
THE FULL MENU - 2025



tangerine

Passion for Fresh Food



CONTACT US!

515-720-7510

Tang4000@gmail.com

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, triple pork with paprika aioli 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

Blue Cheese Cheesecake

Shrimp Cocktail jumbo shrimp with cocktail sauce

Cocktail Sandwiches:

Ham, cheddar, dijonnaise and greens, brioche bun

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

Roast beef, swiss, horseradish and arugula, brioche bun

Cucumber, radish and boursin, whole grain bread

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

Pork Rillettes pork spread and crackers

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

Bacon Wrapped Lil Smokie
Beef Brisket Croquette with Paprika Aioli
Crab Cakes with Lemon Aioli
Potato Wonton with Bacon Jam
Southwestern Eggrolls with Chipotle Crema
Pork Belly Bite with Kimchi
Smoked Shrimp Skewer with Chipotle Romesco
Orange Chili Glazed Shrimp
Butternut Squash and Cheddar Empanadas
Potato and Pea Samosas with Cilantro Chutney
Arancini with Arrabbiata Sauce
Sweet and Sour Beef Meatballs
Sausage Rolls with Beer Mustard
Almond Stuffed Dates
Korean BBQ Beef Meatballs
BBQ Sweet Potato and Tzatziki

Cold/Warm

Everything Bouchees w/ Salmon Salad
Brie and Jam Tartlet
Balsamic Pear and Fresh Cheese Crostini
Roast Beef Tea Sandwich
Onion, Bacon, Blue Cheese tartlet
Salmon in a Wonton with Furikake
Mini Biscuits with Pimento Cheese
Crispy Spiced Chickpeas
Tomato Confit Crostini
Blue Cheese, Walnut and Honey Crostini
Loaded Dates with Cheddar, Bacon and Chives
Shrimp Cocktail
Ceviche
Tuna Poke on a Wonton Chip
Beef Meringue with Orange Goat Cheese
Thai Marinated Mushrooms

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

ENTREE

Pub Chicken lemon and garlic marinated chicken thighs grilled to perfection
Chicken Adobo with coconut milk and aromatics
Chicken Parmesan | +\$3
Chicken Telangana curry marinated grilled chicken thigh
Slow Roasted Pork Shoulder with pickled onions and chutney
Pork Schnitzel breaded/seared pork loin with lemon and thyme | +\$3
Sumac Glazed Pork Loin with apple raisin chutney
Baked Pasta with beef, cheese, marinara and bechamel. GF and Vegan options available
Molasses Glazed Pork Tenderloin | +\$2
Salmon with a fresh herb sauce | +\$4
 Smoked Salmon or Ginger Soy Glaze | +\$8
Creole Shrimp | +\$8
Braised Beef in red wine and herbs | +\$4
Braised Brisket | +\$8
Herb Rubbed Beef Tenderloin | +\$12
Vegetable Paella vegetarian take on a classic Spanish dish | +\$2
Harissa Cauliflower rubbed and roasted served with green tahini sauce
Spiced Chickpea Fritters smothered in stewed peppers and onions, garnished with tzatziki

SIDES

Garlic mashed potatoes
Mixed grain pilaf
Saffron rice
Chickpea pilaf with aromatic vegetables, herbs and za'atar lemon sauce
Sesame noodles
Smoked Gouda macaroni and cheese
Tabouli bulgar wheat pilaf with grape tomatoes, cucumbers, lemon, parsley and mint
Herb roasted baby new potatoes
Israeli couscous salad
Hash brown and cheese casserole
Seasonal mixed roasted vegetables
Grilled asparagus | +\$2
Roasted asparagus with fried quinoa and flax seed vinaigrette | +\$3
Green beans with orange and miso
Green bean varietal with mustard seeds and tarragon
Street corn salad
Roasted carrots with pomegranate drizzle
Caponata | +\$2
Cauliflower gratin | +\$2
Roasted broccoli with garlic picada breadcrumbs
BBQ sweet potato, fennel, onion, spiced pecans and tzatziki | +\$2
Broccoli salad bacon, cashews, red onion and a tangy mayonnaise dressing

BREAD DISPLAY

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

PRICING

Salad | 2 entrees | 2 sides | bread | \$28 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 | THIS MENU IS FULLY CUSTOMIZABLE

SALADS | SMALL PLATES | SOUPS

SALADS

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 wine sauce

SMALL PLATES

Pasta e Fagioli Pasta soup with beans, pancetta, aromatics and extra-virgin olive oil

Scallop Crudo with citrus vinaigrette

Mushroom Risotto with duck confit

Gnocchi with sage brown butter and roasted butternut squash

Smoked Salmon with lavash, herb garlic cream cheese and microgreens

SOUPS

Lemon Chickpea

White Bean and Spinach

Tomato Bisque

Southwestern Pumpkin

Minestrone

Cauliflower

ENTREES

CHICKEN

Saltimbocca Served on top of potato and spinach hash with lemon sauce

Cacciatore Orzo pilaf, stewed vegetables, tomato sauce

Pub Marinated Chicken White bean ragout, bacon braised kale

BEEF

Braised Short Ribs Grilled seasonal vegetables served on top of a potato cake with a rich finishing sauce | Garnished with fried carrot chips

Beef Tenderloin Mushroom risotto, onion crisp, oxtail red wine sauce

NY Strip Roasted baby potatoes, creamy mustard sauce, stewed peppers and onions, served with a side of parsley caper salad

PORK

14hr Pork Creamed corn, salsa verde marinated mushrooms and onions, garnished with smokey fried shallots

Sumac Glazed Pork Loin Chickpea pilaf, feta, butter braised carrots, apple/raisin chutney

Braised Pork Shank Herbed couscous, grilled seasonal vegetables, cumin yogurt sauce

VEGETARIAN

Sweet Corn Risotto with zucchini and peas

Harissa Cauliflower with green tahini sauce and quinoa

Roasted Butternut Squash Rings with lentils

Gnocchi with mushroom and sherry ragout

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 Prawns 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

Dense chocolate cake with berries and whipped cream

Grilled pound cake with fruit compote

Peach and Raspberry crisp with softly whipped cream

Orange curd tart swiss meringue and macerated berries

Quince ginger cake candied kumquats and orange blossom

Opera cake layers of chocolate, almond and coffee

Pistachio chocolate marquise with chantilly cream

Pear frangipane tarte

Ginger walnut tart with pineapple sabayon

Maple gingerbread roulade

Creme Brûlée

Butterscotch Budino

Chocolate custard parfait

House made ice creams and sorbets

AND many many more seasonal selections

ASK US!

LUNCH | available as a buffet or boxed meals

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.

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 dijonaise

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

Tripe/Tendon - pressure cooked omasum tripe and tendon with Malaysian seasonings. VERY tender

Raw 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

Malaysian Pork Butt - braised in beer and broth, with aromatics like lemongrass, ginger and thai chiles. Shredded

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

Flatbread 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

- Duck Confit**, goat cheese, fresh arugula, drizzled with garlic oil
- 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)
- Attention Meat Lovers!** hot coppa, finocchiona, Italian sausage
- Mushroom Duxelle**, caramelized onion, roasted tomatoes, olive oil (V)
- BBQ** shredded pork, sweet corn, farmers cheese and chopped house pickles
- Green Goddess** arugula pesto, lemon dressed arugula and microgreens (V)
- 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

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

Bloody Mary Bar
Mimosas
Bellini

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!

Scramble/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 Cake

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

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