

Catering By Robert

Beso Del Sol Sit Down 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 who places all your items, coordinates timeline and 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 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

Catering By Robert

Event Concepts . FL

Plated Offerings

Plated Dinners

Base Price: \$3495 up to 50 guests; \$34.95 per person thereafter

Each Entrée/Combo is priced per person extra over and above your base price

Please add 8.5% tax and
22% gratuity/service charge

Standard Accompaniments Include:

One Salad

One Vegetable

One Starch

Bruschetta Grilled Chicken Breast - \$3.00

Eggplant Parmesean - \$2.25

Stuffed Airline Breast of Chicken

- traditional Apple Raisin Stuffing

- Tropical Mango

\$5.95 (**must have on site convection oven**)

Skewered Mojo Shrimp & Caribbean Chicken \$6.75

White Vegetarian Lasagne - \$2.95

Char-Grilled Filet of Beef (8 oz.) with Three

Peppercorn Bearnaise - \$12.95

Pesto Crusted Salmon Filet - \$3.95

Mediterranean Grilled Pork Chop - \$4.75

Tuscan Broiled Stuffed Tomato - \$2.00

Salmon in Champagne Sauce - \$4.95

Roast Prime Rib Au Jus - \$8.50

Blackened Chilean Seabass – Market Priced (\$29.95
- \$34.95 range)

Grilled Portabella Mushroom with Pesto Penne
(vegan) – \$2.95

Herb Crusted Sliced Pork Loin - \$3.50

Seafood Medley Served w/ Pasta - \$7.50

Crab Stuffed Shrimp Prawns – Market Priced

Chicken Jack Daniels with asparagus - \$6.25

Twin Skewers of Grilled Vegetables on a bed of
Brown Rice (vegan)

Sicilian Veal Chops – Market Priced

Rosemary Lamb Chops – Market Priced

Blackened Grouper – Market Priced

Seared Ahi Tuna – Market Priced

Florida Lobster Tail with Beef Filet – Market Priced

Shrimp Scampi over Pasta or Rice - \$7.25

Chicken Cordon Bleu - \$3.95

Montreal Grilled Sirloin - \$4.75

Chicken Breast Florentine En Croute - \$6.95 (**must
have access to on site oven**)

Beef Filet with Twin Scallops in Balsalmic Reduction -
\$13.95

DYNAMIC DUOS

When one is just not enough . . .

Char-Grilled Beef Filet and Ranch Style Chicken
Breast . . . \$9.50

Beef Tenderloin Filet with Salmon in Champagne
Cream Sauce . . \$12.25

Beef Filet with Italian Butter and Brushetta Chicken .
. . \$10.50

Beef Filet and Shrimp Brochette - \$9.25

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Please Note:

Many plated meals require on-site access to a full kitchen or specialty cooking equipment.

Depending on your location and number of guests, we may not be able to offer certain selections for your event. Please consult your event specialist for suggested entrees suitable for your event location.

Items with * are offered for an extra cost

***Appetizer Course**

Crabmeat Cocktail*
Jumbo Shrimp Cocktail*
California Veg Martini*
Pear with Cheese*
Fruit Chantilly Champagne*

Salad Course

- Signature Casesar
- Field Greens with Raspberry Vinaigrette, Walnuts, Cran-raisins
- Summer Cobb Salad*
- Garden Tossed Salad
- Iceberg Wedge with Bleu Cheese *
- Mixed Greens with Pomegranite Vinaigrette 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 Ratatou
Corn with Pimento
Peas with Pearl Onions
Country Style Green Beans
Honey Glazed Carrots
Southwest Corn with black beans

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
Steamed Broccoli* - \$1

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 balsamic /olive oil*

Soup Course*

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