

Catering By Robert

Beso Del Sol Buffet-Station Reception Packages

Basic Inclusions

*Four 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.

Event Designer who meets at our studio to help you select linens and accessories for your unique look

Day of Coordinator to assist with timeline, vendors, and direct the placement of your items; will assist with on-site ceremonies and rehearsals.

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 silk or fresh flowers, fillers, rocks, candles/LEDS

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

* 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

*** Client-only open houses/tastings showcasing upcoming client events INCLUDING YOURS!**

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

* Guest Table Preview before wedding

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 Viniagrette Dressing, Wild Greens Salad Raspberry Viniagrette or Citrus Orange , Italian Chop Salad, Cubano Styled Salad

Displayed Rolls or Cuban Bread, butter/margerine

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**

\$3495 for up to 50 guests
Each guest thereafter is \$34.95 per person

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

Gold Medallion

Buffet with Two Stations

Appetizers -

BASIC Hand-Passed Hors d'oeuvres –
5 hot and cold selections (**see hors d'oeuvres selections**)

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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Choice of One Action Station:

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

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

Taco Station

Well seasoned pulled meats with soft and corn shells served with a variety of toppings

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

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

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

\$3995 for up to 50 guests

Each guest thereafter is \$39.95 per person

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

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
Mini Sliders, Florida Style Brushetta, Gazpacho
Soup Shooters, Russian Bilinis,

CHOOSE THREE

By the Gulf

Choose One:

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.

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

Barbecue baby back ribs, Creamy Cole Slaw, Whipped Potatoes or Mac and Cheese with assorted toppings; Marinated Regional or Root Vegetables or Corn Cobettes.

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

STYLES/FORMATS:

Cocktail . Sit Down . Buffet . Family . Station

\$4950 for up to 50 guests

\$49.50 for each guest thereafter

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