

*Dinner Menus*

2010



A LA CARTE  
EVENT PAVILION

*Where Entertaining is an Art*

4050 Dana Shores Drive, Tampa 33634 • 813-831-5390  
[www.ALaCarteEvents.com](http://www.ALaCarteEvents.com)

# Cocktail Reception Menus

## *Light Fare*

Assorted French cave ripened cheeses with an array of savory sticks and crostini  
 A collage of fresh seasonal fruits with spiced rum dipping sauce  
 Garden urn of fresh vegetables with lemon sabayon  
 Warm melted brie with brown sugar, dried apricots and macadamia nuts

\$13 per guest

## *The Petite Table*

Assorted French cave ripened cheeses with an array of savory sticks and crostini  
 A collage of fresh seasonal fruits with white chocolate cinnamon dipping sauce  
 Garden urn of fresh vegetables with dill creme fraiche  
 Smoked Gouda and pecan hush puppies with red pepper marmalade  
 Vidalia onion, bacon and Gruyere tart with crostini  
 Red adobo grilled chicken, Monterey Jack, cilantro and pepita seed tortilla spirals  
 with smoked tomato chipotle salsa

\$16.50 per guest

## *Italian Bites*

Italian cheese board with dried and fresh fruits, crostini, savory sticks and flatbread  
 A collage of fresh seasonal fruits with chai cream dipping sauce  
 Antipasto platter of olives, caponata, prosciutto wrapped breadsticks, marinated goat cheese,  
 soprasetta, capicola and marinated vegetable salad  
 Grilled eggplant roulade with creamy goat cheese, sun-dried tomatoes, sweet herbs  
 and pesto vinaigrette  
 Italian sausage stuffed mushrooms with arugula pesto and pine nuts  
 Sliced top round of beef with horseradish cream and homemade rolls

\$22 per guest

## *Mediterranean Sampler*

Assorted domestic and imported cheeses with fresh and dried fruit  
 with an array of savory sticks, crostini and flatbread  
 Caramelized brie with sun-dried cherries, hazelnuts and assorted crostini, breadsticks and flatbread  
 A collage of fresh and seasonal fruits with spiced rum dipping sauce  
 Mediterranean platter of traditional and black bean hummus, baba ganoush, feta, olives,  
 roasted peppers, pita chips and other treats  
 Bacalao fritters with ancho chili and black olive aioli  
 Sliced top round of beef with horseradish cream and homemade rolls  
 Spanakopita

\$28 per guest

Prices are subject to 20% service charge and 7% sales tax



# Cocktail Hour Selections

## *Butler Passed Hors d'oeuvres*

### *Seafood*

Red adobo shrimp tortilla spirals  
 Conch fritters with key lime mustard  
 Mini lump crab cake with cilantro, sweet corn and ancho chili aioli  
 Crispy lobster ravioli with Thai red curry, lemon grass, cilantro  
 and vanilla sherry mango sauce  
 Tuna tartar on a black sesame wonton  
 Demitasse of corn and crab chowder  
 Lump crab, roasted corn and Monterey Jack tortilla pillows  
 with roasted garlic and tomato relish  
 Crispy bacon wrapped scallops with ginger apricot nectar  
 Popcorn shrimp served with remoulade in a cone cup with frill pick  
 Chilean sea bass flautas with salsa cruda  
 Iron grilled Key West pink shrimp on a tostone with Sonoran guacamole

### *Poultry*

Thai spiced chicken with mint and red chili wrapped in a lettuce leaf  
 Hoisin barbecue chicken with Asian slaw and rice paper parcel  
 Herb grilled chicken panini with herb pesto, mozzarella and roasted pepper  
 Red adobo grilled chicken, Monterey Jack, cilantro and pepita seed tortilla spirals  
 with smoked tomato chipotle salsa  
 Island spiced chicken skewers with tropical barbecue sauce  
 Mini grilled chicken brioche with capicola and provolone cheese  
 Tandoori grilled duck breast on homemade naan bread with South Indian tomato chutney

### *Pork*

Prosciutto, mozzarella and plum tomato on Parmesan focaccia with caper  
 and green olive tapenade  
 Italian sausage stuffed mushrooms with arugula pesto and pine nuts  
 Toasted "Monte Cristo" of Black Forest ham, Gruyere and Pommery mustard  
 Slow roasted pork carnitas on tostone with cilantro cream  
 Bermuda onion, goat cheese and tasso tartlets  
 Prosciutto and melon parcel with Fontana cheese

### *Beef*

Beef satay with peanut sauce  
 Mini burgers with minced onion, pickle chip and dijon mustard  
 Peppercorn charred petals of beef tenderloin on roasted garlic crostini with tarragon aioli

### *Vegetarian*

Latkes with creme fraiche and bronzed apples  
 Warm phyllo nests with white cheddar con queso and crushed vanilla mango sauce  
 Smoked Gouda and pecan hush puppies with red pepper marmalade  
 Mini sweet onion, thyme and Gruyere tartlets  
 Vegetable nori roll  
 Mini crispy vegetable spring roll  
 Tuscan bruschetta on grilled ciabatta  
 Vegetable pakora with tamarind chutney  
 Grilled eggplant roulade filled with pesto chevre  
 Wild mushroom wellington with goat cheese and Madeira reduction

Selection of four, \$11 per guest

# Dinner Buffets

*Buffet dinner menu price includes house linen*

## *Table Presentation*

Assorted artisan cheeses with fresh and dried fruit  
with an array of savory sticks, crostini and flatbread

A collage of fresh seasonal fruits with spiced rum dipping sauce

Crispy mixed greens, roasted walnuts and creamy goat cheese with cranberry vinaigrette

Balsamic grilled vegetables

Tandoori chicken with tomato butter cream sauce

## *Chef Attended Carving Station*

Peppercorn crusted top round of beef with tarragon aioli and crispy onions

A La Carte's homemade breads

## *Chef Attended Mashed Potato Bar*

A fabulous assortment of goodies to complement buttery whipped mashed potatoes and red bliss  
smashed potatoes including Applewood smoked bacon, sour cream, shaved asiago, chives,  
oil cured tomatoes, shallot crisps, cheddar, wild mushroom ragu and truffle butter

## *Dessert Table*

Grandma's decadent chocolate brownies, an assortment of homemade cupcakes  
and cookies including chocolate chip, peanut butter and oatmeal raisin

European coffee and tea station  
\$36 per guest

There will be a \$75 fee for each chef attendant  
Prices are subject to 20% service charge and 7% sales tax



# Dinner Buffets

*(continued)*

## *Table Presentation*

Assorted domestic and imported cheeses with fresh and dried fruit  
with an array of savory sticks, crostini and flatbread

Fresh spinach leaves with Applewood smoked bacon, juicy tomato, sweet Vidalia onion  
and warm bacon vinaigrette

Pine nut and artichoke risotto

Balsamic grilled vegetables

Chicken Marsala with sweet Marsala wine and crimini mushroom

Traditional pasta carbonara with penne, bacon, garden peas, Tuscan olives and fresh herbs

## *Chef Attended Carving Station*

Slow roasted garlic and herb top round of beef with wild mushroom au jus and horseradish cream

A La Carte's homemade breads

## *Dessert Table*

Chocolate praline torte with bourbon caramel sauce, blondie brownies, assorted mini sweet bites,  
mini eclairs and homemade cupcakes

European coffee and tea station

\$41 per guest

There will be a \$75 fee for each chef attendant  
Prices are subject to 20% service charge and 7% sales tax

# Dinner Buffets

*(continued)*

## *Table Presentation*

A La Carte's Caesar salad with thinly sliced red onion, shaved Parmigiano-Reggiano and garlic herb croutons

Chilled and grilled asparagus with saffron aioli

Grilled eggplant roulade with goat cheese, sun-dried tomatoes, sweet herbs and pesto vinaigrette

Pan seared tilapia with pecan brown butter and caper berries

Traditional pasta carbonara with penne, bacon, garden peas, Tuscan olives and fresh herbs

## *Chef Attended Carving Station*

Slow roasted garlic and herb top round of beef with wild mushroom au jus and horseradish cream

A La Carte's homemade breads

## *Chef Attended Mashed Potato Bar*

A fabulous assortment of goodies to complement buttery whipped mashed potatoes and red bliss smashed potatoes including Applewood smoked bacon, sour cream, shaved asiago, chives, oil cured tomatoes, shallot crisps, cheddar, wild mushroom ragu and truffle butter

## *Dessert Table*

Lemon almond torte, cream puffs with espresso Bavarian cream, assorted cheesecakes, a collage of fresh seasonal fruits with chocolate cinnamon dipping sauce, terrine of chocolate and orange with bittersweet chocolate ganache and chocolate orange sauce

European coffee and tea station  
\$47 per guest

There will be a \$75 fee for each chef attendant  
Prices are subject to 20% service charge and 7% sales tax



# Dinner Buffets

*(continued)*

## *Table Presentation*

Field greens with tear drop tomatoes, toasted pecans, shaved red onion and bleu cheese crumbles with balsamic vinaigrette

Warm melted brie with brown sugar, dried apricots and macadamia nuts

Grilled eggplant roulade with goat cheese, sun-dried tomatoes, sweet herbs and pesto vinaigrette

Chilled and grilled asparagus with saffron aioli

Saffron stained Israeli couscous

## *Chef Attended Carving Station*

Peppercorn crusted top round of beef with tarragon aioli and crispy onions

A La Carte's homemade breads

Mojo marinated pork with mojo onions and grilled Cuban bread

## *Chef Attended Station*

A fabulous array of pastas with asiago cream sauce, roasted tomato and basil nage, basil infused olive oil with a wild assortment of mushrooms, tomatoes, artichokes, olives, garden peas, pine nuts, prosciutto, cheeses and julienne vegetables

## *Dessert Table*

A collage of fresh seasonal fruits with chocolate cinnamon dipping sauce, Chocolate gateau St. Honore, chocolate cappuccino pate, Costa Rican tres leches cake with dulce de leche drizzle and assorted sweet bites

European coffee and tea station  
\$56 per guest

There will be a \$75 fee for each chef attendant  
Prices are subject to 20% service charge and 7% sales tax



# Specialty & Action Stations

## *Chef Attended Stations*

### *Caesar Salad Table*

Crispy romaine, tossed to order, with Pavilion Caesar dressing, thinly sliced red onion, shaved Parmigiano-Reggiano and a French twist  
\$3.50 per guest

### *Mashed Potato Bar*

A fabulous assortment of goodies to complement buttery whipped mashed potatoes and red bliss smashed potatoes including Applewood smoked bacon, sour cream, shaved asiago, chives, oil cured tomatoes, shallot crisps, cheddar, wild mushroom ragu and truffle butter  
\$5 per guest

### *Gourmet Sandwich Station*

Chef pressed panini sandwiches on homemade focaccia including slow roasted beef, Gruyere, roasted peppers with tarragon aioli and watercress, chicken, pesto and mozzarella  
\$6 per guest

### *Pasta Bar*

A fabulous array of pastas with asiago cream sauce, roasted tomato and basil nage, basil infused olive oil with a wild assortment of mushrooms, tomatoes, artichokes, olives, garden peas, pine nuts, prosciutto, cheeses and julienne vegetables  
\$8 per guest

### *A Serious Study in Potatoes*

Fiery whipped sweet potatoes, lobster new potato hash, buttery mashed, Peruvian purple and avocado mash with an assortment of toppings including smoked bacon, chives, sour cream, assorted cheeses, crispy shallot, truffle butter and forest mushroom gravy  
\$8 per guest

### *Asian Noodle Bar*

An exotic assortment of noodles including soba, somen, pad Thai and cellophane with enticing sauces, broths and accoutrements such as five spiced beef, vindaloo chicken, tamarind shrimp, coconut curry, lemon grass chicken broth, ginger shrimp fume, herbs, veggies and crisps  
\$10 per guest

### *Southwestern Station*

A sizzling array of little Southwestern treats including lobster tostadas with Cascabel cream, beef picadillo empanadas, fish tacos with avocado salsa, pork carnita chimichangas, salsas and treats  
\$12 per guest

There will be a \$75 fee for each chef attendant  
Prices are subject to 20% service charge and 7% sales tax



# *Specialty & Action Stations*

*(continued)*

## *Chef Attended Stations*

### *Sushi Station*

A delightful assortment of chef prepared sushi including spider rolls, California rolls, Ybor City rolls, tekka maki, kappa maki, smoked salmon hand rolls and various fresh nigiri sushi with wasabi, pickled ginger, soy sauce and other Japanese delights  
\$12 per guest

### *Pasta Carbonara Station*

Fresh carbonara garnished with garden peas, bacon and Tuscan olives in an asiago cream sauce and penne pasta in a spicy tomato zinfandel sauce with fresh roma tomatoes, garlic and basil served with choice of one of the following: herb grilled chicken, spicy Italian sausage or chili seared shrimp  
\$14 per guest

### *Fruit de Mer*

Hand shucked oysters, snow crab, mussels in curry broth, steamed little neck clams with tomato, basil and garlic, "drunken" peel and eat shrimp with cocktail sauce, drawn butter, dijon and mignonette  
Market price

### *Vodka and Seafood Table*

A fabulous carved ice rack with assorted vodkas and a seafood table of chilled jumbo shrimp, cracked Florida stone crab claws, iced caviar, citrus cured salmon with condiments, coarse grain breads and assorted sauces  
Market price

## *Chef Attended Carving Stations*

Slow roasted hickory smoked beef brisket with Carolina barbecue sauce  
\$5.50 per guest

Mojo marinated pork with mojo onions and grilled Cuban bread  
\$6 per guest

Peppercorn crusted top round of beef with tarragon aioli and crispy onions  
\$6.75 per guest

Slow roasted garlic and herb top round of beef with wild mushroom au jus and horseradish cream  
\$6.75 per guest

Tuscan style pork steamship with rosemary, garlic, extra virgin olive oil and balsamic onions  
\$7 per guest

# *Specialty & Action Stations*

*(continued)*

## *Chef Attended Carving Stations*

Slow roasted prime rib with au jus and horseradish aioli  
\$11.50 per guest

Garlic and pepper crusted prime rib with horseradish cream and smoked shiitake au jus  
\$11.50 per guest

Garlic and pepper crusted prime rib with wild mushroom gravy  
\$11.50 per guest

Anejo and coffee rubbed beef tenderloin with ancho chili aioli  
\$16.50 per guest

Cracked pepper and sumac crusted tenderloin with roast garlic, tomato and tarragon jam  
\$16.50 per guest

Miso and wasabi crusted beef tenderloin with grilled spring onions and mirin glaze  
\$17.50 per guest

## *Specialty Dessert Stations*

### *The Chocolate Fountain Table*

A tiered, flowing chocolate fountain served with goodies for dipping...  
an enchanting collection of strawberries or other seasonal fruit, cream puffs, marshmallows, cherries,  
graham crackers, pretzel sticks, potato chips and Rice Crispy treats  
\$5 per guest; \$500 fountain rental

### *Build Your Own Dessert Martini*

An assortment of cakes, creams, curds, mousse, fruits, nuts, sauces and other goodies  
to create your own layered dessert martini and finish it with your choice  
of zests, sprinkles, crumbs and shavings  
\$8 per guest

### *Grilled Stone Fruit and Sabayon Station*

An exciting collection of chef grilled stone fruits such as peaches, plums, apricots and nectarines  
glazed with traditional key lime or raspberry sabayon served with a display of  
chocolate curls, toasted nuts, fruit zests and other treats  
\$9 per guest

There will be a \$75 fee for each chef attendant  
Prices are subject to 20% service charge and 7% sales tax



# Specialty & Action Stations

*(continued)*

## *Specialty Dessert Stations*

### *Viennese Table*

Chocolate phyllo cup with bittersweet ganache, dark and milk chocolate dipped strawberries or other seasonal fruit, chocolate cream puffs with raspberry Bavarian, chocolate mint cheesecake, apple and cinnamon custard phyllo tartlets  
\$12 per guest

### *The French Bar*

Homemade milk chocolate croissants, fresh strawberry and kiwi fruit tartlets in chocolate and vanilla pastry cups, espresso Bavarian cream puffs, chocolate eclairs, "Palmiers" golden brown puff pastry sugar cookies, assorted cakes including lemon gateau, bittersweet chocolate ganache torte and black bottom caramel pecan cheesecake  
\$14 per guest

### *White Chocolate Bar*

White chocolate and almond rocca, white chocolate truffles, white chocolate eclairs filled with chocolate mousse, white chocolate cheesecake with dark sweet cherries or other seasonal fruit, white chocolate dipped strawberries or other seasonal fruit, white chocolate and sun-dried cranberry biscotti and white chocolate chip cookies  
\$15 per guest

### *The Venetian Table*

"Zuppe Inglese", an Italian trifle of lemon cake, zabaglione and fresh berries, tiramisu in a marbled chocolate cup with lady finger spoon and chocolate lattice, cappuccino biscotti, cannoli, wedding cookies and Chambord mousse filled profiteroles  
\$15 per guest

### *Vintage Candy Table*

Retro candies, specialty themes, monochromatic  
Pricing available upon request

There will be a \$75 fee for each chef attendant  
Prices are subject to 20% service charge and 7% sales tax

# Plated Dinner Menu One

*Plated menu price includes three course meal, homemade rolls, coffee service and house linen*

## *First Course (select one)*

Field greens with goat cheese crostini, smoked tomato, cucumber  
and crispy onion with sherry vinaigrette

A La Carte's Caesar salad with thinly sliced red onion, shaved Parmigiano-Reggiano and a French twist

Vindaloo seared shrimp on sushi rice with South Indian tomato chutney  
and cilantro pesto

Crispy vegetable spring roll

## *Second Course (select up to two)*

Sauteed chicken breast with rosemary new potatoes and citrus grilled seasonal  
vegetables with mushroom and Marsala wine sauce  
\$33 per guest

Pan seared tilapia over mashed new potatoes with grilled asparagus, pecan brown butter  
and caper berries  
\$33 per guest

Caramelized plantain stuffed pork tenderloin with green mole, smoked pico de gallo  
and purple potato mash  
\$33 per guest

Seared chili and garlic marinated chicken breast with sumac seared shrimp, wild mushroom  
and Yukon gold potato gratin and sauteed seasonal vegetables  
\$34 per guest

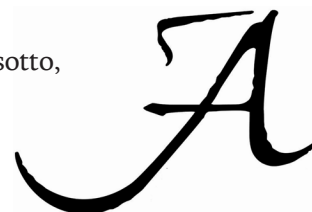
Grilled marinated flank steak, creamy mashed potatoes, chimichurri sauce  
and grilled seasonal vegetables  
\$35 per guest

Herb grilled salmon over spiced couscous, sauteed green beans with lemon  
and herb compound butter  
\$36 per guest

A duet of herb grilled chicken and pan seared tilapia with sage and lemon brown butter  
served with mashed new potatoes and sauteed vegetables  
\$36 per guest

Prosciutto wrapped chicken breast with herbed Boursin, pine nut risotto,  
red and yellow pepper coulis, basil oil and rapini  
\$39 per guest

Prices are subject to 20% service charge and 7% sales tax



# *Plated Dinner Menu One*

*(continued)*

## *Third Course (select one)*

Costa Rican tres leches cake with dulce de leche drizzle

Toasted maple pound cake with whiskey apple compote

Super puff filled with white chocolate mousse, seasonal berries and dark chocolate berry sauce

Chocolate raspberry roulade with chocolate shavings and raspberry coulis

Bittersweet chocolate terrine with candied orange and chocolate orange sauce

Black forest roulade with ganache and cherry sauce



# Plated Dinner Menu Two

*Plated menu price includes three course meal, homemade rolls, coffee service and house linen*

## *First Course (select one)*

Field greens with tear drop tomatoes, toasted pecans, shaved red onion  
and bleu cheese crumbles with balsamic vinaigrette

Butter lettuce, ruby red grapefruit and sliced avocado with cracked pepper citrus vinaigrette

Arugula with charred corn chayote, pickled red onion, queso blanco  
and smoked tomato vinaigrette

Baby spinach with shaved Bermuda onion, crimini mushrooms, smoked tomatoes  
and cracked pepper sherry vinaigrette

## *Second Course (select up to two)*

Garlic and herb marinated sirloin and salmon, buttermilk mashed potatoes and sauteed green beans  
with caramelized shallots and Cabernet bleu cheese compound butter  
\$48 per guest

Tuscan rosemary sirloin and barbecued shrimp, saffron stained Israeli couscous,  
carrot asparagus bundle with sherry shallot butter  
\$49 per guest

Pan seared sirloin and tilapia with spiced couscous and fresh seasonal vegetables  
with pecan brown butter  
\$50 per guest

Wild mushroom encrusted sirloin with demi-glace, herb and lemon seared shrimp,  
garlic Yukon gold mashed potatoes and grilled asparagus  
\$50 per guest

A duet of herb grilled chicken and peppercorn charred sirloin, wild mushroom risotto  
and sauteed seasonal vegetables with Cabernet bleu cheese compound butter  
\$50 per guest

## *Third Course (select one)*

Baked golden delicious apple filled with a bourbon walnut raisin compote and a vanilla bean anglaise

Trio of baked banana gabon, Monrovia coconut tartlet and Kenyan brandy snaps

Classic key lime tart with strawberry passion fruit drizzle



# *Plated Dinner Menu Two*

*(continued)*

*Third Course (select one)*

Dark chocolate mint terrine with white chocolate shavings and mint syrup

Traditional profiterole puff filled with vanilla bean gelato and bush berries dressed with milk chocolate ganache

Bittersweet chocolate and cappuccino terrine with chocolate covered espresso bean and white chocolate shavings



# Plated Dinner Menu Three

*Plated menu price includes three course meal, homemade rolls, coffee service and house linen*

## *First Course (select one)*

Baby spinach and field greens with toasted walnuts, Mandarin orange, pickled Bermuda onion and raspberry vinaigrette

Hearts of palm and red oak lettuce with roasted peppers, pepita crusted goat cheese and cilantro lime vinaigrette

Grilled endive and brown bread salad with farmer's cheese and pesto vinaigrette

Lump crab soft spring roll

## *Second Course (select up to two)*

Bleu cheese crusted sirloin with wild mushroom risotto and sauteed seasonal vegetables with mushroom Madeira wine reduction  
\$59 per guest

Pan seared and seasoned sirloin with forest mushroom and Yukon gold potato gratin, carrot asparagus bundle with bleu cheese Cabernet compound butter  
\$60 per guest

Peppercorn charred sirloin and sauteed chicken breast, lobster new potato hash, roasted carrots and sauce bearnaise  
\$60 per guest

Garlic and herb marinated sirloin and pan seared lump crab cake with buttery whipped potatoes, rapini and chipotle compound butter  
\$60 per guest

## *Third Course (select one)*

Crispy chocolate napoleon layered with dark chocolate cream, spiced phyllo and pistachio cream sauce

Red velvet cake heart enrobed in bittersweet chocolate ganache with red berry coulis and garnished with a heart of gold

Bourbon spiked pecan pie

Zuppe Inglese, an Italian trifle of lemon cake, zabaglione and fresh berries with red sugar spikes

A trio of bittersweet chocolate ganache in phyllo, Chambord mousse filled profiterole and mocha Bavarian filled chocolate coupe



# *Plated Dinner Menu Three*

*(continued)*

*Third Course (select one)*

Red wine poached pear with mascarpone cream and bittersweet chocolate Cabernet sauce

Chocolate orange diamond cake with orange cream filling, dark chocolate ganache  
and Mandarin orange

Wild berry shortcake with sour cream Chantilly

A trio of dark chocolate and cherry filled phyllo cup, chocolate strawberry shortcake  
and chocolate mint decadence



# Plated Dinner Menu Four

*Plated menu price includes three course meal, homemade rolls, coffee service and house linen*

## *First Course (select one)*

Braised portobello mushroom napoleon with roasted red and yellow peppers, Gruyere cheese, mushroom drizzle and roasted garlic crostini

Chilled asparagus with extra virgin olive oil, lemon, caper berries and shaved Parmigiano-Reggiano

Grilled endive and brown bread salad with farmer's cheese and pesto vinaigrette

Braised portobello and roma tomato napoleon with herbed goat cheese served with a mushroom vinaigrette and micro-greens

## *Second Course (select up to two)*

Bourbon and molasses marinated sirloin and seasoned poached striped bass with a lemon and herb compound butter, wild mushroom risotto and pancetta wrapped asparagus bundle  
\$70 per guest

Pan seared filet of beef and tilapia with roasted garlic mashed potatoes, grilled asparagus and pecan brown butter  
\$70 per guest

Fire roasted and seasoned filet with pan seared lump crab cake, roasted garlic and saffron whipped potatoes and fresh seasonal vegetables  
\$70 per guest

Pan seared beef filet with tarragon pesto and lobster cannelloni with puttanesca served with butternut squash caponata  
\$72 per guest

Bleu cheese crusted filet with buttery whipped potatoes, sauteed seasonal vegetables and mushroom Madeira wine reduction  
\$73 per guest

Miso and wasabi crusted filet with saffron jeweled whipped potatoes and fresh seasonal vegetables with cilantro soy butter  
\$73 per guest

## *Third Course (select one)*

Strawberry and basil tart with balsamic reduction and basil syrup

Apple and rhubarb cobbler with vanilla bean ice cream

Prices are subject to 20% service charge and 7% sales tax



# *Plated Dinner Menu Four*

*(continued)*

## *Third Course (select one)*

A duet of orange scented mousse in a chocolate “zebra striped” pastry shell and a terrine of chocolate and orange with bittersweet chocolate ganache and chocolate orange sauce



# Plated Dinner Menu Five

*Plated menu prices includes four course meal, homemade rolls, coffee service and house linen*

## *First Course (select one)*

Braised portobello mushroom napoleon with roasted red and yellow peppers, Gruyere cheese, mushroom drizzle and roasted garlic crostini

Chilled asparagus with extra virgin olive oil, lemon, caper berries and shaved Parmigiano-Reggiano

Grilled endive and brown bread salad with farmer's cheese and pesto vinaigrette

Braised portobello and roma tomato napoleon with herbed goat cheese served with a mushroom vinaigrette and micro-greens

## *Second Course*

Green tea, lemon or mango sorbet

## *Third Course (select up to two)*

Pepper crusted filet of beef with wild mushroom risotto, pancetta wrapped asparagus bundle and sauce bearnaise  
\$84 per guest

Ancho chili dusted filet and saffron poached lobster over goat cheese in a puff pastry croute, purple potato hash and rapini  
\$87 per guest

Grilled filet of beef with lobster new potato hash and balsamic vegetables  
\$88 per guest

"Surf and Turf" grilled petite filet and cold water lobster tail with wild mushroom gratin, haricot vert, sauce bearnaise and frizzled leeks  
\$89 per guest

## *Fourth Course (select one)*

A dessert trio of velvety tiramisu in a marbled chocolate cup, fresh berries with zabaglione and mini cannoli with candied orange zest and pistachios

Chocolate diamond tower layered with milk chocolate ganache, red velvet cake, chocolate mousse with raspberry drizzle and scarlet sugar sticks

Tiramisu in a marbled chocolate cup with lady finger spoon and chocolate lattice

Prices are subject to 20% service charge and 7% sales tax



# *Plated Dinner Menu Five*

*(continued)*

*Fourth Course (select one)*

Cabernet and spiced poached pear with saga bleu cheese, hazelnuts and Cabernet drizzle

White chocolate magnolia bud filled with berries and white chocolate mousse  
with a magnolia leaf cookie

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# General Information

## *Food and Beverage Menu*

Final menu and beverage selections must be confirmed at least 6 weeks prior to your event date.

## *Guarantee Agreement*

A guarantee of attendance is due 7 business days prior to your event date. You will be responsible for payment of the guaranteed amount, as well as any overage served. We will prepare food for 3% more than your guest guarantee to accommodate additional guests.

## *Service Charge and Sales Tax*

A 20% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7% which will also be applied to all services rendered. If the host organization is tax exempt, a current exemption certificate is required.

## *Chef Attended and Action Stations*

Chef attended and action stations will incur a \$75 fee per chef attendant. Large groups may require more than one attendant per station.

## *Requesting Multiple Entrees for Seated Dinner Menus*

In addition to the vegetarian option which is always provided, you may select up to 2 additional entrees to offer your guests. You must guarantee quantities for each entree at least 7 business days prior to your event. You will be responsible for providing a method by which our service staff can identify each guests' selection. Please notify your event planner if an unusual number of vegetarian plates are expected.

## *Guest Ages and Children's Menus*

We define "Young Adult Guests" as those between the ages of 12-20. Although they will partake of the adult menu, they are precluded from consuming alcohol. "Child Guests" are defined as those under age 12 who may be provided a special children's menu. Specific selections may be discussed with your event planner.

## *Deposit and Payment*

A deposit of 20% of your minimum event contribution or \$2500, whichever is greater, is due upon signing the Event Confirmation Contract. Full payment is due 7 business days before the event.

## *Pricing*

Menus are designed for parties of 50 guests or greater. For smaller parties, please ask your event planner for price differentials. Prices are subject to change until the Event Confirmation Contract is signed.

## *Linen*

House linen for guest tables, buffets, beverage stations, registration and audio visual tables are included in the price of any full meal selection. Additional linen requirements or upgrades are available at retail cost.

### *House linen include:*

Registration/Bufetts/Beverage Stations/AV Tables: 90"x156" floor-length, black cloths

Breakfast/Lunch Event: 84" square ivory cloths for 66" round guest tables or 60"x120"

black banquet cloths for classroom tables

Cocktail Reception Event: 120" round ivory cloths for cocktail tables

Dinner Event: 120" round ivory cloths for 66" round guest tables

