

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 & Pinot Grigio | 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 | fresh ginger | hoisin glaze

Mac & Cheese Bites | seasoned crust | lightly fried | gouda

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

Crab Stuffed Mushrooms | Jumbo lump | Roasted cremini | fresh parsley

Short Rib Flatbreads | Braised short rib | caramelized onion | queso fresco

Stuffed Strawberries | sweet cream | mint

Prosciutto Wrapped Asparagus | house made boursin | balsamic glaze

OPENING ACT (choose one)

Classic Caesar Salad | Romaine | parmesan | toasted croutons

Signature Sunset Salad | Seasonal greens | mandarin orange | Florida strawberry | almond | poppy seed dressing

Ybor Salad | Sliced ham | sharp cheddar | grape tomatoes | green olives | olive oil vinaigrette



THE MAIN ACT (choose two)

Chicken Boursin | roasted red pepper coulis | arugula

Coq Au Vin | Boneless breast | red wine | seared onion | cremini mushroom

Sirloin | House-seasoned grilled sirloin

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

Short Ribs |

Pan Seared Salmon | Lemon pepper | dill butter

Mahi Rockefeller | Spinach | roasted garlic | bacon | parmesan cream

Double Cut Pork Chop | Pan seared chop | tomatillo | roasted garlic sauce

SUPPORTING ACTS (choose two)

Roasted Asparagus | Grilled lemon juice | Flaked sea salt

Roasted Vegetables | Local seasonal vegetables | charred red onion

Coconut Jasmine Rice | Fresh cilantro

Parmesan Risotto | mushroom | rosemary

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

Roasted Fingerling | potatoes | rosemary | garlic

BREAD

Yeast Rolls with butter

PRICING

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

\$59.50

50 – 74 guests

\$57.50

75 – 99 guests

\$55.50

100+ guests

