

Tastebuds Golden Stations Menu

50 person min. or additional charges will apply

Butler Passed Hors D'Oeuvres

Please Select Six if 100 Guests or Fewer; Select Eight for Over 100 Guests

Franks en Croute- Beef Franks Wrapped in Puffed Pastry with Spicy Mustard

Beer and Burger Bite- Beef Burger on a Golden Waffle Fry over a Mini Mug of Craft Beer

Filet Mignon Petites- Tender Filet Mignon over Yukon Gold Potato with a Gorgonzola Cream

Churrasco Steak Satay- Grilled Steak Skewers Served with Chimichurri Sauce

Lamb Lollipops Petites with Feta Pesto- Seared Tender Lamb Chops with a Zesty Mint Pesto Sauce

Lamb Gyro- Mini Pitas stuffed with Shaved Lamb and Tzatziki Sauce then Topped with Imported Feta Cheese

Meatballs- Hand Rolled and Baked to Perfection with your choice of sauce (Asiago, Marinara, Hawaiian, or Marsala)

Barbecue Beef Petites- Barbecued Brisket topped with sweet Cole Slaw over Sweet Jalapeno Cornbread

Chicken and Waffles- Mini Waffles Topped with Hand Battered Chicken Tenders and a Maple Rum Sauce

Chicken Rumaki- Applewood Smoked Bacon Wrapped Chicken Breast in a Teriyaki Glaze

Coconut Chicken- Flaky and Sweet Hand Battered Breast of Chicken with a Spiced Grand Marnier Gastrique

Buffalo Chicken Spring Roll- Hand Rolled Wontons Stuffed with Slightly Spicy Chicken and Blue Cheese

Jerk Chicken Slider- Spicy Jerk Chicken on a Hawaiian Sweet Roll

Thai Chicken Satay- Tender breast of Chicken in a Thai Peanut Sauce

Chimichurri Pork Skewer- Chunks of Marinated Pork with Roasted Peppers

Stuffed Tostones Shooters- Petite Green Plantain Cups Filled with Ropa Vieja, Mojo Pork or Floribbean Shrimp

Yucca Fritters- Fresh Yucca and Rosemary Served with a creamy garlic sauce

Grilled Cheese and Tomato Bisque Shooter- Mini Grilled Cheese over a Tomato Bisque Shooter

Mac and Fontina Cheese Bite- Mozzarella and Fontina Flash Fried with a Parmesan Sauce

Spanakopita- Spinach, Feta and Phyllo Baked until Golden Topped with Sesame

Caprese Trio- Pear and Cherry Tomato, Mozzarella on a Squeezable Pipet with EVOO and Balsamic

Brie Quesadilla with Sangria- Imported Brie with Caramelized Onions over a Shot of Sweet Sangria

Cheese Quesadilla with Chili- Cheddar and Colby Jack in a Shot of Chili (Beef or Veggie)

Caramelized Pear Crostini with Gorgonzola- Crispy Crostini with Sweet Caramelized Pear and Salty Gorgonzola

Taquitos- Hand Rolled and Flash Fried with Choice of Chicken, Beef or Fish

Thai Summer Roll with Sweet Chili Sauce- Soy Paper, Shitake, Carrot, Daikon, and Micro Greens

Lump Crab Cake- Maryland style mini lump crab cakes served with a Lime Dijon

Coconut Shrimp- Flaky and Sweet Hand Battered Shrimp with a Spiced Grand Marnier Gastrique

Seared Ahi Tuna- Fresh Ahi Seasoned to Perfection with a Wasabi Aioli Chili Mayo on a Wonton Plank

Lobster BLT- Florida Lobster Medallion, Applewood Smoked Bacon, Vine Ripe Tomato in Bib Lettuce

Blackened Shrimp Shooter- Zesty Shrimp in a Shot of Passion Fruit Puree

Shrimp Lo mein- New York Street Fare style Shrimp and Vegetables in Lo mein

Ceviche- Peruvian Style with your Selection of Shrimp or Fish

Crab Rangoon- Crispy Wontons filled with Crab and Cream Cheese served with a Sweet Dipping Sauce

Sushi- California and Veggie Rolls

Tastebuds Novelty Rolls:

- **Godzilla Roll-** Tuna, Salmon, Avocado, Cucumber, Covered with Crispy Onion Strings

- Tastebuds Roll- Grilled Blackened Shrimp, Avocado, Scallion Covered with Bacon Crumbles
- Tuna Sashimi- Thinly Sliced Ahi Tuna with Ponzu Sauce, Wasabi Aioli, and Spicy Mayo

Buffet Stations **Choice of three**

Salad Station

Tastebuds Caesar Salad with Garlic Croutons, Mixed Field Greens with an assortment of fresh veggies, Bleu Cheese and Feta Crumbles, Marinated Mushroom Salad, Assorted Dressings, Peppers and Olives

Tour de Italy Station

Eggplant Rollatini, Chicken Milanese, Baked Ziti, Garlic Rolls, Mini Mozzarella Calzones
Add Shrimp Scampi or Veal Milanese

Pasta Station

Rotini, Tortellini and Penne with Marinara, Pesto, Marsala & Alfredo Sauces, Fresh Veggies, Herb Chicken Breast, Mini Meatballs, Italian Sausage, Fresh Garlic, Olive Oil and Parmesan Cheese, Crushed Red Pepper, Garlic Rolls and Italian Bread and Butter

Carving Station

Your choice of two meats: Beast of Turkey, Honey Glazed Spiral Ham, Corned Beef, Island Pork Loin served with Mini Rolls and condiments served with your choice of Potato or Rice
Prime Rib
Filet Mignon

Maui Luau Station

Coconut Chicken Medallions, Grilled Mahi or Kahlua Pork; Select Two
Jasmine Rice, Asian Style Ratatouille with Ginger and Garlic, served with Hawaiian Sweet Bread and Butter

Oriental Stir Fry

Teriyaki Marinated Beef and Chicken, Mixed Oriental Veggies served with Fried Rice, Pot stickers and Dipping Sauce, Egg Rolls, Fortune Cookies

Sombrero Station

Marinated Skirt Steak or Chicken with Sautéed Peppers and Onions, Guacamole, Queso Blanco, Ancho Mole, Tomatoes, Salsa, Sour Cream and Hot Tortillas served with Cilantro Rice

Tokyo Station

Assorted California, Veggie, Spicy Tuna, Salmon Rolls Served inside-out with Sesame or Flying Fish Eggs, Seaweed Salad, Served with Wasabi, Ginger, Ponzu Sauce and Chop Sticks

Tastebuds Novelty Rolls

- Godzilla Roll- tuna, salmon, avocado, cucumber, covered with crispy onion strings
- Tastebuds Roll- grilled blackened shrimp, avocado, scallion covered with bacon crumbles
- Tuna sashimi- thinly sliced Ahi tuna with ponzu sauce, wasabi aioli, and spicy mayo

New York New York Station

Hot Corned Beef and Pastrami, Potato Knishes, Boiled Sabrett Hot Dogs with Hot Red Onions and Sauerkraut, Fresh Rye Bread, Kaiser Rolls, Onion Rolls, Condiments and Kosher Pickles

Middle Eastern Station

Hummus, Babaganoush, Turkish Salad, Israeli Salad, Falafel, Fresh Pita, Tahini, Spinach and Turkey Keftes, Orzo with Vegetables and Pine Nuts in Garlic and Olive Oil

Havana nights Station

Mojo Pulled Pork, Ropa Vieja or Arroz Con Pollo; Select Two

Black Beans and Rice, sweet Plantains, served with Cuban Bruschetta, Cuban Bread and Mariquitas

Add Tostones and Yucca with Mojito sauce

Lone Star Station

BBQ Pulled Pork on Potato Rolls, Chili (vegetable or beef), Cole Slaw, Roasted Jalapeno Cornbread, Kettle Potato Chips

Add Fried Chicken Wings

Add a Caesar or Mixed Greens Salad

Beverages

Non Alcoholic Beverage Setup

Assorted Soft Drinks

Orange Juice and Cranberry Juice
Still and Sparkling Waters
Appropriate Bar Fruit and Mixers

After Dinner American Coffee Bar

Freshly Brewed American Regular and Decaf Coffee
Assorted Teas

Included Services

Furnishings and Tableware

Flatware as Appropriate
Stemware as Appropriate
White China or Glass for All Stations
100% Seating at 60” or 72” Round Tables; 8-12 Guests Each Based On Table Size
Appropriate Tables for Bars
Standard White Poly Linen to Adorn Your Dining Tables and Bars
Wooden Chiavari Chairs; Choose Your Color Frame and Cushion

Tastebuds Catering Staffing

One Catering Director To Manage Your Catering Event
Service Staff Uniformed in Black Tie, Black Guayaberas or Black Bistro Attire
Culinary Staff Uniformed in Tastebuds Catering Chef Coats
Total Staff To Guest Mix Approximately 1:10 Ratio
(Includes Bartender To Guest Approximately 1:50 Ratio)

Culinary Equipment

All Necessary Culinary Equipment to Prepare Your Courses

Operational Planning

A Site Inspection at Your Venue
An Operations Meeting with Your Catering Supervisor

Price Per Person May Increase or Decrease Based On Guest Count Changes or Upgrades

This Menu is for a 4 Hour Event. Additional venue specific fees may apply

All prices are subject to a 20% service charge and sales tax as applicable