

Catering By Robert

Event Concepts . FL

WEST COAST FRESH CAFÉ

Inspired by California Cuisine - Direct from Our Florida Gardens

Base Pricing: \$3945 for up to 100 guests
Each Guest Thereafter is \$39.45 per person
Please add 7% tax, 22% gratuity/service fee

SEE INCLUSIONS ON LAST PAGE

Farm-to-table selections that will appeal to a wide variety of guests. Some menu options may be subject to seasonal availability and substitutions are available.

Each station/course offers a choice of one of two selections with the option to add the second at an additional cost. Fresh preparation is always our goal. These suggestions reflect a variety of presentation styles that appeal to a wide range of palates.

Chef Robert (Bob) personally hand-picks fresh ingredients from our Tampa farmer's market and specialty food wholesale shops. The West Coast of Florida is blessed with an abundance of regionally grown vegetables and fruits targeted for certain times of the year. We will be glad to share those options with you.

In the meantime, we are pleased to share the following options and realize we can make substitutions or more suggestions during your event planning period.

pre-reception

Choice of One Style:

Hand Passed

Duxell Stuffed Mushroom Caps
Rolled Pinwheel Sandwiches with cheese and black olives or
Seasonal Fruit Shooters with Chantilly cream dolop
Ruskin Tomato Brushetta
Spring Rolls

or

Displayed Hummus Bar with fresh endive,
miniature sweet red and green peppers, carrot sticks, and baked pita chips

add \$3.25 per person for both

salad soiree

Choice of One:

Traditional Greek Salad crowned with black olives, peppercini, purple onion rings, crumbled feta and roasted red pepper. Served with an optional red bliss potato salad. Sprinkled with zesty vinaigrette dressing.

Or

Summery Salad of mixed baby greens, fresh strawberry slices, feta cheese, and sugared walnuts, topped with a honey lime dressing.

Or

Lettuce Wrap Station

Crisp Romaine Leaves featuring
Jasmine Rice, Crushed Peanuts, Mandarin Orange Slices, Scallions,
Cucumbers, Bean Sprouts and choice of Peanut or Soy Dipping Sauce

\$2.50 to add a second salad feature

c) performance station

Choice of One

Napa Grill Station

Succulent thick slices of portabella mushrooms and eggplant
Grilled on site along with skewers of marinated heirloom tomatoes, yellow red pepper, onion,
and artichoke hearts with a balsamic drizzle.

Served over brown rice or polenta

Or

Short Plate Presentation

Wasabi Whipped Potatoes with fire-grilled or flamed julienne vegetables, and crunchy red
cabbage

\$2.95 for both

c) pasta or flatbread

Choice of One

Wheat Penne Pasta tossed with pesto and crunchy
pinenuts and sundried tomatoes

Or

Make Your Own California Flatbread

Flatbread slices brushed with olive oil
with toppings to include sliced mushrooms, artichokes, fresh basil, tomatoes, and roasted red
peppers

\$2.95 for both

**If not using wedding cake as a dessert,
choose a delicious option from Caity's Sweet Shoppe menu.**

Basic Package Inclusions

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) or Black 120" round Cloths or Neutral Floor Length Cloths for long banquet tables

* 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

* Neutral chair covers and neutral chair ties

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

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

* Crystal water goblets OR Mason Jars

* Champagne glasses

* Color-coordinated Linen Napkins

* Iced tea, ice water offered tableside

* Coffee Station with dessert

* Cutting and serving of YOUR wedding cake

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 \$3.25 per person or \$325 for up to 100 guests.

Guest table centerpieces (15 styles)

1) Tall Eiffel Tower Vase with silk flowers

2) Hurricane Globe with silk accents

3) Wrought Iron Lanterns

4) Elevated floating candle bowls

5) Large Mason Jars

6) Fish bowls with sand and shells

7) Brandy Sniffers

8) Black Café Lamps

9) Round Acrylic Dishes for floating elements

10) Candle Stands w/ Red Hurricanes

11) Trio of Varying Heights of Glass Cylinders

12) Gold Five-Branch Candleabra

13) Black or White Carriage Lanterns

14) Ivory Urns

15) Assorted Sizes Chrome Vases

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

* No additional charges for servers/carvers

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

* 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

* Event Coordinator on site to make sure all your wishes are carried out

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

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

* An Event Designer to assist in personalizing your decor

