

MARQUEE PACKAGE

PRODUCTION DETAILS

Our Marquee package includes the following:

THE DIRECTORS BAR & CHAMPAGNE TOAST

Cook's Brut Grand Reserve | Michelob Ultra | Corona | Local IPA | BV Chardonnay, Merlot & White Zinfandel | Chivas Regal | Jim Beam Whiskey | Seagram's V.O. | Absolute Vodka | Tanqueray Gin | Captain Morgan Rum | Coke, Diet Coke & Sprite | Disposable Cups | Cocktail Napkins | Ice

PRIMO CHINA & LINENS

Dinner Plate | Cake Plate | Stainless Flatware | Water Goblets | Linen Napkins & Floor Length Linens for All Tables in the color of your choice

FRESH BREWED COFFEE STATION

Regular & Decaffeinated Coffee | Flavored Creamers | Sweeteners | Disposable Cups | Cocktail Napkins | Stirrers

PASSED HORS D' OEUVRES (choose three)

Glazed Pork Belly | watermelon | cilantro vinaigrette
Mac & Cheese Bites | seasoned crust | lightly fried
Roasted Figs | Applewood smoked bacon | goat cheese
Shrimp Ceviche | Fresh cilantro | local citrus juice
Croque Monsieur | Open faced baguette | shaved ham | melted brie
Grilled Cheese | Bacon-Onion Jam | Asiago | Applewood smoked bacon
Golden Gazpacho | Heirloom tomatoes | local cucumber | garlic crostini
Smoked Salmon | Grilled lemon crème fraiche | chive wisps
Gator Bites | Local fried alligator | Cajun sauce
Lime Beef | Roasted citrus tenderloin | toasted sesame seeds
Crab Stuffed Mushrooms | Jumbo lump | Roasted crimini | fresh parsley
Short Rib Flatbreads | Braised short rib | charred onion | queso fresco

OPENING ACT (choose one)

Classic Caesar Salad | Romaine | parmesan | toasted croutons
Mixed Greens Salad | Cherry tomatoes | shaved red onion | choice of dressing
Signature Sunset Salad | Seasonal greens | mandarin orange | Florida strawberry | almond | poppy seed dressing
Ybor Salad | Sliced ham | sharp cheddar | cherry tomatoes | green olives | olive oil vinaigrette



THE MAIN ACT (choose two)

Chicken Florentine | Boneless breast | fresh spinach | feta | roasted tomato cream sauce

Chicken Parmesan | Boneless breast | mozzarella | house marinara | crumb crusted

Chicken Porcini | House-brined boneless breast | porcini-soy glaze

Steak Medallions | House-seasoned grilled sirloin

Beef Tenderloin | Medium rare shaved tenderloin | carved to order by our Chef

Guava Pork | Roasted | prunes | guava | ham | Applewood bacon | Malta

Marsala Short Ribs | Ziti | San Marzano tomatoes

Pecan Crusted Tilapia | Grilled lemon citrus brown butter

Grilled Salmon | Orange confit | cilantro oil

SUPPORTING ACTS (choose two)

Roasted Mushrooms | Goat cheese | chili oil

Sweet Corn Succotash | Applewood bacon | basil | okra

Roasted Asparagus | Grilled lemon juice | Flaked sea salt

Roasted Vegetables | Local root vegetables | charred red onion

Chopped Swiss Chard | Pork belly | apple cider vinegar

Charred Cauliflower | Cracked black pepper | basil oil | parmesan dust

Coconut Jasmine Rice | Fresh cilantro

Saffron Risotto | Housemade chicken broth | roasted shallot

Bacon Potato Gratin | Smoked Applewood bacon | white cheddar | grated parmesan | gouda

Smoked Gouda Mac & Cheese | Applewood bacon | gouda | grated parmesan

BREAD

Yeast Rolls with butter

PRICING

All prices are per person. Tax, gratuity & travel charges will be added as applicable.

\$56.5

50 – 74 guests

\$53

75 – 99 guests

\$49.5

100+ guests



Marquee Package | SpotlightCatering.com | 813.888.8995