

# 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

Price

### Entrees

#### Choose Two

- Roasted Chicken
- Roasted Salmon
- Sauteed Sirlion
- 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](mailto:CONTACT@CUISINEBYCHEFTAYDA.COM)  
WEBSITE: [WWW.CUISINEBYCHEFTAYDA.COM](http://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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