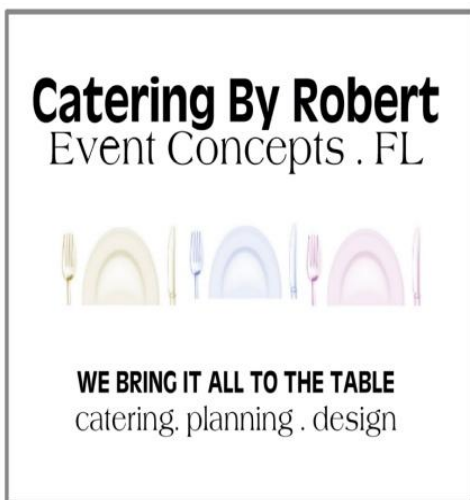


# Sit Down Wedding Menus



**Catering By Robert / Event Concepts FL**

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7301 Ehrlich Road, Tampa, FL 33625

Serving West Coast and Central Florida

**Bob and Susan Stalnaker, Owners**

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We are your one-stop resource for your wedding day reception! Cuisine and its professional serving is the largest portion of your wedding budget. Why not entrust this important investment in a family-owned company with a 37-year proven track record for successful celebrations?

## HIGHLIGHTS

Full Planning, Day of Coordination Services, All Floor Length Linens, and Choice of 30 Different Guest Table Centerpieces (details on Pages 5 – 6) included in ALL packages

**Page 2 – 3** – Sit Down Entrée Selections/ Side Dishes

**Pages 4 – 5** – Inclusions in All Packages

**Page 6** – Open Bar Service for Venues that allow outside alcohol

Specialty, Dietary Preference Foods

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 7.5% tax and  
22% gratuity/service charge**

**Displayed Hors d'oeuvres Presentation** Fruit and Vegetable Presentation with crackers and pretzels: with **Choice of One:**

Signature Spread: Smokey Cheddar, Herb Garlic, Tropical Pineapple, Smoked Salmon Pate, Or Hot Beer Cheese

**Substitute 5 Basic Hand-Passed Appetizers I for \$2.95++ more per person (100 guest minimum)**

**Standard Accompaniments Include:**

**One Salad**

**One Vegetable**

**One Starch**

**CHICKEN**

Chicken Marsala or Lemon Tarragon - \$3.00

Chicken Cordon Bleu - \$3.95

Bruschetta Grilled Chicken - \$4.00

Chicken Jack Daniels with asparagus - \$6.25

Stuffed Airline Breast of Chicken

- traditional Apple Raisin Stuffing

- Tropical Mango \$5.95

Chicken Breast Florentine En Croute - \$6.95

**(must have access to on site oven)**

**VEGETARIAN/VEGAN**

Tuscan Broiled Stuffed Tomato - \$2.00

Pasta Primavera - \$2.00

Eggplant Parmesean - \$2.25

White Vegetarian Lasagne - \$2.95

Grilled Mediterranean Brochettes - \$2.95

Grilled Portabella Mushroom with Pesto Penne (vegan) - \$2.95

**BEEF/PORK/VEAL**

Herb Crusted Sliced Pork Loin - \$2.50

Sliced Top Round of Beef - \$3.25

Sirloin Brochettes - \$5.95

Mediterranean Grilled Pork Chop - \$6.25

Montreal Grilled Sirloin - \$6.75

Roast Prime Rib Au Jus - \$8.50

Sliced Tenderloin with Rose Sauce - \$9.95

Char-Grilled Filet of Beef (8 oz.) - \$12.95

Sicilian Veal Chops - Market Priced

Rosemary Lamb Chops - Market Priced

**SEAFOOD**

Broiled Salmon w/ Lemon Sauce - \$4.75

Salmon in Champagne Sauce - \$4.95

Pesto Crusted Salmon Filet - \$4.95

Seafood Medley Served w/ Pasta - \$7.50

Shrimp Scampi over Pasta or Rice - \$7.50

Blackened Chilean Seabass - Market Priced

Crab Stuffed Shrimp Prawns - Market Priced

Blackened Grouper - Market Priced

Seared Ahi Tuna - Market Priced

**DYNAMIC DUOS**

Skewered Mojo Shrimp & Caribbean

Chicken \$7.75

Char-Grilled Beef Filet and Ranch Style

Chicken . . . \$10.50

Beef Tenderloin Filet with Salmon - \$12.25

Beef Filet with Twin Scallops in Balsalmic Reduction - \$13.95

Beef Filet with Italian Butter and Brushetta

Chicken . . . \$10.50

Beef Filet and Shrimp Brochette - \$9.25

Florida Lobster Tail w/ Beef Filet - Market Priced

## ACCOMPANIMENTS

### \*Appetizer Course

Crabmeat Cocktail - \$4.50  
Jumbo Shrimp Cocktail- Market  
California Veg Martini - \$3.50  
Pear with Cheese - \$3.75  
Fruit Chantilly Champagne - \$2.95

### Salad Course

Signature Caesar  
Field Greens with Raspberry Vin, Walnuts,  
Cran-raisins  
- Summer Cobb Salad - \$2.95  
- Garden Tossed Salad  
- Iceberg Wedge with Bleu Cheese - \$2.50  
- Mixed Greens with Pomegranite  
Viniagrette Gorgonzala Crumbles \$1.50  
- Mandarin Orange Salad - Coconut  
- Spanish Salad  
-Greek Salad with feta and peppercini

### Starches / Legumes

Roasted New Potatoes  
Rosemary Roasted  
Whipped Potatoes  
Garlicky Mashed Potatoes  
Potato Duchesse\* - \$2.50  
Twice Baked Potatoes with Cheese\* - \$1.95  
Italian Scalloped Potatoes - \$1.75  
Potato Croquette - \$2  
Baked Potato - \$.50  
Garlic Pasta Shells  
Pesto Linguine  
Parma Rosa Penne  
Tomato Basil Angel Hair Pasta  
Rice Pilaf  
Cous Cous - \$.50  
Jasmine or Saffron Rice  
Red or Bl. Beans and Rice

## Vegetables

Green Bean Almandine  
Middle Eastern Rattatoui  
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 w/ balsamic /olive oil\*

### Soup Course\*

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

## INCLUSIONS in All Packages

### 4 Hours of Event Time (Start of Social Hour to End of Main Reception)

Each hour thereafter is \$350

### Wedding Planning, Design, Coordination

We start working with you the minute you book our services! *Please refer to our more detailed list of Planning and Coordination inclusions*

- ~ Unlimited emails/texts/calls/instant messages
- ~ Assistance with other vendor/service acquisitions
- ~ Advice on any aspect of the wedding
- ~ Design Meeting to preview your guest table
- ~ Weekend/Week Timeline Development
- ~ Vendor Check-In /Coordination
- ~ Day of Coordinator arriving 2-3 hours prior to start time



- ~ Placement of your items such as place cards, loose flowers, table top signage
- ~ Newsletter, *Wake-Up Call* with helpful advice
- ~ Multiple Client Tasting Opportunities to further assist in the selection of your final menu

### Décor

- ~ Floor Length Guest Table Linen (choice of colors) for round or long tables
- ~ Runners in various colors, textures including burlap, chiffon, and lace for uncovered farm tables
- ~ Chair covers and chair ties
- ~ All Floor Length Linens for: Guest Tables, Sign-In, Gift, Place card, Head or Sweetheart table, Cake/Dessert Table, Buffet/Stations/Bar, High Top Cocktail Tables + any tables you need covered **INCLUDING high top cocktail tables**
- ~ Unique tabletop décor such as table numbers, Mr./Mrs. signs, pieces reflecting vintage, rustic, classic, world market theming
- ~ Wide variety of votive candle holders in different colors and sizes. Can be mixed and matched

### Other Services That Are Included

Water, Iced Tea Poured to Guest tables

Complimentary wedding cake cutting

Coffee station after dinner

All breakdown and organization of your furnished items such as cake knife, toasting glasses, signage, card box, etc. at the end of the event

~ Acquisition of upgraded linens, chairs, tables, specialty lighting, etc. from local sources

**~ 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

View all of these centerpieces utilized in a variety of ways at:

[www.pinterest.com/cbrtampa/in-house-centerpieces](http://www.pinterest.com/cbrtampa/in-house-centerpieces)

**Staffing**

The following on-site personnel are included at no extra charge:

~ Banquet Captain to direct service staff

~ Professional Servers (one per two or three tables depending on serving style)

~ Utility Staff

~ Culinary Staff that prepare many items on site and man action stations such as carving components

**Serving Components**

Fine China (choice of three styles)



Flatware, Water Goblets and Champagne Glasses

Choice of Linen Napkin Colors

Choice of gold, silver, antique ivory, or black charge plates

All serving bowls, chafing dishes, platters, hand-passed serving trays, station equipment

## OPTIONAL OPEN BAR SERVICE PACKAGE At Venues That Allow Outside Alcohol

*Our complete bar service package includes bartender(s), mixers, soft drinks, cups, ice, garnishes, and liquor liability insurance. Single location near reception area.*  
**\$395++ up to 100 guests. Each guest thereafter is \$3.95++**



Alcohol shopping service (cost of beer, wine, champagne, hard liquor) plus shopping fee starting at \$75.

Second Bar Location starting at \$50

**Want all glass for your bar? Ask us about pricing?**

### **Specialty / Dietary Preference Foods**

Do you have favorite foods you would like to incorporate in your menu? Just ask us!  
Share a recipe or your vision. We love to customize!

Our culinary staff understands the meaning of inclusiveness when it comes to addressing you and your guests' special dietary needs or preferences. We can address Gluten Free, Vegetarian, Vegan, and food allergies either by incorporating some or ALL of these items into your complete meal or offering **special meals** for guests with preferences or requirements.

GET INSPIRED with our **Al Fresco Florida** cuisine by visiting  
<https://www.cateringbyroberttampa.com/MenusandCuisine.html>

NOTES:

