

Congratulations on your engagement! As a caterer, we know how exciting this time before your wedding can be! We're honored to be considered as your wedding caterer and we thank you for your interest in Tastebuds Boutique Catering!

We are pleased to present the following menus, created specifically for our wedding couples. These menu suggestions are some of our most popular items that we prepare, and are to give you an idea of how diverse your reception fare can be. You may choose one of these menus exactly as it is, create a completely custom menu, or you may want to mix and match. Regardless of what you choose, know that your event is unique to you, and we want to make sure your guests are well fed and happy! Being Chef Owned, we take pride in our menu design, cooking or completing each item on site to ensure the highest quality possible. In addition, we feel that it is just as important to please the palate as well as the eye, and take great care with our presentation in both buffet and plate design!

You will notice that we have not included prices on these menus, as we would like to give you a complete cost for your reception, including menu, staff fees and rental estimate. Since each wedding reception is different (times, location, number of guests, etc) we are unable to accurately quote pricing on our website. Generally, our menus and services fall in the \$20.00 to \$60.00 range, including staff, menu & service fees, but not including rentals or alcohol. We customize menus to fit your tastes, so you can use one of the following menus to start with, or create from scratch. However, please call us at your convenience, and we will get pricing to you as soon as possible!

A few other notes:

- ~ Pleasant, attentive staff is something your guests will remember and your guests will be well accommodated for by our smiling, professional service team. Long after you're your guests have gone, you will remember the easy elegant feeling of our service.
- ~ We are unable to purchase liquor for you, however, we will be happy to order it for you and have it delivered to your event. This is a complimentary service that we provide. We have trained bartenders on staff we will price in for your event.
- ~ At Tastebuds, we are available to be part of your planning process, assisting you with advise, suggestions on vendor choices and any other questions or concerns you may have! As your day draws near, we will meet at your reception location to talk about the layout of the day, including placement of tables, bar, buffets (if applicable), cake table, gift table, etc.



SAMPLE HORS D'OEUVRES MENU

PASSED HORS D'OEUVRES

A variety of Hot & Cold Hors D'Oeuvres Passed To Your Guests On Our Decoratively Garnished Serving Platters.

- ~ Maple Salmon Suckers
- ~ Paella Cakes with Chorizo
- ~ Crispy Polenta with Pesto & Parmesan
- ~ Edible Spoon topped with Goat Cheese, Ratatouille & Balsamic Reduction
- ~ Mushrooms stuffed with Braised Short Ribs
- ~ White Gazpacho Soup Sip
- ~ Bacon Wrapped Shrimp over White Cheddar Grits
- ~ Chicken Skewers with a Pomegranate Molasses Sauce

BUFFET HORS D'OEUVRES

A Beautiful Presentation of Your Menu Utilizing Our Decorative Platters & Trays

- ~ Vertical Crudités with Herb Pesto Aioli
Including Sugar Snap Peas, Baby Carrots, Asparagus Spears, Jicama, Zucchini, Yellow Squash, Yellow & Red Pear Tomatoes, Mushroom Caps, & Haricot Verts Presented in Glass Cylinder Vases
- ~ Imported & Domestic Cheese Display
Featuring Crumbled Bleu, Cheddar, Swill, Smoked Gouda, Edam, Pepperjack, Provolone, Boursin, & Dill Havarti, Garnished With Fresh Fruit & Gourmet Crackers
- ~ Lobster, Crab & Artichoke Dip
With Crispy Fried Wontons
- ~ Sautéed Pear, Prosciutto, and Gorgonzola Crostinis with Balsamic Reduction
- ~ Creamy Bacon Stuffed Baby Red Potatoes



SAMPLE BUFFET MENU

PASSED HORS D'OEUVRES

- ~ Southern Fried Chicken Skewer served with Country Gravy
- ~ Mac & Cheese Lollypops
- ~ Mini BLT
- ~ Roasted Tomato Soup Shooter with Sourdough Grilled Cheese Bite

BUFFET DINNER

A Beautiful Presentation Of Your Menu Utilizing Our Decorative Platters, Ornamental Pewter and Ceramic Trays

- ~ Mixed Organic Greens with Strawberries, Maytag Bleu Cheese, & Toasted Pecans, tossed in a Honey Raspberry Vinaigrette.
- ~ An Assortment of Fresh Rolls Including Southern-Style Yeast Rolls, French Bread, & Asiago Cheese Rolls
- ~ Carved to Order Beef Tenderloin with Roasted Shallot Port Wine Sauce
- ~ Spinach & Ricotta Stuffed Chicken Breasts with Lemon White Wine Sauce
- ~ Wild Mushroom Risotto
- ~ Oven Roasted Seasonal Vegetables
- ~ Bacon Balsamic Green Beans
- ~ Roasted Fingerling Potatoes



SAMPLE STATION SUGGESTIONS

THIS MENU OFFERS JUST A SAMPLING OF SOME OF OUR MORE POPULAR CHEF ATTENDED STATIONS- WE RECOMMEND FOUR STATIONS AT AN EVENT, DEPENDING ON GUEST COUNT AND SPACE RESTRICTIONS. STATIONS ARE A FUN WAY TO GET YOUR GUESTS INTERACTING WITH EACH OTHER!

ASIAN STATION

- ~ Cold Thai Noodle Salad in Take-Out Boxes
- ~ Sushi- Assorted Rolls
- ~ Faux Sushi- Pulled Pork with Slaw and Barbeque Sauce
- ~ Vietnamese-Style Summer Rolls

MEDITERRANEAN- BRUSCHETTA STATION

- ~ Assorted Crostinis & Breads
- ~ Olive Tapenade
- ~ Artichoke Tapenade
- ~ Grilled Portobello Strips with Sage and Bacon
- ~ Feta & Sun-Dried Tomato Tartlets
- ~ Citrus Infused Olives
- ~ Tortellini Skewers with Lemon Basil Aioli
- ~ Panchetta Crisps with Goat Cheese & Pear



- ~ Tomato, Basil & Fresh Mozzarella Skewers

THE SALAD BAR

Our Staff Will Shake Your Salad Choice To Order in a Martini or Margarita Glass

- ~ The “Cosmo”
Field Greens, Goat Cheese, Sugared Almonds, Dried Cranberries, & Cranberry Vodka Vinaigrette
- ~ The “Margarita”
Torn Romaine, Tabasco & Tequila Chicken Breast, Diced Tomato, Green Pepper, & Lime Pepper Tortilla Strips with Chipotle Caesar
- ~ The “Saki”
Udon Noodles, Duck Confit, & Asian Vegetables With a Saki Peanut Sauce

THE MAC & CHEESE BAR

- ~ Lobster Mac ‘n Cheese
With Buerre Blanc & Mascarpone Cheese
- ~ Neapolitana Mac ‘n Cheese
With Fresh Mozzarella, Roasted Tomatoes, Fresh Basil, & Roasted Garlic
- ~ Ultimate Swiss Mac ‘n Cheese
With Gruyere, Swiss, & Slab Bacon

MASHED POTATO BAR

- ~ Mashed Purple, Sweet, & Yukon Gold Potatoes
- ~ Mashed Potato Bar Condiments:
Bacon, Caramelized Leeks, Smoked Chicken Breast, Bleu, Smoked Cheddar & Asiago Cheeses, Brown Sugar Ham, Basli Pesto, Sundried Tomato Pesto, & Grilled Portobello Mushrooms



THE BAYLESS STATION

- ~ Chipotle Marinated Pork Loin
- ~ Tequila & Lime Marinated Chicken Breast
- ~ Chili Rubbed Flank Steak
- ~ Served in 3" White Corn Tortillas
- ~ *With the Following Salsa Bar & Accoutrements:*
Chipotle Orange Slasa, Fresh Pico De Gallo, Tomatillo Salsa, Roasted Corn Avocado Salsa
- ~ Grilled Green Onions, Fire Roasted Tomatoes, Sliced Fresh Avocado, Shredded Monterey Jack & Cheddar Cheeses, Fresh Lime Quarters, and Sea Salt

CARVED TO ORDER

A Taste of Our Carved Items. Our Chef Will Carve Your Menu Selection to Order

- ~ Baked Salmon En Croute
Stuffed With Wild Mushroom and Fennel Duxelle, served with Dill Crème Fraiche
- ~ Baron of Beef
With Creamy Horseradish Sauce, Caramelized Red Onion Jam, and Basil Mayonnaise
- ~ Dijon Encrusted Lamb Racks
With Mint Aioli & Dried Blueberry Demi Glaze
- ~ Beef Tenderloin Roulade
Stuffed With Gorgonzola Cheese & Shallots, served with Garlic Demi Sauce
- ~ Caramelized Onion & Brown Sugar Ham
With Apple Mango Chutney & Honey Mustard Sauce
- ~ Chili Rubbed Pork Tenderloin
With Chili Orange Sauce



