

# Catering By Robert

Event Concepts . FL

(813) 960-7092 / cateringbyrobert@aol.com

[www.cateringbyroberttampa.com](http://www.cateringbyroberttampa.com)

## Banquet Packages

### 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) 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;**

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

# Dubloon

## Three Entree Buffet

**Displayed Signature Cheese Spread** (Smokey Cheddar, Herb Garlic, Tropical Pineapple, Smoked Salmon Pate, or Cajun) **Fruit and Vegetable Presentation with crackers 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, Yellow Rice **or Second Vegetable**

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

**Choice of a Pasta Entree:** Pesto Penne, Parma Rosa Penne, 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 Style

**Choice of a Carved** Ham, Mojo Pork, Herb Crusted Pork, or Roast Baron of Beef skillfully sliced order by one of our chefs (optional displayed traditional Pulled Mojo Pork available) **(no extra carver charge)**

Served Ice Water or Iced Tea to guests at their tables

Freshly brewed coffee station after dinner

### **Add a Seafood entrée:**

Shrimp and Scallops added to any Pasta entrée . . . **\$2.95 per person**

Salmon in a Champagne Sauce . . . **\$2.50 per person as a substitute for chicken**

**\$3995 for up to 100 guests; Each guest thereafter is \$39.95**

*Please add 8.5% tax and 22% gratuity to the above.*

### **Open Bar Service or Non-Alcoholic Beverage Bar (if permitted)**

**\$395.00 up to 100 guests; \$3.95 guest thereafter**

Includes bartenders, all mixers, soft drinks, juices, garnishes, cups, ice, and liquor liability insurance.

# Gold Medallion

Buffet with Two Chef-Stations

## Appetizers -

Butler passed finger foods to include Pinwheel sandwiches, mini meatballs, mini quiche, brushetta, marinated mushrooms

## Choose One Item From Each Category

### **Salad / Soup**

Table Served Salad or Displayed

Traditional Caesar Salad  
Toss Garden Salad  
Mixed Baby Greens with Raspberry Vinaigrette Dressing  
Ranch Pasta Salad  
Southern Style Potato Salad

Or Choice of Soup Du Jour

### **Fresh Bread Assortment, Fresh Butter**

**Choice of a Vegetable:** Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions (*unless a vegetable stir fry has been chosen*)

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

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

**Choice of a Pasta Entree:** Pesto Penne, 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 Style, Bourbon Chicken (\$.50 more per person)

**Choice of a Carved** Ham, Mojo Pork, Herb Crusted Pork, or Roast Baron of Beef skillfully sliced order by one of our chefs (optional displayed traditional Pulled Mojo Pork available) **(no extra carver charge)**

## **Choice of a Second Action Station:**

### Torched French Onion Soup Station

Served to order piping hot with fresh croutons and melted Swiss Cheese

### Grilling:

Skewered Chicken Brochettes  
Skewered Shrimp Kabobs

### Saute:

Flamed Southwest Chicken and Pasta  
**Eliminates pasta entree**

Fettucine Alfredo and Cheese Stuffed Torellini with Marinara  
**Eliminates pasta entrée**

Saki Flamed Vegetable Stir Fry  
Served with rice or noodles  
**Eliminates vegetable selection, rice or pasta**

### Paella or Shrimp Creole:

Our most popular station features 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 and is guaranteed to please every palate.  
**Eliminates rice and pasta**

### Flat Top:

### Sizzling Fajita Station

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

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

**Please add 8.5% tax and 22% gratuity**

# Taste Around Tampa Bay

*An infusion of latin & regional market fresh cuisines*

## Butler-passed Hors d'oeuvres

Up to Five Hand-Passed Options reflecting the Three Stations or Entrée Themes you Choose:

**Ranges from Beef or Cheese Empanadas to Greek Tiropitas, to Fried Gator Tail, Mini Sliders, Florida Style Brushetta, Gazpacho Soup Shooters, and much much more.**

## Displayed Center Table with Gator Lighted Ice Sculpture

Display of Peel and Eat Shrimp with decorative tropical fruits  
(add \$6 per person)

### **Option I**

Sit Down Dinner

Floridian Caesar Salad organic greens & feta  
Sunflower Rolls with citrus butter  
Gulf Shrimp Scampi with Grilled Tender Filet of Beef  
Wax and Green Beans  
Ybor Gold Potatoes or Confetti Rice

### **OPTION II**

Station DINNER MENU – Choose Three

### **By the Gulf**

Enjoy an Entree of West Coast favorites. Choose One:

Fried Coconut Shrimp; Grilled Shrimp Skewers, Saute Seafood Medley over Rice, Seafood Alfredo with Pasta . . . Ask about others.

Accompanied by a vegetable and 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; Spanish Salad

### **Just Swamped**

Southern Comfort-Flamed Pasta with a tangy finishing sauce, Cajun-style Chicken Brochettes, Red Beans or Corn with Pimento; Tangy Swamp Pasta

### **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 \$4 more per person**

### **Cracker Country**

Grilling Station with smoked baby back rib, Creamy Cole Slaw, Whipped Potatoes or Mac and Cheese with assorted toppings; Marinated Regional Vegetables

### **Market Priced**