TMF

TAYLOR-MADE FOOD COMPANY™

EST. 2021

SMALL Bites

Fresh. Local. Curated.

CHEF'S RECOMMENDATION

SMOKED CREAM CHEESE PLATTER

Crowd Favorite. Cream cheese, smoked to perfection, topped with your choice of Honey or Hot Honey. Comes with Crackers. 16 oz.

$30

BY APPOINTMENT
09.00 AM - 05.00 PM

1903 N Highland Ave. Ste 7 & 8
Jackson, TN 38305

(731)-535-7800

taylormade7800@gmail.com

www.taylormadefoodcompany.com

Sm: Feeds up to 4-6
Lg: Feeds up to 6-12

We look forward to serving you.

COLD BITES

Mini Charcuterie Boats ..... **$8 ea.**
Individual 4-inch charcuterie boats with cheese, meats, nuts, olives, crackers, and fruit.

Mini Classic Cold Assorted Sandwiches ..... **$70/$90**
Choose 2: Turkey + Cheddar, Ham + Cheddar, BLT, Veggie on White or Wheat bread- half sandwiches.

Elevated Cold Sandwiches ..... **$90/$120**
Chicken Pesto, Italian, Caprese, Roast Beef & Cheddar, Brie + Prosciutto + Apple or Chicken Caesar served on ciabatta or focaccia- half sandwiches.

Assorted Pinwheels ..... **$20 doz.**
Choose two tortilla pinwheels filled with cheese and your choice of ham, turkey, chicken, or vegetarian.

Deviled Eggs ..... **$12 doz.**
Southern Style: *Classic creamy deviled eggs with paprika.*
Loaded: *Topped with bacon, cheddar, and green onion.*
Dill Pickle: *Creamy with a tangy dill pickle kick.*
Jalapeño Popper: *Smoked cream cheese, jalapeño, and bacon.*

Crostini ..... **$25 doz.**
Bruschetta: *Fresh tomatoes, basil, garlic, and balsamic glaze atop a crisp crostini.*
Prosciutto & Jam: *Savory prosciutto paired with sweet, flavorful jam for the perfect sweet-and-salty bite.*
Dirty Martini: *A savory blend inspired by the classic cocktail, featuring briny olives and bold, tangy flavors.*
Beef & Blue Cheese: *Tender beef paired with creamy, tangy blue cheese for a rich and savory bite.*

Classic Dips ..... **$20/$30**
Hummus, Ranch, Spinach, Cowboy Caviar, Pimento Cheese, French Onion,

Elevated Dips ..... **$30/$50**
Bacon Ranch, Buffalo Chicken, Chunky Guacamole, TMF House Salsa, Jalapeno Popper, Street Corn

Classic Pasta Salad ..... **$40/$60**
Creamy Style: *Classic creamy mayo dressing with crisp veggies.*
Italian Style: *Herbs, Zesty Italian dressing, cured meat, cheese, crisp veggies.*

Elevated Pasta Salad ..... **$50/$70**
Caesar*: House Classic Caesar dressing, fresh Parmesan, and croutons.*
Green Goddess*: Creamy, herb-packed, Lemony dressing with roasted asparagus.*
Mediterranean*: Crisp vegetables, olives, feta, and fresh herbs tossed in a light olive oil and lemon dressing.*

Shrimp Cocktail **$50.00**
Chilled cooked shrimp served with zesty cocktail sauce.

COLD DESSERTS

Mini Cheesecake ..... **$35 doz.**
Gourmet Brownies ..... **$30 doz.**
Mini Parfaits ..... **$30 doz.**
Layered cookie crumbs or cake with a delicious filling. Lemon, Chantilly, Cookies & Cream, or Tiramisu.

BEVERAGES

Lemonade ..... **$10 gal.**
Sweet Tea ..... **$10 gal.**
Unsweet Tea ..... **$10 gal.**
Soft Drinks ..... **$1.50 ea.**
Seasonal Lemonade ..... **$12 gal.**
Water ..... **$3 gal.**

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MONTE CRISTOS

Ham, turkey, and Swiss cheese with a touch of sweetness, inspired by the classic sandwich.

$40

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HOT BITES

Beef Meatballs ..... **$25/$50**
Classic BBQ, Sweet & Sour, Korean (honey, garlic, soy).

Pig & Blanket ..... **$45/$65**
Cocktail sausages wrapped in crescent-style dough and baked until golden brown.

Bacon Wrapped Smokies ..... **$45/$65**
Cocktail smokies wrapped in bacon and cooked until caramelized and crispy.

Sliders ..... **$40 doz.**
Monte Cristo: *Ham, turkey, and Swiss cheese with a touch of sweetness, inspired by the classic sandwich.*
Nashville Hot Chicken: *Crispy chicken coated in bold, spicy Nashville-style seasoning with a touch of heat.*
Cheese Burgers: *Classic savory beef sliders topped with melted cheese and traditional burger fixings.*
Pulled Pork: *Slow-cooked pulled pork tossed in smoky barbecue sauce and topped with crisp, tangy slaw.*

Croque Monsieur Bites ..... **$40 doz.**
Miniature ham and cheese sandwiches with creamy béchamel sauce baked in puff pastry.

Party Wings ..... **$50/$100**
Approximately 45 smoked wings served with House Ranch or Blue Cheese dressing.

Mini Quiche ..... **$25 doz**
Choose from Lorraine, Ham & Swiss, or Vegetarian.

Honey Cornbread Bites ..... **$20 doz.**
Miniature bite-sized cornbread muffins drizzled with honey.

Stuffed Mushrooms ..... **$15 doz.**
Mushrooms filled with a savory cream cheese, garlic, and herb filling, topped with Parmesan and breadcrumbs.

Jalapeño Poppers ..... **$30 doz.**
Jalapeños filled with cream cheese and spices, wrapped in bacon, and smoked to perfection.

Mini Tartlets ..... **$40 doz.**
Caramelized Onion & Brie: *Sweet caramelized onions paired with creamy Brie.*
Smoked Salmon: *Smoked Salmon with creamy, savory accents and fresh herbs.*
Pizza: *Savory tomato, melted cheese, and Italian herbs.*
Spinach & Mushroom: *Savory spinach and earthy mushrooms blended with creamy cheese.*

Warm Dips ..... **$25/$45**
Buffalo Chicken, White Queso, or Rotel Dip.

HOT DESSERTS

Mini Peach Cobbler	$30 doz.
Mini Apple Pie	$30 doz.
Mini Cinnamon Rolls	$20 doz.

BEVERAGES

Lemonade	$10 gal.
Sweet Tea	$10 gal.
Unsweet Tea	$10 gal.
Soft Drinks	$1.50 ea.
Seasonal Lemonade	$12 gal.
Water	$3 gal.