



TASTEFULLY YOURS

est. 2001

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Small Plate Stations

While we love nothing more than coming up with a customized menu for each Tastefully Yours Bride, sometimes they just prefer a list of our Greatest Hits. These items have been on repeat for the last 20-plus years. While we quote a starting point, we know there are variables that make each event unique, just like our clients, and their wants and needs. Take a look, and then give me a call for your one-on-one consultation. This is just a small sample of what we can and have done, for over 400 Brides.

Passed Hors d'oeuvres

Choose 3 for \$7.00 p.p. or *a la carte

Cheddar-Pecan Biscuit

*\$1.50 per person

Mini Tomato Pies

*\$3 per person

Mini Chicken & Waffles

chili-honey drizzle

*\$3.50 per person

Mini Crab Cake

*\$8 per person

Grilled Pimento Cheese

*\$3 per person.

Beef Brisket Slider

fig preserves, pimento cheese

\$4 per person

Okra Fries

comeback sauce

\$4 per person

Classic "Tastefully Yours" Small Plate Stations

Pricing begins at \$30 per person + 8% tax & 30% service fee

Recommended 3-4 Stations/Charcuterie included, Final price per person is based on guest count, choice of stations, and number of stations. | Station Staffing and Serving Staff, Additional

Carving Station

Marinated Roast Beef Tenderloin
creamy horseradish, henri, house garlic-herb buttermilk biscuits

Hash Brown Casserole

Green Jacket Salad

Beef Short Rib Station

Guinness-Stout Braised Beef
Short Ribs
mushrooms, carrots

Boursin Whipped Potatoes

Garlic-Broccolini Saute

Rosemary Yeast Rolls

Low-Country Station

Wild Caught, East Coast Shrimp
Choose your-style sauce:

Red-eye Gravy, Creamy Tomato-Herb, Piccata-style, Bacon-infused Gravy, or Creole Tomato-style

Stone-Ground Grits
appropriate accompaniments, provided

Roasted Asparagus

Sour Cream Muffins

Station Options Continued on Next Page >>>



Small Plate Stations

Tastefully Yours-style Southern BBQ Station

Ginger Sesame Grilled Pork
Tenderloin

*white bbq sauce, mustard-based bbq
sauce*

House-made Buttermilk Biscuits

Nanny Kearns Mac & Cheese

Bacon Braised Collard Greens

Southern-Italian Station

Parmesan-crusted Chicken Breast
sun-dried tomato sauce wilted greens

Lasagna-style 5 Italian
Cheese Mac

Roasted Asparagus or
Haricot Vert

Sour Cream Muffin

Pasta Station

Authentic & Fresh Pasta
Dishes, Made to Order

*House Marinara, Rosemary Cream,
Pesto, Garlic & Oil*

*Chicken, Shrimp, Italian sausage,
Pancetta
Veggies*

Asiago, Pecorino, Parmesan

Penne, Farfalle, Orecchiette

Georgian-Style BBQ Station

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

Hash & Rice

Sriracha Deviled Eggs

Choose one:

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

Northern Italian Station

Chicken Piccata
capers, lemon

Garlic Mashed Potatoes
or

*Rosemary Cream-Baked
Farfalle Pasta
roasted heirloom tomatoes, pecorino*

Roasted Broccolini

House Focaccia

Tuscan-style Grits Station

Slow-cooked Pork Ragu

Butternut Squash Grits
pecorino, pancetta, crispy sage

Kale & Brussels Slaw
*honey crisp apples, artisan cheeses,
craisins, salt & pepper almonds*

Southern Station

Pecan-crusted Chicken Breast
comeback, house honey-mustard

Smoked Gouda Mac Orecchiette

Snap Beans

Cheddar Muffins

Southern Station

Pecan-crusted Chicken Breast
comeback, house honey-mustard

Smoked Gouda Mac Orecchiette

Snap Beans

Cheddar Muffins

Charcuterie Display

Seasonally available fruits
accompanied by cheeses, gourmet
meats, veggies and appropriate
accouterment

Additional Information

Bamboo or Plastic, Plates, Plastic utensils, Napkins, and Plastic Cups provided. All Rentals are separate. 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. *Cake Service, Cake Plates, forks, & napkins separate.

