

Catering By Robert

Event Concepts . FL
2020-21

Vegan Wedding Buffet-Station 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) and other selected colors

* Table Runners in an assortment of styles and colors

* **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** (colors available)

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

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

* Crystal water goblets

* Champagne glasses

* Color-coordinated Linen Napkins

* Iced tea, ice water served during dinner

* Coffee Station with dessert

* Cutting and serving of YOUR wedding cake

PLACEMENT of all your items such as pictures, place cards, signage,

* **DAY OF COORDINATOR** to manage your celebration, its timeline, and your vendors

Guest table centerpieces (22 styles)

1) Tall Eiffel Tower Vase

2) Hurricane Globe

3) Black Wrought Iron Hanging Votive Holders

4) Elevated Wide Mouth Floating Candle Bowl

5) Large and Small Mason Jars

6) Fish Bowls/Bubble Bowls

7) Brandy Sniffers

8) Black Café Lamps

9) Flat Round Acrylic Dishes

10) Black, Gold or Silver 15" Pillar Candle Stands

11) Set of 3 Varying Heights of Clear Glass Cylinders

12) Gold Five-Branch Candleabra

13) Black, Gold or White Carriage Lanterns

14) Ivory Urns

15) 18" High Clear Glass Cylinders

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

17) Bud Vases – Clear and White

18) Medium height stone pillar candle holders

19) White, gold, silver, blush and purple bottles

20) Clear "Genie" Bottles

21) Small Red Hurricane Vase

22) Gold Vases with Jewel Accents

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

HUGE ASSORTMENT OF SMALLER VESSELS AND CANDLE HOLDERS FOR ACCENTS OR HIGH TOP TABLES

* An Event Designer and Preview of your GUEST TABLE LOOK

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

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

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

* On-Site Culinary and Utility Staff

* 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

* **Tasting Opportunities Four Times Annually during Client-Only Open Houses; Bridal Shows**

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

\$4595 for up to 100 guests;

Each guest thereafter is \$45.95 per person plus 8.5% tax and 22% gratuity

Hand-Passed Appetizers (Choose Six)

Mini Seasonal Fruit Skewers
Stuffed Mushroom Caps with Duxelle
Bruschetta without Cheese or with Vegan Cheese Crumbles
Deep Fried Spring Rolls
Fried Plantain Cups with Corn Salsa and Vegan Sour Cream
Italian Marinated Mushrooms
Caribbean Crostini with Cilantro, Sliced Tomatoes and Balsamic Drizzle
Mini Salad Skewers with tomato and balsamic drizzle
Firey Melon Skewers
Spicy Pecan Cones
Mini Bagel Pizza Bites
Crostini Salad Rounds with Cranraisins and Raspberry Drizzle
Gazpacho Shooters with celery/shrimp
Vegetable
Mini Tacos
Mini Corn Cakes with Chipolte Butter (margarine)
Flatbread Assortment (three)
Crispy Fried Grit Cakes with Caribbean Sauce
Deep Fried Tomato Sliders
Mini Red Stuffed Potatoes
Roasted Butternut Squash Soup Shooter
Arancini Rice Balls

Salad Course –

Plated Salad served to each guest at their tables. Choose One

Wild Greens with Raspberry Vinaigrette, Cranraisins and Walnuts, Tossed Green Salad with Vinaigrette Dressing, Iceberg/Romaine tossed with 1905 Dressing with green olives and grape tomatoes; Mandarin Orange Salad with Toasted Coconut and Sweet Vinaigrette Dressing.

Or Salad Bar Grazing Station with assorted greens, dressings, and toppings



Buffet/Stations Items

Displayed Rolls or Cuban Bread with margarine

Choice of **TWO**: Vegetable, Potato, or Rice: *(can be incorporated into the stations)*

Roasted Red Potatoes, Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Green Beans with New Potato, Green Beans Almandine, Italian Styled String Beans, Vegetable Medley, Southwest Corn, Rice with Black or Red Beans, Wild Rice, Rice Pilaf, Brown Rice

Optional Chicken Item available for non-vegans

ACTION STATIONS (choose **THREE** total options)

1) Small Plate OPTION: (select ONE from the following)

Red Bean Counter

Spicy corn cake base with a layer of spicy southwest red beans topped with Honey Chipolte Margerine Drizzle

Marakesh Express

Pita points with cous cous and Ratatoui Vegetables

Grilled Kebab

Corn Cobette, Roasted Sundried Tomato, Spanish Onion and Baby Red Potato atop wild rice

2) Vegetable Stir Fry Station OPTION

Accompanied by Broccoli Slaw and Fortune Cookies

Served over non-egg noodles in a Chinese Take Out Container

3) Pasta Station OPTION

Chefs making custom pasta dishes with guest choices of three pasta types, sauces and added ingredients.

Choice of Three Pastas: Linguine, Penne, Vegetable Rotini, Bowtie, Angel Hair

Three Finishing Sauces: Tomato Basil, Marinara, Pesto and Olive Oil, Pesto Bruschetta

Added Items: Sliced Mushrooms, Sundried Tomatoes, Vegan Parm, Chopped Onions, Red, Green and Orange Chopped Peppers, Poblano Peppers, Roasted Red Peppers, Diced Jalepenos, Fresh Spinach

OR***** *This can be streamlined to include two freshly made pasta options in larger quantity to avoid long lines*

- ~ Coconut Cream (gluten free) Southwest Pasta with Bowtie Pasta Flamed in Tequilla (sauteed mushrooms and diced tomatoes)
- ~ New Orleans Blackened Mushrooms Flamed in Southern Comfort and served with a spicy vegan cream sauce
- ~ Linguine With Red Sauce
- ~ Pasta Florentine
- ~ Pasta Primavera in vegan cream sauce with tossed spring vegetables
- ~ White Lasagne

4) Tex Mex Station OPTION Vegetables flamed in Tequilla served in crunchy taco shell or soft burrito, toppings and sauces include house made guacamole

5) Grilling Station OPTION – have to have access to outside patio area (set up outdoors near serving area)

Adobe Grilled Vegetable Skewers served over rice OR Caribbean Style Vegetables

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.

\$395 for up to 100 guests; Each person thereafter is \$3.95 plus tax and gratuity