

Catering By Robert

Event Concepts . FL
2022-23

Vegan Wedding Buffet-Station Packages

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 **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 (30 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
- PLUS 8 others. Please see samples of all at:

<https://www.pinterest.com/cbrtampa/in-house-centerpieces/>

You furnish flowers, fillers, rocks, candles/LED lights

HUGE ASSORTMENT OF SMALLER VESSELS AND CANDLE HOLDERS FOR ACCENTS OR HIGH TOP TABLES

* 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

* Complimentary Initial Small Private Tasting

* **Group Tasting Opportunities Four Times Annually**

\$4595 for up to 100 guests;
Each guest thereafter is \$45.95 per
person plus 7.5% tax and 22% gratuity

Hand-Passed Appetizers (Choose Six)

Mini Seasonal Fruit Skewers
Stuffed Mushroom Caps with Duxelle
Bruschetta without Cheese or w/Vegan Cheese
Crumbles
Deep Fried Spring Rolls
Fried Plantain Cups with Corn Salsa and Vegan
Sour Cream
Black Bean Wontons
Italian Marinated Mushrooms
Caribbean Crostini with Cilantro, Sliced
Tomatoes and Basalmlc Drizzle
Mini Salad Skewers with tomato and basalmlc
drizzle
Firey Melon Skewers
Spicy Pecan Cones
Mini Bagel Pizza Bites
Crostini Salad Rounds with Cranraisins and
Raspberry Drizzle
Gazpacho Shooters with celery/shrimp
Vegetable
Mini Tacos
Mini Corn Cakes with Chipolte Butter
(margarine)
Flatbread Assortment (three)
Crispy Fried Grit Cakes with Caribbean Sauce
Deep Fried Tomato Sliders
Mini Red Stuffed Potatoes
Roasted Butternut Squash Soup Shooter
Arancini Rice Balls

Salad Course –

Plated Salad served to each guest at their
tables. Choose One

Wild Greens with Raspberry Viniagrette,
Cranraisins and Walnuts, Tossed Green
Salad with Vinaigrette Dressing,
Iceberg/Romaine tossed with 1905 Dressing
with green olives and grape tomatoes;
Mandarin Orange Salad with Toasted
Coconut and Sweet Viniagrette Dressing.

Or Salad Bar Grazing Station with assorted
greens, dressings, and toppings



Buffet/Stations Items

Displayed Flatbreads with Olive Oil

Choice of TWO SIDES: Vegetable, Potato, or Rice: (can be incorporated into the stations)

Roasted Red Potatoes, Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Green Beans with New Potato, Honey Glazed Carrots, Green Beans Almandine, Italian Styled String Beans, Vegetable Medley, Southwest Corn, Rice with Black or Red Beans, Wild Rice, Rice Pilaf, Brown Rice

Optional Chicken Item available for non-vegans

ACTION STATIONS -

Choose **TWO** total options

1) Small Plate OPTION:

(select ONE from the following below)

Red Bean Counter

Spicy corn cake base with a layer of spicy southwest red beans topped with Honey Chipolte Margerine Drizzle

Marakesh Express

Pita points with cous cous and Ratatoui Vegetables

Grilled Kebab

Corn Cobette, Roasted Sundried Tomato, Spanish Onion and Baby Red Potato atop wild rice

2) Vegetable Stir Fry Station OPTION

Accompanied by Broccoli Slaw and Fortune Cookies

Served over non-egg noodles in a Chinese Take Out Container

3) Pasta Station OPTION

Choice of Two Pastas:

~ Coconut Cream (gluten free) Southwest Pasta with Bowtie Pasta Flamed in Tequilla (sauteed mushrooms and diced tomatoes)

~ New Orleans Blackened Mushrooms Flamed in Southern Comfort and served with a spicy vegan cream sauce

~ Linguine With Red Sauce

~ Pasta Florentine

~Pasta Primavera in vegan cream sauce with tossed spring vegetables

4) **Tex Mex Station OPTION** Vegetables (flamed in Tequilla if cooking allowed) served in crunchy taco shell or soft burrito, toppings and sauces include house made guacamole, BBQ Jackfruit as option.

5) **Grilling Station OPTION** – have to have access to outside patio area (set up outdoors near serving area) SkeweredmAdobe Grilled Vegetable Skewers served over rice OR Caribbean Style Vegetables

OPTIONAL OPEN BAR SERVICE

Includes bartenders, cups, ice, garnishes, Soft drinks, juices, and liquor liability insurance.

\$395 up to 100 guests; \$3.95 plus tax and gratuity for each guest thereafter

**PLEASE REQUEST A COPY OF OUR PLANNING
AND DAY OF COORDINATION DETAILS.**

