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.allingoodtasteproductions.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@allingoodtasteproductions.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 Sopressata, 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
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, Julienne 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, Marinaded 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
- Sauté of Haricot Vert, Snap Peas, Julienne 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.

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$54.75
not including tax
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 Braciole, 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 not including tax
ALL IN GOOD TASTE PRODUCTIONS
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 Boulangerie
- 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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