

Tastebud Temptations

Gourmet to Casual

Custom Catering & Events

972-882-1700

Thank you for considering Tastebud Temptations for you next event.

Below is a small sample of the banquet menus that we offer. All of our menus are customized to meet each individual client's needs and budget. So if there is a particular dish, menu or theme you are looking for, just let us know – we'll do everything possible to accommodate your request.

We are able to provide the following:

- ❖ Facility rental which will accommodate 80 guests
- ❖ Serving staff, station attendants, bar staff and valet attendants
- ❖ Catering off site at your location
- ❖ Customized menus to fit all budgets

Events we are able to cater to:

- | | |
|------------------------|-------------------------|
| ❖ Office lunches | ❖ Sporting events |
| ❖ Breakfast | ❖ Community gatherings |
| ❖ Teacher appreciation | ❖ Private parties |
| ❖ Grand Openings | ❖ Employee recognitions |
| ❖ Weddings | ❖ Client appreciation |
| ❖ Showers | ❖ Holiday events |
| ❖ Quinceanera's | ❖ Trade Shows |

And so much more.....

We appreciate your consideration. Should you have any questions regarding our services, please give us a call.

Regards,
Tracey Sawchuk-Kent
Owner, Tastebud Temptations
972-882-1700
www.tastebudtemptations.com

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Premium Gold Service

*Premium selections accompanied with choice of:
Appetizer, salad, starch, vegetable and dessert
Includes rolls and iced tea*

Entrées

Beef & Pork

New York Strip Steak

8-oz. center cut steak with wild mushroom demi glace.

Beef Wellington Filet Mignon

8-oz. center cut filet baked in puff pastry with a black pepper vermouth cream sauce

Prime Rib of Beef

Slow roasted and served with garlic au jus.

Herb Crusted Grilled Pork Chop

Savory herb coated pork chop served with cilantro butter

Chipotle Peach Roasted Pork Loin

Slow roasted pork loin with a chipotle peach caramelization crust

Seafood

Fillet of Salmon

Grilled salmon fillet with a lemon dill sauce on a bed of baby spinach

Sea Bass

Topped with macadamia nut crust.

Crusted Halibut

Crunchy halibut steaks w/ cilantro aioli sauce.

Poultry

Chicken Cordon Bleu

Chicken breast rolled with ham and Swiss cheese, breaded and finished in the oven to pure succulent perfection, served with sauce

Cornish Rock Hen

Herb roasted and filled with corn bread stuffing served with a chicken gravy

Chicken Wellington

Breast of chicken in a puff pastry with garlic mushroom mixture served with a lemon cream sauce.

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Choose your dinner entrée accompaniments from the following:

Dinner Accompaniments

Appetizers

- Choice of one:** Stuffed Mushrooms with crab
Stuffed Mushrooms with spinach & cheese
Cheese Ravioli
with warm tomato cream sauce
Shrimp Margarita
medley of diced chilled shrimp with lively fruits and cilantro lime vinaigrette

Salads

- Choice of one:** Caesar Salad
Greek Salad
Spring Green Apple Salad with Walnuts & Bleu Cheese Crumbles
Spinach Salad with fresh mushrooms and red wine garlic dressing

Starch

- Choice of one:** Herbed Rice Pilaf
Twice Baked Gorgonzola Potato
Baked Potato
Sautéed Fingerling Potatoes

Vegetables

- Choice of one:** French Green Beans with Toasted Almonds
Honey-glazed Baby Carrots
Oven Roasted Asparagus
Vegetable Medley
Sweet Corn Pilaf

Desserts

- Choice of one:** Texas chocolate Sheet Cake
Carrot Cake
Lemon Layer Cake
Fresh Baked Fruit Pies

Deluxe selections *

(Additional Charge)

- Berry Tart
Cheesecake with Berry Topping
White Chocolate Raspberry Cheesecake

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Silver Service

*Silver selections accompanied with choice of:
Salad, starch and a vegetable
Includes: rolls and iced tea*

Dinners

Entrée's

Roast Beef

Slow cooked chuck roast beef with gravy

Beef Tips Burgundy

Succulent beef tips in burgundy sauce, served over fettuccini noodles

Beef Parmesan

Tender beef cutlet coated with parmesan cheese and bread crumbs, served with marinara sauce

Chicken Fresco

Grilled chicken breast, topped with provolone cheese, fresh tomato & basil served with a lemon cream sauce.

Chicken Parmesan

Juicy chicken breast breaded in a parmesan crust served with a marinara sauce

Blackened Chicken Breast

Juicy chicken breast coated in a blackened seasoning and grilled to a juicy perfection

Baked Picnic Ham

Juicy picnic ham, slow roasted and served with homemade honey mustard sauce

Choose accompaniments from the following:

Salads

Caesar Salad
Tossed Salad
Pasta Salad

Vegetables

Sweet Kernel Corn
Sautéed Squash
Green Beans

Starch

Garlic mashed Potatoes
Pasta
Rice Pilaf

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Bronze Buffet Service

*Bronze selections accompanied with items mentioned
Includes: rolls and iced tea*

Buffets

Pasta Buffet

(Minimum 30 people)

Tossed Green Salad or Caesar Salad
Garlic Bread

Choice of:

Traditional Lasagna
Vegetarian Lasagna
Cheese Tortellini with Marinara
Cajun-spiced Pasta with Chicken
Pasta Prima Vera with Creamy Alfredo

Vegetable Medley

Extras:

*Can add additional entrees for extra charge

Mexican Buffet

(minimum 30 people)

Tossed Green Salad

Choice of:

Chicken Fajitas
Beef Fajitas
Cheese Enchiladas
Chicken Enchiladas
Beef & Bean Burritos

Zippy Spanish Rice

Refried Beans

Extras:

*Can add additional entrees, sides, chips & salsa for extra charge

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BBQ Buffet

(minimum 30 people)

Tossed Green Salad or Coleslaw

Choice of:

Brisket
Smoked Sausage
Grilled Chicken Breast
Ribs * additional charge

Sauces
BBQ Beans
Homemade Macaroni & Cheese

Extras:

*Can add additional entrees, sides, relish tray for extra charge

American Buffet

(minimum 30 people)

Tossed Green Salad

Choice of two:

Hot Wings
Chicken Tenders
Loaded Nacho's
Slider Trio * additional charge

Sauces
Homemade Macaroni & Cheese

Extras:

*Can add additional entrees, sides for extra charge

*Looking for that special something?
Would you like to serve your favorite family recipe?
Just let us know what it is and we'll do our best to accommodate your request!*

*Our facility is also available for rehearsal dinners or bridal brunches
Contact us in regards to rates, serving & bartending staff*