



TASTEFULLY YOURS

est. 2001

*Jennifer Keams Shuyford*

Special Event Buffet

Southern Dinner Buffet

1 entree

\$22.00 per person + 8% tax & 30% service

2 entree

\$26.00 per person + 8% tax & 30% service

Parmesan-crusted Chicken Breast

*sun-dried tomato & basil sauce, wilted greens*

Ginger Sesame Grilled Pork Tenderloin

*ginger-peach glaze, white bbq sauce*

Nanny's Baked Mac & Cheese

*elbow pasta, 5-cheese*

Fresh Snap Beans

Augusta's Green Jacket Salad

Fresh Rolls & Butter

Carved to Order Dinner Buffet

1 entree

\$35.00 p.p. + tax & 30% service

1 carver per 75 guests @ \$175 each

Roast Beef Tenderloin

*wild mushrooms, creamy horseradish sauce,  
port wine reduction*

Your choice of Potato:

*Rosemary-Roasted Baby Reds, or Hash Brown Casserole,  
or Double-Stuffed Boursin Potatoes, or Garlic Mashed  
Potatoes, or Potatoes Au Gratin*

Roasted Asparagus

TY Stuffed Tomato

Augusta's Green Jacket Salad

Dinner Rolls & Butter



## Recommended Additional Entree

\$8.00 per person

*Parmesan-crusted Chicken Breast, Pecan-crusted Chicken Breast, or Lemon-Herb Airline Chicken Breast*

Market Price

*4oz Lump Crab Cake, Rosemary-Garlic Broiled Cold-Water Lobster Tail*

\$10.00 per person

*Salmon Filet, Rosemary-Butter Shrimp*

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## Low Country Buffet Menu

*\$28.00 per person + 8% tax & 30% service*

**Wild Caught Atlantic Shrimp**  
*Creole Tomatoes, garlic, herbs, cream*

**Creamy Stone-ground Grits**  
*shredded cheese, bacon, green onion, pimento cheese, country ham*

**Pecan-Crusted Chicken Breast**  
*comeback sauce, house honey mustard*

**Roasted Asparagus**

**Squash-stuffed Tomato**

**Summerville Salad**  
*butter lettuce, grape tomato, red onion, feta, toasted pecans, strawberries, cucumber, house vinaigrette*

**Sour Cream Muffins**

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## Southern Buffet

*\$24.00 per person + 8% tax & 30% service*

**Pecan-Crusted Chicken Breast**  
*comeback sauce, house honey mustard*

**Nanny's Bake Mac & Cheese**

**Snap Beans**

**Deviled Eggs**

**Summerville Salad**

**Cheddar Muffins**

**Add Baked Shrimp & Grits Casserole \$6.00 p.p.**

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## BBQ Buffet

*\$20.00 per person + 8% tax & 30% service*

*Add BBQ Chicken 1/4's \$4.00 p.p.*

**House-Smoked Boston Butt**  
*assorted house-made bbq sauces, hawaiian rolls*

**Hash & Rice**

**Sriracha Deviled Eggs**

**Choose one:**

*Southern Potato Salad, Classic Slaw, OR Succotash Salad (silver queen corn, butter beans, heirloom tomatoes, bleu cheese, basil, house vinaigrette)*



## Tastefully Yours Seasonal Fruit, Cheese, & Charcuterie Display

\$5.00 - 10.00 per person

*seasonally available fruits accompanied by cheeses, gourmet meats and appropriate accouterment*

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## Cocktail Hour Passed Hors d'oeuvres

\$7-10 per person + 8% tax & 30% service

Cheddar-Pecan Biscuit

Fried Oyster

*1/2 shell style, preserved lemon aioli*

Mini Tomato Pies

Mini Chicken & Waffles

*Maple-Chili Syrup*

Mini Crab Cake

*lemon basil aioli*

Grilled Pimento Cheese

*strawberry-balsamic drizzle*

Beef Brisket Slider

*fig preserves, pimento cheese*

Okra Fries

*comeback sauce*

Open-faced Tomato Sandwich

*basil mayo*

Pickled Shrimp Cake

*comeback sauce*

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## Non-Alcoholic Stations

Iced Tea & Water

*\$2.50 per person*

Coffee Station

*\$5.00 per person*

Hot Chocolate Station

*\$7.00 per person*

Arnold Palmer & Iced Water Station

*\$3.00 per person*

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## Extras

Disposable Plates

*Bamboo or plastic plates, utensils, napkins, & cups, provided*

Rentals

*China, linen, silver, and glassware rentals are additional*

30% Service fee

*includes Set-up, Clean-up, On-site Culinary Staff  
and bussing staff*

Catering Manager

*Starting at \$350.00*

*Any Wedding or Event over 100 guests  
must have a catering manager on-site.*

Servers

*\$175.00 per 4 hour shift. 1 per 30 guests*

*shift entails 1-2 hour set-up, 3-4 hour event, 1 hour clean-up.  
Additional hours \$35-50 per hour*



## Bartenders

*Contracted separately*

## Buffet Set-up

*All menus come with access to all of our silver, copper, & gold serving pieces and props. We customize our stations & event set-ups to the clients aesthetic. We're happy to walk you thru our warehouse, and discuss set-up. Florals, candles, etc are other items we are happy to quote a price for.*

## Desserts

*Desserts are priced separately. Jennifer bakes all of our desserts in house. She bakes a variety of seasonal items, but is always happy to discuss special requests, or make recommendations that compliment the event, season, or menu. She does not bake wedding or decorative cakes, but we are more than happy to recommend all or one of our reputable tried and true vendors.*

**Wedding Cake Service:**  
*available. Please see contract.*

