

Buffet/Station Menus

Catering By Robert
Event Concepts . FL



WE BRING IT ALL TO THE TABLE
catering . planning . design

Gold Medallion

Appetizers -

BASIC Hand-Passed Hors d'oeuvres – 5 hot and cold Selections. Check our our **Hors d'oeuvres** listing.

Salad

Served Individually to Each Guest: Signature Caesar, Fresh Garden Salad with Viniagrette Dressing, Wild Greens Salad Raspberry Viniagrette, Italian Chop Salad, Cubano Styled Salad

Displayed Rolls or Cuban Bread, butter/margarine

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans, Southwest Corn and Black Beans, Country Style Green Beans (w/bacon), Mediterranean Marinated Vegetables, Ratatouille Style (\$.75 more per person), Italian Green Beans, Tropical Medley

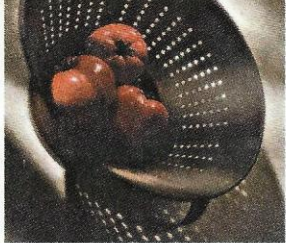
Choice of a Rice: Rice Pilaf, Dirty, Wild, Yellow, Coconut, w/ Black or Red Beans **or 2nd Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Sweet Smashed, Rosemary Roasted, Italian Scalloped, Parmesean Smashed, Old Bay Seasoned, **or Second Vegetable**

Choice of a Pasta Entree: (can be vegetarian, gluten free upon request) Pesto Penne, Parma Rosa Pasta, Tanga Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, Baked Ziti, Pasta Primavera (can be second vegetable). White Vegetarian Lasgane (\$.75 more pp)

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Gold Medallion Menu continued

Choice of a Boneless, Skinless Chicken:

Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Twin Chicken Brochettes with choice of Cajun or Teriyaki style, Citrus Chicken, Parmesean Chicken, Coconut Lime (Gluten Free) Spanish Style, Bourbon Style, Cilantro Lime

Choice of a Carved Item: Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, juicy Roast Baron of Beef, BBQ Pork Chop Station or Mojo Pork Chop Station skillfully sliced order by one of our chefs) We can also do traditional Pulled Mojo Pork. **No extra carver charge**

ARE YOU WANTING MORE VEGETARIAN OPTIONS? You can substitute the Boneless, Skinless Chicken and the Carving Item with a non-meat or an Action Station with meat options.

Choice of ONE Action Station:

1. Saute Action Station!

(Choose One From the options below)

Tequilla-Flamed Southwest Chicken and Pasta **Eliminates pasta entrée**

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

Key West Newberg Seafood Flamed in Captain Morgan's Rum with finishing sauce

Chicken Frangelica Flambe with toasted hazelnuts; Eliminates chicken entrée.

2. MEGA Dish Action Station

Paella, Shrimp Creole or Jambalaya

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.

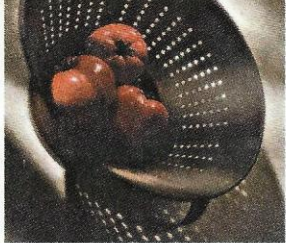
Eliminates rice

3. Flat Top Action Station

Sizzling Fajita or Taco Station With chicken, pulled pork, or beef freshly prepared with crunchy green and red peppers, onion and embellished with your favorite toppings.

Eliminates chicken entrée





Taste Around Tampa Bay

Add \$10 per person plus tax and gratuity

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 **Taste Around** menu, we try to balance the variety of starches, proteins, vegetables, etc. **Want to reflect your heritage or geographic area? 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 STATIONS

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

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 and Tour of Italy

