

Catering By Robert

Event Concepts . FL

Reception Packages

Basic Package Inclusions

Four Hour Event Time

(start of social hour through end of the reception)

Each additional hour is \$350.

* Floor Length Neutral **Guest** Tablecloths (several sizes) or Black 120" round Cloths or Neutral Floor Length Cloths for long banquet tables

* Color-coordinated floor length linens/skirting with accent textures for the following tables:

SIGN IN

PLACE CARD

GIFT

CAKE / DESSERT

SWEETHEART OR HEAD TABLE

BUFFETS / STATIONS

BAR/BEVERAGE

And any other tables that need covering

* **Neutral chair covers and neutral chair ties**

* Color-coordinated fabric accents, small prop and florals for registration, gift, head, cake and buffet tables

* Upgraded china, high grade square acrylic cocktail plates, flatware

* Crystal water goblets OR Mason Jars

* Champagne glasses

* Color-coordinated Linen Napkins

* Iced tea, ice water served during dinner

* Coffee Station with dessert

* Cutting and serving of YOUR wedding cake

OPTIONAL OPEN BAR SERVICE

If your event facility allows you to furnish your own alcohol, we have an affordable, complete bar service package that includes bartender(s), mixers, soft drinks, cups, ice, garnishes, and liquor liability insurance for \$3.25 per person or \$325 for up to 100 guests.

Guest table centerpieces (15 styles)

- 1) Tall Eiffel Tower Vase with silk flowers
- 2) Hurricane Globe with silk accents
- 3) Wrought Iron Lanterns
- 4) Elevated floating candle bowls
- 5) Large Mason Jars
- 6) Fish bowls with sand and shells
- 7) Brandy Sniffers
- 8) Black Café Lamps
- 9) Round Acrylic Dishes for floating elements
- 10) Candle Stands w/ Red Hurricanes
- 11) Trio of Varying Heights of Glass Cylinders
- 12) Gold Five-Branch Candleabra
- 13) Black or White Carriage Lanterns
- 14) Ivory Urns
- 15) Assorted Sizes Chrome Vases

You furnish silk or fresh flowers, fillers, rocks, candles/LED lights

* Unique tabletop items from our in-house inventory of vintage, rustic, classic elegance and world market decor

* No additional charges for servers/carvers

* Chilling, pouring and serving of your champagne in **our glasses**

* Set-up / Utility Staff

* Culinary Staff professionally attired

* Professional service personnel formally-attired (**1 per 24-30 guests- buffet style/ 1 server per 16-20 guests-sit down style**)

* Knowledgeable, helpful Banquet Captain

* Event Coordinator on site to make sure all your wishes are carried out

* **Client-only open houses/tastings showcasing upcoming client events INCLUDING YOURS!**

* Wake-Up Call newsletter detailing current trends, information, and events.

* An Event Designer to help you plan the look of your décor

Doubleloon

Three Entree Buffet

Displayed Hors d'oeuvres Presentation

Fruit and Vegetable Presentation with crackers and pretzels

Choice of One:

- 1) Signature Spread: Smokey Cheddar, Herb Garlic, Tropical Pineapple, Smoked Salmon Pate, or Cajun
- 2) Hot Beer Cheese Fondue

Choose One Item From Each Category

Salad

Served Individually to Each Guest at their Table: Signature Caesar, Fresh Garden Salad with Viniagrette Dressing, Wild Greens Salad Raspberry Viniagrette

Displayed Rolls, butter

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions

Choice of a Rice: Rice Pilaf, Dirty Rice, Wild Rice, Yellow Rice **or Second Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Sweet Smashed **or Second Vegetable**

Choice of a Pasta Entree: Pesto Penne, Parma Rosa Pasta, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, or Baked Ziti

Choice of a Boneless, Skinless Chicken Breast:

Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Twin Chicken Brochettes with choice of Cajun or Satay style, Citrus Chicken, Parmesean Chicken, Spanish Style

Choice of a Carved Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, or juicy Roast Baron of Beef skillfully sliced order by one of our chefs (optional displayed traditional Pulled Mojo Pork available) **No extra carver charge**

Add a Seafood entrée:

Shrimp and Scallops added to any Pasta entrée . . . **\$2.95 per person**

Salmon in a Champagne Sauce . . . **\$2.50 per person (or \$1.50 more as a substitute for carved item)**

\$32.95 per person 120 or more guests

\$34.95 per person 100-119 guests

\$3495 for up to 100 guests

Please add 7% tax and 22% service fee/gratuity to the above

Gold Medallion

Buffet with Two Stations

Appetizers -

BASIC Hand-Passed Hors d'oeuvres – 5 hot and cold selections

Salad

Table Served Salad or Displayed

Traditional Caesar Salad
Toss Garden Salad with three dressings
Mixed Baby Greens with Raspberry Vinaigrette Dressing
Ranch Pasta Salad
Southern Style Potato Salad

Fresh Rolls, Butter

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions, Middle Eastern Ratatouille, Mediterranean Marinated Vegetables (*unless a vegetable stir fry has been chosen*)

Choice of a Rice: Rice Pilaf, Dirty Rice, Wild Rice, yellow rice or **Second Vegetable**

Choice of a Potato: Roasted New, Garlicy Mashed, Whipped, Rosemary Roasted, Sweet Potatoes or **Second Vegetable**

Whipped Potato Station with toppings
Eliminates rice.

Choice of a Pasta Entree: Pesto Penne, Parma Rosa, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, Vodka Penne, or Baked Ziti

Choice of Boneless, Skinless Chicken: Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Chicken Brochette with choice of Cajun or Teriyaki style, Citrus Chicken, Parmesean Chicken, Bourbon Style, Chicken, Tuscan

Choice of a Carved Ham, Mojo Pork, Herb Crusted Pork, or Roast Baron of Beef skillfully sliced order by one of our chefs

Choice of One Action Station:

Torched!

French Onion Soup

Served to order piping hot with fresh croutons and melted Swiss Cheese

Or

Small Plate Salmon with a finishing sauce

Grilled!

Choice of Two:

Skewered Chicken Brochettes

Skewered Shrimp Kabobs

Mediterranean Vegetables

Eliminates Chicken Entree

Saute!

Choice of One:

Tequilla-Flamed Southwest Chicken and Pasta

Pasta Station:

Fettucine Alfredo and Cheese Stuffed Tortellini with Marinara with toppings

Eliminates pasta entrée

Saki Flamed Vegetable Stir Fry

Served with rice or noodles

Eliminates vegetable selection, rice or pasta

MEGA Dish!

Paella, Shrimp Creole or Jambalaya

Our most popular stations feature a huge paella pan bursting with lightly spiced rice, fresh vegetables, seafood/and chicken, tomato base, and Latin or Cajun seasonings. The dish is started one hour prior to serving and is guaranteed to please every palate.

Eliminates rice

Flat Top!

Sizzling Fajita Station or Japanese Steakhouse

With chicken or beef freshly prepared with crunchy green and red peppers, onion and embellished with your favorite toppings.

Eliminates chicken entree

\$36.95 per person 120 or more guests

Chicken and Pasta **Eliminates pasta entree**

\$38.95 per person 100-119 guests

\$3895 for up to 100 guests

Please add 7% tax and 22% service fee/gratuity to the above

Taste Around . . . Tampa Bay

An infusion of market cuisines

This is the most popular example of our **Taste Around** station menu. Each station contains a separate cuisine and theme. In helping you design your **Taste Around** menu, we try to balance the variety of starches, proteins, vegetables, etc. Also, we can address special dietary needs or preferences of event guests.

Want to reflect the heritage or geographic area of you and your families?

Let us custom design a menu that reflects your individual style!

Butler-passed Hors d'oeuvres

Five Hand-Passed Options reflecting the Three Stations you Choose:

Some examples are . . . Beef or Cheese Empanadas
Greek Tiropitas, Spanikopita or Calamari
Fried Gator Tail, Mini Sliders, Florida Style Brushetta,
Gazpacho Soup Shooters, Russian Bilinis, Deep Fried Mac 'N Cheese Bites. . .

CHOOSE THREE

By the Gulf

Choose One:
Fried Coconut Shrimp; Grilled Shrimp Skewers, Saute Seafood Medley, Seafood Alfredo with Pasta.
Accompanied by Garlicky Mashed Potatoes, Hush Puppies, Caprese or Garden Salad.

A Latin Quarter

Succulent Mojo Roast Pork Loin carved to order onto Cuban breads, w/ mango salsa, honey mustard; Traditional black beans, Chopped onions and Cuban Paella made right in front of guests; Marinated Mediterranean Salad.

Add \$1.50 to add freshly fried plantains

Just Swamped

Southern Comfort-Flamed Pasta with a tangy finishing sauce **or** Cajun Gumbo Stew. Cajun-style Chicken Brochettes, Red Beans or Corn with Pimento. Spicy Corn bread

Tarpon Springs

Huge Greek Salad featuring iceberg and romaine tossed with Calamata olives, fire-roasted pepper slices with traditional potato salad; Make your own Gyro Carving Station; Hummus with flatbreads

Carving Station of Mini Lamb Chops \$6 more per person

Cracker Country

Grilling Station with barbecued baby back ribs, Creamy Cole Slaw, Whipped Potatoes or Mac and Cheese with assorted toppings; Marinated Regional or Root Vegetables or Corn Cobettes.

Add a Slider Trio for \$3 per person: Burgers, Barbecue, Fried Green Tomatoes, Sloppy Joe, or Buffalo Chicken.

Russian Roulette

As a twin city, our St. Petersburg holds a treasure of Eastern Europe specialties Vodka-Flamed Beef Stroganoff with noodles and toppings. Accompanied by Cabbage Rolls, Russian Potato Salad. Chicken Kiev is \$2.50 more.

OTHER TASTE AROUND POSSIBILITIES

Tour of Italy . . . a romantic tasting of three of the four major food regions of this diverse country

From our Al Fresco Florida Menus:

Soul of the Cities, Twisted Tex-Mex, Southern Comfort, Cajun Creole Cookery, Carolina's a Cookin', Islands of Adventure, West Coast Fresh Café, Bluegrass Brunch, Country Inn

STYLES/FORMATS:

Cocktail . Sit Down . Buffet . Family . Station

\$46.50 for 120 or more guests

\$48.50 for 100-119 guests

\$48.50 for up to 100 guests