

Catering By Robert

Event Concepts . FL

Buffet-Station Reception Packages

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

DOUBLOON Three Entree Buffet - **PLENTIFUL SIDE DISHES AND ENTREES FOR EVERYONE TO ENJOY**

Displayed Hors d'oeuvres Presentation for Social Hour

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 (**choice of flavored beer**)

SEE HORS D'OUEVRES MENU FOR OTHER OPTIONS

Choose One Item From Each **Category**

Salad

Served *Individually* to Each Guest at their place setting: Signature Caesar, Fresh Garden Salad with Vinaigrette Dressing, Wild Greens Salad Raspberry Vinaigrette

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, Southwest Corn and Black Beans, Mediterranean Marinated Vegetables, Ratatouille Style (\$.75 more per person)

Choice of a Rice: Rice Pilaf, Dirty, Wild, Yellow, Rice with Black or Red Beans **or Second Vegetable**

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

THREE ENTRÉE SELECTIONS: **Guests can have all three items!**

Choice of a Pasta Entree: (*can be vegetarian, gluten free upon request*) 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 Teriyaki style, Citrus Chicken, Parmesean Chicken, Coconut Lime (Gluten Free) Spanish Style, Tuscan Rub, Bourbon Style

Choice of a Carved Item: Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, juicy Roast Baron of Beef, BBQ Pork Chop Station or Mojo Pork Chop Station skillfully sliced order by one of our chefs) **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

\$34.95 for up to 100 guests

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

GOLD MEDALLION

Buffet with Carving AND Action Station

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, Southwest Corn with black beans (*unless a vegetable stir fry has been chosen*)

Choice of a Rice: Rice Pilaf, Dirty, Wild, yellow, rice with red or black beans **or Second Vegetable**

Choice of a Potato: Roasted New, Garlicky 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
Can be vegetarian or gluten free

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, Coconut Lime (gluten free)

Choice of a Carved Entree: Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, Roast Baron of Beef, Traditional Mojo Pork Chop Station, or our BBQ Pork Chop Station with three sauces, crunchy onions and slaw

Choice of One Action Station:

Saute Action Station!

(Choose One From the three options below)

Tequilla-Flamed Southwest Chicken and Pasta
Eliminates pasta entrée

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 Action Station

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 Action Station

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 entrée

Grilling Action Station

(outdoor serving areas only)

Choice of Two:

Skewered Chicken Brochettes
Skewered Shrimp Kabobs
Mediterranean Vegetables
Eliminates Chicken Entree

\$36.95 per person 120 or more guests

\$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 . . .

An infusion of regional and world market cuisines

These are the most popular examples 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? Allow us to 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, New England 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