



TASTEFULLY YOURS

est. 2001

Jennifer Kearns 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

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

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.

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

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

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

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.

