



## Menu & Food

### Hors d'oeuvre

Roasted Beet Dip with Goat Cheese (tray set)**	\$6.80	per Person
Slow Roasted Tomato Hummus with Pita & Crudité (tray set)***	\$7.08	per Person
Crispy Feta with Lemon and a Little Kick (tray pass)**	\$6.20	per Person
Creole Crab Deviled Eggs (tray pass)	\$7.54	per Person
Boiled Georgia White Shrimp with Galatoire's Rémoulade Blanc (tray set)	\$12.52	per Person

### Salad Ideas

Winter Slaw With Red Pears and Pumpkin Seeds & Sherry	\$8.08	per Person
Zucchini & Carrot Slaw with Ginger & Sesame OR Fennel &	\$4.96	per Person

### Supper Ideas

Redfish Basilico (mushrooms, basil, capers, white wine) on Sticky Jasmin Rice	\$33.64	per Person
Leg of Lamb With Savory Beans on Garlic Mash	\$22.90	per Person
Panko Crusted Redfish with Rémoulade & Roasted Potatoes	\$28.02	per Person
Brined & Roasted Organic Chicken & Sausage on Creamy Risotto	\$23.46	per Person
Creole Shrimp & Andouille Sausage with Grit Cakes (slightly spicy, cream sauce)	\$20.02	per Person

### Sides

Stuffed Sweet Potatoes with Curried Chickpeas and Mushrooms***	\$8.16	per Person
Sri Lankan Eggplant Curry***	\$8.54	per Person
Double-Creamed Spinach with Fried Onions**	\$7.60	per Person
Caramelized Leek, Fennel & Onion Gratin***	\$8.58	per Person

### Desserts

Chocolate Truffles***	\$7.22	per Person
Puff Pastry Apple "Crypts"	\$9.74	per Person
Citrus Upside-Down Cake	\$7.82	per Person
White Chocolate Pumpkin Mousse	\$8.54	per Person

### Beverages

#### Fun Beverage Ideas

Lady Lavender's Mocktail	\$6.71	per Person
Fresh Squeezed Lemonaid	\$5.56	per Person
Cucumber Lemon Aid	\$3.56	per Person
Pear, Apple & Cranberry Punch	\$6.46	per Person
Bottled Water	\$0.41	per Person
3x Distilled Water, Apple Infused	\$0.72	
Sparkling Peach, Carrot & Basil Punch	\$4.25	per Person
Sparkling Berry, Lemon, and Mint Punch	\$4.73	per Person
Non-Alcoholic Housemade Digestive "Brew"	\$2.34	per Person

**Average Food Cost**

**\$81.17**

**per Person**



**\*\* Vegetarian, in case it's not obvious**

**\*\*\* Vegan AND Nut Free**

**About Your Choices:** Where it says Redfish, it simply means the most lovely local fresh fish I will get that day.

**About Your Options:** None of the beverages are included at this point. They are simply suggestions designed to go well with your menu. If you'd like to take advantage of our service, by all means, let me know.

**About Your Menu:** The prices and portions are based on you having two appetizers, one each entrée and dessert, and three sides. You, of course, should get what you choose.

**About Our Food Sources:** Unless you have requested otherwise you are being served a very healthy and flavorful menu. Our chicken and eggs are free range, antibiotic and hormone free. Most all of your dairy, vegetables, and fruits are organic. Our sugars and sweeteners are organic too. If a dish has ground beef, it is grass-fed. Any pork products used vary. Our seafood is wild caught and when available, line caught, often that day, and the shrimp are, of course, local and fresh. If you'd like us to be more uptight than that, please let us know.

**About Our Food Creations:** We design our menus seasonally. Seasonal food is fresher, tastier and more nutritious than food consumed out of season. Crops picked at their peak of ripeness are also better tasting and full of flavor. And, they contain more nutrients when allowed to ripen naturally on their parent plant.

Purchasing locally grown foods helps support local farms and maintains farmland and open space in our community. A recent USDA study also found that direct-to-consumer producers were less likely to apply pesticides and herbicides.

Finally, local growers can tell us how the food was grown. When we buy directly from farmers, we have the opportunity to ask what practices they use to raise and harvest the crops.

When you're ready to discuss further, just ring us at (912) 996-8386 or shoot us an email at [team@tastebuds-stsimons.com](mailto:team@tastebuds-stsimons.com)

## Event Staff

We pride ourselves with providing you with the absolute best service. This includes ensuring the best staff will be on hand to make your event absolutely incredible and stress free. You can sit back and relax and let our professional servers, bartenders, and chefs take care of all the work. If we're simply dropping off, know your service will be quick, efficient, and polite.

Type of Staff Member	# of Staff Needed	Cost Per Staff	Price
Servers	3	\$100	\$300
Bartenders	0	\$150	\$0
Sioux Chefs	0	\$150	\$0
Chefs	1	\$200	\$200
Event Manager	0	\$100	\$0
Event Planner	0	\$150	\$0
Meal Delivery	0	\$35	\$0
Rental Equipment Delivery	0	On Us	(if applicable)
<b>Sub-Total</b>			<b>\$500.00</b>