

your friendly neighborhood gourmet.



Lunch or Dinner Buffet Options

Our Specialty Buffets (minimum 10 people per order, includes beverages and all necessary paper products)

Tastebuds Signature Spread: Gourmet Sandwich Buffet (cold lunch) **\$12.95 per person**

An assortment of our specialty sandwiches, choice of 2 side salads, assortment of cookies.

"Mom's" Home Cookin' Lunch Buffet (hot lunch) **\$15.95 per person**

Comfort food Tastebuds style: Home-style meatloaf and creamy macaroni & cheese. Also includes 2 side dishes, garden salad, assortment of cookies and triple fudge brownies.

Make-Your-Own Fajita Bar (hot lunch) **\$17.95 per person**

Marinated beef, grilled chicken and mixed vegetables plus all the fajita "fixings". Side dishes include Mexican 7-layer dip, nacho chips, garden salad and our 3-bean salad and dessert.

The Healthy Lunch Buffet (hot lunch) **\$15.95 per person**

Grilled lemon-garlic chicken, choice of 2 side dishes, garden salad and fresh fruit salad.

The Italian Smorgasbord (hot lunch) **\$16.95 per person**

A sumptuous spread consisting of Bolognese (3-meat) lasagna, eggplant roulades, mozzarella sticks, our homemade marinara, Caesar salad, mixed vegetables, dinner rolls and cannolis.

The "Surf & Turf" (hot lunch) **\$22.95 per person**

Here's a treat for hearty eaters! Includes marinated flank steak w/grilled shrimp skewers. Also includes choice of 2 side dishes, Caesar salad, dinner rolls, platter of our triple fudge brownies and blondies.

Get that ocean flavor with the Seafood Extravaganza **\$29.95 per person**

Includes shrimp scampi, grilled teriyaki salmon and sesame crusted ahi tuna. Also includes choice of 2 side dishes, garden salad, dinner rolls, fresh fruit platter, triple fudge brownies and blondies.

If you're on the run, try the Tastebuds Market "Bag" Lunch **\$10.95 per person**

Includes choice of sandwich, side salad, piece of fruit, dessert and chips.

"Low Carb" Salad Sampler (cold lunch) **\$12.95 per person**

An assortment of luncheon salads & meats (tuna salad, chicken salad, egg salad, grilled vegetables, grilled chicken & filet mignon. Also includes dinner rolls, fresh fruit salad and an assortment of cookies.

Taste of Philly (hot lunch) **\$13.95 per person**

For the Philly fanatics try "Philly" Cheesesteaks (with and without onions), soft pretzels, Herr's potato chips, choice of 1 side salad, garden salad and Tastycakes.

Tastebuds a la Carte Hot Entrées **\$12 – \$15 per person, per item**

Parmesan Crusted Chicken

Chicken cutlets encrusted in parmesan cheese. Served with a fresh tomato bruschetta.

Grilled Lemon Garlic Chicken

Lemon, rosemary and garlic marinated chicken.

Mediterranean Chicken

Fire Grilled Chicken tossed w/fresh tomatoes, artichoke hearts, garlic, basil and kalamata olives. Served over pasta.

Grilled Salmon Duo

Grilled Salmon w/Teriyaki Sauce and Stone-ground Mustard Honey Glaze.

"Garlicky" Shrimp Scampi

Our marinated shrimp, grilled to perfection & tossed w/a white wine garlic sauce. Served over pasta.

Lobster, Crab and Shrimp Manicotti

Homemade manicotti stuffed w/seafood & ricotta. Served w/a tomato cream sauce.

Chicken & Vegetable Quesadillas

Our homemade quesadillas filled with grilled chicken, Monterey jack and cheddar cheese, refried beans, onions, zucchini and squash. Served w/sour cream and salsa.

Home-style Meatloaf

Thick sliced meatloaf made with a combo of veal, pork and sirloin. Served with a wild mushroom sauce or a tangy glaze.

Bolognese (Meat) or Vegetable Lasagna

Our lasagna can be prepared traditionally with a trio of meats (sirloin, pork and veal) Or try our vegetable lasagna, layered with sautéed spinach, crimini mushrooms, goat cheese, mozzarella cheese and a creamy béchamel sauce.

Shepherd's Pie

English style meat casserole in a tangy sauce, with carrots and peas. Topped w/our creamy mashed potatoes.

Eggplant Parmesan or Eggplant Roulades

Eggplant parmesan made the traditional way... breaded eggplant, layered w/mozzarella & parmesan cheese and our homemade marinara. And for a twist, we offer roulades, which are breaded eggplant, filled w/ricotta cheese and topped with our homemade marinara and mozzarella cheese.

Pasta Primavera

Combination of fresh vegetables, tossed with pasta and a creamy alfredo sauce.

Eggplant and Grilled Vegetable Stacks

Breaded eggplant, zucchini and squash, layered w/fresh mozzarella and our homemade marinara.

Creamy Macaroni & Cheese "Mom's Special Recipe!"

To offer your guests a complete meal, you can add some selections from below...

A la Carte Side Dishes**\$1.99 per person, per item**

- Green bean almondine
- French beans w/sautéed crimini mushrooms
- Fire grilled asparagus
- Creamy mashed potatoes
- Glazed carrots
- Corn soufflé
- Roasted root vegetables (seasonal)
- Roasted red-skin potatoes with rosemary
- Wild rice pilaf w/cranberries and toasted almonds
- Mixed vegetables w/carrots, green beans, zucchini, squash and crimini mushrooms

Add soup to make your lunch complete... Please call to inquire about our soups du jour.
(Additional charge of \$2.99 per person)

Tastebuds Specialty Sandwiches**\$7.95 per person**

Served on selection of freshly baked bread... baguette, ciabatta, sliced bread or a wrap.

- Our signature sandwich...filet mignon w/caramelized onions and horseradish sauce
- Black forest ham and brie w/chutney
- Authentic italian hoagie
- Oven roasted turkey and cheddar
- Vine-ripe tomato, fresh mozzarella, roasted red peppers and pesto
- Albacore tuna salad
- Chunky chicken salad w/toasted almonds and grapes
- Egg salad
- Grilled chicken w/sharp provolone and roasted red peppers
- Prosciutto, fresh mozzarella and tomato w/pesto
- Assortment of grilled vegetables w/goat cheese
- Roast beef w/provolone
- Oven roasted turkey & avocado w/champagne mustard

A selection of traditional sandwiches are also available

A la Carte Side Salads

\$1.99 per person, per item

- Garden salad. Served w/a trio of dressings
- Spinach salad w/sun dried cranberries and goat cheese. Served w/our citrus vinaigrette
- Caesar salad with reggiano parmesan, and our homemade croutons and dressing
- Pasta salad w/fresh vegetables and a balsamic vinaigrette
- Traditional macaroni salad
- Cucumber, cherry tomato and red onion salad tossed in a light vinaigrette
- Red skin potato salad w/creamy dill dressing
- Orzo salad w/feta and assortment of roasted vegetables
- Garden tortellini salad w/fresh vegetables in a mustard vinaigrette

A la Carte Entrée Salads

\$4.99 - \$5.99 per person

- Chicken caesar salad. Served w/reggiano parmesan, and our homemade croutons and dressing
- Caesar salad topped w/filet mignon. Served w/reggiano parmesan, and our homemade croutons and dressing
- Greek salad w/feta, red onion, tomatoes, cucumbers, kalamata olives. Served w/our homemade red wine vinaigrette
- Cobb salad w/tomatoes, cucumbers, stilton blue cheese, crumbled bacon, hard boiled eggs. Served w/trio of dressings
- Garden salad w/grilled chicken w/tomatoes, cucumbers, peppers, hard boiled eggs. Served w/trio of dressings

Dessert Platters...feel free to mix and match!

\$2.50 per person

- Assortment of cookies
- Triple fudge brownies
- Blondies
- Orange poppy seed cake
- Lemon glazed pound cake
- Marble, chocolate and vanilla pound cake

Specialty Dessert Platters

add \$3.50 - \$6.50 per person

- Fresh fruit platter. Served with a grand marnier or lemon dipping sauce
- Our "jumbo" cookie platter (includes reese's peanut butter, super chocolate chunk, and oatmeal raisin)
- Assortment of greek baklava
- Assortment of cheesecake factory cheesecake