

Tastebuds Platinum Package

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

Three Course Seated Served Dinner

Please Select One Salad, One Entrée, One Starch, One Vegetable, One Vegetarian Entrée, and One Dessert

Salads

Rainbow Bouquet of Mixed Greens and Cherry Tomato Garnished with Micro Greens
 Tastebuds Signature Caesar with Garlic Crostini
 Chevre Salad of Arugula, Goat Cheese, Dried Fruit and Champagne Vinaigrette
 Strawberry Mixed Field Greens with Candied Pecans, Gorgonzola and Berry Vinaigrette

Piping Hot French Rolls with Herbed Whipped Butter

Main Course

Butter and Herb Crusted Tilapia
 Chicken Francaise with Lemon and Butter
 Grilled and Blackened Chicken Breast with Mango Jalapeno Aioli
 Stuffed Breast of Chicken Florentine with Goat Cheese and Sun Dried Tomatoes in a Pesto Crema Sauce
 Cilantro and Herb Crusted Salmon Wheel
 Teriyaki Glazed Salmon
 Mahi Oscar with Crabmeat, Asparagus and Hollandaise Sauce
 Double Cut Bone in Pork Chop with Spinach and Feta
 Sliced Tenderloin of Beef with Béarnaise or Horseradish Cream
 Grilled Filet Mignon with Sautéed Mushrooms and Red Wine Demi Glaze
 Sautéed Sea bass with Garlic and Thyme Aioli
 Rack of Lamb with Pesto Feta Mint Sauce
 (Additional cost for dual entrée; price based on higher priced entrée)

Starches

Roasted Herb Fingerling Potato
 Yukon Gold Mashed Potato with Garlic Herb Butter, Truffle or Wasabi
 Jasmine Rice with Almonds and Cranberries
 Truffle Potato Gratin with Sundried Tomato
 Mediterranean Orzo with Roasted Pine Nuts

Vegetables

Grilled Petite Vegetables with Sea Salt and EVOO
Trio Color Blanched Baby Carrots
Creamed Spinach topped with Parmesan
Haricot Verts Bouquet

Entrée Options For Your Vegetarian Guests

Cheese Tortellini with Sundried Tomatoes and Pesto Crema Sauce
Eggplant Rollatini with Mozzarella and Parmesan

Desserts

Poached Pear with Sweet Mascarpone
Chocolate Mousse in Chocolate Shell
Chocolate Lava Cake
Apple Tart with Caramel Sauce
Tiramisu

Wedding Cakes

Client to Provide Wedding Cake or Special Order Wedding Cakes are Available with Complimentary Slicing and Service Included

Beverages

Non Alcoholic Beverage Setup

Assorted Soft Drinks
Orange Juice and Cranberry Juice
Still and Sparkling Waters
Appropriate Bar Fruit and Mixers

Water Placement at the Tables

Included Complimentary For Your Wedding Reception

After Dinner American Coffee Bar

Freshly Brewed American Regular and Decaf Coffee and Assorted Teas

Included Services

Furnishings and Tableware

Flatware as Appropriate

Stemware as Appropriate

White China for All Dining Courses

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

Prices are based on 50-99 Guests

A \$5 Credit per person will apply for events of 100-199

A \$10 Credit per person will apply for events of 200 or more

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