



# WEDDING & SPECIAL EVENT MENU



**A Tasteful Solution**

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**For ordering please contact Erin Lamberti on  
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*Simple and Sassy Elegant Menu Selections*  
*Choose One Salad, One Entrée and One Side Item*

**SALADS**

*Salad of Baby Field Greens*

*Fresh Berries, Baby Greens and Homemade Raspberry Vinaigrette*

*Southern Splendor*

*Baby Mixed and Romaine Greens with Tomatoes, Cucumbers and Sweet Corn Served  
With Vidalia Onion Dressing*

*Traditional Caesar Salad*

*Romaine Greens with Fresh Parmesan, Cheese Croutons, and Our Delicious  
Creamy Caesar Dressing*

**ENTRÉE OPTIONS**

*Spinach Sun Dried Tomato and Cheese Stuffed Chicken with Champagne Cream Sauce*

*Simple and Sassy Marinated Grilled Herb Chicken Breast*

*Lemon Chicken Piccata Pan Seared Chicken in a Mushroom Madeira Sauce*

*Rosemary Infused Roasted Pork Loin with a White Wine and Whole Grain Mustard Sauce*

*Chicken Cordon Bleu with Champagne & Sage Sauce*

*Chicken Parmesan*

*Grilled Teriyaki Pineapple Chicken*

*Chicken Citron ~ Charcoal Grilled Chicken Breasts Served in a Light Lemon Herb Sauce*

*Shrimp, Chicken and Vegetable Pasta in a Cream Sauce*

*Roasted Vegetable Lasagna*

*Homemade Lasagna - Choice of Meat, Vegetarian or Sausage*

*Italian Baked Ziti*

*Pulled Pork Barbeque with Fresh Baked Rolls*

*Chicken Tenders with Dipping Sauces*

**SIDE ITEMS**

*Trio Grilled Vegetables Medley*

*Steamed Broccoli tossed with Herb Compound Butter*

*French Style Green Beans with Garlic Sauce*

*Creamy Garlic Smashed Red Potatoes*

*Garlic and Herb Roasted Red Potatoes*

*Smashed Sweet Potatoes*

*Bowtie Pasta with a Trio of Vegetables in a Lemon Butter Sauce*

*Seasonal Rice Pilaf*

*Chilled Roasted Sweet Potato Salad*

*Baked Macaroni and Cheese*

**\$10.00 Per Person**

Elegant Event Menu Selections

*Choose One Salad, One Entrée and Two Side Items*

*Includes Fresh Baked Rolls and Whipped Butter*

SALADS

*Salad of Baby Field Greens*

*Fresh Berries, Baby Greens and Homemade Raspberry Vinaigrette*

*Southern Splendor*

*Baby Mixed and Romaine Greens with Tomatoes, Cucumbers and Sweet Corn Served  
With Vidalia Onion Dressing*

*Traditional Caesar Salad*

*Romaine Greens with Fresh Parmesan, Cheese Croutons, and Our Delicious Creamy Caesar Dressing*

ENTRÉE OPTIONS

*Spinach Sun Dried Tomato and Cheese Stuffed Chicken with Champagne Cream Sauce*

*Simple and Sassy Marinated Grilled Herb Chicken Breast*

*Lemon Chicken Piccata*

*Pan Seared Chicken in a Mushroom Madeira Sauce*

*Rosemary Infused Roasted Pork Loin with a White Wine and Whole Grain Mustard Sauce*

*Chicken Cordon Bleu with Champagne & Sage Sauce*

*Chicken Parmesan*

*Grilled Teriyaki Pineapple Chicken*

*Chicken Citron ~ Charcoal Grilled Chicken Breasts Served in a Light Lemon Herb Sauce*

*Shrimp, Chicken and Vegetable Pasta in a Cream Sauce*

*Roasted Vegetable Lasagna*

*Homemade Lasagna - Choice of Meat, Vegetarian or Sausage*

*Italian Baked Ziti*

*Pulled Pork Barbeque with Fresh Baked Rolls*

*Chicken Tenders with Dipping Sauces*

SIDE ITEMS

*Pan Roasted Wild Mushroom Pilaf*

*Trio Grilled Vegetables Medley*

*Steamed Broccoli tossed with Herb Compound Butter*

*French Style Green Beans with Garlic Sauce*

*Asparagus with Béarnaise*

*Creamy Garlic Smashed Red Potatoes*

*Garlic and Herb Roasted Red Potatoes*

*Smashed Sweet Potatoes*

*Bowtie Pasta with a Trio of Vegetables in a Lemon Butter Sauce*

*Seasonal Rice Pilaf*

*Baked Rigatoni with Marinara, Sweet Basil and Ricotta*

*Chilled Roasted Sweet Potato Salad*

*Baked Macaroni and Cheese*

**\$14.95 Per Person**

*Tastefully Complete Event Menu Selections*  
*Choose One Salad, Two Entrées and Two Side Items*  
*Includes Fresh Baked Rolls and Whipped Butter*

**SALADS**

*Salad of Baby Field Greens*

*Fresh Berries, Baby Greens and Homemade Raspberry Vinaigrette*

*Southern Splendor*

*Baby Mixed and Romaine Greens with Tomatoes, Cucumbers and Sweet Corn  
Served with Vidalia Onion Dressing*

*Romaine Greens with Fresh Parmesan, Cheese Croutons, and Our Delicious  
Creamy Caesar Dressing*

**ENTRÉE OPTIONS**

*Spinach Sun Dried Tomato and Cheese Stuffed Chicken with Champagne Cream Sauce  
Simple and Sassy Marinated Grilled Herb Chicken Breast  
Lemon Chicken Piccata*

*Pan Seared Chicken in a Mushroom Madeira Sauce  
Rosemary Infused Roasted Pork Loin with a White Wine and Whole Grain Mustard Sauce  
Chicken Cordon Bleu with Champagne & Sage Sauce  
Chicken Parmesan*

*Grilled Teriyaki Pineapple Chicken  
Chicken Citron ~ Charcoal Grilled Chicken Breasts Served in a Light Lemon Herb Sauce  
Shrimp, Chicken and Vegetable Pasta in a Cream Sauce*

*Honey Glazed Roast Loin of Pork with Apple Chutney  
Italian Sausage and Cheese Stuffed Pork Loin with Port Gravy  
Roasted Vegetable Lasagna*

*Homemade Lasagna - Choice of Meat, Vegetarian or Sausage  
Italian Baked Ziti*

*Pulled Pork Barbeque with Fresh Baked Rolls  
Flank Steak Extraordinaire with a Mushroom Port Demi-Glaze  
Herbed Rubbed Roast Beef with Red Wine Sauce  
Chicken Tenders with Dipping Sauces*

**SIDE ITEMS**

*Pan Roasted Wild Mushroom Pilaf*

*Trio Grilled Vegetables Medley*

*Steamed Broccoli tossed with Herb Compound Butter*

*French Style Green Beans with Garlic Sauce*

*Asparagus with Béarnaise*

*Creamy Garlic Smashed Red Potatoes*

*Garlic and Herb Roasted Red Potatoes*

*Smashed Sweet Potatoes*

*Bowtie Pasta with a Trio of Vegetables in a Lemon Butter Sauce*

*Seasonal Rice Pilaf*

*Baked Rigatoni with Marinara, Sweet Basil and Ricotta*  
*Chilled Roasted Sweet Potato Salad*  
*Baked Macaroni and Cheese*

**\$18.95 Per Person**

**DISPLAYED OR PASSED APPETIZER**

*Add any of these items to complete the perfect event!*

***Add Any of the Following for \$1.95, Add 2 for \$3.50***

*Pepper-Jack Pimento Cheese with Toasted Pita Points*  
*Bourbon BBQ Cocktail Sausages*  
*Spicy Black Bean Spring Rolls*  
*Southwestern Blackened Cajun Spring Rolls*  
*Smoked BBQ Spring Rolls*  
*Smoked BBQ Quesadillas (Displayed Only)*  
*Mediterranean Artichoke Tarts*  
*Assorted Canapés: Ham, Mousse or Shrimp*  
*Assorted Mini Quiche*  
*Bourbon BBQ Meatballs*  
*Sweet & Sour Meatballs*  
*Swedish Meatballs*  
*The Ultimate Bruschetta (Displayed Only)*  
*Pigs in a Blanket with Bourbon BBQ*  
*Original Chicken Salad, Cucumber Dill and Pimento Cheese Tea Sandwiches*  
*Mac and Cheese Corn Bread Popovers with Ham and Apple Butter Sauce*  
*Chef Special Spanakopita in Phyllo Cups*

***Add Any of the Following for \$2.50, Add 2 for \$4.50***

*Baby Loaded Twice Baked Potatoes*  
*Greek Seasoned Chicken Wings*  
*Asian Ginger Chicken Wings*  
*Honey Glazed Cocktail Sausages*  
*Tomato, Basil and Mozzarella Caprese*  
*Tomato Basil Torte with Toasted Baguettes*  
*Gingered Black Bean Chicken Cakes w/ Cilantro-Lime Aioli*  
*Steamed Pork Dumplings with a Wasabi Soy Glaze*  
*Goat Cheese Crostini with Sundried Tomato Pesto*  
*Curried Coconut Shrimp Spoons*  
*Cucumber and Smoked Salmon Cups*  
*Curry or Tarragon Chicken Salad Cucumber Cups*  
*Crab Stuffed Jumbo Mushrooms*  
*Italian Sausage & Feta Cheese Stuffed Jumbo Mushrooms*  
*Spinach and Feta Cheese Stuffed Jumbo Mushrooms*

*Ginger Orange Pork Served with Skewers*  
*Sweet Ham & Pineapple Served with Skewers*  
*Grilled Chicken & Pineapple Served with Skewers*  
*Spicy Thai Chicken with Fresh Cilantro Served with Skewers*  
*Chicken or Beef Teriyaki Served with Skewers*  
*Sesame Soy Glazed Beef Served with Skewers*  
*Original Curry or Tarragon Chicken Salad Mini Sandwiches*  
*Coconut Shrimp with Orange Bliss Sauce*  
*Breaded Chicken Bites with Assorted Dipping Sauces*

***Add Any of the Following for \$2.95, Add 2 for \$5.50***

*Grilled Beef Filet with Horseradish Cream Croquettes (Passed Only)*  
*Cognac Marinated Filet Sandwiches with Herbed (Passed Only) Horseradish Sauce*  
*Coastal Prawns (Shrimp) with Tequila Lime Cocktail Sauce (Add as A Shot)*  
*Charleston Style Crab Cakes with Orange Bliss Sauce*  
*Southern Baked Brie with Almonds or Candied Pecans (Displayed Only)*  
*Scallops Wrapped in Bacon*  
*Cozy Spicy Shrimp Wrapped in Puff Pastry*

***Add the Following at Market Price***

*Grilled Scallops with Sweet Chili and Lime Sauce*  
*Seared Ahi Tuna Croutes with Honey Wasabi*  
*Mini Beef Wellington*  
*Mini Chicken Wellington*

***Sliders and Fun***

*Mini Hamburgers & Cheese Burgers \$2.50*  
*Mini Buffalo Chicken Sliders with Ranch Spread \$2.50*  
*Mini Crab Cake Sliders with Lemon Aioli \$3.25*  
*Mini BLT's \$1.95*  
*Ahi-Tuna BLT's \$4.25*  
*Mini Pulled Pork Barbeque Sliders with Apple Butter Barbeque Sauce \$1.95*  
*Mini Hot Dogs with All the Fixins' \$1.95*  
*Sweet Potato wedges \$1.50*  
*Spicy Onion Rings \$1.50*

***Seasonal Garden Display - \$5.95 Per Guest***

*Fresh Fruits and Berries with Chantilly Cream*  
*Garden Crudites with Poppy Seed and Herb Ranch Dips*  
*Domestic Cheese & Grape Boards with Rustic Flatbreads*

## Wedding Flower Catering Packages

Prices Do Not Include Taxes or Staffing, Packages Based on a Minimum of 50 People



### The Wild Flower

#### *Passed Cocktail*

*Basil Bruschetta Crostini's*

#### *Dinner Menu*

*Chopped Carolina Salad Served in Rocks Glass*

*Pulled Pork Barbeque and Buffalo Chicken & Bleu Cheese Sliders*

*Roasted Sweet Potatoes*

*Domestic Cheese and Fresh Fruit Board Served with Rustic Flatbreads*

*Fresh Garden Vegetable Display with Poppy Seed Dressing*

**\$16.95 Per Guest**



### The Perennial

#### *Passed Cocktail*

*Fruit Kabob with Chantilly Cream*

*Coconut Thai Chicken Forks*

*Served with Coco Yogurt Dip*

#### *Dinner Menu*

*Mini Half Wedges with Caesar Dressing*

*Chef Attended Italian Pasta Station*

*Grilled Herb Chicken*

*Seasoned Roasted Vegetables*

*Farfalle Pasta with Your Choice of Roasted Tomato Marinara and Alfredo Sauce*

*Served with Chopped Sweet Tomatoes, Black Olives, Pesto, Artichoke Hearts, Crushed Red Peppers,*

*Fresh Basil, Roasted Garlic, and Shaved Parmesan Cheese*

*Served with Fresh Garlic Baguettes*

**\$19.95 Per Guest**



### The African Violet

#### *Passed Cocktail*

*Chilled Tomato Basil Soup Shooters with Mini Grilled Cheese  
Anti-Pasta Skewers  
Roasted Corn and Artichoke Dip on Rustic Flatbreads*

#### *Dinner Menu*

*Build Your Own Caesar Salad with Cornbread Croutons  
Chef Carved Pork Loin with Port Wine Glaze and Airline Turkey Breast with Cranberry Aioli  
and Fresh Baked Rolls  
Roasted Rosemary Red Skinned Potato Wedges  
Steamed Asparagus with Béarnaise*

**\$24.95 Per Guest**



### The Rose Bud

#### *Passed Appetizers*

*Cheese & Grape Artist Pallets Served with Rustic Flatbreads  
Tomato, Basil and Mozzarella Crostini's with Sweet Balsamic Drizzle*

#### *Displayed*

*Traditional Southern Tomato Pie with Baby Arugula Salad  
Fresh Seasonal Fruits and Berries with Chantilly Cream  
Shrimp Risotto Primavera with Tomato Basil Cream Sauce and Parmesan Cheese  
Slow Roasted Turkey Breasts with Spicy Mustard and Port Wine Cranberry Spreads*

#### *Gourmet Slider Bar*

*Hamburgers with Cheddar Cheese, Sautéed Onions, Mushrooms and all Accompaniments  
Mini BLT'S  
Roasted Sweet Potato Strings with Thyme Butter*

#### *Add:*

*Crab Cake Sliders with Chili Lime Aioli \$3.95 Per Guest*

**\$32.00 per guest, plus tax and staffing**



### The Magnolia

#### *Passed Wedding Appetizers*

*Pimento Cheese Toasts*

*Toasted and Seasoned Pita Points with Homemade Pimento Cheese*

*Soul Food Collared Dip On Toasted Corn Bread Bites*



### DISPLAYED

#### *Barbeque Sundaes'*

*Slow Cooked Pulled Pork Barbeque, Brown Sugar Baked Beans, Traditional Cole Slaw, Kosher Dill Pickles and Cheddar Cheese*

*\*\*Mason Jars Included*

#### *Also Displayed with..*

*Assorted Fresh Baked Rolls, Cast Iron Macaroni & Cheese Cornbread Muffins and Fresh Baked Apple Butter*

*Creamy Potato Salad with Bacon and Chives*

*OR*

*Triple Cheese Macaroni and Cheese*

*Hickory Smoked Bacon Asparagus*

*Fall Watermelon, Mint and Poppy Seed Salad*

*\$36.95 per guest, plus tax and staffing*

### Garden Club Social Hour

*(Add these Items for an Additional Affair)*

*Coastal Shrimp & Grits in Martini Glasses \$4.95 Per Guest*

*Charleston Prawns with Tequila Lime Cocktail Sauce \$3.50 Per Guest*

*Smoked Barbeque Tacos with Cilantro Pico \$3.25 Per Guest*

*Pepper Jack Pimento Cheese on Melba Toast Points \$1.95 Per Guest*

*Fresh Strawberry and Grape Bowls with Chantilly Cream \$3.50 Per Guest*

*Roasted Corn & Crab Dip with Rustic Flatbreads \$2.25 Per Guest*

*Sesame Ginger or Coconut Thai Chicken Fork \$2.95 Per Guest*

*Hummus Trio: Roasted Garlic, Red Pepper and Black Bean Hummus with Toasted Pita Points \$3.75 Per Guest*

**Full Garden Display**

*Fresh Fruits and Berries with Chantilly Cream  
Garden Crudités with Poppy Seed and Herb Ranch Dips  
Domestic Cheese & Grape Boards with Rustic Flatbreads*

**\$5.95 Per Guest**

**Seated Dinner or Family Style Dinner Selections**

*Pricing does not include staffing or taxes*

*Salmon Wrapped with Spinach and Artichokes Served with Italian Roasted Red Potatoes,  
Steamed Broccoli and Parmesan Butter*

**\$18.95 Per Guest**

*Roasted Half Cornish Hen with Tuscan Pasta and Roasted Vegetables*

**\$22.95 Per Guest**

*Pan Seared Duck Breast with a Black Cherry Reduction, Garden Rice Pilaf and Sautéed  
San Fran Vegetables*

**\$22.95 Per Guest**

*Beef Medallions with Jumbo Shrimp, Garlic Smashed Potatoes and Sautéed Spinach Risotto*

**\$20.95 Per Guest**

*Butternut Squash Ravioli with Roasted Red Pepper Gouda Cream Sauce over a Bed of  
Wilted Spinach*

**\$16.95 Per Guest**

*Surf and Turf - 8oz Filet with Port Wine Demi, Charleston Crab Cakes, Garlic Smashed  
Parmesan Potatoes and Trio Grilled Vegetables*

*Pan Seared Chicken Breast with Lemon Cream, Mahi-Mahi Medallions, Sweet Potato Coconut  
Rice and Asparagus*

**\$24.95 Per Guest**

*\*\*Vegetarian Option: Fire Roasted Vegetable Napoleon with Eggplant, Zucchini, Squash  
And Sautéed Spinach*

***All Menus Include Salad with Dressing and Fresh Baked Assorted Rolls***

***\*\*Appetizers, Desserts and Beverages are Available Upon Request***

**Beverage Selections**

*Think about beverages being displayed before and after the ceremony!  
Guest can be greeted with a Specialty Cocktail as they enter for the Ceremony or can be served  
Before the reception at the Cocktail Hour. You decide!*

***Each Non-Alcoholic Beverages are \$1.95 Per Guest***

*Southern Pink Lemonade with Orange Slices and Fresh Mint*

*Southern Sweet and Un-Sweet Tea with Lemon Slices  
(Add Sweet Tea Vodka for \$2.50 per person)*

*Water Fusion: Fresh Mountain Water with Berries, Fruits and Fresh Herbs*

***Bar Packages and Pricing Available Upon Request***

