



The Bougie Palate Catering – Full Menu

Email: jc@thebougiepalate.com | Web: www.thebougiepalate.com | Service Area: Polk County & Tampa Bay Metro

Portion Guide: Half Pan feeds approximately 10–12 guests. Full Pan feeds approximately 18–22 guests.

Grazing Tables

Bougie Grazing Experience – Starting at \$28 per person (25 guest minimum). Includes premium styling, floral accents, artisanal cheeses, charcuterie, fruits, breads, dips, and accompaniments.

Brunch

- Vegetable Quiche — \$9 per person | Half Pan \$85 (10–12) | Full Pan \$160 (18–22)
- Meat Lovers Quiche — \$10 per person | Half Pan \$95 (10–12) | Full Pan \$180 (18–22)
- Combination Veggie & Meat Quiche — \$10 per person | Half Pan \$95 (10–12) | Full Pan \$180 (18–22)
- Pancakes & Waffles (butter & syrup) — \$12 per person | Half Pan \$90 (10–12) | Full Pan \$170 (18–22)
- Shrimp & Grits (creamy gouda grits) — \$18 per person | Half Pan \$160 (10–12) | Full Pan \$300 (18–22)
- Breakfast Meats (turkey or pork) — \$10 per person | Half Pan \$80 (10–12) | Full Pan \$150 (18–22)
- Home Fries — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Seasonal Fruit Tray — \$7 per person | Half Tray \$65 | Full Tray \$120

Poultry Favorites

- Herb-Roasted Chicken — \$15 per person | Half Pan \$130 (10–12) | Full Pan \$250 (18–22)
- Curry Chicken — \$18 per person | Half Pan \$160 (10–12) | Full Pan \$300 (18–22)
- Brown Stew Chicken — \$18 per person | Half Pan \$160 (10–12) | Full Pan \$300 (18–22)
- Chicken Tetrazzini — \$14 per person | Half Pan \$125 (10–12) | Full Pan \$230 (18–22)

Beef Classics

- Bougie Pot Roast with Savory Gravy — \$20 per person | Half Pan \$190 (10–12) | Full Pan \$360 (18–22)
- Beef Lasagna (6 veggies & 3 cheeses) — \$17 per person | Half Pan \$150 (10–12) | Full Pan \$280 (18–22)

Seafood Specialties

- Garlic Butter Salmon — \$22 per person | Half Pan \$200 (10–12) | Full Pan \$380 (18–22)
- Teriyaki Salmon — \$22 per person | Half Pan \$210 (10–12) | Full Pan \$400 (18–22)
- Red Snapper (market style) — \$28 per person | Half Pan MP (10–12) | Full Pan MP (18–22)
- Surf & Turf (steak + lobster tail) — Market Price \$45–\$65 per person (plated or premium buffet)

Pasta & Italian Comforts

- Baked Ziti — \$14 per person | Half Pan \$125 (10–12) | Full Pan \$230 (18–22)
- Rasta Pasta – Chicken — \$16 per person | Half Pan \$140 (10–12) | Full Pan \$260 (18–22)
- Rasta Pasta – Shrimp — \$18 per person | Half Pan \$160 (10–12) | Full Pan \$300 (18–22)
- Rasta Pasta – Steak — \$20 per person | Half Pan \$180 (10–12) | Full Pan \$340 (18–22)
- Shrimp Alfredo — \$18 per person | Half Pan \$160 (10–12) | Full Pan \$300 (18–22)
- Chicken Tetrazzini — \$14 per person | Half Pan \$125 (10–12) | Full Pan \$230 (18–22)
- Bougie Mac & Cheese (3-cheese creamy blend) — \$9 per person | Half Pan \$85 (10–12) | Full Pan \$160 (18–22)

Build Your Own Pasta Bar (minimum 20 guests)

Includes penne & fettuccine; sauces: Alfredo, marinara, garlic butter herb; proteins (choose up to 2): chicken, shrimp, steak, Italian sausage; toppings: parmesan, basil, roasted vegetables, mushrooms, spinach, peppers.

Pricing: \$20 per person (chicken/sausage) | \$22 per person (shrimp/steak) | Extra protein +\$4 per person

Sides & Starches

- Bougie Mac & Cheese — \$9 per person | Half Pan \$85 (10–12) | Full Pan \$160 (18–22)
- BBQ Baked Beans with Savory Ground Beef — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Savory Black Beans — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Candied Yams — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Collard Greens (vegetarian or smoked turkey) — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Green Beans — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Honey Roasted Carrots — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Squash Casserole — \$9 per person | Half Pan \$85 (10–12) | Full Pan \$160 (18–22)

- Seafood Cornbread Dressing — \$12 per person | Half Pan \$110 (10–12) | Full Pan \$210 (18–22)
- Potato Salad — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Sautéed Cabbage — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Rice & Peas — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Cilantro Lime Rice — \$8 per person | Half Pan \$75 (10–12) | Full Pan \$140 (18–22)
- Broccoli Rice & Cheese Casserole — \$9 per person | Half Pan \$85 (10–12) | Full Pan \$160 (18–22)

Party Wings (unbreaded, best for delivery)

Flavors: Lemon Pepper, Garlic Parmesan, Buffalo, Bourbon BBQ, Teriyaki, Sweet Chili.

Pricing: \$14 per person | Half Pan \$125 (10–12) | Full Pan \$230 (18–22)

Signature Desserts

- The Bougie Pound Cake — Whole cake market price (serves 12–15)
- The Bougie Sweet Potato Pie — Whole pie market price (serves 8)

Important Notes

- Service Area: Based in Polk County. Serving Tampa Bay Metro, Hillsborough, Pasco, and Pinellas counties. Mileage fees may apply outside Polk County.
- Food Allergies: Please notify us of any allergies (including nut allergies). While precautions are taken, our kitchen is not certified allergen-free.
- Pricing Notice: Due to inflation and market fluctuations, all prices are subject to change. Final pricing confirmed at booking.