



INTRODUCTION

We offer a mixture of fine-dining and soul food menu options.

Cuisine by Chef Tayda currently offers service for gatherings between 2-75 people. If you have a gathering size that exceeds 75 people, please send us an email at

contact@cuisinebycheftayda.com. It is our #1 motto to provide excellent service every time, our business thrives off our customers and providing them with unmatched service.



CONTACT INFORMATION

Shante' Fields, Chef Tayda

804-495-1471

contact@cuisinebycheftayda.com



@cookingwithtayda



Cooking With Tayda

EXPERIENCES PROVIDED

In Home Chef Experience

Meal Prep

Drop off Catering

(no set up)

Drop off Catering

(with set up)

Buffet Catering

(with & without staff service)

Plated Meal Experiences

Food Warmer Rentals



BREAKFAST & BRUNCH PRICING

Guests 2-10	\$28/pp
Guests 15-30	\$25/pp
Guests 31-50	\$22/pp
Guests 51-100	\$19/pp
Guests 101-150	\$16/pp

LUNCH & DINNER PRICING

Guests 2-10	\$30/pp
Guests 15-30	\$28/pp
Guests 31-50	\$26/pp
Guests 51-100	\$24/pp
Guests 101-150	\$22/pp

BABYSHOWER PRICING

Guests 15-30	\$28/pp
Guests 31-50	\$25/pp
Guests 51-100	\$22/pp
Guests 101-150	\$19/pp

Buffet Pricing



Number of selections for Brunch Menu: Market Price items not included

Two Meats : One Side, One Sweet or One Breakfast Combo : One Side : One Sweet

Number of selections for Babyshower Menu: Market Price items not included

One Appetizer : One Meat : One Carby Side : One Veggie Side : or Four Items

Number of selections for Lunch/Dinner Menu: Market Price items not included

One Appetizer : One Meat : One Carby Side : One Veggie Side : or Four Items



BREAKFAST & BRUNCH

Breakfast/Brunch Meats

Pork Bacon
Turkey Bacon
Salmon Croquettes
Pork Sausage Links
Turkey Sausage Links
Pork Sausage Patties
Turkey Sausage Patties
Chicken Wing Dings

Classic Breakfast/Brunch Sides

Cheezy Whole Eggs
Cheezy Egg Whites
Southern Fried Potatoes
Grits
Hashbrowns
Fried Apples

Classic Sweet Beginnings/Endings

Buttermilk Waffles
Buttermilk Pancakes
Bread Pudding
Sweet Corn Muffins
Fruit Tray w/ Homemade Whipped Cream

Classic Breakfast/Brunch Combos

Shrimp & Grits
Chicken & Waffles
French Toast & Chicken

BREAKFAST & BRUNCH PRICING

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Guests 15-30	\$25/pp
Guests 31-50	\$22/pp
Guests 51-100	\$19/pp
Guests 101-150	\$16/pp

LUNCH & DINNER

Appetizers

Bacon Wrapped Shrimp
Grilled Vegetable Skewers
Eggrolls (Buffalo Chicken, Cheesesteak, crab cake)
Grilled Chicken Skewers (Grilled Shrimp Skewers)
Lump Crab meat Stuffed Shrimp Market Price
Salmon Croquettes
Crab Cakes -Market Price
Veggie Pasta Salad
Hot Shrimp & Crab Dip (pricing subject to change)
Taco Dip
Spinach & Artichoke Dip
Beef or Turkey Meatballs
Macaroni & Cheese Balls
Garden Salad
Caesar Salad
Deviled Eggs

LUNCH & DINNER PRICING

Guests 2-10	\$30/pp
Guests 15-30	\$28/pp
Guests 31-50	\$26/pp
Guests 51-100	\$24/pp
Guests 101-150	\$22/pp

Entree Meats

Lamb Chops Market Price
Sirloin
Ribeye Market Price
Fried Chicken Wings
Roasted Chicken Wings
Parmesan Garlic Chicken Wings
Buffalo Chicken Wings
Lemon Pepper Chicken Wings
Jerk Chicken
Curry Chicken
Curry Shrimp
Jerk Shrimp
Ground Turkey or Beef Lasagna
Spinach & Artichoke Crab Dip (pricing subject to change)
Signature Seafood Boils -Market Price
Seafood Lasagna Market Price
Garlicky Sweet & Sticky Asian
Salmon Filet (with or with sauce)
Broccoli & Cheese Stuffed Salmon
Lump Crab Stuffed Salmon (Market Price)
Shrimp Stuffed Salmon
Shrimp Scampi
Cajun Alfredo(Shrimp or Chicken)

Carby Sides

5 Star Mac & Cheese
Veggie Fried Rice
Jasmine Rice
Sweet Cajun Corn
Seafood boil Corn, Potatoes and Sausage (your choice of sausage)
Caribbean Rice & Peas
Creamy Mashed Potatoes
Sweet Potato Casserole
Fried Potatoes (Green Peppers & Onions)

Veggie Sides

Garlic Sautéed Green Beans
Bacon Wrapped Asparagus
Asparagus with Balsamic Glaze
Parmesan Asparagus
Balsamic Glaze Brussels sprouts (With or without Bacon)
Sautéed Zucchini & Squash
Sweet Cajun Corn
Roasted Broccoli
Roasted Cauliflower
Braised Kale
Southern Collards Greens
Southern Kale & Collard Combo
Southern Sautéed Cabbage



BABYSHOWER MENU



Meats Options

- Wing Dings
- Turkey or Beef Meatballs
- Fried Fish
- Roasted Chicken
- Salmon filet
- Salmon Bites
- Turkey Biscuits
- Ham Biscuits
- Turkey Burger Sliders
- Beef Burger Sliders



Carby Sides

- Mashed Potatoes
- Jasmine Rice
- Yellow Rice
- Southern Mac & Cheese
- Potato Au Gratin



Veggie Sides

- Southern Fried Cabbage
- Braised Green Beans
- Roasted Broccoli
- Roasted Asparagus
- Sweet Cajun Corn
- Brussel Sprouts

Appetizers

- House Salad
- Cesar Salad
- Fruit Salad
- Spinach Dip
- Spinach Crab Dip- Market Price
- Fruit Tray
- Deviled Eggs

BABYSHOWER PRICING

Guests 15-30	\$28/pp
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Guests 51-100	\$22/pp
Guests 101-150	\$19/pp

ADDITIONAL CATERING ADD ON PRICING

Lux Food Display- \$215.00

What's included:

- Customized food display
- Tablecloth to match event theme
- Cutlery & Plate Settings
- Decor to match event theme
- Complimentary beverage Station (Tea, Lemonade, Water)
- Food Warmer Rentals
- Set up & Break down for catering services provided by Cuisine by Chef Tayda
- On site Servers available upon request, additional fees apply

*Includes delivery within 20-25 miles

Feed your Soul
with Chef Tayda

Standard Food Display- 115.00

What's included:

- Food Warmers
- Standard Tablecloth (White or Black)
- Set up & Break down for catering services provided by Cuisine by Chef Tayda
- On site Servers available upon request, additional fees apply

*Includes delivery within 20-25 miles

Delivery & Food Warmer Rental- \$75.00

What's included:

- Delivery within 20-25 miles
- Food warmer rental up to 3 hours
- Additional 20 dollars for every additional hour
- *Delivery outside of 20-25 miles additional milages fees will be assessed*

Pick up options available

- Pick up location is located near Staples Mill Rd

***NOTE:** 15% gratuity/service fee & 7% Food/Sales tax is added to all estimates and invoices