

Catering By Robert

Event Concepts . FL

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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 Tablecloths (several sizes) and selected colors

* Table Runners in an assortment of styles and colors

* **Color-coordinated** floor length linens with accent textures for the following tables:

SIGN IN/Registration

DESSERT

HEAD TABLE

BUFFETS / STATIONS

BAR/BEVERAGE

And any other tables that need covering

* **Chair Covers** white or black spandex

* Upgraded china, flatware

* Glass water goblets

* Color-coordinated Linen Napkins

* Ice water served during dinner

* Coffee Station with dessert

PLACEMENT of all your items such as pictures, place cards, signage,

Choice of 30 different guest table centerpieces ranging in quantities of 12 -40

- 1) Trio of glass Cylinders ranging in size from 7" up to 14"
- 2) 18-24" glass Cylinders
- 3) White, black, gold carriage Lanterns
- 4) Clear Lantern with gold handle
- 5) White, gold, blush pink, purple, and silver wine Bottles
- 6) Assorted small clear Vessels in varying sizes for long tables or accenting rounds

- 7) Clear and white Bud Vases
- 8) Silver, black, gold Pillar Candle Stands
- 9) Ivory or White Urns
- 10) Gold 5-branch Candlelabras 20" tall
- 11) Clear Bubble Bowls
- 12) Hurricane Shades
- 13) Clear Eiffel Tower Vases
- 14) Gold Vases with jewel accents or plain
- 15) Clear "Genie" Bottles
- 16) Stone "cherub" Pillar Candle Stands
- 17) Black Café Lamps
- 18) Brandy Sniffers
- 19) Large and small Mason Jars
- 20) Wide mouthed Floating Candle Bowls
- 21) Black wrought iron hanging Votive Holders
- 22) Contemporary silver vases in various sizes and styles
- 23) Champagne Hand Painted Lanterns
- 24) Burlap wrapped cylinders
- 25) Small red Hurricane Vases
- 26) Silver, black, and gold 48" high Candle Stands
- 27) Gold 50" high arrangement Stands (7)
- 28) 5-Branch Silver Candlelabras with arrangement holder (4)
- 29) Small bubble and ivy bowls
- 30) Medium Sized Terra Cotta Pots sprayed in any color
- 31) **NEW:** Gold, Black or Silver Diamond Shaped Centerpieces

* **No additional charges for servers/carvers**

* 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 and day of coordinator

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**

Substitute Hand-Passed Hors d'oeuvres I for \$295.00 more up to 100 guests; \$2.95 per person over 100.

Choose One Item From Each Category

Salad

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, BBQ or Mojo Chopped Pork, or Roast Baron of Beef skillfully sliced order by one of our chefs

Hand-Passed Miniature Desserts to include chocolate dipped strawberries, mini éclairs, lemon bars, mini cheesecakes with gluten free, sugar free options.

\$295 up to 100 guests; each guest thereafter is \$2.95.

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

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

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

Client or guests provide the beer, wine, hard liquor.

Please add 7.5% tax and 22% gratuity to all of above

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

