



It's a matter of *Taste.*

Taste Buds Catering & Events

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OUR FOOD

Drawing on the menus from three innovative restaurant concepts allows Taste Buds Catering and Events to provide options ranging from casual family gatherings to corporate events and weddings. We strive to reach beyond the ordinary to bring you fresh and innovative flavors that will tantalize your taste buds and impress your guests.

We offer seated style lunch or dinner, as well as, buffet style events. Following are suggested menus for your consideration; however, we are pleased to customize a menu suited to your event.

OUR SERVICES

We are pleased to customize menus and events to your needs. Below you will find listings for several items we can assemble to customize your event menu. Also included below are some sample menus for boxed lunches, simple drop & go buffets, and fully catered buffets. These are intended to give you a sampling of popular items and pricing but certainly not the extent of what we can create to your preferences.

ON-SITE CATERED EVENTS

Basic parameters for menus that require cooking/preparation by our team on site:

- Sample menu pricing based on 50-100 people at a venue with kitchen and prep facilities available to outside caterers.
- Events over 100 people will require customized pricing and planning based on venue and event parameters.
- Standard Gratuity/Service 25%; higher rates for specialty needs, action stations, or plated & served events.
- Typical buffet serving time is 2 hours.
- 1 to 1 ½ hours of set up prior to event dependent on event details.
- 1 to 1 ½ hours to breakdown and clear venue.
- Set up and on-site preparation costs vary depending on venue and are not included in rates for sample menus.
- All buffet set-up items are provided including linen for buffet table, chafing dishes, serving and eating utensils & plastic plates. Additional rental items like china, glassware, tents, tables, folding chairs, and audio visual equipment are available for rent.

SAMPLE ON-SITE CATERED WEDDING & RECEPTION MENUS

The following menus will require chefs on-site with some preparation/grilling to be done on-site. Taste Buds team to handle set up and break down for buffet.

Option 1

Passed Hors D'oeuvres

(Please select 3)

Mini Meatballs

Stuffed Mushrooms

Mini Burger Sliders

Sriracha Hummus Cups

Mediterranean Hummus Cups

Buffet Service

Soup & Salad

Tomato Basil Soup

Mixed Garden or Caesar Salad

Entree

*Tender Pork Roast with Rosemary Garlic
Glaze*

Pasta & Sides

Pasta Jambalaya

Roasted Corn Grits

Sugar Snap Beans

Dessert

Sweet Potato Pecan Bread Pudding

Option 2

Passed Hors D'oeuvres

(Please select 3)

Mediterranean or Sriracha Hummus Cups

Avocado Sashimi Tuna Stacks

*Asian Almond Shrimp**

*Duck Empanadas**

Mini Rosisserie Sliders

Thai Ribs

Buffet Service

Soup & Salad

Corn Bisque

*Spinach Salad with Pepper Jelly Vinaigrette
or Caesar Salad*

Entrees

(Please choose 2)

*Rotisserie Beef with Baby Bella Cabernet
Sauce*

Grilled Chicken Breast with Sweet Chili Glaze

Trout Lafitte

Thai Ribs

Pasta & Sides

Shrimp Breaux Bridge Pasta

Roasted Corn Grits & Sugar Snap Beans

Tray Passed Mini Desserts

Sweet Potato Pecan Bread Pudding &

Chocolate & Caramel Brownies

Option 3

Passed Hors D'oeuvres

(Please select 4)

Mini Crabcakes

Pork Belly Anticuchos

*Asian Almond Shrimp**

Mediterranean Hummus Cups

Avocado Sashimi Tuna Stacks

Miso Ginger Shrimp with Quinoa Salad

Grilled Shrimp Skewers with Sweet Chili Glaze

Soup & Salad

Pepper Jelly Spinach Salad or Watermelon & Tomatillo Salad

Shrimp & Corn Maque Choux Soup

Entrees

(please choose 2)

Balsamic Salmon

Rotisserie Beef with Baby Bella Cabernet Sauce

Rotisserie Lamb with Creole Mustard Mint Sauce

Pasta & Sides

Shrimp Breaux Bridge Pasta OR

Shrimp & Grits

Choose 2: *Mashed Sweet Potatoes, Sautéed Spinach, Quinoa Salad,
Roasted Corn Grits*

Tray Passed Mini Desserts

Chocolate Torte, Bananas Foster Cheesecake Parfait & Sweet Potato Pecan Bread Pudding

Below are some additional items we can use to customize menus, please inquire for quote.

SALADS

Spinach Salad with Pepper Jelly Vinaigrette

Sun dried tomatoes, raisins, pecans, calamata olives, bleu cheese & sesame seeds.

Almond Chicken Salad

Romaine hearts, grilled chicken, crispy noodles, sesame seeds, herbs, peanut vinaigrette

Asian Tuna Salad

Fresh, Gulf, sashimi tuna, rare, crispy noodles, sesame seeds, almonds, romaine hearts, peanut vinaigrette.

Malibleu Beach Salad

Fresh greens, crisp green apples, raisins, walnuts and sesame seeds & balsamic vinaigrette, topped with gorgonzola and sun-dried tomatoes

Watermelon & Tomatillo

Organic baby arugula, watermelon, tomatillo, cotija, pepitas, Peruvian pisco vinaigrette.

Red Chile Caesar ~ "Chile Rojo a la César"

Romaine, pepitas, cotija, chile tortilla straws, ancho parmesan vinaigrette

PASTAS

Shrimp Roban

Plump shrimp sautéed in a rich, spicy cream sauce, tossed with Shell pasta, garnished with chopped green onions.

Chicken Enchilada Pasta

Tender seasoned chicken sautéed with onions, bell peppers and black beans in a tortilla cheese sauce tossed with Penne pasta, topped with cheddar cheese, jalapenos, sour cream and crunchy tortilla strips.

Pasta Jambalaya

Andouille sausage and chicken tossed in a Creole sauce, served over Penne pasta and crowned with provolone cheese and chopped green onions.

"Pad Thai"

Sweet and spicy stir-fry of shrimp, mushrooms and tofu tossed with ricestick noodles and covered with crushed peanuts, fresh mung bean sprouts, carrot sticks and cilantro.

SEAFOOD

Trout Lafitte

Grilled trout fillet, sautéed Gulf shrimp with a spicy cream sauce.

Balsamic Salmon

Grilled Fresh Atlantic Salmon with sweet balsamic glaze

Fresh Gulf Fish

Grilled fresh fish topped with shrimp etouffee

Shrimp & Grits

Roasted corn grits, shrimp, andouille, etouffee sauce.

Shrimp Etouffee

Shrimp sautéed in a flavorful gravy served with brown rice.

ACTION STATIONS & FOOD BAR

Many of our dishes take on a special flair when prepared and served at the station by a uniformed chef. Below are some examples. Ask us about which other items would work well for your event.

Taco Bar

Choice of Hormone Free Chicken “pollo”, Duroc Pork “carnitas”, or Grass fed Beef “carne”
Accoutrements: cilantro, onion, radish mix and salsa. *Chicken is hormone free, Beef is grass fed

Guacamole & Salsa Bar

Fresh made guacamole with choice of three salsas:

Salsas

Habanero ~ Orange, carrots, roasted tomatillo, red bell

Chile de Arbol ~ Pepitas, sesame seeds, apple cider, clove.

Avocado-Serrano Crema ~ Tomatillo, avocado, lime, Salvadorean crema.

Roasted Jalapeno Crema ~ Roasted tomatillos, pepitas, cilantro.

Smoked Almond-Cashew Crema ~ Smoked almonds, cashew, roasted jalepeño, tomatillo, agave, garlic.

Tomatillo ~ Roasted onion, garlic, serrano, cilantro.

Roja ~ Tomato, roasted chiles, cumin, cilantro, agave

Ceviche & Tiraditos (Action Station)

Tuna Ceviche

*Gulf yellowfin tuna, lime, grapefruit, white soy,
toasted sesame oil, avocado, plantain, carrot,
habanero, cilantro, onion, corn nuts.*

Shrimp Ceviche

*Gulf shrimp, lime, tomato, grapefruit, cucumber,
avocado, habanero, carrot, red onion, cilantro.*

Tuna Tiradito

Sashimi-sliced Gulf tuna, citrus ponzu, melon, avocado, cucumber, cilantro, jalapeño, roasted pepitas.

MEATS

Rotisserie Meats:

Rotisserie Chicken, House Rub, Garlic-Herb, or BBQ

Tender Pork Roast, Rosemary Garlic Glace

Braised Povimi Veal, natural au jus

Fennel Crusted Beef Sirloin, Balsamic infused glace.

Lamb Sirloin, Lamb jus and mustard mint sauce.

Peruvian Cornish Game Hen, Pineapple Jalapeno Glaze

Beef Sirloin, Baby bella cabernet sauce

Carved Meats (action stations)

Tender Pork Roast, Rosemary Garlic Glace

Lamb Sirloin, Lamb jus and mustard mint sauce.

Beef Sirloin, Baby bella cabernet sauce

HORS D'OEUVRES

Sriracha Hummus Tray

With balsamic, goat cheese, & almonds. \$40.75

Mediterranean Hummus Tray

Topped with sundried tomatoes, olives, feta cheese, roasted garlic, & roma tomatoes. Served with Pita Bread. \$40.75

Panini Tray (5 Paninis Quartered)

Philly Beef, Portobello Veggie, Sedona Chicken, or Sampler Platter \$52.50

Asian Almond Shrimp

Fried crisp with a honey ginger glaze.

Sashimi Tuna Stacks

Yellowfin tuna, avocado, cucumber and wasabi aioli

Duck Empanadas

Flaky pastry, filling of roasted duck, cheese, onion & zydeco sauce.

Mini Sandwich Sliders

Choice of pulled pork, Kobe beef, or Honey Island chicken.

Mini Meatballs

A classic, passed or served on buffet.

Thai Ribs

Slow cooked St. Louis Style with Thai seasoning.

Miso Ginger Shrimp with Quinoa Salad

Fresh Gulf shrimp with white miso and ginger glaze with cool quinoa salad.

DESSERTS

Sweet Potato Pecan Bread Pudding

Made with freshly baked sweet potatoes, French bread, pecans & cinnamon. A rum praline sauce accompanies this New Orleans classic.

Chocolate Caramel Brownies

Freshly baked chewy caramel brownie topped with homemade chocolate sauce, caramel, and plenty of pecans.

Cheesecake

New York style cheesecake with choice of chocolate, caramel, or strawberry topping.

Bananas Foster Cheesecake

Cheesecake topped with sautéed bananas, in a brown sugar, cinnamon, rum sauce and a dollop of whipped cream.

BEVERAGES

Non-alcoholic beverages only:

Spa Water, Iced Tea & Coffee station \$3.95/person

Spa Water, Iced Tea, Coffee & Lemonade \$4.95/person

Soft Drinks can be added for \$1.50 per can, based on consumption.

Option One "Hourly Bar" Price Per Person

Every guest above 21 will be included.

One Hour

\$14.00 House Wine & Beer

\$19.50 Call Brands

\$23.00 Premium Brands

Two Hours

\$23.00 House Wine & Beer

\$29.00 Call Brands

\$33.00 Premium Brands

Three Hours

\$33.00 House Wine & Beer

\$37.00 Call Brands

\$43.00 Premium Brands

Option Two "Consumption Bar"

With Option Two, the party will be charged on a consumption basis. At the end of the event the host will be responsible for the entire bar tab.

Well Brands \$8.50 (Average Price)

Call Brands \$9.50 (Average Price)

Premium Brands 10.00 (Average Price)

Option Three "Cash Bar"

With Option Three, the individual guests pay for their tab.

Well Brands \$8.50 (Average Price)

Call Brands \$9.50 (Average Price)

Premium Brands \$10.00 (Average Price)

***\$180 Bar Fee will apply to have a bar for your event. Price do not include: Tax, gratuity & set-fee.**