

Catering By Robert

Event Concepts . FL

Plated Offerings

EVERYTHING BELOW IS INCLUDED IN ALL MENUS

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

* **Chair Covers and 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 (20 styles)

1) Tall Eiffel Tower Vase

2) Hurricane Globe with silk accents

3) Wrought Iron Lanterns

4) Elevated floating candle bowls

5) Large and Small Mason Jars

6) Fish bowls with sand and shells

7) Brandy Sniffers

8) Black Café Lamps

9) Round Acrylic Dishes for floating elements

10) Black or Gold Pillar Candle Stands

11) Varying Heights of Glass Cylinders

12) Gold Five-Branch Candleabra

13) Black or White Carriage Lanterns

14) Ivory Urns

15) Assorted Sizes Chrome Vases

16) 32" Black, Silver or Gold Pillar Candle Stands

17) Bud Vases

18) Medium height stone pillar holders

19) Assorted white, gold, silver and purple bottles

20) High gold, black or silver candle stands

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

* **Bi-Monthly Client Only Tastings**

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

* An Event Designer and preview of your guest table look

Plated Dinners

Base Price: \$3495 up to 100 guests;
\$34.95 per person over 100 guests.

Each Entrée/Combo is priced per person extra over and above your base price

Please add 7% tax and
22% gratuity/service charge

Standard Accompaniments Include:

One Salad

One Vegetable

One Starch

Bruschetta Grilled Chicken Breast - \$2

Eggplant Parmesean - \$1

Stuffed Airline Breast of Chicken
- traditional Apple Raisin Stuffing
- Tropical Mango

\$4.50 **(must have on site convection oven)**

Skewered Mojo Shrimp & Caribbean
Chicken \$4.75

White Vegetarian Lasagne - \$1.50

Char-Grilled Filet of Beef (8 oz.) \$8

Pesto Crusted Salmon Filet - \$2.95

Mediterranean Grilled Pork Chop - \$3.75

Tuscan Broiled Stuffed Tomato - \$1.25

Salmon in Champagne Sauce - \$2

Roast Prime Rib Au Jus - \$5.50

Herb Crusted Sliced Pork Loin - \$1.95

Seafood Medley Served w/ Pasta - \$3.25

Beef Filet and Shrimp Brochette - \$6.95

Crab Stuffed Shrimp Prawns – Market
Priced

Chicken Jack Daniels with asparagus -
\$4.95

Sicilian Veal Chops – Market Priced
Rosemary Lamb Chops – Market Priced

Blackened Grouper – Market Priced

Seared Ahi Tuna – Market Priced

Bleu Cheese Crusted Filet of Beef - \$8.25

Florida Lobster Tail with Beef Filet –
Market Priced

Shrimp Scampi over Pasta or Rice - \$3.50

Chicken Cordon Bleu - \$3.95

Montreal Grilled Sirloin - \$4.75

Chicken Breast Florentine En Croute -
\$4.95 **(must have access to on site oven)**

Blackened Chilean Sea Bass or Grouper
– Market Priced

Beef Filet with Twin Scallops in Balsalmic
Reduction - \$8.95

DYNAMIC DUOS

When one is just not enough . . .

Char-Grilled Beef Filet and Ranch Style
Chicken Breast . . . \$6.50

Beef Tenderloin Filet with Salmon in
Champagne Cream Sauce . . \$7.25

Shrimp and Steak Skewers Chargrilled
and Finished with Pineapple Salsa . . .
\$6.25

Beef Filet with Italian Butter and
Brushetta Chicken . . . \$6.50

Please Note:

ITEMS WITH * Are An Extra Charge

*Many plated meals require on-site
access to a full kitchen or specialty
cooking equipment.*

*Depending on your location and
number of guests, we may not be
able to offer certain selections for*

(items with an * incur an extra cost)

***Appetizer Course**

Crabmeat Cocktail*
Jumbo Shrimp Cocktail*
California Veg Martini*
Pear with Cheese*
Fruit Chantilly Champagne*

Salad Course

- Signature Casesar
- Field Greens with Raspberry
Viniagrette, Walnuts, Cran-raisins
- Summer Cobb Salad*
- Garden Tossed Salad
- Iceberg Wedge with Bleu Cheese *
- Mixed Greens with Pomegranite
Viniagrette and Gorgonzala Crumbles *
- Mandarin Orange Salad with Toasted
Coconut
- Spanish Salad with Green Olives and
Tomato
-Greek Salad with feta and peppercini

Starches / Leguimes

Roasted New Potatoes
Whipped Potatoes
Garlicky Mashed Potatoes
Potato Duchesse* - \$1.25
Twice Baked Potatoes with Cheese - \$1
Italian Scalloped Potatoes * - \$1.75
Buttered Yukon Golds - \$1.50
Potato Croquette - \$2
Baked Potato - \$.50

Garlic Pasta Shells
Pesto Linguine
Three Cheese Pasta
Tomato Basil Angel Hair Pasta

Rice Pilaf
Confetti Rice
Cous Cous - \$.50

Jasmine Rice
Saffron Rice
Red Beans and Rice
Black Beans with onion

Vegetables

Green Bean Almandine
Middle Eastern Ratatoui
Corn with Pimento
Peas with Pearl Onions
Country Style Green Beans
Honey Glazed Carrots
Southwest Corn with black beans

Sauteed Summer Vegetables* - \$1.00
Snow Peas* -\$1.00
Creamed Spinach

California Mix* - \$1.00
Italian Blend* - \$1.00
Vegetable Medley* - \$1.00
Asian Stir Fry* - \$1.25
Julienne Carrots and Peas* - \$1.25
Garden Baby Vegetables* - \$1.75
Steamed Broccoli* - \$1

Rolls, Breads

Dinner Rolls
Assorted Seeded and Plain Breads

Sunflower Rolls*
Flaxseed Rolls*
Assorted Scones, Hard Rolls *
Crescent Rolls*
Flatbreads, Pita*

Italian Crusted Breads with balsamic
/olive oil*

Soup Course*

French Onion - \$1.25
Lobster Bisque - \$2
Clam Chowder - \$1.50
Italian Wedding - \$1.25