

Beef and Shrimp Mashed potatoes, salsa verde marinated mushrooms and pearl onions, garnished with smokey fried shallots

**REMINDER THAT WE ARE A FULLY CUSTOM CATERER.
CREATE YOUR OWN DUO CONCEPT!**

PLATED DESSERTS

Fallen chocolate cake with berries and whipped cream

Grilled pound cake with fruit compote

Apple crisp with vanilla ice cream

Orange curd tart, swiss meringue, and macerated berries

Quince ginger cake, candied kumquats, orange blossom Opera cake

Pear frangipane tarte

Ginger walnut tart with pineapple sabayon

AND many many more seasonal selections

ASK US!

LUNCH | available as a buffet

PICK-UP at Mainframe Studios | 900 Keosauqua Way

DELIVERY available

Menu #1 | \$18 per person

Shoyu Chicken Breast
Sesame Noodles
Asian Salad with Sesame Vinaigrette

Menu #2 | \$24 per person

Sliced Flank Steak or Salmon
Mediterranean Couscous Salad
Roasted Broccoli

Menu #3 | \$24 per person

Lasagna (can be gf/vegan)
Italian Salad
Focaccia

Menu #4 | \$18 per person

Greek Salad
Sliced Chicken Breast
Focaccia

Menu #5 | \$18 per person (**not a boxed lunch**)

Soup/Salad
Focaccia

Menu #6 | \$18 per person (**not a boxed lunch**)

Baked Ziti
Garden Salad
Focaccia

Menu #7 | \$18 per person (**not a boxed lunch**)

Beef, Chicken or Vegetarian Chili
Sour cream, cheese, crackers, chopped onion and hot sauce
Cornbread
Coleslaw

Snack Box | \$16 per box/person

Cheese, salami, turkey blt cocktail sandwich, cheese spread, crackers, fruit and a cookie

DESSERT

Cookies | \$2.25 each
Bars | \$2.50 each
Individual Cake | \$5 each

Additional sweets available, just ask!

BEVERAGES available starting at \$2.50 per person

MINIMUM ORDER 24 of any one selection

SPECIAL REQUESTS if you have a request or require a special meal (dietary, allergies, etc.) please do not hesitate to ask.

Signature Lunch Boxes

PICK-UP at Mainframe Studios | 900 Keosauqua Way

DELIVERY available

#1 Citrus Chicken Farro Bowl - \$21

Brined chicken roasted and chopped otop herbed farro, shaved fennel, aleppo charred carrot, microgreens and yogurt preserved lemon vinaigrette.

#2 Steak Niçoise (GF) - \$23

Marinated and grilled flank steak, green beans, fingerling potatoes, hardboiled egg, cherry tomatoes and niçoise olives with our creamy herb parmesan dressing

#3 Miso-Sesame Noodle Bowl (VG) - \$21

Cold noodles, thai glaze marinated mushrooms, cucumber, carrot, scallion, sesame dressing, topped with peanuts, cilantro and sesame seeds (add adobo chicken +\$8)

#4 Salmon and Lentil Salad (GF) - \$22

Orange and fennel seasoned baked salmon, lentil salad that includes herbs, radish, bell pepper, rice, topped with queso fresco and light mustard vinaigrette

#5 Roasted Vegetable Burrata Bowl (V) - \$19

Quinoa, white beans, zucchini, charred carrot, shaved fennel, pickled onions, burrata and basil vinaigrette (add grilled flank steak +\$12)

#6 Mediterranean Mezze Box (V) - \$19

Whipped feta, marinated chickpeas, cucumber-tomato salad, olives, parsley salad, pita, sliced assorted salamis and prosciutto (add cheese? +\$4 for 2oz)(add Sumac Chicken +\$8)

#7 Falafel Box (VG) - \$18

Grilled naan points, tomatoes, cucumber, pickled onions, vegan garlic tahini sauce, vegan tzatziki

DESSERT

Cookies | \$2.25 each

Bars | \$2.50 each

Individual Cake | \$5 each

Additional sweets available, just ask!

BEVERAGES available starting at \$2.50 per person

MINIMUM ORDER 24 of any one selection

SPECIAL REQUESTS if you have a request or require a special meal (dietary, allergies, etc.) please do not hesitate to ask.

Pick-a-Salad / Pick-a-Sandwich Boxed Lunches

PICK-UP at Mainframe Studios | 900 Keosauqua Way

DELIVERY available | \$25-\$100 (based on location)

SANDWICHES

Turkey oven roasted turkey with havarti cheese, lettuce and cranberry mustard

Beef roast beef, horseradish cream, arugula

Curry Chicken Salad shredded chicken salad with cashews, pickled onion and mango chutney on pita

Meatloaf a generous slice of beef/pork meatloaf with caramelized onions, provolone, chili sauce on an onion roll

Tuna Salad tuna, red onion, celery and sweet pickle relish with mayonnaise topped with lettuce on whole grain bread

Vegetarian grilled eggplant, squash, roasted red peppers, hummus and whipped feta on a spinach tortilla

Ham black forest ham with apple, cheddar, lettuce, dijonnaise on a Hawaiian bun

Chickpea Salad housemade vegan chickpean salad on a brioche roll

SIDES/SALADS/SOUPS

Sesame Noodles thin noodles with a spicy sweet sesame sauce, cilantro, peanuts and scallions

Traditional Potato Salad red potatoes with celery, hard boiled egg, sweet relish and mustard mayo dressing

Chopped Med Salad romaine, avocado, grape tomatoes, spiced chickpeas, cucumber, radish and herb vinaigrette

Southwestern Salad black beans, rice, diced peppers and roasted corn in a spicy cilantro vinaigrette

Garden Salad spring greens, seasonal vegetables and buttermilk dressing

Israeli Couscous Pilaf pearl couscous, cucumber, feta, tomato, white beans, red onion and oregano vinaigrette

Iowa Potato Salad roasted baby potatoes, bacon, corn, soy beans, herbs and mustard vinaigrette

Classic Caesar romaine, parmesan, croutons

Broccoli Salad bacon, cashews, red onion and a tangy mayonnaise dressing

Kettle Chips

BASE PRICING

Pick 2 | \$18 per person

DESSERT

Cookies | \$2.00 each

Bars | \$2.50 each

Individual Cake | \$4 each

BEVERAGES available starting at \$2.50 per person

MINIMUM ORDER 24 of any one selection

SPECIAL REQUESTS if you have a request or require a special meal (dietary, allergies, etc.) please do not hesitate to ask.

Tangerine Taco Station

(choice of 2 meats and 2 salsas)

Includes: shredded cheese, crema, cilantro onion slaw, pickled jalapenos, radishes, limes, hot sauces, chips and salsa. The following pages include add-on sides for extra cost.

MEATS!

Lengua sous vide beef tongue cooked to perfection

Chorizo wet chorizo cooked with all the delicious Mexican aromatics

Pollo authentic adobo, chicken thighs marinated, grilled and chopped

Carne Asada citrus/beer marinated flank steak grilled and sliced thin

Ground Beef classic taco seasoning browned and delicious

Carnitas pork butt with a dry rub, roasted then shredded

Barbacoa flat brisket roasted for 8 hours with aromatics and a lovely rich sauce

Tempeh our vegan substitute we're very proud of. Dry rub to increase flavor, seared to increase texture.

SALSAS!

Mango/Black Bean Salsa Sweet | Smokey

Pico de Gallo Classic | Garlicky

Avocado Salsa Verde Smooth | Tangy

Fire Roasted Tomatillo Salsa Sweet | Spicy

Ancho Pasilla Earthy | Bitter

Tree Chile Salsa Very Spicy | Deep

Smokey Chipotle Smokey | Sweet

Habenero Mango Salsa Fruity | Curried

Chocolate Guajillo Savory | Slightly Bitter

ADD-ONS

Guacamole

Herb/Lime Slaw

Cotija Cheese

Pickled Onions

Refried Beans

Spanish Rice

Peppers and Onions

Corn Salad

Slider/Panini Station

Our standard station comes with your choice of 2 selections from the list; slider or panini.

Comes with Chips!

You can customize your station even further with add-ons

SLIDERS/PANINIS

Beef Sliders - comes with sliced tomato, onion, lettuce, ketchup and mustard (can also provide an impossible meat vegan substitute)

Asian Chicken Sliders - our favorite sliders to make, asian inspired chicken sliders with slaw and wasabi mayo

Lamb Slider - tzatziki, feta, romaine on flatbread

Triple Pork Sliders - ground pork, bacon and chorizo mixed into a delicious slider patty. Served with smoked paprika aioli, tomato and lettuce

Vegan Sliders - mushroom, bean and quinoa patties with cashew mayo, pickled onions and lettuce

Cubano Panini - shaved ham, roasted pork butt, swiss cheese, pickle and dijonnaise

Roasted Veggie Panini - za'atar eggplant, piquillo peppers, zucchini, pesto and goat cheese

Southwestern Quesadilla Panini - shredded pork or chicken, black beans, corn, slaw, pressed and served with a chipotle aioli

ADD-ONS

Sesame Noodles

Macaroni Salad

Mac and Cheese

Coleslaw

German Potato Salad

Moroccan Couscous Pilaf

Rice Pilaf

Garden Salad

Pho Station

Vietnamese soup station consisting of broth, rice noodles, meats, condiments and toppings
Our Standard Station includes: bean sprouts, jalapenos, mint, cilantro, thai basil, scallions, limes, sriracha, hoisin and chile oil

ADD-ONS

Brisket - marinated in our soy concoction before braised for 8 hours. Sliced thin

Beef Meatballs - Vietnamese meatballs seasoned with ginger, garlic, fish sauce

Fish Balls - light, steamed, bouncy fish balls are a fantastic addition to our broth

Flank - flank steak sliced very thin so it cooks to perfection in your broth right in front of you

Tofu - seared tofu, sliced thin, great texture to add to any Pho

Soft Boiled Egg - adds a nice richness to the broth and adding an egg to anything is always a good idea, right?

Our Pho broth contains fish sauce which will have a higher chance of containing shellfish. In the occurrence of dietary or allergy restrictions we also offer a vegetarian broth with very similar flavor

Sicilian Pizza Station

A fully functioning station where we assemble **specialty** flatbreads, cook them on site, and present them on a gorgeous display!

The standard table includes house-made grissini breadsticks, olive oil/balsamic/parm, vegan garlic dip and romesco.

FLATBREADS

Quattro Formaggi garlic oil, ricotta, mozzarella, fontina, parmesan, pinenut gremolata and crispy prosciutto

Beautiful Basil pesto, cherry tomatoes, red onion, sweet corn and italian sausage

Classic Margherita basil, tomatoes and sliced mozzarella (V)

Mediterranean artichokes, spinach, sun-dried tomatoes and ricotta cheese (V)

Southside pepperoni, capicola, graziano sausage, pepperoncini and mozzarella

Mushroom Duxelle caramelized onion, roasted tomatoes, olive oil and arugula (DF)

BBQ shredded pork, sweet corn, farmers cheese and chopped house pickles

Green Goddess arugula pesto, lemon dressed arugula, radishes, red onion (DF)

5 Lillies caramelized leeks, shallots, garlic, scallions and spanish onions

Spamalot spam, pineapple, pepper relish, mozzarella

Thai Chicken peanut sauce, carrots, bell peppers, green onions, drizzled with honey

All Vegetarian (V) options can be made Vegan, just ask!

SPECIAL REQUESTS

**We love making new flatbreads and
are always willing to accommodate!**

Iowa's Finest Carving Station

Showcasing some Iowa soul with a classic carving station, including condiments, sides and some good ol' fashioned Iowa Nice

MEATS

14hr Pork
Iowa Prime Rib
Cherry's Meatloaf
House-smoked Pork Ribs
House-smoked Salmon
Beef Tenderloin
Sumac Glazed Pork Loin

SIDES

Smoked Gouda Mac and Cheese
Green Bean Casserole
Grilled Corn Chowder
Roasted Garlic Mashed Potatoes
Garden Salad
Sweet Corn Salad
Iowa Potato Salad
Zesty 3-bean Salad
Corn Muffins
Garlic Focaccia

CONDIMENTS

Tomato Jam
Aronia Berry Chutney
Whole Grain Mustard
Horseradish Cream
Fresh Herb Tartar Sauce
House-made Steak Sauce
Apple-Raisin Chutney

BRUNCH!

We provide an a la carte menu for our brunches. This allows better customization for our clients and we can better perfect your fabulous brunch

Potato Amish Bake

Oatmeal brown sugar, honey, raisins

Frittata (V)

Biscuits and Gravy

Waffles/Pancakes comes with fruit compote and syrup

Fruit Salad

Yogurt/Granola

Country Breakfast Pate

Strata savory bread pudding

Bacon/Sausage

Lox Platter bagels, tomatoes, onion, cucumber, schmear

Breakfast Pastry muffins, quickbreads, scones, breakfast cookie, cinnamon rolls, pecan rolls, morning buns, fruit danish, croissant pain au chocolat, kolache

STATIONS

Self serve or manned stations to fulfill any preference your guests may have!

Benedicts

Canadian Bacon - Smoked Salmon

Crab Cake - Beef Patty - Wild Mushrooms

Spinach Veg Patty - Asparagus - Tomato

Want a different topping? Just let us know!

Scamble/Omelette

This can go one of two ways. We can make ANY kind of scramble you'd like: meat, veggie, cheese OR we can have one of our amazing chefs come and cook omelettes to order. Toppings vary from client to client so let us know your favorites!

Crepe

Our DELICIOUS vanilla pastry cream filled crepe cake, cut into beautiful wedges and then your guests get to choose their toppings!

Berry Compote - Whipped Cream - Nutella - Candied Bacon - Candied Nuts - Cinnamon Apples - Peaches -

Bananas - Vanilla Wafers - Chocolate Sauce -

Caramel Sauce - Anglaise

Reference our **BEVERAGES** page for information on our drink stations:

Bloody Mary Bar

Mimosas

Bellini

BAKERY Desserts | Pastries | Breads

SMALL SWEET BITES

Chocolate Mousse Cups
Macarons
Chocolate Custard Parfait
Key Lime Cups
Lemon Meringue Cups
English Trifle
Tiramisu Cups
Butterscotch Pudding Cups
Mini Eclairs
Fresh Fruit Pavlova
Mini Cheesecakes
Mini Cupcakes all flavors
Creme Brûlée
Panna Cotta
Fruit Crisp
Craquelin
Profiteroles

CONFECTIONS

Buttercrunch Toffee
Fruit Jellies
Hand Cut Caramels
Walnut Honey Caramels
Chocolate Fudge
Peanut Butter Fudge
Meringue Kisses
Truffles
Caramel Bacon Popcorn

COOKIES & BARS

Cream Cheese Brownies
Salted Caramel Bars
Lemon Bars
Pecan Bars
Ginger Blondies
Shortbread
Currant Coconut Bars
Fudge Brownies
Corn Cookies
Chocolate Chip Cookies
Ginger Molasses Cookies
Triple Chocolate Cookies
Peanut Butter Monster Cookies (GF)
Chocolate Merlot Cookies
Coconut Macaroons (GF)
Palmiers
Red Velvet Brownies
Lemon Poppyseed Cookies
Confetti Cookies
Snickerdoodles
Vegan Chocolate Chip Cookies
Vegan Brownies
Jam Thumbprint
Sugar Cookies
White Chocolate Macadamia
White Chocolate Raspberry Bars

BAKERY Desserts | Pastries | Breads cont.

PLATED DESSERTS

Fallen Chocolate Cake
Grilled Pound Cake
Apple Crisp
Citrus Curd Tart
Opera Cake
Pistachio Chocolate Marquise
Pear Frangipane Tarte
Ginger Walnut Tart
Maple Gingerbread Roulade
Crème Brûlée
Butterscotch Budino
Chocolate Custard Parfait
Elderflower Cream CAke

AND many many more seasonal selections

STATIONS

S'mores - Popcorn - Crepes
Ice Cream Sandwiches - Waffle Bar
Milkshake/Soda Fountain - Pretzel Station
Chocolate and Caramel Fondue
Mini-donuts

BREAKFAST & COFFEE PASTRIES

Oat Jam Bars
Scones
Cinnamon Rolls
Ham and Cheese Danish
Assorted Muffins
Caramel Pecan Rolls
Pumpkin Bread
Apple Cake
Cinnamon Coffee Cake
Banana Bread
Lemon Blueberry Bread
Almond Bostok
Everything Seeded Cream Cheese Buns
Caramelized Onion Mini Quiche
Craquelin Brioche Buns
Brown Butter Financiers
Madeleines
Seasonal Fruit Galettes
Assorted Kolaches
Fruit and Seed Shortbread

some items have a 48 piece minimum

BAKERY Desserts | Pastries | Breads cont.

CAKE FLAVORS

Vanilla Butter Cake
Vanilla Sponge Cake
Pumpkin
Chocolate
Lemon Poppyseed
Banana Chocolate Chip
Coconut Pecan
Almond Cake
Carrot Cake
Cinnamon Apple
Red Velvet

BREADS AND ROLLS

Challah Loaves & rolls
Focaccia
Epi
Biscuits
Cornbread
Corn Cake
Multigrain Loaves & rolls
Sourdough Loaves
Soft Pretzels
Brioche Rolls

FILLINGS & FROSTINGS

Vanilla Buttercream - Chocolate Buttercream -
Cream Cheese Frosting
Salted Caramel Mousse - Citrus Curd
Raspberry Jam - Passion Fruit Jelly
Chocolate Ganache - Sour Cream Chantilly

ORDERING INFORMATION

DELIVERY ORDERS

Delivery is available upon request. Items can be delivered on disposable containers or our platters. \$25 -\$200 for delivery based on location and set up if required.

FULL SERVICE EVENTS

Let our team handle the event while you relax and enjoy! Our trained staff will handle everything from start to finish to create the perfect service. Event hours will be charged based on your specific event details. Most events require a 1-1.5 hour set up and another hour cleanup in addition to your actual event time.

ORDERING INFORMATION

Please send an inquiry via email to info@tangerinefoodco.com or fill out the "contact us" form on our website: www.tangerinefoodco.com

Our sales team will promptly get in touch and guide you through the ordering process, whether you want a cheese and charcuterie tray for 8 or a wedding for 400. We are ready to help.

CDC GUIDELINES

Safety is Tangerine's number one priority. We are stringently following all CDC protocols pertaining to food preparation, deliveries and event staffing. We will continue to monitor changes and make all necessary adjustments as guidelines progress.

*CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS