

# Spice Up Your Holidays 2020

Catering by Robert /  
Event Concepts . FL



## Taste of the Tropics

### Action Stations

#### Miniature Butler Appetizers

Mini Empanadas  
Plantain Chip Cones  
Mini Quiche  
Tropical Meatballs  
Taquitas with salsa

#### 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 100; each guest thereafter is \$47.45**  
***Please add 8.5% tax and 22% gratuity to the above.***

## Ports O' Call Cocktail Stations

Hand-passed miniature hors d'oeuvres

**A variety of delectable finger foods serving as a sneak preview” of the stations to come. . .**

**This can include hot and cold offerings.** Includes Gazpacho Soup Shooters, Mini Empanadas, Spring Rolls, Hummus with Phyllo Triangles

### **Suggested Themes**

We will custom design each station in one single theme or a corresponding overall theme for the entire event.

Have a favorite Ports O' Call? We will custom design a station especially for you?

### **Here are some samplings:**

#### **South Beach**

Crusty Cuban Breads with dipping sauces and toppings

Traditional Paella featuring rice, chicken, shrimp, chorizo sausage, peas and steamed mussels.

#### **Singapore**

Carved Ahi Tuna with wasabi sauce

Pad Thai prepared in front of guests in a huge wok

Miso Spoons filled with curried chicken salad

Asian Slaw

#### **French Riviera**

A vertical shopping experience featuring

Various international cheese “experiences” from a raspberry torte to baked brie surrounded by stunning granny smith apples and mini baguettes, to whole wheels of stilton and other imported delights. “Caesar Salad on a Stick” is a perfect addition to this (not your traditional tossed salad!)

#### **Greek Isles**

A North African emphasis with mini lamb kebabs, grilled along with vegetable skewers atop cous cous. This area would be discreetly draped in red fabric with a low hanging antique chandelier

#### **Polynesian Explosion**

Miniature chocolate volcano cakes with choices of fillings and flambé selections including Bananas Foster and Pineapple Melba.

**\$4995 for up to 100 guests**

**Each additional guest is \$58.50**

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

# Taste Around Tampa

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.

**\$5850 for up to 100 guests**

**Each additional guest is \$58.50**

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

**EVERYTHING BELOW IS INCLUDED IN ALL MENUS**

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

\* Floor Length **Guest** Tablecloths  
(several sizes) and other selected colors

\*Table Runners in an assortment of styles and colors

\* **Color-coordinated** floor length linens/skirting with accent textures for the following tables:

SIGN IN / REGISTRATION

PLACE CARD

PRIZE TABLE

DESSERT

HEAD TABLE

BUFFETS / STATIONS

BAR/BEVERAGE

**And any other tables that need covering**

\* **Chair Covers and ties** (colors available)

\* Color-coordinated fabric accents for registration, gift, head, and buffet tables

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

\* Crystal water goblets

\* Champagne glasses

\* Color-coordinated Linen Napkins

\* Iced tea, ice water served during dinner

\* Coffee Station with dessert

\* Cutting and serving of YOUR wedding cake

PLACEMENT of all your items such as pictures, place cards, signage,

\* **DAY OF COORDINATOR to manage your celebration, its timeline, and your vendors**

\*An Event Designer and Preview of your GUEST TABLE LOOK

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

\* **No additional charges for servers/carvers**

\* On-Site Culinary and Utility Staff

\* 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

Guest table centerpieces (22 styles)

Can be styled to match your event theme

- 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**

**HUGE ASSORTMENT OF SMALLER VESSELS AND CANDLE HOLDERS FOR ACCENTS OR HIGH TOP TABLES**

