



Prices listed are based on a MINIMUM GROUP OF 50 and include high quality plastic disposables. Per person price will increase for groups below 50. Prices reflect food and disposables only. Please view additional fees and staffing charges that are applicable to all events.

* = Gluten Free. Prices are subject to change, based on market price.

Beef Entrees

All Beef Entree pricing includes a potato/rice side, a vegetable side, salad, rolls, water & lemonade. Most Beef Entrees will include a meat carving station.

Filet Mignon Medallions* 22

Hand cut beef tenderloin medallions. Seared and seasoned to perfection.

Grilled Marinated Flank Steak* 16

Hand carved & sliced thin. Served with Beef Au Jus and caramelized onions.

Prime Rib* 22

Hardwood smoked for 4 hours, & oven seared with a garlic herb crust. Served with Classic Au Jus & Creamy Horseradish. Sliced fresh for each guest.

Roasted Sirloin* 16

Herb Crusted whole Roasted Sirloin, sliced to order. Served with a mushroom cream sauce.

Applewood Tri-Tip* 18

Applewood smoked Tri-Tip Roast. Served with Creamy Steak Sauce.

Classic Pot Roast* 15

Slow Roasted Pot Roast. Shredded or sliced, with Glazed Carrots, and Garlic Mashed Potatoes. Served with Classic Brown Gravy.

Soup Bars

Soup Bars come with 2-3 soups of choice, toppings for the soups, a vegetable side, salad, bread, water & lemonade. Most of our soups are Gluten Free.

Soup Bar w/ Rolls 7

Soup Bar w/ Bread Bowls 8

Chicken Entrees

All Chicken Entree pricing includes a potato/rice side, a vegetable side, salad, rolls, water & lemonade.

Creamy Lemon Chicken* 13

Pan Seared Chicken Breast, coated in a luscious lemon herb cream sauce.

Chicken Parmesan 14

Thin Pan Fried Chicken Breast Coated in Breadcrumbs. Topped with Marinara and Mozzarella Cheese.

Chicken Cordon Bleu 15

Chicken Breast stuffed with Ham & Swiss Cheese. Coated in Breadcrumbs and sliced fresh for each guest.

Grilled Tuscan Chicken* 14

Italian herb crusted Grilled Chicken Breast, served with a mushroom cream sauce.

Pasta Entrees

Pasta pricing includes a vegetable side, salad, rolls or garlic bread, water & lemonade.

Baked Ziti 11

Classic Baked Ziti with Italian Sausage. Served with Choice of Rolls or Garlic Bread

Pasta Bar 11

Comes with your choice of noodle, Marinara & Alfredo Sauce, grilled chicken and meatballs. Comes with Garlic Bread instead of rolls.

Pork Entrees

All Pork Entree pricing includes a potato/rice side, a vegetable side, salad, rolls, water & lemonade.

Pork Tenderloin*	13
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Whole Roasted Pork Tenderloin, marinated for 24 hours and sliced onsite.

Mushroom Pork Chops*	13
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Seared Pork Chops in a mushroom cream sauce.

BBQ Pulled Pork Sliders*	12
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Smoked Pork Shoulder, shredded and coated in tangy BBQ sauce, served with coleslaw and rolls.

BBQ Baby Back Ribs*	15
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Fall off the bone with a sweet and tangy BBQ sauce.

Mexican Buffet

Mexican Buffets include chips & salsa, rice and beans of choice, water & lemonade.

Authentic Street Tacos*	10
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Comes with Grilled Chicken and Carne Asada. Served on corn tortillas and comes with onions, cilantro, limes, queso fresco, and taco sauce.

Fajita Bar*	12
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Grilled Chicken and Marinated Skirt Steak, with caramelized onions and bell peppers, served on flour tortillas (corn tortillas available), and comes with cilantro, limes, queso fresco and taco sauce.

Beverages

Water	.35
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Infused Water	.45
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Lemon, Cucumber & Mint, Orange and Rose

Lemonade	.75
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Strawberry, Raspberry, Mango or Peach

Sides

A la cart pricing below

Potato & Rice

Loaded Mashed Potatoes	1.50
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Garlic Mashed Potatoes	1.50
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Herb Roasted Potatoes	2
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Potatoes Au Gratin	2
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Rice Pilaf	2
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Vegetables

Roasted Brustle Sprouts	2
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Veggie Medley	1.50
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Green Bean Almondine	1.50
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Glazed Carrots	1.50
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Asparagus	2
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Buttered Corn	1.50
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Salad

Garden	1.50
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Mixed Greens with ranch, cucumber, cherry tomatoes, shredded carrots, and croutons.

Caesar	1.50
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Romaine Lettuce with creamy Caesar dressing, Italian herbs, fresh grated Parmesan cheese, and croutons.

Raspberry Spinach*	2
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Baby Spinach with Raspberry Poppyseed dressing, fresh raspberries, raisins, feta cheese, and candied pecans.

Gorgonzola & Pear	2
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Mixed greens with sweet Dijon vinaigrette, fresh pears, Gorgonzola or Blue Cheese crumbles, and toasted walnuts.

Charcuterie

Cheese & Crackers	2
Cheese, Crackers & Fruit	3
Ultimate Charcuterie	4
Ultimate includes artisan cheeses, crackers (GF available), seasonal fruit, cured meats, olives, etc. Fully Customizable!	
Grazing Table	6

Grazing tables are a great centerpiece or can be the entire event itself. Fully customizable! Includes everything in the Ultimate Charcuterie, but on a larger scale, meant to fill the entire table.



Desserts

Crepes	5-6
SEE CREPE PAGE FOR DETAILS	
Biscoff No-Bake Cheesecake	2
Chocolate Mousse Brownie Trifle	2
Cream Puffs or Eclairs	1.5
Chocolate Covered Strawberries	1.5
Mini Berry Tarts	2
Macarons	2.50
Lemon Raspberry Cupcake	2.25
Triple Dessert Bar	5.75



Crepe Packages

Here at Tasteful Moments we have the opportunity to be the Exclusive Caterer Partner for Roll Up Crepes.

Prices below are the base price per PER PERSON for each option before LABOR, TAXES, TRAVEL FEES, and Gratuity.



Wedding Standard Package

Despite the name, this package is ideal for almost any event type. Wedding, birthday, baby shower, bridal shower, etc. This package is our most popular, ALL INCLUSIVE package that we offer. It includes Sweet Crepes for everyone, Water, Lemonade, Plates, Utensils, Napkins, & Cups.

Sweet Crepe Bar 5

Our CREPE BAR consists of 6" crepes that are 100% customizable by your guests. This option is great for those looking for an interactive display. It includes a total of 10 toppings.

Caterer Assembly 5

Our CATERER ASSEMBLY is a plated option which includes 2 Sweet Crepes that our staff continuously makes through the duration of the event.

Mini Menu 6

With the MINI MENU you get a custom menu built for your event. With this option each individual crepe is made to order by the staff per the guest's request.

Savory Crepe Dinner Package

This package is great for anyone looking for something a little more filling. If this package is chosen, the Savory Crepes are made prior to the event and grilled on the spot and served HOT! This package includes Savory Crepes for everyone, Water, Lemonade, Plates, Utensils, Napkins, & Cups.

Snack Size 6

The Snack Size Savory Crepe is roughly 6" long once stuffed and rolled up!

Full Size 8

The Full Size Savory is the same Size that is served at Roll Up Crepes. It is approximately 8" long!

Ultimate Crepe Package

This package gets you the best of both worlds with SWEET & SAVORY Crepes! As with our other packages, Water and Lemonade are included in the price. We also always include all plates, utensils, cups and napkins necessary for the event!

Snack Size 10

The Snack Size Savory Crepe is roughly 6" long once stuffed and rolled up!

Also includes either Caterer Assembly or Crepe Bar Sweet Crepes

Full Size 12

The Full Size Savory is the same Size that is served at Roll Up Crepes. It is approximately 8" long!

Also includes either Caterer Assembly or Crepe Bar Sweet Crepes



Additional Fees

Price Per Person

Includes the meal, and either clear plastic, decorative plastic or heavy-duty paper disposables, depending on the menu.

Staffing Fees

This charge provides for our service staff to come and maintain your event. This includes bringing all of the serving pieces, setting up the buffet, replenishing food/drinks, bussing tables, and general clean up. Typically this charge is \$20 per staff per hour. Most events need 2-3 staff members and most events require 3.5-4 hours.

This pricing is dependent on menu, timeline, venue, and guest count, and is subject to change as event details change.

Travel Fee

There will be a travel fee for all events. This fee is \$1.25 per mile for a round trip service.

Sales Tax

An 8.25% tax is applied to the per person price and the on-site service price.

Gratuuity

All Full-Service Events are subject to a mandatory gratuity of 18-20% that will be applied to the invoice.

