

Catering By Robert

(813) 960-7092 / (888) 303-2008 /
cateringbyrobert@aol.com
www.cateringbyroberttampa.com

Reception Packages

Basic Package Inclusions:

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

* Floor Length Neutral **Guest** Tablecloths tables

* Tablecloths and skirting for registration, gift, head, and cake tables, buffets, beverage stations, DJ table, **plus any other tables** you need decorated.

* **Neutral chair covers and neutral chair ties**

* Color-coordinated fabric accents, small prop and florals for registration, gift, head, cake and buffet tables

* Upgraded china, flatware

* Crystal water goblets

* Color-coordinated Linen Napkins

* Freshly brewed coffee, ice tea, ice water

* Specialty lighting such as uplights and twinkle lights for cake and buffet

* Cutting and serving of YOUR wedding cake

Guest table centerpieces (9 styles)

Tall Eiffel Tower Vase with silk flowers

Hurricane globe with silk green accents

Wrought Iron Lanterns

Elevated floating candle bowls

Glass cylinders with silk white calla lilies or natural sticks

Fish bowls with a variety of uses

Brandy Sniffers

Black Café Lamps

Low Round Containers for Floating Flowers and Candles

WE CUSTOM DECORATE in YOUR Style!

Browse through hundreds of our past event photos to see what we can provide at no extra charge!

* Custom-designed silk arrangements from huge in-house inventory of silk flowers and greenery for your entry and buffet tables

* **OPTIONAL** Open Bar Package at reception sites allowing YOU to furnish your own alcohol. \$2.95 per person (or \$295 up to 100 guests) which includes bartenders, mixers, soft drinks, ice, cups, garnishes AND liquor liability insurance.

* No additional charges for servers/carvers

* Chilling, pouring and serving of your champagne in **our crystal glasses**

* 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

* Event Coordinator on site to make sure all your wishes are carried out on your special day

* **Client-only open houses/tastings showcasing upcoming client events INCLUDING YOURS!**

- Exclusive Emailed newsletter detailing current trends, information, and events.
- An Event Designer to help you plan the look of your décor!

Dubloon

Three Entree Buffet

(OUR MOST POPULAR PACKAGE!)

Displayed Cheese, Fruit and Vegetable Presentation for your social hour

Choose One Item From Each Category

Salad

Served Individually to Each Guest at their Table:
Signature Caesar, Fresh Garden Salad with Viniagrette Dressing, Wild Greens Salad with Honey Mustard Dressing or Raspberry Viniagrette

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 **or Second Vegetable**

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

Choice of a Pasta Entree: Linguine Tossed with Pesto, Parma Rosa Penne, 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

Choice of a Carved Ham, Mojo Pork, Herb Crusted Pork or Roast Baron of Beef skillfully sliced order by one of our chefs
(no extra carver charge)

Add a Seafood entrée:

Shrimp and Scallops added to any Pasta entrée . . . **\$1.75 per person**

Salmon in a Champagne Sauce . . .
\$1.95 per person

Mojo Shrimp Brochettes . . .
\$2.25 per person

\$29.95 per person 120 or more guests

\$31.95 per person 100-119 guests

\$31.95 for up to 100 guests

Please add 7% tax and 20% gratuity to the above.

Gold Medallion

Buffet with Two Chef-Stations

Appetizers - Choice of One:

A) Beer or Nacho Cheese Fountain with assorted dippers such as carrots, celery, fruit, tortilla chips, crackers, or bread sticks

B) Hot Crab or Artichoke Dip Fondue
With assortment of accompaniments

C) Butler passed finger foods

Choose One Item From Each Category

Salad / Soup Station (choose two from below)

Displayed Greek Salad with red bliss potato salad
Barley Mushroom **or** Italian Wedding Soup **or** French Onion **or** Garbanzo Bean Soup
Tropical Fruit Display
Traditional Caesar Salad
Toss Garden Salad
Mixed Baby Greens with Raspberry Vinaigrette Dressing
Ranch Pasta Salad
Southern Style Potato Salad

Fresh Bread Assortment, Fresh Butter

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans with chopped onions
(unless a vegetable stir fry has been chosen)

Choice of a Rice: Rice Pilaf, Dirty Rice, Wild Rice **or** **Second Vegetable**

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

Choice of a Pasta Entree: Linguine Tossed with Pesto, Parma Rosa, 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

Choice of a Carved Ham, Roast Baron of Beef, Mojo Pork or or Herb Crusted Pork Loin
skillfully sliced order by one of our chefs
(no extra carver charge)

Choice of a Second Action Station:

Grilling:

Skewered Chicken Brochettes
Skewered Shrimp Kabobs

Saute:

* Flamed Southwest Chicken and Pasta
(eliminates pasta entree)

* Fettucine Alfredo and Cheese Stuffed Torellini with Marinara eliminates pasta entrée)

* Saki Flamed Vegetable Stir Fry (eliminates vegetable selection)

* Chicken Jack Daniels, Amaretto, or Chicken Frangelica (Eliminates chicken entrée)
Tastefully flamed in a popular liqueur *not to be outdone* by various toppings.

Paella or Shrimp Creole:

Our most popular station features 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 and pasta.

Flat Top:

Sizzling Fajita Station

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

Japanese Flat Top Station with teriyaki steak, chicken, and shrimp grilled with oriental vegetables

\$33.95 per person 120 or more guests

\$35.95 per person 100-119 guests

\$35.95 for up to 100 guests

Please add 7% tax and 20% gratuity

Silver Plated

Sit Down Menus

Displayed Cheese and Fruit Presentation for Social Hour Included in all packages

I. Twin Grilled Chicken Breast with a Citrus Marinade

Confetti Rice
Honey Glazed Carrots
Rolls, butter
Choice of Garden or Caesar Salad

\$29.95 per person 120 or more guests
\$31.95 per person 100-119 guests
\$3195 for up to 100 guests

II. Char grilled Filet of Beef and Grilled Chicken Breast Duo

Roasted New Potatoes
Green Bean Almandine
Rolls, Butter
Choice of Caesar or Garden Salad

\$31.95 per person 120 or more guests
\$33.95 per person 100-119 guests
\$3395 for up to 100 guests

III. Twin Salmon Filets with Champagne Sauce or Duo of Salmon Filet and Beef Filet

Roasted New Potatoes
Green Bean Almandine
Rolls, Butter
Choice of Caesar or Garden Salad

\$32.95 per person 120 or more guests
\$34.95 per person 100-119 guests
\$3495 for up to 100 guests

IV. Roast Prime Rib of Beef or Chicken Breast Florentine

Baked Potato with Sour Cream, Butter
Green and Wax Beans
Rolls, Butter
Baby Greens Salad with Raspberry Vinaigrette Dressing

\$33.95 per person 120 or more guests
\$35.95 per person 100-119 guests
\$3595 for up to 100 guests

V. Twin Grilled Filets of Beef (8 oz.)

Garlic Mashed Potatoes
Honey Glazed Carrots
Rolls, Butter
Choice of Caesar or Garden Salad

\$34.95 per person 120 or more guests
\$36.95 per person 100-119 guests
\$3695 for up to 100 guests

Please add 7% tax and 20% gratuity to all of the above.

**INQUIRE ABOUT MANY OTHER
VERSATILE SIT DOWN MENU ITEMS**

Ports 'O Call

THEMED FOOD STATIONS

Food stations are absolutely the best way to offer guests a freshly-prepared array of foods. *From pasta-flaming to outdoor grilling, you cannot beat the quality and presentation offered by chef action stations coupled complete themed props and décor.*

Price per person starts at \$37.95 per person for 120 or more guests for hand-passed appetizers and three stations Add \$3.95 per person more for an additional station

Each station includes a starch, main entrée (action station or other), vegetable, salad, fruit or soup, breads or nuts.

Soulful Serenade (Foods that warm the heart and soul)

South Beach

The Orient Express

American Mosaic

Latin Quarter

The Wild, Wild West

Tour of Italy

New York, New York

Sahara Fantasy

California Dreamin'

Cajun Feast

Vegas, Baby

Calypso Cafe

The French Connection

Make Mine Southern

Mediterranean Medley

British Holiday

Carnivale de Rio

Enchantments

* In-house designers who help you create the look you want from our inventory or outside resources . . . from upgraded fabrics, chair covers, and chair ties to specialty chairs, tables and live plant rentals.
Prices quoted on an individual basis.

* In-house floral designer for optional fresh flower centerpieces, cake decorating or wedding flowers.

Extra Hour of Event Service - \$350 per hour

Open Bar Service . . . \$2.95 per person or \$295 up to 100 guests.

Includes bartender(s), mixers, cups, ice, garnishes, napkins, soft drinks, liquor liability insurance *(available only at facilities allowing outside alcohol to be furnished by the client)*

OR

Unlimited Four Hour Soft Drink Service . . . \$2.25 per person or \$225 up to 100 guests.

Enhanced Hors 'oeuvres . . .

Marinated Mushrooms, pinwheel sandwiches, mini quiche, Demi glace meatballs, and mini eggrolls

As a substitute for displayed - \$2.95 per person
In addition to displayed - \$3.75 per person

Ice Sculptures: Starting at \$200 and up
Charger Plates (available in silver or gold) - \$1 each

Chocolate/Carmel Fountain with assorted dippers: \$5.00 per person

Martini /Special Drink Luge . . . Includes attendant, mixers, sculpture, specialty glasses (client furnishes alcohol)
. . . \$2.25 per person

Please add 7% tax and 20% gratuity to the above

