

Catering By Robert

Event Concepts . FL
(813) 960-7092

Celebration of Life Package

EVERYTHING BELOW IS INCLUDED IN ALL MENUS

Three 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:
MEMORIAL TABLE
CAKE / DESSERT
BUFFETS / STATIONS
BAR/BEVERAGE
And any other tables that need covering

* **Chair Covers and ties**

* Color-coordinated fabric accents

- * China, flatware
- * Crystal water goblets
- * Color-coordinated Linen Napkins
- * Iced tea, ice water and coffee station

***EVENT PLANNING ASSISTANCE** either in person at our event studio, event location, or by phone. This includes arrangement of the celebration space, guest table look with suggestions for centerpieces (choice of 22 different in-house items).

We can also arrange for live or recorded music, specialty desserts, guest table fresh florals, etc.

* **DAY OF Coordinator** to place special items such as pictures or place cards for guest seating. They also manage the timeline of your event along with other vendors you may want to hire.

* **No additional charges for service staff**

I. LUNCHEON / LIGHT FARE

Buffet Menu:

Displayed Salad: Choice of Two:

Signature Caesar, Fresh Garden Salad with Vinaigrette Dressing, Wild Greens Salad Raspberry Vinaigrette, Italian Chop Salad, Cubano Styled Salad with Shred Cheese, Macaroni Salad, Southern Style Potato Salad, Marinated Fruit Salad or Relish Tray

Choice of Vegetable: Choice of One

Country Style Green Beans, Corn with Pimento, Marinated Italian Vegetables, Honey Glazed Carrots

Entrée I: Choice of One

Baked Ziti with or without meat
Dirty Rice with Blackened Chicken
Chicken A La King with rice
Primavera Pasta with Chicken
Pesto Penne Pasta

Entrée II Carving Board: Choice of One Carved Meat

Slider Rolls with mayo, mustard or horseradish sauce

Carved Roast Baron of Beef
Honey Glazed Ham
Chop Style BBQ Pork
Mojo Pork Loin

(Add \$2.95 per person more for two selections)

\$2995 for up to 50 guests

\$29.95 per person thereafter

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

II. DINNER BUFFET

PRIOR TO MEAL:

Smokey Cheddar Spread with Fruit and Vegetable Presentation with crackers and pretzels

Displayed Salad: Choice of One:

Signature Caesar, Fresh Garden Salad with Viniagrette Dressing, Wild Greens Salad
Raspberry Viniagrette, Italian Chop Salad, Cubano Styled Salad with Shred Cheese.

Choice of Vegetable: Choice of One

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans, Southwest Corn and Black Beans, Country Style Green Beans (w/bacon), Mediterranean Marinated Vegetables, Ratatouille Style (\$.75 more per person), Italian Green Beans, Tropical Medley with carrots, peppers, broccoli and cauliflower

Choice of a Starch Roasted New, Garlicky Mashed, Whipped, Sweet Smashed, Rosemary Roasted, Italian Scalloped, Parmesean Smashed, Old Bay Seasoned Potatoes. Rice Pilaf, Dirty Rice, Yellow Rice, Rice with Red or Black Beans

THREE ENTRÉE SELECTIONS:

Choice of a Pasta Entree: (can be vegetarian, gluten free upon request) Pesto Brushetta Penne, Parma Rosa Pasta, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, Baked Ziti, Pasta Primavera (can be second vegetable). White Vegetarian Lasgane (\$.75 more pp)

Choice of a Boneless, Skinless Chicken:

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, 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) We can also do traditional Pulled Mojo Pork. **No extra carver charge**

\$34.95 for up to 50 guests

\$34.95 per person thereafter

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

Dessert Selections:

Displayed Sheet Cake with choice of flavors and icing: **\$2.95 per person**

Assorted Cookie Tray: **\$2.95 per person**

Viennese Mini Dessert Selection or Pie Station: (includes 2 pieces per person with three selections)

\$6 per person

CUSTOM CAKES AVAILABLE

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 \$1 per person more, we can shop for your alcohol and deliver to your event site.

**\$395 for up to 100 guests;
Each thereafter is \$3.95.**

WE BRING IT ALL TO THE TABLE
catering . planning . design