

TMF

TAYLOR-MADE FOOD COMPANY™

EST. 2021

MAIN Attraction

Fresh. Local. Curated.



CHEF'S
RECOMMENDATION

SMOKED BRISKET

Tender, slow-smoked beef brisket with a deeply seasoned bark, rich smoky flavor, and succulent finish. Paired with two sauces.

\$100/\$190



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 10/
Lg: Feeds up to 18**

We look forward to serving
you.

BEEF

Prime Rib

MKT

Slow-smoked to perfection, tender and juicy with a rich, smoky crust. Served with au jus.

Marry Me Beef

\$65/\$100

Tender meatballs simmered in a rich, creamy tomato sauce with garlic, Parmesan, and Italian herbs.

Beef Tenderloin

\$175/\$200

Tender, marinated beef, slow-roasted to perfection with layers of savory flavor and a beautifully seasoned finish with herbs.

Not Your Average Meatloaf

\$65/\$100

Ground beef combined with herbs and breadcrumbs topped with sweet tomato sauce.

CHICKEN

Smoked Chicken

\$65/\$100

Marinated, slow-smoked, tender chicken breasts with bold seasonings, sliced for easy serving.

Marry Me Chicken

\$65/\$125

Creamy Parmesan sauce, sun-dried tomatoes & garlic.

Bacon Wrapped

\$70/\$90

Chicken breast wrapped in savory bacon, seasoned and roasted to perfection.

Crispy Tenders

\$65/\$100

Tender, seasoned chicken strips with a golden, crispy coating.

PASTA

Classic Beef Spaghetti

\$45/\$65

Tender spaghetti tossed in a rich tomato sauce with seasoned ground beef and Italian herbs.

Chicken Alfredo

\$45/\$65

Tender chicken and pasta tossed in a creamy Parmesan Alfredo sauce.

Classic Red Lasagna

\$45/\$65

Layers of pasta, seasoned beef, rich tomato sauce, and melted cheese baked until golden and bubbly.

White Chicken Lasagna

\$45/\$65

Seasoned chicken, creamy ricotta, and melted cheeses, finished with a savory garlic Parmesan cream sauce.

Vegetarian Lasagna

\$45/\$65

Sautéed mushrooms, fresh spinach, with a rich blend of herbs and cheeses baked to perfection.

PORK

Pork Tenderloin

\$60/\$120

Marinated in fresh herbs and gently smoked for a rich, savory finish.

Ribs

\$35/ Rk

Slow-smoked pork ribs coated in a rich, sweet, and savory glaze.

MORE

Lamb

MKT

Smoked rack of lamb coated in mustard and encrusted with garlic and rosemary.

Salmon

MKT

Smoked salmon finished with a sweet, caramelized brown sugar crust.

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SIDE Dishes

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CHEF'S RECOMMENDATION

GOOEY MAC-N-CHEESE

Ultimate crowd pleaser. Tender pasta folded into a creamy, rich, and indulgent smooth blend of four cheese sauce.

\$50/\$70



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PAIRINGS

Southern Green Beans \$40/\$60

Slow-simmered green beans seasoned Southern-style for rich, savory flavor.

Potatoes \$40/\$60

Loaded Mashed, Garlic & Butter Mashed, Herb-Roasted, or Potato Salad. Sub any preparation for Sweet Potato.

Maple Glazed Carrots \$40/\$60

Tender carrots coated in a sweet maple glaze.

Baked Beans \$40/\$60

Sweet and smoky baked beans blended with seasoned ground beef, onions, and bell peppers.

Roasted Vegetables \$40/\$60

Colorful medley of fresh, seasonal roasted vegetables.

Corn \$50/\$70

Mexican-style with lime, herbs, Mayo, Mexican Crema, Cotija cheese, and chili powder.

Cajun-style with Cajun seasoning, garlic powder, and smoked paprika.

Garlic Parmesan Brussel Sprouts \$50/\$70

Roasted and coated with garlic, Parmesan cheese, and finished with a rich brown sugar glaze.

Asparagus \$50/\$70

Fresh asparagus sautéed with bright lemon and savory garlic.

Broccoli \$40/\$60

Fresh broccoli lightly steamed and seasoned for a simple, wholesome side.

Rice \$40/\$60

Lime & Cilantro or Pilaf: Light and fluffy seasoned rice cooked with herbs and aromatic vegetables.

Coleslaw \$40/\$60

Crisp cabbage and vegetables tossed in a smooth, creamy, tangy dressing.

Southern Cabbage \$40/\$60

Cabbage simmered in a savory broth with smoky turkey and seasonings.

Candied Yams \$50/\$70

Sliced sweet potatoes baked in a rich, spiced sugar syrup until sticky.

Cauliflower au Gratin \$50/\$70

Roasted cauliflower baked in a rich, creamy cheese sauce with a golden, savory crust.

PAIRINGS BAR

Mac-n-Cheese Bar \$6pp

Creamy, cheesy macaroni served with a variety of delicious toppings and mix-ins— from crispy bacon to fresh herbs, roasted vegetables, and crunchy breadcrumbs.

Loaded Mash Bar \$5pp

Creamy mashed potatoes piled high with your favorite toppings, including savory gravies, cheeses, bacon, chives, roasted vegetables, and more.

Salad Bar \$5pp

A fresh, customizable spread of crisp greens, colorful vegetables, flavorful toppings, and house-made dressings.

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SOUP & Salad

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CHEF'S
RECOMMENDATION

CLASSIC CAESAR

Crisp romaine lettuce tossed in creamy House Caesar dressing, topped with Parmesan cheese and crunchy croutons.

\$40/\$60



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SOUP

Minestone **\$35/\$55**

Slow-simmered green beans seasoned Southern-style for rich, savory flavor.

Tomato Basil **\$35/\$55**

Creamy tomato basil soup made with ripe tomatoes, fresh basil, and a touch of cream.

Loaded Potato **\$35/\$55**

Creamy potato soup loaded with crispy bacon, cheddar cheese, and green onions.

Chicken Noodle **\$35/\$55**

Classic chicken noodle soup with tender chicken, hearty vegetables, and egg noodles in a savory broth.

Chicken & Dumplings **\$45/\$65**

Tender chicken and vegetables simmered in a rich, savory broth with soft, fluffy dumplings.

Chili (seasonal) **\$35/\$55**

Hearty, slow-simmered chili made with seasoned ground beef, beans, tomatoes, and savory spices.

Beef Stew **\$45/\$65**

A classic homestyle soup featuring mixed garden vegetables and tender beef chunks in a tomato or clear broth.

Toscana **\$45/\$65**

Rustic creamy Italian favorite with Italian Sausage, Cannellini beans, potatoes, and kale (Vegetarian option Available).

French Onion **\$45/\$65**

Beef broth loaded with caramelized onions and topped with melted cheese.

SALAD

Classic Caesar **\$40/\$60**

Crisp romaine lettuce tossed in creamy House Caesar dressing, topped with Parmesan cheese and crunchy croutons.

Garden **\$40/\$60**

Fresh mixed greens topped with tomato, red onion, cucumber, and shredded cheese. Served with your choice of dressing.

Caprese **\$50/\$70**

Fresh mozzarella, ripe tomatoes, and basil drizzled with balsamic glaze.

Spinach Salad **\$40/\$60**

Crisp apples, red onion, feta, and candied bacon with a Honey Lemon Vinaigrette dressing.

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**

Chicken Caesar, Green Goddess, Mediterranean

Dressings

*House Caesar, House Ranch,
Italian, Honey Mustard, 1000 Island*



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CHEF'S
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BOURBON VANILLA CAKE

Moist vanilla cake infused with rich bourbon vanilla and finished with a delicate cream.

\$45



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WHOLE CAKES

Bourbon Vanilla Cake..... \$45

Moist vanilla cake infused with rich bourbon vanilla and finished with a delicate cream.

Buttermilk Chocolate Cake..... \$45

Rich, moist chocolate cake with a deep cocoa flavor and velvety frosting.

Red Velvet..... \$45

Mild cocoa flavor paired with signature cream cheese frosting.

TMF Chantilly..... \$45

Light vanilla cake layered with fresh berries and luscious Chantilly cream.

Fresh Strawberry..... \$45

Fluffy vanilla cake infused with fresh berries and a whipped berry cream.

WHOLE CHESECAKE

Classic NY Style..... \$60

Rich, creamy, and perfectly smooth New York-style cheesecake.

Strawberry..... \$60

Creamy cheesecake topped with sweet, fresh strawberries.

Nutella..... \$60

Chocolate-hazelnut drizzle with whipped cream and topped with Ferrero Rocher candy on top.

Biscoff..... \$60

Creamy cheesecake layered with the warm, caramelized flavor of Biscoff.

Key Lime..... \$60

Fresh key lime juice and zest topped with whipped cream, lime slice, and graham cracker pieces.

ICE BOX

TMF Tiramisu..... \$50

Our spin on an Italian classic. Chocolate and coffee-soaked ladyfingers, whipped cream, and Mascarpone custard topped with a dusting of cocoa powder.

TMF Banana Pudding..... \$50

Magnolia inspired- layers of sweet vanilla-flavored custard, vanilla wafers, and fresh bananas topped with whipped cream, caramel drizzle and Chessman shortbread cookies.

Triple Berry Trifle..... \$50

Light angel food cake, whipped cream, and mixed red and blue berries.

Chocolate Brownie Trifle..... \$50

Rich brownie chunks, chocolate pudding, and whipped cream.

Mini Desserts

Mini Parfaits..... \$30/ doz

Cake layers: Strawberry, Chantilly, Biscoff, Chocolate, and Vanilla

Mini Cheesecakes..... \$35/ doz

Classic, Strawberry, Nutella, Biscoff, Key Lime

Pie Bars..... \$45/doz

Pecan, Chess, Oreo, and seasonal bars

Mini Gourmet Brownies..... \$45/ doz

Goopy brownies topped with milk chocolate and caramel drizzle.

Cookies..... \$12/doz

Chocolate Chip, White Chocolate, Sugar or Peanut Butter

Mini Fried Pies..... \$12/doz

Peach or Apple

