

Spice Up the Holidays 2009

Catering by Robert is pleased to offer several options for your holiday party. The inclusions below are part of EVERY package no matter what menu or venue you select.

- * Four Hours of Event Time
- * Complete Event Planning / Coordination including vendor and site selection, scheduling, etc.
- * Floor Length Neutral Tablecloths for guest tables with option of color accented center
- * Flatware and Water Goblets
- * Upgraded China or optional square **acrylic cocktail plates** for station menus

- * Choice of Guest Table Centerpieces to reflect your theme
 - *Tall clear glass Eiffel tower vase with ivory silk flower or white feather clusters*
 - *Hurricane globe with silk green accents*
 - *Elevated floating candle bowls*
 - *Glass cylinders with silk white calla lilies or natural wood sticks*
 - *Clear fish bowls with shells, starfish and sand*
 - *Brandy Sniffers with colorful holiday ornaments*
 - *Black Cafe Lamps with LED Lights*
 - *High and Low Wrought Iron Candle Holders with Mardi Gras Beads*
 - *Purple & Green Glass Vases with Festive Feathers and Glittering Sticks*

- * Skirting / floor length cloths and coverings for registration, entry, beverage, dj table, prize tables
- * Accent fabrics (wide assortment of textures, prints, and colors) to match your event theme
- * *All buffets, bars, and food stations decorated with props and lighting*
- * Neutral chair covers, neutral chair ties
- * Event Designer to assist you and your committee with décor, layout, and entertainment decisions.
- * No additional charges for service personnel, carvers, or station chefs
- * Client Only Open House/Tasting (*up to three months prior*)
- * Event Coordinator who handles all details of event including vendor and hall contacts and itinerary
- * Knowledgeable, helpful Banquet Captain
- * Professional service personnel formally-attired (1 server per 24-30 guests)
- * All clean up as required by the hosting facility
- * Weekly client newsletters with helpful planning advice and pictures from the previous week's events.

- * Coffee Station

- * **OPEN BAR or Unlimited SOFT DRINKS / MIXER services.**
This includes bartenders, mixers, cups, ice, soft drinks, garnishes, AND LIQUOR LIABILITY INSURANCE.
(see the next page for alcohol options)

Alcohol Options:

- 1) If you are providing a host open bar, you will save hundreds of dollars by being able to provide your own alcohol, OR we can purchase it at cost for you. You can estimate \$4.50 per person in cost for premium brands such as Miller Lite, Bud, Bacardi White Rum, J & B Scotch, Smirnoff Vodka, Seagram 7, Early Times Bourbon, Gordon's Gin, Woodbridge Chardonnay and Merlot, Sutter Home White Zin.
- 2) If your company is concerned about liability, you may consider our option for guests to pre-purchase drink tickets which pays for the cost of hard liquor, beer, and wine for your party. These tickets are \$1.50 each for "alcoholic beverages."
- 3) *If your company would like to furnish two complimentary bar **drink tickets**, you can pay \$3 for the alcohol and guests who want more can do so at their own expense.* Regardless, there will be soft drinks and juices available at no charge if guests don't want to spend any more money on alcoholic beverages. We also have found that many guests who don't drink pass their complimentary tickets off to others who do.

Welcome Area

Every great event deserves a dramatic entrance. We provide this with a colorful, themed registration table that greets your guests. A picture taking spot will also be near this entry point.

Social Hour

Displayed or Hand Passed Hors d'oeuvres available along with the bar / beverage service. This can be located inside the main event area or in another location indoors or out. One of our greeter will let guests know format for the event, where they may find restrooms, smokers' area, and so forth.

Main Dinner

We encourage you to have reserved seating for larger groups. We will set up a place card table or you can assign seating at registration time. When having a buffet or station style event, our banquet captains will dismiss tables rather than have the dj make an announcement. Our serving staff offers ice water or iced tea to the guests as they are seated. Also, whenever possible we like to have plated salads awaiting guests for added service to the guest tables.

Buffets and stations offer added value because you are paying for more food rather than more service (ie. Plated dinners). Our staff helps serve food from the buffets to get everyone through faster. There is always enough food so that guests can go back for seconds.

Entertainment / Special Features

The rest of the evening is for you and your guests to enjoy for speeches, dancing, and presentations. It is our goal to have the social/food portion of the evening the first hour and a half so that you have plenty of time left to "party" and mingle. **We can arrange for a professional dj (\$650-\$850) depending on availability.**

We also have photographers, "meet and greet" characters, and live entertainers such as magicians, guitarists, saxophonists, or full bands. We can also arrange for cigar rollers, Murder Mystery Ensembles, and full Casino game tables and slot machines.

Holiday Tampa Bay / Three Entree Buffet

Displayed Cheese, Fruit and Vegetable Presentation for your social hour

Choose One Item From Each Category

Salad Served Individually to Each Guest at their Table: Signature Caesar, Fresh Garden Salad with Viniagrette Dressing, Wild Greens Salad with Honey Mustard Dressing or Raspberry Viniagrette

Displayed Rolls, butter

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions

Choice of a Rice: Rice Pilaf, Dirty Rice, Wild Rice or Second Vegetable

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, or Second Vegetable

Choice of a Pasta Entree: Linguine Tossed with Pesto, Parma Rosa, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, or Baked Ziti

Choice of a Boneless, Skinless Chicken Breast:

Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Twin Chicken Brochettes with choice of Cajun or Satay style, Citrus Chicken, Parmesean Chicken, Spanish Chicken

Choice of a Carved Ham, Mojo Pork or Roast Baron of Beef skillfully sliced order by one of our chefs
(no extra carver charge)

Hand-Passed Miniature Holiday Sweets ranging from chocolate dipped strawberries, mini éclairs, cream puffs, Danish cookies, petite foies, and mini cheesecake assortment.

Add a Seafood entrée:

Shrimp and Scallops added to any Pasta entrée . . . \$1.75 per person

Salmon in a Champagne Sauce . . . \$1.95 per person

Shrimp Brochettes . . . \$2.25 per person

\$34.90 per person 120 or more guests

\$3690 up to 120 guests

Please add 7% tax and 20% gratuity to the above.

Masquerade / New Orleans Themed Event

Enjoy a festive Cajun and Creole buffet/station menu

Social Hour Hand-Passed Hors D'oeuvres

Spicy Mini Crab Cakes
Gumbo Soup "Shooters"
Southern Comfort Mini Meatballs
Beignet Cheese Bites
Cajun Pork Skewers
Mini Quiche

Salad Station

Fresh Fruit Ambrosia
Italian Chop Salad New Orleans Style

Southern Style Potato Station

White Potatoes with:

Red Eye Gravy
Cheddar Cheese
Andouille Sausage
Mushrooms
Sour Cream
Chopped Bacon
Red and Green Pepper
OR Mashed Sweet Potatoes
Pecans
Crushed Pineapple
Cinnamon Brown Sugar
Maple Butter
Mini Marshmallows
Raisins

For Both, Add \$1 More Per Person

Jambalaya or Shrimp Creole Station

Prepared right before guests' eyes in our huge Paella pan, this presentation features a rice base and traditional ingredients such as seafood, chicken, and sausage.

Hot Station

New Orleans Style Green Beans
Red Beans
Blackened Chicken
Carving Station of Roast Baron of Beef or Honey Glazed Ham with rolls and condiments.

Krispy Kreme Doughnut Station

Fried donuts with variety of toppings to include strawberry jam, ice cream, whipped cream, fresh berries,

Spice It Up in the Tropics / Stations

Miniature Butler Appetizers

Mini Empanadas
Plantain Chip Cones
Mini Quiche
Tropical Meatballs
Taquitas with salsa

Latin American Station

Traditional Paella prepared before guests with rice, peas, chicken, chorizo sausage, mussels, shrimp, and scallops. Tropical fruit salad and optional mojo pork carving station.

Caribbean Station

Featuring Calypso Grilled Chicken or Jerk Chicken Strips, Rasta Pasta, and Huge fruit display with pineapple trees, fruit and vegetable carvings.

Polynesian Feast

Asian vegetables with rice or noodles along side a Hawaiian Ham or Roast Beef carving station served on to cocktail rolls with condiments.

Island Sweets

Tasty dulce de leche squares, key lime tartlets, sweet breads, carrot cake and guava pastries

\$41.00 per person 120 or more guests

\$4300 up to 120 guests

Please add 7% tax and 20% gratuity to the above.

Seven Wonders of the World / Action Stations

1) TAJ MAHAL

Entry Table Area would feature a photography backdrop from the Taj Mahal in India. If at the Indica Conference Center, the beautiful atrium area lends itself to this scenario.

2) EIFFEL TOWER

Large display of French pastries and cheeses around our large tabletop Eiffel tower. To include baked brie with assorted whole and sliced fruits, smoked gouda, and artisan cheese wedges.

3) HANGING GARDENS OF BABYLON

The Bar Area will have a garden backdrop. . a wonder of the Ancient World. A specialty martini ice luge can be added to this bar depicting an ancient landmark or building.

4) CHICHEN ITZA, MEXICO

This Mayan pyramid will be the setting for traditional Mexican fare featuring a fajita bar with chicken, beef, and an assortment of fillings. A corn cake station with chipotle butter included. Served with Southwest Potatoes and tortilla chips with salsa.

5) COLOSSEUM, ITALY

Amid the ruins will be a fabulous pasta station with three different pasta and sauce choices and varietel toppings. Crusty Italian breads with dipping sauces and a large displayed Caesar Salad will round out this station. Beef Carving Station can be located here.

6) GREAT WALL OF CHINA

A sizzling stir fry station with Saki-flamed vegetables served in Chinese Take Out Containers. Served with rice and optional chicken. Asian Slaw or Mandarin Orange Salad will accompany this station.

7) THE ACROPOLIS, GREECE

A variety of Greek pastries including Baklava, Almond Paste Cookies, Biscotti served with rich chocolate dipping sauce.

8) MACHU PICCHU, Peru

Coffee Station featuring freshly brewed South American coffees regular and decaf coffees with option after dinner liqueurs.

\$42.95 per person 120 or more guests

\$4495 up to 120 guests

Please add 7% tax and 20% gratuity to the above.

We have many more custom menus and packages to share with you.

Please let us know your theme!

SIT DOWN MENUS AVAILABLE UPON REQUEST