

*Lunch Menus*  
2010



*Where Entertaining is an Art*

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

# Lunch Buffets

*Buffet lunch menu price includes iced tea, water, freshly brewed coffee and house linen unless otherwise specified*

## *“On the Go” Boxed Lunches*

Smoked turkey wrap, lemon thyme chicken salad sandwich, pepper charred sirloin sandwich or grilled balsamic vegetable wrap  
 Individually bagged chips  
 Whole fruit or homemade cookie  
 Soda or bottled water  
 \$17 per guest

## *The Gourmet Sandwich Buffet*

Field greens with tear drop tomatoes, toasted pecans, shaved red onion and bleu cheese crumbles with balsamic vinaigrette  
 Slow roasted lemon thyme chicken salad with walnuts and apples on farmhouse bread with bacon and avocado  
 Toasted ham and brie with balsamic onions on a baguette  
 Thinly sliced pepper charred strip loin with Swiss cheese, tomato, watercress and dijon on homemade rye  
 Grilled balsamic vegetables with field greens and hummus in a chipotle wrap  
 Individually bagged chips  
 Assorted cookies and sweet bites  
 \$18 per guest

## *Build Your Own Fajita Buffet*

Hearts of palm, charred corn and black bean salad  
 Adobo marinated chicken and Caribbean spice rubbed flank steak with charred peppers and onions, warm flour tortillas, pico de gallo, sour cream, Sonoran guacamole, cheddar and Cojita cheeses  
 Tricolor tortilla chips with salsa crudo and salsa verde  
 Cinnamon churros and sweet bites  
 \$20 per guest



# Lunch Buffets

*(continued)*

## *On the Lighter Side*

Build your own gourmet sandwich and salad with albacore tuna, egg and lemon thyme chicken salads with homemade wheat rolls and croissants

Fresh greens with hickory smoked turkey, maple glazed ham, cucumber, tomato, hard boiled eggs, pickled beets, black olives, Swiss and crumbled bleu cheese with balsamic vinaigrette, homemade ranch and raspberry vinaigrette

A collage of fresh seasonal fruits with chai cream dipping sauce, mini fruit tarts, assorted mini eclairs and other delectable pastries  
\$21 per guest

## *Down Home Barbecue*

Green salad with tomato wedges, cucumber and fried red onion

Entrees including two of the following:

Slow roast pulled pork, hickory smoked beef brisket or slow roast smoked chicken quarters with Carolina and tropical fruit barbecue sauces

Classic Southern coleslaw

Cheese grits

Molasses slow baked beans

Summer potato salad

Buttermilk biscuits and cornbread

Red velvet bites and sweet potato pie

\$22 per guest

## *The New York Deli Board*

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

Roasted tomato and Gorgonzola bisque

New York style pastrami on rye bread with whole grain mustard

Traditional reuben on rye bread with Swiss, sauerkraut and thousand island dressing

Roast sliced turkey breast with Swiss and red pepper marmalade

Individually bagged chips

Homemade chocolate chip, peanut butter and oatmeal raisin cookies

New York style cheesecake bites and other delectable sweet bites

\$23 per guest

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



# Lunch Buffets

*(continued)*

## *The Comfort Food Spread*

Homemade barbecue meatloaf  
Crispy Southern fried chicken  
Sautéed seasonal vegetables  
Classic Southern coleslaw  
Seasonal fruit salad  
Smashed red skin potatoes with sweet cream butter  
A La Carte's homemade breads

Grandma's chocolate brownies, red velvet cupcakes and apple crisps  
\$25 per guest

## *A La Carte's Signature Lunch*

Field greens with tear drop tomatoes, toasted pecans, shaved red onion  
and bleu cheese crumbles with balsamic vinaigrette  
Tandoori chicken with tomato butter cream sauce  
Pan seared tilapia with pecan brown butter and caper berries  
Traditional pasta carbonara with penne, bacon, garden peas, Tuscan olives and fresh herbs  
Creamy mashed potatoes  
Balsamic grilled vegetables  
A La Carte's homemade breads

A tantalizing assortment of sweets and treats to include tropical fruit upside down cake,  
raspberry roulade, cream puffs with espresso Bavarian cream and mini eclairs  
\$25 per guest

## *The Classic Pavilion Lunch*

Thinly sliced pepper crusted top round with Gorgonzola aioli  
Citrus grilled chicken breast with cilantro pesto  
Buttermilk mashed potatoes  
Sautéed seasonal vegetables  
A La Carte's homemade breads and rolls

A collage of fresh seasonal fruits with chai cream dipping sauce,  
frozen chocolate dipped key lime cheesecake "pops," chocolate mint terrine,  
cream puffs with espresso Bavarian cream, fruit tartlets and mini eclairs  
\$25 per guest



# Lunch Buffets

*(continued)*

## *Latin Flavors*

Arugula and field green salad with hearts of palm, radish, cucumber and smoked tomato vinaigrette  
 Smoked mofongo stuffed chicken breast with black bean sauce and sofrito coulis  
 Mojo marinated pork with mojo onions  
 Ybor City black beans and yellow rice  
 Balsamic grilled vegetables  
 Cuban bread

A collage of fresh seasonal fruits with white chocolate cinnamon dipping sauce,  
 Costa Rican tres leches cake with dulce de leche drizzle, milk chocolate bread pudding,  
 plantain eclairs and traditional flan  
 \$26 per guest

## *A Tribute to Tarpon Springs*

Tarpon Springs style Greek salad with souvlaki chicken, romaine, pepperoncini,  
 potato salad, feta, cucumbers, tomatoes and calamata olives with Greek vinaigrette  
 Souvlaki lamb skewers  
 Spanakopita with feta  
 Stuffed grape leaves  
 Moussaka with eggplant, peppers and yogurt bechamel

“Loukamades,” homemade fried dough rolled in honey, traditional baklava  
 and chocolate mousse in phyllo cups  
 \$32 per guest



# Two Course Plated Lunch

*Plated lunch menu price includes two course meal, freshly brewed coffee, iced tea, water,  
A La Carte's homemade breads and house linen*

## *Entree Course (select one)*

Albacore tuna salad on a warm croissant with tomato and cheddar cheese prepared open face served with a kosher pickle and choice of potato chips, fresh fruit or potato salad  
\$18 per guest

Traditional reuben on rye bread with Swiss, sauerkraut and thousand island dressing served with a kosher pickle and choice of potato chips, fresh fruit or potato salad  
\$18 per guest

New York style pastrami on pumpernickel with whole grain mustard served with a kosher pickle and choice of potato chips, fresh fruit or potato salad  
\$18 per guest

\*A salad trio including tuna, chicken and egg salads served with mini croissant, half bagel, olive and carrot stick garnished with fresh fruit  
\$20 per guest

Chef's salad with hickory smoked turkey, maple glazed ham, cucumber, tomato, hard boiled eggs, pickled beets, black olives, Swiss cheese with balsamic vinaigrette and homemade ranch  
\$20 per guest

A La Carte's Caesar salad with thinly sliced red onion, shaved Parmigiano-Reggiano and a French twist with herb grilled chicken, \$20 per guest  
with herb grilled shrimp, \$22 per guest  
with pepper crusted sirloin, \$24 per guest  
For groups of 500 or greater, garlic crostini will substitute the French twist

Marinated chicken salad on a bed of red and yellow tomatoes with fresh seasonal vegetables and marinated mozzarella  
\$22 per guest

Primavera bread salad with pesto and grilled chicken adorned with sun-dried tomatoes red peppers, roasted yellow peppers dusted with parsley and Champagne vinaigrette  
\$22 per guest

Grilled chili marinated chicken breast on a sweet balsamic vegetable salad with fresh fruits and spiced couscous  
\$22 per guest

Tarpon Springs style Greek salad with souvlaki chicken, romaine, pepperoncini, potato salad, feta, cucumbers, tomatoes and calamata olives with Greek vinaigrette  
\$22 per guest

\*Item may be pre-set

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



# *Two Course Plated Lunch*

*(continued)*

## *Entree Course (select one)*

Grilled chicken with fresh field greens, tomato, Gorgonzola, avocado and basil vinaigrette  
\$22 per guest

\*Lemon grass and ginger chicken breast over a vibrant salad of cellophane noodles, bok choy, red pepper, snow peas, lime and garlic with sesame soy vinaigrette  
\$22 per guest

Grilled chicken with field greens, tear drop tomato, toasted pecans, shaved red onion, bleu cheese crumbles and balsamic vinaigrette  
\$22 per guest

Baby spinach salad with grilled chicken, goat cheese, sun-dried tomato, chopped bacon and hard boiled eggs with red wine vinaigrette  
\$22 per guest

Chicken breast over a bed of mixed field greens, grilled pears, walnuts and bleu cheese with champagne vinaigrette and frizzled leeks  
\$22 per guest

Grilled chicken with farfalle primavera salad with pesto vinaigrette  
\$22 per guest

\*"The A La Cobb," mixed greens, charred corn, bacon, bleu cheese crumbles with a choice of turkey, ham or chicken served with balsamic vinaigrette and homemade ranch  
\$22 per guest

\*Thai beef salad with cilantro, peanuts, scallions, cucumber, tomato and chilies over mixed greens with nam pla and lime  
\$24 per guest

Blackened petit salmon served over a bed of mixed greens with crunchy toasted walnuts, red and yellow tomato, avocado and shaved Parmigiano-Reggiano  
\$25 per guest

Shrimp salad on a bed of red and yellow tomato with fresh seasonal vegetables and marinated mozzarella  
\$30 per guest

## *Dessert Course*

See dessert options, page 10

\*Item may be pre-set

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# Three Course Plated Lunch

*Plated lunch menu price includes three course meal, freshly brewed coffee, iced tea, water,  
A La Carte's homemade breads and house linen*

## *First Course (select one)*

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

Fresh field greens, tomato, Gorgonzola, avocado and basil vinaigrette

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

Mixed field greens, plum tomato, feta, cucumbers and white balsamic vinaigrette

Spinach with crumbled bacon, mushroom, vine ripe tomato, sweet Vidalia onion and sherry vinaigrette

Creamy corn chowder with Cayenne croutons

## *Second Course (select one)*

Tandoori chicken breast with a tomato butter sauce, white rice and sauteed seasonal vegetables  
\$26 per guest

Sauteed chicken breast, buttermilk mashed potatoes and fresh seasonal vegetables  
\$26 per guest

Citrus grilled chicken breast, new potato hash and sauteed green beans  
\$26 per guest

Mofongo stuffed chicken with mole verde, saffron scented yellow rice and traditional black beans  
\$26 per guest

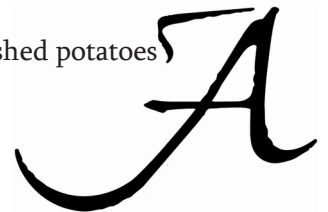
Citrus grilled chicken breast with smoked tomato grits, star anise and dark rum glazed  
carrots with cilantro pesto  
\$27 per guest

Pan roasted airline chicken breast with wild mushroom risotto and sauteed seasonal vegetables  
\$29 per guest

Slow roasted chili and cumin rubbed pork carnitas napoleon with tostones,  
sweet smoked mofongo, yellow rice and black beans  
\$29 per guest

Pan seared tilapia with pecan brown butter, caper berries, buttermilk mashed potatoes  
and sauteed seasonal vegetables  
\$29 per guest

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



# *Three Course Plated Lunch*

*(continued)*

## *Second Course (select one)*

Prosciutto wrapped chicken breast stuffed with herb boursin, saffron risotto  
and grilled asparagus  
\$30 per guest

Barbecue meatloaf with smashed red skin potatoes, rapini and roasted garlic gravy  
\$30 per guest

Grilled marinated flank steak with mojo mashed yucca, grilled seasonal vegetables,  
chimichurri and yucca crisps  
\$30 per guest

Herb grilled salmon, pilaf of white and wild rice with sauteed seasonal vegetables  
\$30 per guest

Barbecued shrimp, red bliss potatoes with sweet cream butter, chevre and rapini  
\$33 per guest

## *Third Course*

See dessert options, page 10



# *Plated Lunch Desserts*

*(Select one)*

Perfectly chocolate cake with chocolate ganache and berry garnish

Lemon gateau with citrus buttercream and mixed berries

Old fashioned red velvet cake with cream cheese frosting

Chocolate raspberry mousse with raspberry compote and sucre cookie

Traditional carrot cake with cream cheese glaze

Raspberry cheesecake with dark chocolate drizzle

Classic key lime tart with strawberry passion fruit drizzle

Apple walnut cake with brown sugar crumble and praline

Bittersweet chocolate mousse with mixed berry sauce and a sucre star cookie

Chocolate orange terrine with syrup and orange zest

Black bottom caramel pecan cheesecake

Apple spice cake with caramel walnut frosting

Raspberry chocolate chip brownie roll

Lemon poppy seed cake with raspberry coulis

“Tres leche,” a layered rich cake with caramel filling



# *Snack Breaks*

## *The Movie Break*

Popcorn, pretzels and favorite candies  
\$5 per guest

## *The Cookie Break*

Peanut butter, oatmeal raisin and chocolate chip cookies  
Fresh seasonal whole fruit  
\$5 per guest

## *Summer Afternoon Break*

Fruit pops, popsicles, frozen ice cream and yogurt bars  
\$6 per guest

## *Bakery Break*

Krispy Creme Doughnuts, bagels and cookies  
\$7 per guest

## *Tex-Mex Break*

Chili con queso and white cheddar con queso with mango red pepper salsa  
served with tortillas, blue corn chips and grilled flatbread  
\$7 per guest

## *Cafe Break*

Espresso, lattes and cappuccino  
\$7 per guest

## *"A La Carte" Treats*

Assorted homemade cookies, \$24 dozen  
Homemade brownies, \$25 per dozen  
Assorted mini desserts including eclairs, cheesecake bites and more, \$27 per dozen



# *Non-Alcoholic Beverages*

## *Non-Alcoholic Beverage Package I*

Assorted fruit punch, lemonade and pitchers of water  
\$4 per guest

## *Non-Alcoholic Beverage Package II*

Regular and Diet Coke, Sprite, Bottled Water, Fruit Punch and Lemonade  
\$7 per guest

## *Specialty Non-Alcoholic Beverage Package*

IBC Root Beer, IBC Cream Soda, Black Cherry Soda, Assorted Powerade, Nestea Flavors,  
San Pellegrino Sparkling Water, San Pellegrino Lemonata, Regular and Diet Red Bull,  
Regular and Diet Coke, Sprite and Bottled Water  
\$9 per guest

## *Gourmet Coffee Station*

Regular, flavored and decaffeinated coffees served with sugar, assorted sweetener, half and half,  
milk, whipped cream, chocolate shavings, cinnamon, nutmeg, vanilla and caramel syrups  
\$3 per guest

## *Non-Alcoholic Beverages on Consumption*

A La Carte Bottled Water, \$1.75 each  
Fuji Bottled Water 500 ml, San Pellegrino or Perrier (Sparkling Lemon, Mineral Water), \$3.50 each  
Vitamin Water, \$4 each  
Evian Bottled Water 8 oz, \$5 each  
Assorted Soda (Coke, Sprite, Diet Coke, etc.), \$1.75 each  
Red Bull (Regular, Diet), \$5 each  
IBC Root Beer, \$3 each  
Assorted Bottled Juices, \$2 each  
\*Milk (Skim, Whole, Low Fat Chocolate), \$2.50 each  
\*Fruit or Yogurt Smoothie Drinks, \$5 each  
Gatorade 20 oz, \$3.50 each  
Nestea Sweetened Bottled Ice Tea, \$3 each  
Assorted Herbal Teas served with honey, lemon and milk, \$1 each  
Caribou Coffee Drinks, \$4 each  
Fruit Punch, \$20 per gallon  
Iced Tea, \$30 per gallon  
Lemonade, \$20 per gallon  
Coffee, \$30 per gallon

## *Frozen Drink Machine*

Frozen, non-alcoholic beverages including choice of strawberry daiquiri, cherry,  
watermelon, grape, pina colada, blue raspberry and many more...  
Flavored mixes to serve 32, \$25  
Frozen Drink Machine, starting at \$160

\*Pre-purchase only

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

# 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/Bufquets/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

