

# Catering By Robert

Event Concepts . FL

## Powel Crosley

### GOLD PACKAGE

Revised 7-15-15

Thank you for considering **Catering By Robert/Event Concepts. FL** for your celebration at this one-of-kind waterfront venue.

As one of the Crosley's approved caterers, we understand the complexity of determining your exact costs for holding a reception here. To make your planning easier, we have created a **GOLD PACKAGE** comparable to that offered by the Crosley's in-house preferred caterer.

We are excited to be able to offer exceptional value **for less than** what you might be quoted from another approved Powel Crosley catering company.

How is **Catering By Robert / Event Concepts . FL** able to do this? It is because we own a huge inventory of service goods such as china, linens, and even tabletop décor that we able to offer at no extra cost. And we pass the savings on to you.

Included in the **GOLD PACKAGE** cost is the facility assessment fee on both the catering and rental items.

You have a choice of either our popular Gold Medallion Station Menu with plated salad at each place setting OR a Sit Down Duo Entrée Menu – *both with creative Hand-Passed Hors d'oeuvres.*

All features of the in-house package are also part of ours plus **MUCH, MUCH MORE.**

**PLEASE NOTE:** The Crosley still requires that all alcoholic beverages and bar services be handled by the in-house caterer. Refer to that pricing.

If you have questions, don't hesitate to contact Susan J. Stalnaker, co-owner, at 813-960-7092



*Live action stations with freshly prepared cuisines*



*Custom guest table decor that reflect your style and allows you to add DIY components*



*Creative, innovative food presentations*



*Complete professional event services from planning, design, and of reception coordination*

***A passion for what is possible!***

## Gold Package

ITEMS IN BLUE ARE NOT SPECIFIED IN THE  
IN-HOUSE GOLD PACKAGE  
**OUR GIFT TO YOU AT NO EXTRA CHARGE**

### \$5630 plus tax and 22% gratuity

Based on up to 100 adult guests

**Each guest over 100 is \$48.50 plus tax and gratuity**

Children 6-8 are half-price (over 100 guests)

Children 5 and under are no charge (over 100)

**Full Event Planning Services** for vendor selection, destination wedding assistance, contract review, complete design, 24/7 communications, etc. **(a \$2500+ value)**

### Five Hour Event Time

**(start of social hour through end of the reception)**

**DOES NOT INCLUDE CEREMONY TIME./Extra Half Hour of Service**

\* Set up of facility tables and chairs plus rented items.

\* Complete Placement of your items including DIY, place cards, guest table favors, loose fresh flowers in our containers, specialty items you furnish . . .

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

\* Floor length linens/skirting with for the following tables:

DJ

SIGN IN

PLACE CARD

GIFT

CAKE / DESSERT

SWEETHEART OR HEAD TABLE

BUFFETS / STATIONS

BEVERAGE

And any other tables that need covering

**Choice** of gold, silver, black, mahogany, or white Chiavari Chairs (used first for ceremony and then placed around guest tables for main reception).

**Option to deduct \$404.50/\$4.04 per person over 100 if you choose white, black or mahogany wood folding chairs.**

**\* Neutral or black chair covers and chair ties if wanted**

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

\* Upgraded china, flatware, water goblets

\* Color-coordinated Linen Napkins

\* Iced tea, ice water served to the tables during dinner

\* Coffee Station with dessert

\* Cutting and serving of YOUR wedding cake

Four high top cocktail tables for your social hour and dance area later with linens and centerpieces.

### Guest table centerpieces (18 styles)

1) Tall Eiffel Tower Vase with silk flowers

2) Hurricane Globe with silk accents

3) Wrought Iron Hanging Candle Holders

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) 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

16) Combination of Crystal Taper Candle Holders with other centerpieces above

17) Gold or White Tinted Wine Bottles

18) Tall gold, silver or black candle stands

You furnish flowers, fillers, rocks, candles/LED lights

\* Unique tabletop items from our in-house inventory of vintage, rustic, classic elegance and world market décor. These can be utilized on entry, cake, place card, buffet or other tables you need.

\* **No additional charges for servers/carvers**

\* 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

\* An Event Designer at our studio to help you plan the look of your décor

\* Complimentary initial tasting

# Gold Medallion

Buffet with Added Action Station **and**  
Hand- Passed Appetizers

## **Appetizers -**

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

## **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, 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

**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:**

### 1) Torched!

#### **French Onion Soup**

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

Or

**Small Plate Salmon** with a finishing sauce

### 2) Grilled!

Choice of Two:

**Skewered Chicken Brochettes**

**Skewered Shrimp Kabobs**

**Mediterranean Vegetables**

Eliminates Chicken Entree

### 3) 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**

### 4) 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**

### 5) 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**

Chicken and Pasta **Eliminates pasta entree**

Optional: \$11 more per person

## 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

## Sit Down Menus

### **Standard Accompaniments Include**

**One Salad**

**One Vegetable**

**One Starch**

**Fresh Rolls, butter on the guest table**

### **DUOS**

Char-Grilled Beef Filet and Chicken Breast . . .

Beef Tenderloin Filet with Salmon in  
Champagne Cream Sauce . .

Bruschetta Grilled Chicken Breast and Salmon  
with Lemon Capers Sauce

Bourbon Chicken and Cajun Shrimp

Shrimp and Steak Skewers Chargrilled and  
Finished with Pineapple Salsa . . .

Beef Filet and Shrimp Brochette . . .

Skewered Mojo Shrimp & Caribbean Chicken

Vegan/Vegetarian Options:

Eggplant Parmesean -

White Vegetarian Lasagne

Tuscan Broiled Stuffed Tomato

**Children's meals available by request.**

Single Entrée Items and other menu  
items available.

## ACCOMPANIMENTS

(items with an \* incur an extra cost)

### \*Appetizer Course

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### \*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

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

### 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 basalmic /olive oil\*

### Soup Course\*

French Onion - \$1.25  
Lobster Bisque - \$2  
Clam Chowder - \$1.50  
Italian Wedding Soup - \$1

## Hors d'oeuvres

### HAND-PASSED HORS D'OEUVRES I

5 Hot and Cold

Demi Glace Meatballs with Pretzel Stick Handles  
Italian Marinated Mushrooms  
Mini Phyllo Cups with Black Bean-Corn Salsa  
Teriyaki Chicken Brochettes  
Brushetta on Crostini Topped with Feta  
Mini Quiche Tartlets  
Drunken Dogs  
Assorted Pinwheel Sandwiches  
Soft Pretzel Bites with Nacho Cheese Dip  
Caribbean Crostini with Sliced Tomato and  
Basalmic Driizzle  
Cajun Chicken Skewers

### HAND-PASSED HORS D'OEUVRES II

\$5.95 per person

3 from below/2 from Hors d'oeuvres I

Firey Melon Skewers  
Curried Chicken Salad Tartlets  
Deep Fried Mac and Cheese Pops  
Mini Chicken Eggrolls  
Caprese Salad Skewers with buffalo cheese,  
tomato and Basalmic Viniagerette  
Franks in Pastry  
Assorted Fruit Skewers  
Italian Layered Crostini with basil, buffalo  
cheese, pesto and peppercini  
Spicy Pecan Cones  
Mini Beef Empanadas  
Smoked Salmon Pate Canapes  
Chicken Pineapple Skewers  
Mini Spring Rolls (Vegetarian)  
Mushroom Caps with Duxell or Hot, Andouille or  
Chorizo Sausage  
Mini Bagel Pizza  
Spanikopita or Tiropita  
Fruit and Cheddar Skewers  
Black Bean Salsa Shooter with Guacamole,  
Tomato and Crunchy Chips  
Proscuitto Melon Wraps  
Crostini Salad Rounds with Cranraisins and  
Raspberry Drizzle  
Salad Coronets  
Jalepeno Poppers  
Caesar Salad on a Stick (with or without  
chicken)

### HAND-PASSED HORS D'OEUVRES III

\$7.25 more per person

3 from below / 3 from Hors d'oeuvres I or II

Gazpacho Shooters with celery/shrimp  
Fish or Shrimp Mini Tacos  
Thai Chicken Satay with Peanut Sauce  
Bloody Mary or Cocktail Sauce Shrimp Shooters  
Potstickers with Teriyaki  
Crab Stuffed Mushroom Caps  
Sesame Chicken Strips with Honey Mustard  
Crab Ragoon  
Mini Corn Cakes with Chipolte Butter  
Stuffed Artichoke Bottoms  
Edible Cones with Curried Chicken Salad  
Mini Shrimp Skewers (Calypso or Jerk)  
Flatbread Assortment  
Grit Cakes with Shrimp  
Slider Trio (Burger, BBQ, Buffalo Chicken, Carved  
Beef or Fried Green Tomato)  
Mini Waffles with Chicken  
Deep Fried Calamari  
Mini Red Stuffed Potatoes  
Bilini with Mock Caviar and Sour Cream

### HAND-PASSED HORS D'OEUVRES IV

\$8.95 more per person

2 from below / 4 from Hors d'oeuvres I, II or III

Deep Fried Coconut Shrimp with Raspberry-  
Orange Sauce  
Mini Beef Wellingtons (must have access to on-site  
oven)  
Bacon Wrapped Scallops  
Baked Brie Tartlet  
Gator Bites  
Bacon Wrapped Shrimp  
Ahi Tuna on Crostini

**OTHER HAND-PASSED ITEMS QUOTED BY  
REQUEST**

## Additional Rental Items:

**Includes Powel Crosley 10% assessment, all delivery fees, and set up**

Basic White Samsonite Folding Chairs for Ceremony (if wanted in addition to reception chairs) - **\$1.10 each**

Additional High Top Cocktail Tables:  
\$11 each

Café Lights over Back Terrace with chandelier: **\$725**

*Additional String Lighting can be quoted*

### Tents:

**Tents are quoted for main reception dining only. Social hour area would be inside the mansion, on back terrace, or at pavilion. Dance floor would be the outdoor back terrace or inside the mansion.**

Up to 75 guests with guest and head table seating only; café lighting; delivery charges included; tax applies  
**Peak 30 x 30 tent - \$1000**

Up to 125 guests with guest and head table seating only; café lighting, delivery charges included; tax applies  
**40 x 40 frame tent - \$1343**

Up to 150 guests with guest and head table seating only; café lighting; delivery charges included; tax applies  
**40 x 60 frame tent - \$1850**

**OTHER LARGER SIZES CAN BE QUOTED**

## UPGRADE TO A GORGEOUS WATERFRONT SAILCLOTH TENT!



### Two sizes exclusively available:

44 x 83 for up to 175 guests with plenty of room for dance floor and equipped with design-producing "onion lanterns." No need for extra lighting, tent liner or tent pole covers.

**\$4565 plus tax**

44 x 103 for up to 250 guests with plenty of room for dance floor and equipped with design-producing "onion lanterns." No need for extra lighting, tent liner or tent pole covers.

**\$5731 plus tax**