

Bill Rini shares details of contract catering at A Taste of Excellence Catering

Ohio luxury catering company boss Bill Rini reveals firm's extensive range of contract catering options.

STRONGSVILLE, OHIO, USA, December 12, 2018 /EINPresswire.com/ -- Well known for its fresh menu concepts and a rock solid commitment to excellence, chef Bill Rini's Cleveland-based catering business, [A Taste of Excellence Catering](#), prides itself on offering a huge array of options for almost any conceivable contract dining program.



"At A Taste of Excellence Catering, our commitment to upscale corporate, cultural, and educational campus dining has led the way for us to develop various successful culinary programs," explains Rini.

Using local suppliers and seasonal specialties to complement each of its menus, under boss Bill Rini, A Taste of Excellence Catering continually strives to surprise and delight its guests with new menu items and culinary trends, according to the owner.

"Acknowledging ongoing trends within dining and nutrition, we're committed to local farmers who provide our fresh organic foods," says Rini. "The Blue Planet, our most recent project at The Cleveland Museum of Natural History, is 'earth-shaking,' with our fresh menu concepts and custom hand-painted decor giving dining at the venue an entirely new twist," he adds.

Contract catering options available from A Taste of Excellence Catering include Acapulco Fresh Mexican Cuisine, The Cleveland Grill, Alakazzam Middle Eastern Cuisine, It's a Wrap Subs and Sandwiches, Fresh-N-Crisp Salad Factory, Healthy Balance, BuonGiorno Italian Cafe, Ginger Roots Stir Fry, and Rise and Shine Breakfast.

"The Cleveland Grill features USDA Choice aged beef, with our steaks and chops cut fresh daily, and our burgers individually hand pressed," says Rini.

"Meanwhile, Alakazzam Middle Eastern Cuisine features freshly made foods with a healthy approach featuring Middle Eastern cuisine which contains zesty, robust flavors with each bite," he adds.

Of It's a Wrap Subs and Sandwiches, Rini continues, "Our gourmet substation will be sure to please, with specialty bread varieties baked fresh daily, and using only premium meats, cheeses, and hand-selected garden fresh vegetables to ensure every sub is a masterpiece!"

For a truly healthy option, Rini and his team also provide what the company calls Healthy Balance. According to the business, Healthy Balance features cooking which tastes as delicious as it is nutritious and healthy. All recipes meet or exceed the American Heart Association's

requirements, specifically 30 percent or fewer calories from fat, according to the A Taste of Excellence Catering boss.

Lastly, he touches on Ginger Roots Stir Fry. "Grab your bowl," says Rini, "and start building your favorite stir fry."

"Guests may select from our bountiful vegetables, noodles, and sauce selections to create their perfect stir fry," he adds, wrapping up.

To find out more about Bill Rini and A Taste of Excellence Catering's contract catering options, please visit <http://www.taste-food.com/contract-catering/>.

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