



TASTEBUDZ

EASTERN N RIVERINE CUISINE LTD

EST 2017, LEKKI, LAGOS.

RC 1500909



WHO WE ARE

Tastebudzng is a Catering Service Company registered with the Nigerian CAC with registration Number RC 1500909.

Tastebudz E & R cuisine specializes in creating recipes that integrates a variety of dishes from Nigeria and around the world together with contemporary original dishes.

We use only the finest ingredients set at a higher level of standard in the preparation of delicious meals.

Our aim is to consistently provide an extraordinary culinary experience for our clients far beyond their expectations



EVENT MENU

TBZ CLASSIC

Smokey Basmati Jollof Rice and TBZ Special Liver/Sausage Fried Rice Served With Sauteed Beef, Sauteed Chicken and Spicy Fresh Fish
Sides: Plantain, Moi- Moi with Minced Meat and Eggs, TBZ Grilled Chicken Vegetable Salad.

Ayamase

Traditional Ayamase Sauce Served with Ofada Rice and Fresh Fish
Sides: Moin-Moin, Plantain

TBZ Style Asaro with Sautéed Fish/Assorted Meat

Stewed Tender Yam Porridge with Spicy Pomo Cuts and Smoked Fish Sauce

Selection of Two Soups of Your Choosing with Assorted Meat, Beef and Dried Fish

Egusi Soup, Efo Riro, Ofe Oha, Ofe Onugbu, Afang Soup, Edika- Ikong , Ogbono Soup, Banga Soup, Ofe Nsala/White Soup.

Swallow Food

Eba, Pondo Yam, Semiolina

30-39 Guests **₦8,000.00**

40-59 Guests **₦7,000.00**

60-89 Guests **₦6,000.00**

90-119 Guests **₦5,000.00**

120-150 Guests **₦4,500.00**

& Above



EVENT MENU

TBZ CLASSIC PRO

* CHICKEN IN SWEET AND SOUR SAUCE OR
CHICKEN IN THAI CURRY

Served with

* TBZ Special Chinese Fried Rice with, Beef,
Chicken, Eggs, Shrimps and Vegetables

* Stir fried Vermicelli

* Sauteed Vegetables

OWAMBE Jollof

Smokey Basmati Jollof Rice and TBZ Signature
Liver/ Sausage Fried Rice

Served with Sautéed Beef,

Sautéed Chicken

And Spicy Fresh Fish

Sides: Moin-Moin, Plantain, TBZ CLASSIC Grilled Chicken Salad

AYAMASE

Traditional Ayamase Sauce Served with Ofada Rice and Fresh Fish

Sides: Moin-Moin, Plantain

ASARO (Tenderly Cooked Yam Pottage in Stew) Served with Signature
Smoked Fish, Pomo and Beef in Pepper Sauce

**A SELECTION OF 2 SOUPS WITH ASSORTED
MEAT / BEEF and Dried Fish**

Egusi Soup, Banga Soup, Ofe Nsala/White Soup, Efo Riro, Ofe Oha, Ofe
Onugbu, Afang Soup, Edika Ikong

Sides: Pounded Yam/Semo/Garri/ Starch

* **FRESH FISH IN SPICY LIGHT STEW**



40-59 Guests ₦8,000.00

60-89 Guests ₦7,000.00

90-149 Guests ₦6,000.00

150 Guests & Above ₦5,500.00

EVENT MENU

TBZ PREMIUM

CONTINENTAL MENU:

STARTER/APPETIZER

(Option Of 2 Soups & 1 Salad)

- * Goat Meat Pepper Soup
- * Chicken Pepper Soup
- * Chicken & Corn Soup
- * Garden Salad
- * Prawn, Avocado Salad with Mango
- * Ginger Salsa Tomato and Cucumber Salad
- * Mixed Green Salad

Served with Oven Fresh Bread Rolls and Butter

Main Course

Garlic Herbed Butter Grilled Prawns Served with Seafood Pasta/Linguine Cooked In TBZ Signature Creamy Sauce.

Pan Seared Steak In Creamy Black Peppercorn Sauce
Served With a Side of Buttery Parsley Potato or Creamy Mashed Potatoes and a Side Of Seasonal Veggies Seared in Butter and Herbs.

Oriental Menu:

Shredded Beef in Oyster Sauce
Prawns in Thai Chili Pepper Sauce

Chicken or Pork in Sweet and Sour Sauce

Served with

Stir Fried Vermicelli/Singapore Noodles

Tbz Special Chinese Rice with Beef, Eggs, Shrimps and Vegetables.

Chinese Stir Fried Vegetables with Nuts.

Traditional Menu:

Smokey Basmati Jollof Rice and TBZ Special

Nigerian Fried Rice With Liver or Sausage, Steamed Rice.

Served with

Fried Chicken Sautéed in Bell Pepper Sauce, Spicy Beef, Fresh Fish in Spicy Light Stew.

Sides: Fried Plantain, Moi-Moi, TBZ Roast Beef and Chicken Salad.

TBZ SIGNATURE GIZZARD AND SNAIL MELANGE

Cut up Snail and Gizzard Sautéed in bell Pepper Sauce and Garnished with Carrots and Parsley.

Sides: Steamed Rice, Smokey Jollof Rice and Fried plantain.

TRADITIONAL AYAMASE

Green Ayamase or Red Ofada Sauce, Served with Ofada Rice and Fresh Fish in Light Stew.

Sides: Moin-Moin, Plantain

TBZ SIGNATURE NATIVE RICE

TBZ ASARO (Yam Cubes Tenderly Cooked in Spicy Red Stew) Served with Sautéed Goat Meat and Pomo ALATA Sauce (Chopped Pomo/Cow Skin in Pepper Sauce) and Smoked Fish Sautéed in Bell Pepper Sauce

2 SOUP SELECTIONS WITH ASSORTED MEAT/BEEF/ DRIED FISH AND STOCK FISH

Egusi Soup, Ogbono Soup, Banga Soup, Ofe Nsala, Efo Riro, Ofe Oha/Ora, Ofe Onugbu, Afang Soup, Edikangikong Soup, Rivers Native Soup, Okasi Soup.

SEA FOOD SOUPS WITH SNAILS

Are Available but Carries Extra Charge.

Sides: Garri/Eba , Semo, Pounded Yam, Oat Meal and Starch.

200 Guests & Above **₦10,000.00**
90-199 Guests **₦11,000.00**
60-89 Guests **₦11,500.00**
40-59 Guests **₦12,000.00**
30-39 Guests **₦15,000.00**

EVENT MENU

TBZ ORIENTAL

Special Oriental Fried Rice with Beef, chicken, eggs and vegetables.

- * Singapore Noodles
- * Steamed Rice with Chinese Vegetables
- * Thai Chicken Curry/Thai Coconut Chicken
- * Slow cooked Beef with Chill peppers
- * Chinese Broccoli and green pepper sauce
- * Fish in Oyster Sauce
- * Sweet and Sour Pork
- * Prawns in Chilli Sauce
- * Stir Fry Vegetables

120-150 Guests & Above **₦6,000.00**
90-119 Guests **₦7,000.00**
60-89 Guests **₦8,000.00**
40-59 Guests **₦9,000.00**

TBZ ETHNIC

Smokey Party Basmati Jollof Rice
TBZ Signature Fried Rice
Moin-moin With Minced Meat And Egg

TBZ SIGNATURE NATIVE RICE

TBZ Grilled Chicken Vegetable Salad
3 Soups of Your Choosing
Efo Riro
Efo Elegusi
Afang Soup
Banga Soup with Catfish, Pomo and Periwinkles)

Swallow

(Pounded Yam, Eba, Semolina, Starch)

Chicken in Stew
Assorted Meat In Stew
Fresh or/Fried Fish In Stew
Ofada Rice & Stew
Yam Pottage/Asaro with Our Signature Smoked Fish and Pomo Alata Sauce

120-150 Guests & Above **₦5,500.00**
90-119 Guests **₦6,000.00**
60-89 Guests **₦7,000.00**
40-59 Guests **₦7,500.00**



EVENT MENU

TBZ CONTINENTAL

Starter/Appetizers

(Option of 2 Soups & 2 Salads)

Minestrone Soup

Chicken of Mushroom Soup

Chicken & Corn Soup

Garden Salad

* Prawn, Avocado Salad with Mango

* Ginger Salsa Tomato and Cucumber Salad

* Mixed Green Salad

Served with Oven Fresh Bread Rolls and Butter

ENTRÉE

* Beef Fillet Steak in Peppercorn & Mushroom Sauce

* Spaghetti and Meatballs with Parmesan

* Baked Salmon in Creamy Cheesy Sauce

* Battered Fried Fish Served with Tartar Sauce

* Salmon Grilled or Baked with Lemon Curry Butter and Herbs

* Spicy Buttered King Prawns with Basmati Jollof Rice & a Side of

Classic Coleslaw

* Pan Fried Fish Served with Bell Peppers and Ginger Sauce

* Pan Seared Chicken Breast in White Sauce

* Lobster Tails Served with Seafood Fried Rice

* Grilled Lamb Chops in Red Wine and Rosemary Sauce

Sides:

* Steamed Rice

* Buttered Parsley Potatoes

* Rice Pilau

* Creamy Mashed Potatoes

* Basmati Jollof Rice

* Seafood Fried Rice

40-59 Guests ₦16,000.00

60-89 Guests ₦15,000.00

90-199 Guests ₦14,000.00

200 Guests & Above ₦13,000.00

TBZ PREMIUM STARTER

Choose One Option Only

* Thai Chicken and Corn Soup Served with Chicken and Vegetable Spring Roll, Samosa and Fish Finger and Thai Chili Dip on the side

* Slow Cooked Goat Meat in Spicy Traditionally Flavored Broth.

Served With

Freshly Baked Bread Rolls

* Slow Cooked Chicken/ Turkey Chunks In Spicy Traditionally Flavored Broth.

Served With

Freshly Baked Bread Rolls

* Slow Cooked Chicken/ Turkey Chunks In Spicy Traditionally Flavored Broth.

Served with

Freshly Baked Bread Rolls

* Ishi Ewu

* Nkwobi

* African Salad

* Chicken Ngwogwo

* Thai Chicken and Corn Soup Served with Mini Butterfly Prawn, Vegetable Spring Roll and Thai Chili Dip on the Side.

* Tomato, Basil, Chicken and Feta Cheese Bruschetta Slice, Cucumber Topped with Turkey and Cream Cheese, Chicken and Cheese Fingers.

* Seafood Mix in Spicy Home Made Broth. Or Seafood Mix in Cream Soup (a Medley of Baby Prawns, Baby Calamari and Fish Chunks Cooked in Spicy Homemade Soup or Cream Soup) Served with Garlic Butter Bread.

* Thai Beef Salad (Thinly Sliced Beef on a Bed of Vegetables and Sesame Seeds)

* Smoked Cajun Butter Chicken Salad (Smoked Shredded Chicken on a Bed of Fresh Vegetables and Cherry Tomatoes with Feta Cheese)

150 Guests & Above ₦3,800.00

61-149 Guests ₦4,000.00

40-60 Guests ₦4,500.00

EVENT MENU

TBZ BREAKFAST

PRICES AVAILABLE UPON REQUEST

Chat up a Tbz Representative
On Our Whatsapp Line.

+2349096448433

Toast (White and Brown Bread)
A Selection of Breakfast Cereal
Scrambled Eggs
Sautéed Mushrooms
Pan Seared Tomatoes

Omelette (with Choices of Fillings)
Boiled Eggs.
Boiled Yam & Minced Meat Stew
Beans Pottage
Fried Plantain

Freshly Ground Beef, Chicken and Pork
Sausage
Pepperoni
Bacon

Pancakes With Syrup
Breakfast Muffins
Breakfast Cupcakes
Breakfast Rolls (bread Basket)
Freshly Sliced Bread
Wheat Bread
Cinnamon Rolls
Croissants
Tea[®]
Coffee

Basket Of Fresh Fruits & Yoghurt
Oatmeal With Coconut Shavings & Milk
(optional)

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TBZ OUTDOORS/GRILLS

PRICES AVAILABLE UPON REQUEST

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- * Cajun Butter Grilled Lobster Tail
- * Garlic, Butter And Chili Grilled Lobster Tail
- * Calamari Rings/strips
- * Lemon Butter & Herb/chilli Grilled Prawns-
- * Fantail Prawns Served With Sweet Chili
Soy Dip
- * Buffalo Chicken Wings
- * Grilled Steak
- * Honey Glazed Barbecue Spare Ribs
- * Grilled Chicken Kebabs
- * Grilled Beef Kebab
- * Grilled Lamb Kebab
- * Grilled Fish Kebab
- * Popcorn Shrimp
- * Beef /chicken Burgers
- * Hotdogs

- * Grilled Sausages
- * Potato Salad
- * TBZ Classic Coleslaw
- * Grilled Lamb Chops
- * Lamb Shanks
- * Chicken Drumsticks-Grilled
- * Grilled Chicken Wings
- * Drumsticks Wrapped with Streaky
Bacon
- * Grilled Vegetables & Peppers
- * Whole Grilled Crocker Fish Served
with
- * Yam/plantain/sweet Potato or Yukon
- * Gold Potato Fries, a Side of TBZClassic
Coleslaw and Hot Chill Dipping Sauce.
- * Butter Grilled Sweet Corn on the Cob
- * Dipping Sauces (Cajun Butter, Hot *
Chili, Tartar, Sweet Soy Dip, Cocktail)

* Dessert Menu Available On Request

For Staff Canteen Management
Contracts

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our Whatsapp Line.

+2349096448433

* For Bulk Lunch Packs Meal Orders
Please Chat up a TBZ Representative on
our Whatsapp Line.

TERMS AND CONDITIONS

- * Prices quoted are exclusive of 7.5% Tax
- * Quoted prices exclude a 20% Service Charge for 149 guests and below
- * 15% service charge for 150 guests – 300 guests.
- * 10% service charge for 300 guests and above
- * Service Charge covers cost of transportation, professional waiters and basic crockery(plates, Cutleries, wine glass and menu card)
- * Luxury Table scaping might attract additional fees depending on the chosen options.
These includes:
Menu cards, Table napkins available in different colors, 2-3 sets dish chargers, water, wine glasses and champagne flutes
- * 15% of the total cost for food and services will be charged to the client in the case of a cancellation, two weeks to the event.
- * Choice of meals can no longer be changed after payment has been made.

Cancellation will no longer be possible
5 working days to your event date.

PAYMENT TERMS:

- * Pre-payment of 90% is required not less than a week to event.
- * 100% Payment must be received a week to event to confirm booking.






EASTERN & RIVERINE CUISINE


THANK YOU

It would be our utmost pleasure
to serve you

CONTACT US

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Follow Us



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