

Tastebuds

Fine Catering & Event Production

BUFFET

\$45 / pp = Package I

bread + butter
salad w/ dressing
(2) entrees
(1) silent vegetarian entree option
starch + vegetable
standard silver flatware
choice of color poly linen napkins
standard white china

\$55 / pp = Package II

bread + butter
salad w/ dressing
(2) entrees
(1) silent vegetarian entree option
starch + vegetable
(4) item dessert station OR (1) signature table spread
standard silver flatware
choice of color poly linen napkins
standard white china

\$85 / pp = Package III

bread + butter
salad w/ dressing
(2) entrees
(1) silent vegetarian entree option
starch + vegetable
(6) passed hors d'oeuvres
(4) item dessert station
standard silver flatware
choice of color poly linen napkins
standard white china

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SALAD

Signature Caesar

romaine lettuce | pecorino cheese | garlic croutons | caesar dressing

Rainbow Garden

baby kale + spinach greens | cherry tomato | rainbow carrot
cucumber | pumpkin seeds | tuscan vinaigrette

Chevre

arugula | crumbed goat cheese | roasted beet | dried cherry + blueberry
toasted almonds | pomegranate vinaigrette

Strawberry Field

mixed field greens | strawberry | tomato | cucumber
candied pecans | crumbled gorgonzola | apple cider vinaigrette

MAIN COURSE

- \$12/pp each additional protein -

Land

Chicken Francaise in Buerre Blanc

Chicken Casablanca in Harissa Buerre Blanc

Chicken Marsala in Baby Portabella Mushroom Cream

Athenian Grilled Chicken in Lemon, Garlic + Olive Oil

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Grilled Breast of Chicken in Pink Peppercorn Buerre Blanc

Caribbean Airline Chicken Breast + Mango Bruschetta

Paella Valenciana w/ Chicken, Pork + Chorizo

Chicken Florentine Roulade w/ Spinach, Goat Cheese, Sun Dried Tomato in Pan Jus

Beef Burgundy

Bone in Pork Chop, Wilted Spinach, Feta + Caramelized Apple + \$9/pp

Filet Mignon + Borderlaise + \$12/pp

Filet Mignon + Béarnaise Sauce or Horseradish Cream + \$12/pp

Boneless Short Rib + Borderlaise + \$14/pp

Herb Pistachio Crusted Double Lamb Chop + \$15/pp

Vegetarian Option

Marinated + Grilled Cauliflower Steak

Eggplant Rollatini in Marinara

Ratatouille Tart

Water

Caribbean Seasoned Mahi + Tropical Bruschetta

Fig Balsamic Glazed Salmon

Mediterranean Herb Crusted Salmon

Greek Baked Cod

Corvina de la Plancha + Cuban Chimichurri + \$5/pp

Local Snapper de la Plancha + Mango Bruschetta + \$8/pp

Broiled Sea Bass + Santorini Honey Pesto + \$19/pp

7080 W. SR 84 Suite 3 Davie, FL 33317

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STARCH

Herbed Wild Rice Pilaf, Almonds + Cranberries

Cilantro Rice

Herbed Quinoa

Athenian Orzo

Roasted Sweet Potato

Roasted Thyme Fingerling Potatoes

Yukon Gold Potato Mousseline

VEGETABLE

Roasted Root Vegetables

Parsnip + Leek

String Bean Almandine + Dried Cherries

Cider + Sage Glazed Carrots

Haricot Verts in Seasoned Lemon Butter

Grilled Garden Medley

Roasted Rainbow Carrots

Crisp Asparagus Bouquet

Broiled Broccoli + Cauliflower

Roasted Brussel Sprouts + Roasted Garlic Vinaigrette

SIGNATURE SPREAD

Comfort Cheese

“Mascarpone Torte Neapolitan”

sundried tomato | roasted garlic + basil | parmigiano reggiano

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"Baked Brie en Croute"

puff pastry | brie | raspberry | toasted almond | cinnamon | apple

"House Cured Goat Cheese"

toasted black pepper | fine herbs

Spinach Artichoke Dip

Assorted Fruit & Crackers

Artisan

goat cheese | triple cream | blue | asiago

seasonal fresh fruit | nuts | dried fruit

assorted breads | crostini | flatbreads

Italiano

prosciutto | genoa salami | soppressata

pecorino parmesan | baby mozzarella caprese bruschetta

confetti roasted pepper | olives | pepperoncini

marinated artichoke | grilled mushroom

baguettes | crostini | flatbreads

Mediterranean Meze

lemon + roasted garlic hummus | babaganoush | matbucha

beet puree + za'atar | tirokafteri (red pepper feta dip)

tahini | s'chug (spicy) | pickles

olives | seasoned almonds | dried fruit

crispy seasoned pita chips | pita bread

HORS D'OEUVRES

Hot

"Philly Cheese Steak Rolls"

shaved beef | provolone | bell pepper | onion | secret sauce | wonton wrapper

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“Burger Petite”

chuck beef burger petite | caramelized onion | special sauce | cornichon

“Pigs in the Blanket”

all beef frankfurter | puffed pastry | whole grain dijon + yellow mustard

“Turkish Kofte”

ground lamb shoulder | spices | parsley | mint | tzatziki | lemon juice

“Polynesian Sticky Meatball”

ground pork | garlic | pineapple + hibiscus glaze | green onion | diced pineapple

“Godfather Meatball”

ground beef | italian sausage | garlic | marinara
basil | pecorino romano cheese

“Chicken Casablanca”

marinated chicken | harissa | lemon beurre blanc

“Chicken Waffle”

buttermilk brined chicken | savory waffle | thyme syrup

“Rooster Rumaki”

buttermilk brined chicken breast | applewood bacon | teriyaki | green onion | apple

“Bangkok Chicken Satay”

chicken thigh | red curry | coconut milk | lemongrass | peanut brittle | cilantro

“Little Havana Tostones”

fried green plantain | ropa vieja or mojo pork | cilantro aioli

“Teeny Tiny Tostada”

tortilla chip | beer braised pork shoulder or chicken thigh or picadillo
salsa | crumble cheese | avocado mousse

“Kindergarten Shot”

whole wheat | american cheese | tomato bisque | basil oil

“Loaded Mac n' Cheese”

pasta | cheddar | gouda | cream cheese | goat cheese | scallion | bacon | breadcrumbs

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"Nona's Spanakopita"

spinach | phyllo dough | cream + cottage cheese | feta | lemon maple syrup | toasted sesame

"Shrimp Rumaki"

jumbo shrimp | applewood bacon | homemade teriyaki glaze | green onion
- \$3.5/pp additional -

"Pina Colada Fried Shrimp"

shredded coconut | panko | shrimp | pineapple + pepper chutney
- \$3.5/pp additional -

"MaryLou Crab Cake"

blue crab meat | cajun spice | egg | panko | lime dijonaise
- \$3.5/pp additional -

"Mykonos Lollipop"

seasoned lamb chop | greek chimichurri mint + oregano + rosemary | feta | evoo
- \$3.5/pp additional -

"Steak + Haute Potato"

whipped yukon golds | filet mignon | roasted shallot + thyme butter | chive cream
- \$3.5/pp additional -

COLD

"Caprese Bruschetta"

tomato | garlic | evoo | pesto | baby mozzarella | balsamic reduction | cracked black pepper

"Salonika Steak Skewer"

feta + greek chimichurri mint + oregano + rosemary | marinated grilled flank steak

"Argentine Skewer"

chimichurri | marinated grilled flank steak

"Polar Bear Pear"

sauvignon blanc | bosc pear | thyme | caramelized onion | cinnamon + sugar crostini | brie

"Countryside Tartlet"

ricotta + goat cheese | thyme | meyer lemon | pistachio | honey | tartlet

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"Buffalo Chicken Dip Plank"

shredded chicken | sriracha | cream cheese | pita chip | bleu cheese mousse

"Santorini Hummus "

roasted garlic hummus | smoked paprika | lemon | pita chip | celery + carrot stick

"Shrimp Bloody Mary Shooter"

shrimp cocktail | celery stick | green olive | bloody mary mix

- \$3.5/pp additional -

"Yucatan Shrimp Shooter"

grilled shrimp | charred corn | cotija cheese | garlic | scallion | lime aioli | chili pepper

- \$3.5/pp additional -

"Floridian Ceviche"

local fresh catch | mango | red onion | cilantro | lime | avocado

- \$3.5/pp additional -

"Pina Colada Shrimp Ceviche"

coconut milk | grilled shrimp | pineapple | scallion | bell pepper | lime

- \$3.5/pp additional -

"Old Fashioned Duck"

duck breast | navel orange & bourbon glaze | cilantro | bacon lardon

- \$3.5/pp additional -

"Caribbean Lobster Bruschetta"

lobster | mango | bell pepper | lime | scallion | red onion | crostini

- \$4.5/pp additional -

"New England Lobstah Bruschetta"

lobster | mayonnaise | celery | dill | toasted black pepper | crostini

- \$4.5/pp additional -

"Hawaiian Poke"

sushi grade ahi tuna | soy sauce | sesame oil | scallion | black + white sesame | furikake

- \$4.5/pp additional -

"Ritzy Tuna Tataki "

seared ahi tuna loin | ponzu | ritz cracker

- \$4.5/pp additional -

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SWEET ENDING STATION

Shooters

tres leches | rum raisin rice pudding | persian rice pudding
flavored panna cotta | chocolate mousse | tiramisu | carrot cake

Tartlets

key lime | flan | cheesecake + fruit | apple pie
fruit & pastry cream | flavored creme brulee

Mini Bites

cannoli | blondies | brownies | bread pudding | petit trio

Ask For Pricing On

cake | cake pops | cupcakes | macarons

INCLUDED SERVICES

Operational Planning

a site inspection at your venue
all operations meetings w/ your catering supervisor

Furnishings + Tableware

stainless flatware | standard white china ceramic plates | choice poly linen napkins

Culinary Equipment

all necessary culinary equipment to prepare your menu

[additional fees may apply if disposable chafing dishes are needed or a convection oven is not available at venue]

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Tastebuds Catering Staffing

The additional cost of the hourly labor required is assessed and based on your specific event's location, menu selections and guest count.

DISCLOSURE

Prices are based on a minimum guest count. Additional charges of \$15 per person will apply for under 30 guests and the price per person may increase or decrease based on changes in guest count, menu selections, upgrades or market prices.

All prices are subject to a 7% sales tax as applicable.

Gratuities for your staff are included based on 10% of the subtotal.

Additional venue specific fees may apply.

Please speak with your sales representative for any additional questions. We look forward to catering to your event needs by delivering exceptional family style hospitality with delicious flavor to savor.

GIVE YOUR TASTEBUDS SOMETHING TO SMILE ABOUT

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