

2025-26 Intimate Buffet-Station Menus

Up to 50 guests

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

Catering By Robert
Event Concepts . FL



WE BRING IT ALL TO THE TABLE
catering. planning . design

Our most popular serving styles featuring multiple entrees, including a carving/chop station, and lots of side dishes that have wide appeal. Below is everything we provide besides the food (see following pages)

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

Each hour thereafter is \$350.

Full 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 at our Studio or remotely to preview your guest table look
- ~ 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

~ Client Tasting Opportunities to further assist in the selection of your final menu

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

Décor

~ 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

~ Choice of 5 styles/colors of charger plates

~ Accent fabrics such as runners, valences

~ Chair covers (White or Black Spandex)

~ Unique tabletop décor such as 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

~ 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

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

www.pinterest.com/cbrtampa/in-house-centerpieces

Staffing

Besides a **day of coordinator**, 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



Back of the house cooking equipment for on-site vegetable finishing, frying, station features

Other Services

Water Poured to Guest tables in our water goblets

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

OPEN BAR SERVICE – Extra Charge

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++.



DOUBLOON Three Entree Buffet

Displayed Hors d'oeuvres Presentation for Social Hour

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 \$295.00 up to 70 guests; \$2.95 per person thereafter

Choose One Item From Each Category

Salad: Served Individually to Each Guest: Signature Caesar, Fresh Garden Salad with Vinaigrette Dressing, Wild Greens Salad Raspberry Vinaigrette or Citrus Orange, Italian Chop Salad, Cubano Styled Salad

Displayed Rolls or Cuban Bread, butter/margarine

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimiento, Peas and Pearl Onions, Black Beans, Southwest Corn and Black Beans, Country Style Green Beans (w/bacon), Broccoli, Cauliflower, and Carrots Medley, Italian String Beans, Tropical Vegetables with carrots, tri-colored peppers, broccoli

Choice of a Rice: Rice Pilaf, Dirty, Wild, Yellow, Coconut, w/ Black or Red Beans or **2nd Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Sweet Smashed, Rosemary Roasted, Italian Scalloped, Parmesan Smashed, Old Bay Seasoned, or **Second Vegetable**

THREE ENTRÉE SELECTIONS: **Guests can have all three entrees!**

Choice of a Pasta Entree: (gluten free upon request) Pesto Brushetta Penne, Parma Rosa Pasta, Tangy Southwest Pasta, Carbonara Penne, Salmon Cream Sauce with Shells, Baked Ziti, Pasta Primavera (can be second vegetable). White Vegetarian Lasagne (\$.75 more pp)

Choice of a Boneless, Skinless Chicken:

Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Twin Chicken Brochettes with choice of Cajun or Teriyaki style, Citrus Chicken, Parmesan Chicken, Coconut Lime (Gluten Free), Spanish Style, Bourbon Style, Cilantro Lime, Creole Chicken

Choice of a Carved Item: Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, juicy Roast Baron of Beef, BBQ Pork Chop Station or Mojo Pork Chop Station We can also do traditional Pulled Mojo Pork. **No extra carver charge** or **Choice of a Salmon Entrée with selection of sauces with Lemon, Capers, Maple Glaze (add as 4th entrée for \$4.95 more per person.**

\$3695.00 for up to 50 guests / \$39.95 per person thereafter

Please add 7.5% tax and 22% service fee/gratuity to the above

Gold Medallion

Appetizers – 5 Hand Passed Hors d'oeuvres I

Salad Signature Caesar, Fresh Garden Salad with Viniagrette Dressing, Wild Greens Salad Raspberry Viniagrette, Italian Chop Salad, Cubano Styled

Displayed Rolls or Cuban Bread, butter/margarine

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans, Southwest Corn and Black Beans, Country Style Green Beans (w/bacon), Broccoli, Cauliflower, and Carrots Medley, Italian String Beans, Tropical Vegetables with carrots, tri-colored peppers, broccoli

Choice of a Rice: Rice Pilaf, Dirty, Wild, Yellow, Coconut, w/ Black or Red Beans **or 2nd Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Sweet Smashed, Rosemary Roasted, Italian Scalloped, Parmesean Smashed, Old Bay Seasoned, **or Second Vegetable**

Choice of a Pasta Entree: (can be vegetarian, gluten free upon request) Pesto Penne, Parma Rosa Pasta, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, Baked Ziti, Pasta Primavera (can be second vegetable).

Choice of a Boneless, Skinless Chicken:

Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Twin Chicken Brochettes with choice of Cajun or Teriyaki style, Citrus Chicken, Parmesean Chicken, Coconut Lime (Gluten Free) Spanish Style, Bourbon Style, Cilantro Lime, Creole Chicken

Choice of a Carved Item: Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, juicy Roast Baron of Beef, BBQ Pork Chop Station or Mojo Pork Chop Station skillfully sliced order by one of our chefs)

Choice of ONE Action Station:

1. Saute Action Station!

(Choose One From the five options below)

Tequilla-Flamed Southwest Chicken and Pasta **Eliminates** pasta entrée

Pasta Station: Fettucine Alfredo and Cheese Stuffed Tortellini with Marinara with toppings
Eliminates pasta entrée

Saki Flamed Vegetable Stir Fry

Served with rice or noodles
Eliminates vegetable selection, rice or pasta

Key West Newberg Seafood Flamed in Captain Morgan's Rum with finishing sauce

Chicken Frangelica Flambe with toasted hazelnuts; Eliminates chicken entree.

2. MEGA Dish Action Station

Paella, Shrimp Creole or Jambalaya

Our most popular stations feature 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.
Eliminates rice

3. Flat Top Action Station

Sizzling Fajita Station With chicken or beef freshly prepared with crunchy green and red peppers, onion and embellished with your favorite toppings. A Taco Station can be included here. **Eliminates** chicken entrée

**\$4195 for up to 50 guests;
Each additional guest is \$45.95**

Please add 7.5% tax and 22% service fee/gratuity to the above

Taste Around . . .

These are the most popular examples of our **Taste Around** station menu. Each station contains a separate cuisine and theme. In helping you design your **fusion** menu, we try to balance the variety of starches, proteins, vegetables, etc. Also, we can address special dietary needs or preferences of event guests.

EXAMPLE OF Butler-passed Hors d'oeuvres *Five Hand-Passed Options reflecting the Three Stations*

Mini Empanadas – South America
Deep Fried Calamari – Mediterrean
Fried Gator Bites - Cracker Country
Coconut Shrimp – By The Gulf
Bilinis – Russian Roulette
Brushetta- Tour of Italy
Southern Slider

STATIONS: CHOOSE THREE

By the Gulf

Choose One: Fried Coconut Shrimp; Grilled Shrimp Skewers, Saute Seafood Medley, Seafood Alfredo with Pasta.
Accompanied by Garlicky Mashed Potatoes, Hush Puppies, Caprese or Garden 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; Marinated Mediterranean Salad. **Add \$1.50 to add plantains**

Just Swamped

Southern Comfort-Flamed Pasta with a tangy finishing sauce **or** Cajun Gumbo Stew. Cajun-style Chicken Brochettes, Red Beans or Corn with Pimento. Spicy Corn bread

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 \$6 more per person

Cracker Country

Grilling Station with barbecued baby back ribs, Creamy Cole Slaw, Whipped Potatoes or Mac and Cheese with assorted toppings; Marinated Regional or Root Vegetables or Corn Cobettes.

Add a Slider Trio for \$3 per person: Burgers, Barbecue, Fried Green Tomatoes, Sloppy Joe, or Buffalo Chicken.

Russian Roulette

As a twin city, our St. Petersburg holds a treasure of Eastern Europe specialties Vodka-Flamed Beef Stroganoff with noodles and toppings. Accompanied by Cabbage Rolls, Russian Potato Salad. Chicken Kiev is \$2.50 more.

OTHER TASTE AROUND POSSIBILITIES

From our Al Fresco Florida Menus:

Soul of the Cities, Twisted Tex-Mex, Southern Comfort, Cajun Creole Cookery, Carolina's a Cookin', Islands of Adventure, West Coast Fresh Café, Bluegrass Brunch, New England Country Inn, Mexicali Fiesta. Tour of Italy

STYLES/FORMATS:

Cocktail . Sit Down . Buffet . Family . Station

\$5195 for up to 50 guests

Each additional guest is \$58.50

Please add 7.5% tax and 22% service fee/gratuity to the above