



Weddings are memorable and can sometimes become very stressful for the couple. Hiring a professional caterer can lessen that stress; however, hiring Tasteful Touch Catering will eliminate the stress and guarantee you a Tasteful memory.

WEDDING Packages

Please give us a call today to schedule your personalized catering consultation.

Toni North

(504) 621-8323

TASTEFUL TOUCH CATERING

PERFECTLY PRICED WEDDING PACKAGES

These packages were designed for the budget conscience bride. **Our packages include the food** (menus listed below), *China, Silverware, Water Glass, Beverage Glass, Linen Napkin, Appropriate Service Staff, Chef, Banquet Captain, Cake Cutting, Chafing Dishes, Serving Pieces, Set Up (2 hours prior) and Clean Up. Based on a 4-hour reception.*

TOTAL PACKAGE MENU #1 (\$42 PER PERSON)

Tasting: (Includes 4 items from menu for up to 4 people)

Cocktail Hour: (Choice of Two Passed Hors D'oeuvres)

Chilled Grilled Shrimp Cocktail in Shot Glass with Creole Cocktail Sauce

Teriyaki Chicken or Marinated Beef Skewers

Salmon Pate' on Mini Toast

Pulled Chicken or Pork Sliders

Fresh Fruit Kabobs with Cream Drizzle

or a Stationary Display of

Fresh Sliced Fruit, Domestic & Imported Cheeses, with Assorted Crackers

Buffet Dinner

Roast Beef, Pork OR Turkey

Roasted Rosemary OR Teriyaki Glazed Chicken

Mascarpone Mashed Potatoes, Creamy Rice Pilaf OR Creole Dirty Rice

Creole Green Beans

Fresh Salad Greens with Choice of Italian & Ranch Dressings

Assorted Fresh Rolls and Herb Butter

Non-Alcoholic Beverages: (Choice of 2 and Water)

Ghetto Punch, Uptown, Sweet Iced Tea, Lemonade, and Bottled Water

ADD ONS: Seafood Gumbo (add \$3pp) or Chicken & Sausage Gumbo (add \$1.50pp)

Tasteful Touch Catering LLC is fully licensed by the State of Alabama, County of Jefferson and City of Birmingham.
Tasteful Touch Catering LLC is ServSafe Certified. Tasteful Touch Catering LLC is insured.

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PERFECTLY PRICED WEDDING PACKAGES

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TOTAL PACKAGE MENU #2 (\$36 PER PERSON)

Tasting: (Includes 4 items from menu for up to 4 people)

Cocktail Hour: (Choice of Two Passed Hors D'oeuvres)

Marinated Savory Meatballs

Heavenly Stuffed Eggs

Veggie Pasta Salad Mini Cups

Assorted Finger Sandwiches (Smoked Turkey, Ham or Roast Beef)

Chicken Pate' on Mini Toast

or a Stationary Display of

Fresh Sliced Fruit, Domestic & Imported Cheeses, with Assorted Crackers

Buffet Dinner

Roasted Rosemary or Teriyaki Glazed Chicken OR Roast Beef, Pork or Turkey

Mascarpone Mashed Potatoes, Creamy Rice Pilaf or Creole Dirty Rice

Creole Green Beans

Fresh Salad Greens with Choice of Italian & Ranch Dressings

Hawaiian Dinner Rolls

Non-Alcoholic Beverages: (Choice of 2 and Water)

Ghetto Punch, Uptown, Sweet Iced Tea, Lemonade, and Bottled Water

ADD ONS: Seafood Gumbo (add \$3pp) or Chicken & Sausage Gumbo (add \$1.50pp)

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BUFFET STYLE SERVICE

1 Entrée \$25 per person or choose 2 Entrées for \$30 per person

*Choice of Entrée, Vegetable, Starch, and Salad. *All buffets come with dinner rolls.*

Entrée Options

- Roasted Rosemary Chicken
- Glazed Salmon with Pineapple Salsa
- Marinated Pork Chop with Apple Chutney
- Teriyaki Glazed Chicken

Vegetable Options

- Creole Green Beans
- Sweet Peas
- Smothered Collards
- Creole Succotash
- Roasted Garlic Asparagus *\$1 extra
- Creamed Spinach *\$1 extra

Starch Options

- Oven Roasted Potatoes
- Smothered Potatoes
- Creamy Rice Pilaf
- Mascarpone Mashed Potatoes
- Creole Dirty Rice
- Jambalaya

Salad Options

- Fresh Salad Greens – Fresh Mixed Greens with Sliced Cherry Tomatoes, Diced Cucumbers, Shredded Cheddar Cheese with your choice of Italian or Ranch Dressings
- Spinach Salad – Fresh Baby Spinach, Blue Cheese Crumbles, Sliced Strawberries, Walnuts w/Balsamic Vinaigrette
- Traditional Caesar Salad with Romaine Lettuce, Shaved Parmesan Cheese, Croutons and Creamy Caesar Dressing

STATIONS

Pasta Station \$6 per person

Choice of Fettuccine, Angel Hair or Penne Pasta, Topped with Creole Cream Sauce or Creole Tomato Sauce. Served with Parmesan Cheese, Baby Grape Tomato, Fresh Broccoli, Baby Carrots, and Spinach.

Choose 2 premium toppings for \$3 more

Premium Crab Meat, Grilled Shrimp, Grilled Chicken, Turkey or Pork Sausage.

Grits Station \$5 per person

Choice of creamy plain, gouda or cheddar cheese grits, topped with butter

Choose 2 premium toppings for \$3 more

Grilled or Fried Shrimp, Grilled or Fried Fish (your choice), Grilled Chicken, Turkey or Pork Sausage.

Carving Station \$8 per person

Roasted, Fried or Smoked Whole Turkey, Roasted Whole Chicken, Whole Roast Beef, Whole Roast Pork Loin *served with assorted condiments and bread.*

45 minutes to 1 hour prior to reception

PASSED HORS D'OEUVRES FOR COCKTAIL HOUR ONLY

- **Choose 3** \$8 per person
- **Choose 4** \$11 per person
- **Choose 5** \$13 per person

Chilled Grilled Shrimp Cocktail in Shot Glass with Creole Cocktail Sauce

Teriyaki Chicken or Marinated Beef Skewers

Salmon Pate' on Mini Toast

Pulled Chicken or Pork Sliders

Fresh Fruit Kabobs with Cream Drizzle

Marinated Savory Meatballs

Heavenly Stuffed Eggs

Veggie Pasta Salad Mini Cups

Assorted Finger Sandwiches (Smoked Turkey, Ham or Roast Beef)

Chicken Pate' on Mini Toast

TOTAL PLATED DINNER PACKAGES

STARTING AT \$50 per person

STAFFING

Recommended number of staff members @ \$100 each.

We recommend 1 staff member per 25 guests, in addition we require a 1 chef minimum for all events.

Bartenders are available upon request at staff rate.

RENTALS

- China plates, Silverware, Napkins
- Glassware
- Fountains

BEVERAGES

Standard Beverages

Ghetto Punch, Uptown, Sweet Iced Tea, Lemonade, and Bottled Water - \$1 per person

Assorted Sodas - \$2 per person

Add-on: Your Personalized Custom Non-Alcohol Beverage - \$3 per person

E & T (Our Signature Sangria) - \$3 per person

Raspberry Mimosa - \$3 per person

FULL CUSTOMIZATION

Tasteful Touch Catering specializes in unique events. These sample menus are meant to give you an idea of offerings and prices, but your event can be fully customized, to create the perfect vision for your special day.