

Catering By Robert

Event Concepts . FL
2019-20

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

DOUBLOON Three Entree Buffet

Displayed Hors d'oeuvres Presentation for Social Hour

Fruit and Vegetable Presentation with crackers and pretzels: with **Choice of One:**
Signature Spread: Smokey Cheddar, Herb Garlic, Tropical Pineapple, Smoked Salmon Pate, Cajun Or Hot Beer

Choose One Item From Each Category

Salad

Served Individually to Each Guest: Signature Caesar, Fresh Garden Salad with Vinaigrette Dressing, Wild Greens Salad Raspberry Vinaigrette or Citrus Orange, Italian Chop Salad, Cubano Styled Salad

Displayed Rolls or Cuban Bread, butter/margarine

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 Rice: Rice Pilaf, Dirty, Wild, Yellow, Coconut, w/ Black or Red Beans **or 2nd Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Sweet Smashed, Rosemary Roasted, Italian Scalloped, Parmesean Smashed, Old Bay Seasoned, **or Second Vegetable**

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

Choice of a Pasta Entree: (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, Cilantro Lime

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**

\$3995 for up to 100 guests / \$39.95 per person thereafter

Please add 8.5% tax and 22% service fee/gratuity to the above

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

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

GOLD MEDALLION

Appetizers -

BASIC Hand-Passed Hors d'oeuvres – 5 hot and cold. Selections (see Hors d'oeuvres Menu)

Salad

Served Individually to Each Guest: Signature Caesar, Fresh Garden Salad with Vinaigrette Dressing, Wild Greens Salad Raspberry Vinaigrette, Italian Chop Salad, Cubano Styled Salad

Displayed Rolls or Cuban Bread, butter/margarine

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

Choice of a Rice: Rice Pilaf, Dirty, Wild, Yellow, Coconut, w/ Black or Red Beans **or 2nd Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Sweet Smashed, Rosemary Roasted, Italian Scalloped, Parmesean Smashed, Old Bay Seasoned, **or Second Vegetable**

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, 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, Cilantro Lime

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S Choice of ONE Action Station:

1. Saute Action Station! (Choose One From the five 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

Key West Newberg Seafood Flamed in Captain Morgan's Rum with finishing sauce

Chicken Frangelica Flambe with toasted hazelnuts; **Eliminates chicken entree.**

2. 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. **Eliminates rice**

3. Flat Top Action Station

Sizzling Fajita Station With chicken or beef freshly prepared with crunchy green and red peppers, onion and embellished with your favorite toppings. **Eliminates chicken entrée**

**\$4595 for up to 100 guests;
Each additional guest is \$45.95**

Please add 8.5% tax and 22% service fee/gratuity to the above

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

Taste Around . . .

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 **fusion** menu, we try to balance the variety of starches, proteins, vegetables, etc. Also, we can address special dietary needs or preferences of event guests.

EXAMPLE OF Butler-passed Hors d'oeuvres *Five Hand-Passed Options reflecting the Three Stations*

Mini Empanadas – South America
Deep Fried Calamari – Mediterrean
Fried Gator Bites - Cracker Country
Coconut Shrimp – By The Gulf
Bilinis – Russian Roulette
Brushetta- Tour of Italy
Southern Slider

STATIONS: 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 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, Mexicali Fiesta

STYLES/FORMATS:

Cocktail . Sit Down . Buffet . Family . Station

\$5850 for up to 100 guests

Each additional guest is \$58.50

Please add 8.5% tax and 22% service fee/gratuity to the above

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