

Wedding Catering

CUISINE BY CHEF TAYDA

CONTACT@CUISINEBYCHEFTAYDA.COM

WWW.CUISINEBYCHEFTAYDA.COM

Your Dream Wedding Menu, Our Expertise



CATERING PACKAGES STARTING AT \$75 PER PERSON

Cocktail Hour

Choose Two

- Assorted Fruit
- Caesar or House Salad
- Dip accompanied by pita chips
- Bacon wrapped Shrimp
- Shrimp skewers
- Crab Balls- Market Price

Entrees

Choose Two

- Roasted Chicken
- Roasted Salmon
- Sautéed Sirloin
- Shrimp Scampi
- Stuffed Salmon - Market Price

Perfect Pairings

Choose Two

- Garlic Mashed Potatoes
- Lemon herbed Rice
- Jasmine Rice or Plain Pasta
- Roasted Potatoes
- Broccoli
- Green Beans
- Sweet Cajun Corn

*Complimentary Dinner rolls or croissants
&*

Beverage station with all packages

Additional Services

A la Carte Options:

- Lux Food Display- 315.00 (Upscale Food Warmers, Decor to match theme and upscale disposable plates/cutlery)
- Standard Food Display- 215.00 (Food Warmers and black or white tablecloths)
- Servers- 175.00 per server (4 hours)

More Information

- Menu customization available
- Tasting boxes are included in pricing for catering services booked with Chef Tayda.
- Not ready to book? Tasting boxes can be purchased

**NOTE: 15% gratuity/service fee & 7% Food/Sales tax is added to all estimates and invoices*

The Date Night Experience

by

CHEF TAYDA

EMAIL: CONTACT@CUISINEBYCHEFTAYDA.COM

WEBSITE: WWW.CUISINEBYCHEFTAYDA.COM

Creating menus that feel like love... elegant, soulful, and unforgettable from first glance to final bite



3 COURSE MEAL - \$300.00 (PER COUPLE).

\$175.00 (PER PERSON).

Appetizer- 1 per couple

- Spinach Dip
- Wings (with or without sauce)
- Shrimp Skewers
- Steak bites

Entree- 2 per couple

- Stuffed Salmon (Broccoli and cheese or Shrimp stuffed)
- Crab Cakes (2)
- Roasted Chicken Breast
- Sautéed Sirloin
- Twin Lobster Tails (+15)
- Teriyaki glazed lamb chops (+15)
- Seared Ribeye (+10)

Sides- 2 per couple

- Roasted Broccoli
- Garlic Sautéed Green Beans
- Garlic Mashed Potatoes
- White or Yellow Rice

Complimentary: Caesar Salads & Dinner rolls

Additional Services

- **In Home Chef Experience** : Chef prepares meal on site: includes table decor and 1 bottle of Prosecco or Wine: +175.00
- **Bottle Service:** Client may request additional bottles of Prosecco or Wine at an additional cost: 27.00 Prosecco | 17.00 Wine
- **Additional Sides:** 9.00 per side
- **Additional App:** 14.00-22.00 per app

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