

# Catering By Robert

## Intimate Reception Packages

### Basic Inclusions

~~Four~~ **FIVE Hour** Event Time (a \$350 value)  
(start of social hour through end of the reception)  
Each additional hour is \$350.

\* Floor Length Neutral **Guest** Tablecloths  
(several sizes) with several other assorted color options.

\* 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

**FREE SILVER OR GOLD CHARGER PLATES**  
(A \$100+ value)

\* **Neutral or Black chair covers and chair ties**

\* Color-coordinated fabric accents, small prop and florals for registration, gift, head, cake and buffet tables

\* Upgraded china, high grade square acrylic cocktail plates, flatware

\* Crystal water goblets OR Mason Jars

\* Champagne glasses

\* Color-coordinated Linen Napkins

\* Iced tea, ice water served during dinner

\* Coffee Station with dessert

\* Cutting and serving of YOUR wedding cake

### OPTIONAL OPEN BAR SERVICE

If your event facility allows you to furnish your own alcohol, we have an affordable, complete bar service package that includes bartender(s), mixers, soft drinks, cups, ice, garnishes, and liquor liability insurance for \$395 for up to 50 guests.

## FULL PLANNING AND DAY OF COORDINATOR

Guest table centerpieces (22 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

You furnish silk or fresh flowers, fillers, rocks, candles/LEDs

\* Unique tabletop items from our in-house inventory of vintage, rustic, classic elegance and world market decor

\* No additional charges for servers/carvers

\* Chilling, pouring and serving of your champagne in **our glasses**

\* Set-up / Utility Staff

\* Culinary Staff professionally attired

\* 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

\* **Client-only open houses/tastings showcasing upcoming client events INCLUDING YOURS!**

\* Wake-Up Call newsletter detailing current trends, information, and events.

\* Guest Table Preview before wedding

# Doublloon

Three Entree Buffet

## Displayed Hors d'oeuvres Presentation

Fruit and Vegetable Presentation with crackers and pretzels

Choice of One:

- 1) Signature Spread: Smokey Cheddar, Herb Garlic, Tropical Pineapple, Smoked Salmon Pate, or Cajun
- 2) Hot Beer Cheese Fondue

Choose One Item From Each Category

**Other upgraded options can be substituted or added.**

## Salad

Served Individually to Each Guest at their Table: Signature Caesar, Fresh Garden Salad with Vinaigrette Dressing, Wild Greens Salad Raspberry Vinaigrette

**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, Sweet Smashed **or Second Vegetable**

**Choice of a Pasta Entree:** Pesto Penne, Parma Rosa Pasta, 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** Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, or juicy Roast Baron of Beef skillfully sliced order by one of our chefs (optional displayed traditional Pulled Mojo Pork available) **No extra carver charge**

## Add a Seafood entrée:

Shrimp and Scallops added to any Pasta entrée . . . **\$2.95 per person**

Salmon in a Champagne Sauce . . . **\$2.50 per person** (or \$1.50 more as a substitute for carved item)

**\$3495 for up to 50 guests**

**Each guest thereafter is \$34.95 per person**

*Please add 8.5% tax and 22% service fee/gratuity to the above*

# Gold Medallion

Buffet with Two Stations

## Appetizers -

BASIC Hand-Passed Hors d'oeuvres – 5 hot and cold selections

## Salad

Table Served Salad or Displayed

Traditional Caesar Salad  
Toss Garden Salad with three dressings  
Mixed Baby Greens with Raspberry Vinaigrette Dressing  
Ranch Pasta Salad  
Southern Style Potato Salad

## Fresh Rolls, Butter

**Choice of a Vegetable:** Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions, Middle Eastern Ratatouille, Mediterranean Marinated Vegetables (unless a vegetable stir fry has been chosen)

**Choice of a Rice:** Rice Pilaf, Dirty Rice, Wild Rice, yellow rice or **Second Vegetable**

**Choice of a Potato:** Roasted New, Garlicky Mashed, Whipped, Rosemary Roasted, Sweet Potatoes or **Second Vegetable**

Whipped Potato Station with toppings  
**Eliminates rice.**

**Choice of a Pasta Entree:** Pesto Penne, Parma Rosa, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, Vodka Penne, or Baked Ziti

**Choice of Boneless, Skinless Chicken:** Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Chicken Brochette with choice of Cajun or Teriyaki style, Citrus Chicken, Parmesean Chicken, Bourbon Style, Chicken, Tuscan

**Choice of a Carved** Ham, Mojo Pork, Herb Crusted Pork, or Roast Baron of Beef skillfully sliced order by one of our chefs

## C Choice of One Action Station:

### Grilled!

Choice of Two:

**Skewered Chicken Brochettes**  
**Skewered Shrimp Kabobs**  
**Mediterranean Vegetables**  
Eliminates Chicken Entree

### Saute!

Choice of One:

**Tequilla-Flamed** Southwest Chicken and Pasta

### 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**

### MEGA Dish!

### Paella, Shrimp Creole or Jambalaya OR Low Country Boil

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 and is guaranteed to please every palate.

**Eliminates rice**

### Flat Top!

### Sizzling Fajita Station or Japanese Steakhouse

With chicken or beef freshly prepared with crunchy green and red peppers, onion and embellished with your favorite toppings.

**Eliminates chicken entree**

**\$3895 for up to 50 guests**

**Each guest thereafter is \$38.95 per person**

*Please add 7% tax and 22% service fee/gratuity to the above*

## Taste Around . . . Tampa Bay

*An infusion of market cuisines*

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

**Want to reflect the heritage or geographic area of you and your families?**

**Let us custom design a menu that reflects your individual style!**

### Butler-passed Hors d'oeuvres

*Five Hand-Passed Options reflecting the Three Stations you Choose:*

Some examples are . . . Beef or Cheese Empanadas  
Greek Tiropitas, Spanikopita or Calamari  
Fried Gator Tail, Mini Sliders, Florida Style Brushetta,  
Gazpacho Soup Shooters, Russian Bilinis, Deep Fried Mac 'N Cheese Bites. . .

### 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 freshly fried 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

**Tour of Italy** . . . a romantic tasting of three of the four major food regions of this diverse country

#### 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, Country Inn

#### STYLES/FORMATS:

Cocktail . Sit Down . Buffet . Family . Station

**\$4850 for up to 50 guests**

**\$48.50 for each guest thereafter**