



Spice Up the Holidays 2021-22

Catering by Robert is pleased to offer several options for your holiday party. The inclusions below are part of EVERY package no matter what menu you select.

- ~ Four Hours of Event Time
- ~ Complete Event Planning / Coordination
- ~ Floor Length Tablecloths for guest tables and all other event tables
 - ~ Variety of colors and themes
- ~ Banquet Coordinator, Professional Service Personnel, On-site Culinary Team
 - ~ Choice of fine china, flatware, or china/acrylic cocktail plates
- ~ Iced Tea, Ice Water Served in Water Goblets to Guest Tables / Coffee Station
- ~ Assistance in hiring other event professionals and entertainment
- ~ Set up and clean of tabletop items

~ Over 30 different Guest Table Centerpieces

View here: <https://www.pinterest.com/cbrtampa/in-house-centerpieces/>

Vegetarian, Vegan, GL Options Available

OPTIONAL Open Bar Service

Open Bar Service to include bartender(s), mixers, soft drinks, cups, ice, garnishes, covered bar tables, and liquor liability insurance****

\$395 up to 50 guests

Each guest thereafter is \$3.95 per person

Please add 22% gratuity and 7.5% sales tax

****** Client furnishes alcohol**

If you like us to purchase and bring alcohol, there would be a \$75 shopping fee, and you would order directly on line through Total Wine and Spirits.

I. Holiday Cocktail Party

Hand Passed Appetizers – 8 Total

3 from below

- Demi Glace Meatballs with Pretzel Stick Handles
- Italian Marinated Mushrooms
- Mini Phyllo Cups with Black Bean-Corn Salsa
- Brushetta on Crostini Topped with Feta
- Mini Quiche Tarts
- Drunken Dogs
- Soft Pretzel Bites with Nacho Cheese Dip
- Caribbean Crostini with Sliced Tomato and Balsamic Drizzle
- Calypso Mini Meatballs
- Curried Chicken Salad Tartlets
- Kiebasa Sausage with Apple and Caramel Drizzle
- Antipasta Skewers
- Rum “Thumbs”
- Smoked Salmon Pate on Cucumber Rounds
- Adobe Meatballs
- Grape and Buffalo Skewers
- Mini Seasonal Fruit Skewers (can have cheddar cheese added)
- Salami Coronets on Cracker Rounds
- Trisket Reubens
- Mini Smokey Cheese Spread Cups



Continued on Next Page

Three from below

Firey Melon Skewers
Deep Fried Mac and Cheese Pops
Mini Chicken Eggrolls
Franks in Pastry
Teriyaki or Cajun Chicken Skewers
Italian Layered Crostini with basil, buffalo cheese, pesto and peppercini
Spicy Pecan Cones
Mini Beef Empanadas
Caprese Salad Skewers
Cuban Eggrolls
Deep Fried Sweet Potato or Skinny Regular Fries (Pomme Frites)
Chicken Pineapple Skewers
Mini Spring Rolls (Vegetarian)
Mushroom Caps with Duxell or Hot, Andouille or Chorizo Sausage
Spanikopita
Black Bean Salsa Shooter with Guacamole, Tomato and Crunchy Chips
Proscuitto Melon Wraps
Salad Coronets
Jalepeno Poppers
Caesar Salad on a Stick (with or without chicken)
Turkey Roll Pinwheels
Mini Eggrolls
Flatbread Assortment
Philly Cheesesteak Eggrolls
Oregano Chicken Brochettes



Continued on Next Page

Two From Below:

Gazpacho Shooters with celery/shrimp
Fish or Shrimp Mini Tacos
Thai Chicken Satay with Peanut Sauce
Bloody Mary or Cocktail Sauce Shrimp Shooters
Potstickers with Teriyaki
Crab Stuffed Mushroom Caps
Sesame Chicken Strips with Honey Mustard
Crab Ragoon
Butlered Shrimp Cocktail
Stuffed Artichoke Bottoms
Mini Shrimp Skewers (Calypso or Jerk)
Grit Cakes with Shrimp
Hamburger Sliders
Mini Waffles with Chicken
Deep Fried Calamari
Mini Red Stuffed Potatoes
Bilini with Mock Caviar and Sour Cream
Deep Fried Mini Crab Cakes
Plantain Cups (Fried) with Mango Salsa
Deviled Eggs with Sriracha



Continued on Next Page

Slider Station (Choice of One Meat Item)

BBQ Slider Chop Station with served with cole slaw, crunchy onions, and choice of three different BBQ Sauces on slider rolls

Slow Roasted Roast Baron of Beef served onto cocktail rolls with tangy horseradish sauce

Honey Glazed Ham on slide rolls served with honey mustard

Mojo Chop Pork Station with traditional Cuban seasonings on min Cuban rolls

\$3295 up to 50 guests

Each guest thereafter is \$35.95 per person

Please add 22% gratuity and 7.5% sales tax

Optional Additional Station

Choice of one option from Below

Traditional Paella, Jambalaya or Shrimp Creole Prepared in Front of Guests



\$250 more for up to 50 guests

Please add 22% gratuity and 7.5% sales tax

II. Holiday Tampa Bay Three Entree Buffet

Displayed Cheese, Fruit and Vegetable Presentation

for your social hour
Add Hand-Passed Hors d'oeuvres for \$2.50 more per person
Includes six hot and cold items.

Choose One Item From Each Category

Garden Fresh Salad

Served Individually to Each Guest at their Table: Signature Caesar, Fresh Garden Salad with Vinaigrette Dressing, Wild Greens Salad with Honey Mustard Dressing or 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 or Second Vegetable

Choice of a Potato

Roasted New, Garlicky Mashed, Whipped, or Second Vegetable

Choice of a Pasta Entrée

Linguine Tossed with Pesto, Parma Rosa, 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, Parmesan Chicken, Spanish Chicken

Chef's Carving Board

Choice of a; Carved Ham, Mojo Pork or Roast Baron of Beef skillfully sliced order by one of our chefs
(no carving fee)

Hand-Passed Miniature Holiday Sweets ranging from chocolate dipped strawberries, mini éclairs, cream puffs, Danish cookies, petite fores, and mini cheesecake assortment.

\$3595 up to 50 guests; \$4095 up to 100 guests each guest thereafter is \$40.95

Please add 7.5% tax and 22% gratuity to the above.

Pre-Set Festive Holiday Cheese Cake Assortments

(in lieu of Hand-Passes Mini Sweets)
four flavors at each table
\$1.25 more per person

Add a Seafood entrée:

Shrimp and Scallops added to any Pasta entrée . . . \$1.95 per person

III. Masquerade / New Orleans Themed Event

Social Hour Hand-Passed Hors D'oeuvres

Spicy Mini Crab Cakes
Gumbo Soup "Shooters"
Southern Comfort Mini Meatballs
Beignet Cheese Bites
Cajun Pork Skewers
Mini Quiche

Salad Station

Fresh Fruit Ambrosia
Italian Chop Salad New Orleans Style

Southern Style Potato Station

White Potatoes with:

Red Eye Gravy
Cheddar Cheese
Andouille Sausage
Mushrooms
Sour Cream
Chopped Bacon
Red and Green Pepper

or

Mashed Sweet Potatoes

Pecans
Crushed Pineapple
Cinnamon Brown Sugar
Maple Butter
Mini Marshmallows
Raisins

For both potatoes please add \$2 More Per Person

Jambalaya or Shrimp Creole Station

Prepared right before guests in our table sized Paella pan, this presentation features rice and ingredients such as seafood, chicken, and sausage.

Hot Station

New Orleans Style Green Beans
Red Beans
Blackened Chicken
Carving Station of Roast Baron of Beef or Honey Glazed Ham with rolls and condiments.

Krispy Kreme Doughnut Station

Fried donuts with variety of toppings to include strawberry jam, ice cream, whipped cream, fresh berries, Chopped pecans, Maple Butter, Bananas

\$4195 up to 50 guests; each guest thereafter is \$41.95

Please add 7.5% tax and 22% gratuity to the above.

IV. Spice It Up in the Tropics

Action Stations

5 Miniature Butlered Appetizers

Mini Empanadas
Plantain Chip Cones
Mini Quiche
Tropical Meatballs
Taquitas with salsa
OTHER OPTIONS AVAILABLE

Latin American Station

Traditional Paella prepared before guests with rice, peas, chicken, chorizo sausage, mussels, shrimp, and scallops. Tropical fruit salad and optional mojo pork carving station.

Caribbean Station

Featuring Calypso Grilled Chicken or Jerk Chicken Strips, Rasta Pasta, and Huge fruit display with pineapple trees, fruit and vegetable carvings.

Polynesian Feast

Asian vegetables with rice or noodles along side a Hawaiian Ham or Roast Beef carving station served on to cocktail rolls with condiments.

Island Sweets

Tasty dulce de leche squares, key lime tartlets, sweet breads, carrot cake and guava pastries

\$4745 for up to 50; each guest thereafter is \$47.45
Please add 7.5% tax and 22% gratuity to the above.