

Catering By Robert

Event Concepts . FL

2019-2020

Sit Down Style Menu

EVERYTHING BELOW IS INCLUDED IN ALL MENUS

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**

* 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; Bridal Shows**

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

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Plated Offerings

Plated Dinners

Base Price: \$3995 up to 100 guests;
\$39.95 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

**ITEMS WITH *
Are An Extra Charge**

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

ACCOMPANIMENTS

***Appetizer Course**

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

Salad Course

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

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 basalmic /olive oil*

Soup Course*

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