

THEMED MENUS

HAWAIIAN LUAU

Teriyaki Chicken and Smoked Sweet & Sour Pork
paired with Polynesian rice | stir fry vegetables | Hawaiian sweet bread

7TH AVENUE

Cuban Pork and Chicken & Yellow Rice
paired with black beans | tossed Spanish salad | Cuban bread & butter

\$12.89 100+ guests | \$14.49 75-100 guests | \$16.25 50-74 guests

DOWNTOWN

Grilled Chicken Breast
with a balsamic reduction | paired with tossed mixed greens salad | ranch dressing | wild rice | fire-roasted vegetables |
assorted rolls with butter | assorted cookies

YBOR CITY

Mojo Roast Pork
with garlic demi glaze | paired with Ybor City salad | vinaigrette dressing | yellow rice | black beans |
fried plantains | Cuban bread & butter | guava pastries

\$13.89 100+ guests | \$15.49 75-100 guests | \$17.25 50-74 guests

FLORIDA CRACKER COUNTRY

Fried Catfish & Shredded BBQ Pork
paired with hushpuppies | savory baked beans | french fries | creamy cole slaw

ITALIAN FEAST

Lasagna & Chicken Fettuccini Alfredo
paired with Caesar salad | garlic breadsticks



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FIESTA DE MEXICO

Chicken & Steak Fajitas
paired with Spanish rice | refried beans | nacho chips | salsa

DOWN HOME

Baked Ham & Fried Chicken
paired with mashed potatoes & gravy | green beans | homemade biscuits

\$14.75 100+ guests | \$16.25 75-100 guests | \$17.89 50-74 guests

WESTSHORE BLVD.

Chicken Italiano with basil marinara, spinach & provolone
paired with romaine, chopped cucumber, tomato, crumbled bleu cheese & almond
salad | balsamic vinaigrette dressing | creamy alfredo bowtie pasta | garlic & lemon
green beans | mini chocolate eclairs

TEX MEX

Chicken & Beef Fajitas
paired with tossed greens salad & guacamole | flour tortillas | southwest rice | black
beans | shredded cheese | sour cream | salsa | chocolate Kahlua pie

SUMMER

Chicken Breast Marsala
paired with spring mix salad with goat cheese, strawberries & pecans | honey
vinaigrette dressing | rosemary roasted potatoes | steamed vegetable medley |
assorted dinner rolls & butter | assorted mini French pastries

ITALIAN CLUB

Sautéed Chicken Breast with Bruschetta
paired with caesar salad | creamy alfredo cheese tortellini | grilled zucchini, squash
& peppers | assorted dinner rolls & butter | chocolate almond torte

\$15.75 100+ guests | \$17.25 75-100 guests | \$18.89 50-74 guests



THEMED MENUS

BIG TEXAS

10 oz. NY Strip

paired with baked potato & all the toppings | corn on the cobb | Texas toast

LOW COUNTRY BOIL

Succulent Shrimp & Smoked Sausage

paired with red potatoes | corn on the cobb | Vidalia onions

\$18.35 *100+ guests* | \$19.89 *75-100 guests* | \$21.49 *50-74 guests*

TARPON SPRINGS

Spinach & Feta Stuffed Chicken Breast with a red pepper cream sauce & Pan-Seared Honey & Coriander Spiced Salmon with tomato-basil compote paired with watercress & romaine salad | poppy seed dressing | oven roasted red potatoes | steamed vegetable medley | fresh baked bread & butter | carrot cake

FAR EAST

Chicken Stir Fry & Szechwan Beef with bok choy & broccoli paired with mixed greens & red pepper salad | miso dressing | fried rice | stir fry vegetables | gingered custard mandarin torte

\$19.35 *101+ guests* | \$20.89 *75-100 guests* | \$22.49 *50-74 guests*

ALL THEMED MENUS INCLUDE THE FOLLOWING NECESSITIES:

premium disposable plates | disposable flatware | napkins | condiments
| buffet tables with linens in color of your choice |

all prices & supplements are per person | tax, gratuity & delivery charges will be added as applicable | please inquire for pricing for events of less than 50 guests

