

Florida Loves Weddings revised 9-1-17

Buffet/Station Menus

Catering By Robert / Event Concepts . FL has designed three packages for you to use as the basis for developing your menu style. Each menu is included in your Villa Adriana or Private Residence Hospitality package depending on the number of guests you guarantee.

If you have a larger guest attendance, and want to upgrade to a more elaborate menu, please consult us for the pricing.

CUSTOM MENUS are our specialty!

Gold Medallion

36 – 75 guests

Have over 75 guests? Add \$6 per person more

Appetizers -

BASIC Hand-Passed Hors d'oeuvres – 5 hot and cold selections

Salad

Table Served Salad or Displayed

Traditional Caesar Salad
Toss Garden Salad with three dressings
Mixed Baby Greens with Raspberry Vinaigrette Dressing
Ranch Pasta Salad
Southern Style Potato Salad

Fresh Rolls, Butter

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions, Middle Eastern Ratatouille, Mediterranean Marinated Vegetables, Southwest Corn and Black Beans

Choice of a Rice: Pilaf, Dirty Rice, Wild, yellow, Rice w/Black Beans **or Second Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Rosemary Roasted, Sweet Potatoes **or Second Vegetable**

Whipped Potato Station with toppings

Eliminates rice.

Choice of a Pasta Entree: Pesto Penne, Parma Rosa, Tangy Southwest Pasta, Carbonnara Penne, Salmon Cream Sauce with Shells, Vodka Penne, or Baked Ziti

Choice of Boneless, Skinless Chicken: Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Chicken Brochette with choice of Cajun or Teriyaki style, Citrus Chicken, Parmesean Chicken, Bourbon Style, Chicken, Tuscan Style

Choice of a Carved Ham, Mojo Pork, Herb Crusted Pork, or Roast Baron of Beef skillfully sliced order by one of our chefs

Choice of One Action Station:

1) Torched!

French Onion Soup

Served to order piping hot with fresh croutons and melted Swiss Cheese

Small Plate Salmon in choice of flavors

2) Grilled!

Choice of Two:

Skewered Chicken Brochettes

Skewered Shrimp Kabobs

Mediterranean Vegetables

Eliminates Chicken Entree

3) Saute!

Tequilla-Flamed Southwest Chicken and Pasta

Pasta Station:

Fettucine Alfredo and Cheese Stuffed Torellini with Marinara with toppings

Eliminates pasta entrée

Saki Flamed Vegetable Stir Fry

Served with rice or noodles

Eliminates vegetable selection, rice or pasta

4) MEGA Dish!

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 and is guaranteed to please every palate.

Eliminates rice

5) Flat Top!

Sizzling Fajita Station

With chicken or beef freshly prepared with crunchy green and red peppers, onion and embellished with your favorite toppings.

Eliminates chicken entrée

Taste Around Tampa Bay

Up 35 guests

Have 36-75 guests? Add \$8 per person

Have 76+ guests? Add \$10 per person

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

Tour of Italy . . . a romantic tasting of three of the four major food regions of this diverse country

From our **All 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

STYLES/FORMATS:

Cocktail . Sit Down . Buffet . Family . Station

Doubloon

Three Entree Buffet

76 or more Guests

Displayed Hors d'oeuvres Presentation

Fruit and Vegetable Presentation with crackers and pretzels

Choice of One:

- 1) Signature Spread: Smokey Cheddar, Herb Garlic, Tropical Pineapple, Smoked Salmon Pate, or Cajun
- 2) Hot Beer Cheese Fondue

Choose One Item From Each Category

Salad

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

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Sweet Smashed **or Second Vegetable**

Choice of a Pasta Entree: Pesto Penne, Parma Rosa Pasta, 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, Parmesean Chicken, Spanish Style

Choice of a Carved Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, or juicy Roast Baron of Beef skillfully sliced order by one of our chefs (optional displayed traditional Pulled Mojo Pork available) **No extra carver charge**

Add a Seafood entrée:

Shrimp and Scallops added to any Pasta entrée . . . **\$2.95 per person**

Salmon in a Champagne Sauce . . . **\$2.50 per person (or \$1.50 more as a substitute for carved item)**