

tastebūd^z®

EASTERN & RIVERINE
CUSINE

CATERING MENU
2026



NIGERIAN SOUP STARTERS

Turkey Pepper Soup Deluxe 6,000

Juicy turkey chunks infused with aromatic Nigerian spices.

Prawns & Crab Pepper Soup 7,500

Ocean-fresh shellfish in a deeply flavorful spicy broth.

Chicken & Sweet Corn Pepper Soup 4,500

Comforting spicy broth with tender chicken and sweet corn pops.

Coconut Goat Pepper Soup 6,500

Creamy coconut twist on classic pepper soup with tender goat meat.

Smoky Seafood Pepper Soup 9,000

Loaded with prawns, calamari and fresh fish in a fiery aromatic broth (with corn on the cob, optional).

Classic Goat Meat Pepper Soup 6,000

Tender goat cuts simmered with traditional spices and scent leaves

Catfish Fisherman Pepper Soup 5,000

Fresh catfish in a rich, spicy broth with yam cubes.

Assorted Meat Pepper Soup 4,500

A bold mix of tripe, liver, shaki and tender beef in our signature pepper broth.



CONTINENTAL SOUP STARTERS

Classic French Onion Soup 6,500

Caramelized onions in beef broth topped with a cheesy crouton

Creamy Potato & Leek Soup 5,500

Rich, buttery and comforting with a subtle herb finish.

Smoked Chicken Cream Soup 6,000

Silky cream soup with smoky chicken notes.

Broccoli Cheddar Soup 6,000

Creamy broccoli blended with aged cheddar cheese.

Tuscan Tomato Cream Soup 5,500

Rustic Italian tomato soup finished with cream and herbs.

Creamy Wild Mushroom Soup 7,000

Silky mushroom velouté finished with herb oil, served with mini dinner roll and butter.

Roasted Tomato Basil Soup 5,500

Slow-roasted tomatoes blended into a rich, velvety soup.

Sweet Corn & Chicken Chowder 6,000

Creamy comfort soup with sweet corn and shredded chicken.

Creamy Seafood Bisque 7,500

Smooth lobster-style bisque with prawns and crab essence, served with toasted garlic butter bread.

Butternut Squash & Ginger Soup 5,500

Lightly spiced creamy squash purée.



SALADS (Per Serving)

Lagos Party Caesar Salad 9,000

Crisp lettuce, grilled chicken, croutons, parmesan and creamy Caesar dressing.

Avocado Shrimp Garden Salad 9,000

Fresh greens with avocado slices, juicy shrimp and TBZ signature salad dressing.

Mediterranean Chickpea Salad 9,000

Chickpeas, olives, cucumber, feta and lemon dressing.

Tropical Mango Chicken Salad 9,000

Sweet mango cubes with grilled chicken and mixed greens.

Smoked Salmon Avocado Salad 9,000

Premium salmon and creamy avocado with mixed salad greens and sweet balsamic vinaigrette.

Crunchy Asian Slaw Salad 9,000

Cabbage, carrots, sesame dressing and crispy toppings.

Creamy Pasta & Smoked Chicken Garden Salad 9,000

Colorful pasta tossed with smoked chicken, fresh vegetables and herb dressing

Quinoa Superfood Salad 9,000

Quinoa, shrimp, avocado, apples and veggies with citrus vinaigrette.

Grilled Veggie Power Salad 9,000

Grilled zucchini, peppers and herbs on fresh greens.

Classic Coleslaw Supreme 9,000

Creamy, crunchy cabbage slaw with sweet tangy dressing.



TRADITIONAL NIGERIAN STARTERS / APPETIZERS

Nkwobi Bowl Soft cow foot in rich palm-oil spicy sauce.	7,500
Grilled Catfish Bites Smoky catfish cubes tossed in spicy sauce.	7,000
Yam & Spicy Fish Sauce Fried yam cubes with rich fish pepper sauce.	6,000
Peppered Chicken Wings Party-style spicy wings with Nigerian flavor.	6,500
Gizdodo Party Bowl Sweet plantain and peppered gizzard combo	6,500
Pepper Snail Delight Sliced jumbo snails sautéed in rich spicy pepper sauce.	8,000
Asun Party Bowl Spicy grilled goat meat tossed in signature pepper sauce.	7,000
Abacha na Ugba Served with spicy sautéed pomo, mackerel and stockfish.	6,000
Mini Suya Bites Spiced grilled beef skewers with suya spice dust.	6,500
Peppered Turkey Cubes Juicy turkey chunks glazed in hot pepper sauce.	6,500



NIGERIAN CUISINE

MAIN COURSE

Smoky Party Jollof Rice	8,500
Served with grilled chicken, fried plantain and TBZ fiery pepper sauce.	
TBZ Signature Meaty Vegetable Basmati Fried Rice	9,500
Loaded with beef and vegetables, served with grilled chicken and fried plantain.	
Ofada Rice with Ayamase	9,500
Ofada rice with ayamase sauce, assorted meat, boiled egg, dried fish and fried plantain.	
Coconut Fried Rice	9,000
Served with grilled turkey.	
TBZ Signature Best-Seller Native Rice	8,500
Native rice with dried fish and beef, prawns, pomo and fresh herbs.	
White Rice with Goat Meat Stew	9,500
White rice with rich, spicy palm-oil goat meat stew and boiled ripe plantain.	
Seafood Jollof Rice	10,500
Jollof rice with prawns and calamari.	
Plantain & Chicken Curry Rice Bowl	8,500
Fluffy rice with creamy chicken curry and caramelized plantain.	
Yam Porridge	9,500
Yam porridge with spicy dried fish and assorted meat sauce.	
Native Pasta Linguine Jollof	10,000
Juicy turkey chunks glazed in hot pepper sauce.	



Efo Riro Combo

Loaded with beef and vegetables, served with grilled chicken and fried plantain.

12,500

Egusi Soup Combo

Assorted meat and dried fish egusi soup served with pounded yam, amala, semolina or eba.

12,500

Banga Soup

Banga soup with catfish, prawns and periwinkle, served with starch.

15,000

Ofe Nsala (White Soup)

Goat meat, goat offals, dried fish and stockfish, served with pounded yam.

14,000

Afang Soup

Afang soup with beef, assorted meat, dried fish and stockfish, served with pounded yam, eba or semolina.

15,000

Anambra Bitter Leaf Soup

Bitter leaf soup with beef, shaki, cow leg, dried fish and stockfish, served with fufu, pounded yam or eba.

17,000



CONTINENTAL CUISINE MAIN COURSE

Creamy Chicken Alfredo Pasta	9,500
Grilled Herb Chicken with Garlic Butter Rice	9,500
Seafood Creamy Pasta Linguine (Shrimp & Calamari)	11,500
Beef Stroganoff Served with buttered rice or sautéed potatoes.	10,500
Grilled Salmon with Lemon Butter Sauce Served with buttered rice or sautéed potatoes.	17,000
Creamy Mushroom Chicken Rich mushroom cream sauce with chicken, served with sautéed potatoes.	13,000
Osso Buco Four-hour slow-braised lamb shanks, creamy silky potato mash and pan-seared vegetables.	17,000
Beef Bourguignon Slow-cooked beef in red wine sauce, served with sautéed potatoes and seasonal vegetables.	15,000
Creamy Seafood Risotto Arborio rice with squid, prawns, mushrooms and shrimp in a rich creamy stock	18,000
Chinese Trio Platter Sweet & Sour Chicken, Special Fried Rice and Beef in Black Bean Sauce.	15,000
Mexican Burrito Bowl Loaded burrito bowl with seasoned protein, rice, beans, salsa and toppings.	16,000



Slow-Braised Short Ribs 18,000

Short ribs served with creamy potato mash and seasonal vegetables tossed in butter.

Pan-Seared Lamb 20,000

Foreign lamb chops with red wine reduction, creamy potato mash and caramelized carrots

Lobster Thermidor 15,000

Served with risotto or polenta.

Half portion lobster – ₱18,000 18,000

Full portion lobster – ₱28,000 28,000

Jamaican Curry Goat with Rice and Peas 13,000

DESSERT MENU (Minimum 50 Guests)

Classic Chocolate Lava Cake 10,000

Vanilla Bean Panna Cotta with Berry Sauce 5,500

Lemon Meringue Cheesecake Slice 9,000

Red Velvet Cupcake with Cream Cheese Frosting 5,000

Chocolate Brownie 7,500

Mango Passion Fruit Mousse 5,500

Strawberry Shortcake Cup 5,000

Lotus Biscoff Cheesecake Cup 6,000

Coconut Cream Cake Slice 5,500

Mini Gelato Dessert Cup 6,500

Sticky toffee pudding/ scoop of ice cream 9,000

Crème caramel 6,000

Crème brûlée 9,000

Apple crumble/ scoop of vanilla bean ice cream 9,000



TBZ SIGNATURE ICE CREAM SCOOPS

Tropical Tiger Nut Bliss

3,400 / person

Smooth tiger nut and pineapple sorbet layered with coconut flakes, fresh mango chunks and hibiscus flower brittle. Refreshingly exotic and dairy-free.

Chin-Chin Chocolate Explosion

3,700 / scoop

Decadent dark chocolate ice cream packed with crunchy chin-chin, peanut butter swirl and sea salt caramel.

Egusi Cream Dream

4,000 / person

Creamy egusi seed-infused custard ice cream with melon seed brittle, fresh watermelon cubes and palm-wine reduction drizzle.

Naija Nostalgia

3,800 / scoop

Rich coconut-vanilla ice cream topped with puff-puff crumble, caramelized plantain slices and zobo syrup drizzle.

LIVE FOOD STATIONS

Suya Station

10,000 / platter

Fiery beef, chicken or ram suya grilled live with yaji spice mix and mixed peppers.

Pasta Station

10,000 / platter

Guests choose from Alfredo, Bolognese or Pesto, plus chicken, prawns, shrimp, lamb, lobster or calamari, tossed fresh with linguine, fettuccine or penne.

Tacos Station

12,000 / platter

Soft and crunchy taco shells stuffed with beef, chicken or shredded shrimp/fish fillings.

Port Harcourt Boli & Grill Station

10,000 / platter

Charred plantain, yam and fresh grilled fish, chicken or turkey, served with pepper sauce and onions.



BBQ PLATTERS (Per Serving)

BBQ Chicken & Sweet Corn Platter	8,500
BBQ Turkey & Spicy Potato Wedges	9,000
BBQ Beef Ribs & Cajun Fries	10,500
BBQ Chicken Wings & Coleslaw	8,000
Mixed Grill BBQ Platter (Chicken, Beef, Sausage)	11,500
BBQ Catfish & Grilled Plantain	9,500
BBQ Prawns & Garlic Butter Corn	11,500
BBQ Lamb Chops & Herb Potatoes	12,500
BBQ Sausage & Pepper Skewers	8,500
Mega Party Grill (Chicken, Turkey, Beef)	12,000



FINGER FOOD / SMALL CHOP PLATTERS

(Per Serving)

Classic Lagos Small Chop Combo

Puff-puff, samosa, spring roll, chicken and mosa.

5,500

Premium Party Small Chop

Puff-puff, shrimp roll, chicken, samosa and mosa.

6,500

Gourmet Small Chop Box

Mini burgers, wings and fries.

10,000

Seafood Small Chop Mix

Shrimp rolls, fish bites, calamari rings.

10,000

Naija Party Basket

Puff-puff, gizzard, samosa, mosa and wings.

8,500

Chicken Lovers Box

Wings, chicken bites, fries and dips.

9,500

Crispy Snack Platter

Spring rolls, samosa, shrimp bites and fries.

9,000

Mini Grill Party Box

Suya sticks, wings and sausage bites.

9,000

Sweet & Savory Snack Mix

Puff-puff, mosa, chicken bites and samosa.

8,000

Deluxe Party Small Chop

Wings, shrimp rolls, samosa, spring rolls and fries.

10,500



ADDITIONAL DETAILS

Menus can be customized to suit your dietary preferences and budget.

- Prices are subject to change.
- **Minimum order:** 50 guests and above.
- **Transportation:** Charged based on event location.
- **Table setup and rentals:** Arranged upon request.
- **Service crew fee:** Included in the service charge.
- Plates and cutlery are included in the service charge.
- On-site cooking or grilling (if required) is included in the service charge.

A 7.5% value added tax (VAT) applies to all events and catering contracts.

Tastebudzng Catering — Elevating every event, one unforgettable bite at a time.



TERMS & CONDITION

Menus can be customized to suit your dietary preferences and budget.

- **Service Charge:** 15% - 20% (of total food costs, depending on your menu and service style)
- This covers crockery, cutlery, plates, administrative labor, breakages (including missing items, broken glasses, and dishes), and waiters.

Note: Luxury table setups are charged separately based on your request

- We require an 80% deposit of the total bill to secure your event date and time. The balance is due no later than two weeks (14 days) before the event.
- Transportation fees apply based on location

REFUND POLICY

We understand plans can change, so here's our straightforward refund policy to make things fair for everyone

- **Full Refund (100%):** If you cancel 30+ days before the event date, we'll refund your full deposit (minus any bank transfer fees)
- **75% Refund:** Cancellations between 15-29 days before the event qualify for 75% of your deposit back
- **50% Refund:** Cancellations 8-14 days before the event get 50% of your deposit refunded
- **No Refund:** Cancellations within 7 days of the event are non-refundable, as we'll have already committed resources like staff, ingredients, and equipment

Refunds are processed within 7 business days via your original payment method. We'll always try to reschedule if possible to avoid any loss. This policy helps us plan reliably while giving you flexibility.

