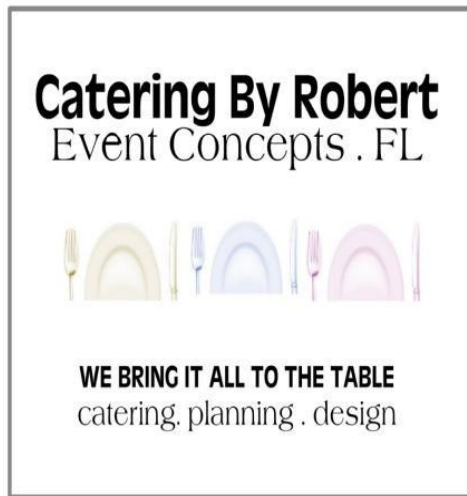


Wedding Buffet-Station Menus



Catering By Robert / Event Concepts.FL

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Serving West Coast and Central Florida

Bob and Susan Stalnaker, Owners

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 – Doubloon-Three Entrée Dinner Buffet with Displayed Appetizers

Page 3 – Gold Medallion –Buffet/with Additional Action Station Package with Hand-Passed Appetizers

Page 4 – Taste Around Tampa All Station Package with Hand-Passed Appetizers Matching the Three Chosen Stations

Pages 5 – 6 – Inclusions in All Packages

Page 7 – Open Bar Service for Venues that allow outside alcohol

Specialty, Dietary Preference Foods

I. DOUBLON Three Entree Buffet Package

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 \$2.95++ more per person (100 guest minimum)

Choose One Item From Each Category

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

Displayed Rolls or Cuban Bread, butter/margerine

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, tricolored 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**

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, Carbonnara Penne, Salmon Cream Sauce with Shells, Baked Ziti, Tomato Basil w/linguine, Mac and Cheese, Pasta Primavera (can be second vegetable). White Vegetarian Lasgane (\$.75 more pp)

Choice of a Boneless, Skinless Chicken:

Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Pineapple

Teriyaki Glazed Thighs, Citrus Chicken, Parmesean Chicken, Coconut Lime (Gluten Free), Spanish Style, Tuscan Cream sauce w/ Spinach & Sundried Tomatoes, Bourbon Style, Cilantro Lime, Creole Chicken

Choice of a Carved Item: Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, Roast Baron of Beef, BBQ Pork Chop Station or Mojo Pork Chop Station. Substitute Prime Rib Au Jus for roast beef for \$6.50 per person more. Salmon Entrée for \$4.95 per person

\$3995 for up to 100 guests / \$39.95 per person thereafter

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

Gold Medallion Buffet

Appetizers – 5 Hand Passed Hors d'oeuvres I.
Please see our separate Hors d'oeuvres Menu

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

Displayed Rolls w/ butter

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Black Beans, Southwest Corn,, Country Style Green Beans (w/bacon), Vegetable Medley, Italian String Beans, Tropical Vegetables

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

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

Choice of a Pasta Entree: (can be vegetarian)
Bruschetta-Pesto Penne, Parma Rosa Pasta, Tangy Southwest Pasta, Carbonnara Penne, Pasta Rasta, Salmon Cream Sauce w/ Shells, Baked Ziti, Pasta Primavera

Choice of a Boneless, Skinless Chicken:
Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Teriyaki Pineapple Chicken Thighs, Citrus Chicken, Parmesan Chicken, Spanish Style, Tuscan Cream sauce w/ Spinach & Sundried Tomatoes, Bourbon Style, Cilantro Lime, Creole Chicken, Fajita Chicken, Tomato Basil Chicken

Choice of a Carved Item: Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, Roast Baron of Beef, BBQ Pork Chop Station or Mojo Pork Chop Station. Substitute Prime Rib Au Jus for \$7.50 per person more. Salmon Entrée for \$6.95 per person

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. Fajita-Taco 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**

\$4595 for up to 100 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 – Mediterranean
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

\$5850 for up to 100 guests Each additional guest is \$58.50

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

INCLUSIONS in All Packages

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 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 (white or black spandex)
- ~ **All Floor Length Linens** for: Guest Tables, Sign-In, Gift, Head or Sweetheart table, Cake/Dessert Table, Buffet/Stations/Bar, **High Top Cocktail Tables +** any tables you need covered
- ~ 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. You furnish candles.

Other Services That Are Included

Iced Water Poured to Guest tables

Complimentary wedding cake cutting with slices displayed on coffee station 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 Bud Vases** (Have 64)
- 7) Clear and white Bud Vases
- 8) Silver, black, gold Pillar Candle Stands
- 9) Ivory 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) **Taper Candle Shades with holder (30)**
- 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) Gold, Black or Silver Diamond Shaped Centerpieces

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

www.pinterest.com/cbrtampa/in-housecenterpieces

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



Flatware, Water Goblets and Champagne Glasses

Choice of Linen Napkin Colors

Choice of clear w/gold trim, 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 (basic,) cups (hard plastic), ice, garnishes, and liquor liability insurance. Single location near reception area.
\$395++ up to 100 guests. Each guest thereafter is \$3.95++



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>