

DISCOVER  
YOUR  
RHYTHM.



TAMPA

CATERING MENU



## CONTINENTAL BREAKFAST BUFFETS

All continental breakfast buffets are served with freshly brewed house blend coffee and a selection of Tealeaves tea. Based on 90 minutes of continuous service.

### Wake Up Call

Orange, cranberry, apple juices

Fresh sliced fruit selection (GF)

Assorted fruit yogurt

Crunchy house granola

Daily selection of muffins, fruit danishes, cinnamon rolls

Served with butter, fruit preserves

### Sticky Fingers

Orange, cranberry, apple juices

Fresh sliced fruit selection (GF)

Vanilla Greek yogurt parfait, mixed berries, crunchy house granola

Frosted cinnamon rolls, pecan sticky buns, assorted danishes

Served with butter, fruit preserves

### Saturday Morning Cartoons

Orange, cranberry, apple juices

Mixed berry salad (GF)

Assorted donuts

Assortment of childhood classic cereals

Corn Flakes, Raisin Bran, Froot Loops, house granola

Mini marshmallows, chocolate chips

Whole, skim, chocolate and strawberry milk





## BREAKFAST BUFFETS / PLATED

All breakfast buffets/plated are served with freshly brewed house blend coffee, a selection of Tealeaves tea and a daily selection of croissants, muffins and danishes. Served with butter and fruit preserves.

**150 labor charge for buffets with less than 30 guests**

### Morning Glory

Orange, cranberry, apple juices

Fresh sliced fruit selection

Choice of steel cut oatmeal with brown sugar and raisins OR stone ground grits with vintage Canadian cheddar cheese

Farm fresh scrambled eggs (GF)

*Substitute egg whites \$3 per guest*

Breakfast potato hash (GF)

Applewood bacon, sausage (GF)

### Bella Mattina

Orange, cranberry, apple juices

Fresh sliced fruit selection

Dried apricot, wildflower honey, cottage cheese parfait, toasted pistachio

Blistered tomato, roasted broccoli, telleggio cheese frittata (GF)

Pancetta, arugula, caramelized onion, parmesan frittata (GF)

Baby arugula, lemon, extra virgin olive oil, parmesan (GF)

Chicken apple sausage (GF)

Breakfast potato hash (GF)

### Enhancement

**150 chef attendant fee, one per 75 guests**

Hash made-to-order

Ciabatta, white, multi-grain breads, biscotti, tea bread,

Served with butter, fruit preserves



## De Bon Matin

Orange, cranberry, apple juices  
Fresh sliced fruit selection (GF)

### Select one of the following:

- Amaretto vanilla bean battered French toast
- Peanut butter stuffed French toast
- Lingonberry, mascarpone stuffed French toast
- Nutella s'mores French toast, marshmallow crème brûlée, graham cracker crust

All infused with house flavored syrups

### Served with:

Creamy French-style scrambled eggs, chives  
Grilled chicken apple sausage (GF)  
Applewood bacon (GF)  
Breakfast potato hash (GF)

### Plated Breakfast

Farm fresh scrambled eggs

### Select one breakfast meat:

- Applewood bacon
- Canadian bacon
- Country sausage patty
- Turkey sausage
- Grilled ham steak

Breakfast potato hash

Served with assorted pastries, breads, orange juice

### On The Go A.M.

Butter croissant, blueberry muffin, yogurt parfait  
Whole fruit, bottled orange juice, coffee station

### Omelet Station

#### 150 chef attendant fee, one per 75 guests

Farm fresh eggs, egg whites

Bacon, sausage, ham, hot smoked salmon, mushrooms, tomatoes, onions, spinach, peppers, cheddar cheese, mozzarella cheese (GF)





## BEVERAGES

Fruit Juices – 65 per gallon

Iced tea – 65 per gallon

Lemonade – 65 per gallon

Fresh brewed house blend,  
decaffeinated coffee – 76 per gallon

Selection of Tealeaves teas – 76 per gallon

Individual soft drinks – 5 per can

Red Bull energy drink (sugar free available) 8 per can

Fiji bottled water – 6 per bottle (11.5 ounce)

Perrier sparkling water – 6 per bottle

## BREAKFAST ENHANCEMENTS

Enhancements are only available at pricing shown when accompanying full banquet menu option and timing.

### Cereal Cart

Corn flakes, raisin bran, fruit loops, house granola

Served with seasonal berries

Whole & skim milk

### Omelet Station

**150 chef attendant fee, one per 75 guests**

Farm fresh eggs, egg whites

Bacon, sausage, ham, mushrooms, tomatoes, onions, spinach, peppers,  
cheddar cheese, mozzarella cheese (GF)

### Morning Panini (Select two pre-made breakfast paninis)

- Bacon, egg, cheddar, challah
- Sausage, egg, swiss, croissant
- Prosciutto, egg, spicy roasted peppers, ciabatta
- Egg, arugula, Havarti, whole wheat

### Fresh Fruit and Yogurt Parfaits (Select one parfait)

- Vanilla Greek yogurt parfait, mixed berries, crunchy house granola, raisins
- Spiced mango yogurt parfait, raspberries, crunchy house granola, raisins

### Breakfast Sandwiches (Select one option)

- Applewood bacon, egg, Vermont cheddar
- Turkey, egg, guacamole burrito with queso fresco and chipotle salsa
- Veggie egg whites, havarti, English muffin

### Quiche (Select one variety of sliced displays)

- Traditional quiche Lorraine with lardons, brie
- Merguez sausage, gruyère quiche
- Spinach, roasted tomato quiche



## A LA CARTE

### Fresh from our bakery

Fresh assortment of bagels served with butter,  
honey butter, fruit preserves  
Plain, berry, chive cream cheese

House smoked salmon, capers, shaved red onion

Assorted jumbo muffins  
Served with butter, honey butter, fruit preserves

Jumbo croissants  
Served with butter, honey butter, fruit preserves

Jumbo cinnamon buns

Assorted jumbo breakfast pastries

Assorted jumbo house-made cookies:  
Chocolate chip, oatmeal raisin, peanut butter

Brownies or blondies





## FRUITS AND OTHER SNACKS

Roasted, salted nuts

Fresh sliced fruit selection

Whole fresh fruit

Assorted fruit yogurt

Assorted granola bars

Individual bags of chips

Fresh veggies, hummus dip (V)

Guacamole, chips, salsa





## BRUNCH

### Sunday's Best

Orange, cranberry, apple juices

Fresh sliced fruit selection

Butter croissants, banana walnut muffins, assorted danishes served with butter, fruit preserves

Vanilla Greek yogurt parfait, mixed berries, crunchy house granola, raisins

Spiced mango yogurt parfait, raspberries, crunchy house granola, raisins

Baby heirloom tomato, roasted corn, burrata cheese, red wine vinaigrette

Classic Caesar salad, lemon zest, ciabatta crouton, white anchovy

Traditional quiche Lorraine with lardons, brie

Smoked salmon eggs benedict, dill hollandaise

spinach, blistered tomato frittata

Applewood bacon & sausage

Breakfast potato hash

### Enhance your Brunch with a Champagne Bar

**25 per guest | 90 minutes of continuous service**

Alone or infused with enhancers, champagne cures all...

House Champagne, orange juice, cranberry juice, lemonade, seasonal berries

### Omelet Station

**150 chef attendant fee | one per 75 guests**

Farm fresh eggs, egg whites

Bacon, sausage, ham, hot smoked salmon, mushrooms, tomatoes, onions, spinach, peppers, cheddar cheese, mozzarella cheese (GF)

### Select one Carving Station

**150 chef attendant fee | one per 75 guests**

- Garlic flank steak, marinated wild mushrooms, demi-glace
- Brined roasted pork loin, cipollini onion, sherry jus
- Roasted turkey, honey roasted carrots, herb demi

### Desserts

Fruit tarts, assorted cheesecakes, brownies, blondies, assorted cookies







## BREAKS

### **All Day Breakfast Package**

Includes freshly brewed house blend coffee, a selection of Tealeaves tea, soft drinks, bottled water, freshly brewed iced tea

### **All Day Break Package**

#### **Morning – 60 minutes**

Orange, cranberry, apple juices

Fresh from our own bake shop: croissants, muffins, danishes, tea breads

Served with butter, honey butter, fruit preserves

Freshly brewed house blend coffee, selection of Tealeaves teas

#### **Mid-Morning – 30 minutes**

Full refreshment of beverages, assorted soft drinks, bottled water

#### **Mid-Afternoon – 60 minutes**

Fresh baked assorted jumbo house-made cookies, blondies, brownies

Freshly brewed house Kona blend coffee, selection of Tealeaves tea

Assorted soft drinks, bottled water

#### **Matinée**

Gummy Bears, Twizzlers, Raisinets, M&M's, Goobers

Freshly popped truffle & sea salt popcorn

Assorted soft drinks, bottled water

## **P.M. Breaks**

**Based on 30 minutes of continuous service**

### **Happy Trails**

Build your own trail mix

Granola, walnuts, almonds, pistachios, pepitas

Dried fruits, dried ginger, wasabi peas,

dark chocolate nibs, milk chocolate M&M's

Vanilla bean Greek yogurt

Lemon zested popcorn

Bottled water, soft drinks

Freshly brewed house coffee, decaffeinated coffee,

Selection of Tealeaves tea

### **Assorted Cupcakes**

Vanilla bean

Red velvet

Carrot

Florida citrus

Bottled water, soft drinks

Freshly brewed house coffee, decaffeinated coffee,

Selection of Tealeaves tea





## LUNCH BUFFETS

All Lunch Buffets are served with freshly brewed house blend coffee and a selection of Tealeaves tea.  
Based on 90 minutes of continuous service.

**150 labor fee for under 30 guests**

### **On a Jersey Highway**

Roasted tomato bisque, basil, crème fraîche (GF)

Assorted breads, butter

Romaine hearts salad (GF) (V)

Dill, grape tomatoes, English cucumber, chick peas,  
petite French peas, radish, red wine vinaigrette

Farmer's bean salad (GF) (V)

haricots verts, kidney beans, roasted peppers, citrus vinaigrette

Toasted caraway seed coleslaw (GF)

Red bliss creamer potato salad (GF)

### **Curated individual cold sandwiches**

Served with dill pickle spears

#### **Select three:**

- Waldorf turkey sandwich  
Gala apples, frisée, pickled shaved celery,  
honey walnut aioli, brioche bun
- Roast beef sandwich  
Creamy gorgonzola, field greens, balsamic onion marmalade  
on sweet roll
- Grilled chicken sandwich  
Avocado, roasted garlic hummus, cilantro, carrot,  
citrus salad, challah bun
- Italian slider sandwich  
Prosciutto di Parma, Genoa salami, spicy capicola, aged provolone,  
roasted tomato aioli, romaine lettuce, roasted peppers, ciabatta
- Classic albacore tuna salad wrap  
Gem lettuce, heirloom tomato
- Grilled vegetables, alfalfa sprouts, spinach wrap

### **Dessert**

Blueberry tarts, Chocolate Eclairs, Strawberry cheesecake, Butterscotch brownies







## **The American Table**

New England clam chowder (GF)

Oyster crackers

Field greens salad (GF)

candied spicy peanuts, blue cheese, cranberries, apple cider vinaigrette

Lil gem lettuce salad

radish, crispy onion, green goddess dressing

Arugula salad

fennel, granny smith apple, almonds, sherry vinaigrette

Herb brine chicken breast, charred scallions, sherry jus

Smoked meatloaf, roasted tomato demi-glace

Lemon-herb cod, fennel slaw, fried capers, beurre blanc

Three cheese truffle mac & cheese

fontina, taleggio, parmesan, herb bread crumbs

Roasted new potatoes, caramelized onion, parsley

Glazed haricots verts, shallots, pine nuts (GF)

Grilled asparagus, lemon oil, parmesan

## **Desserts**

Key lime tart

Warm apple cobbler tart

Brownies, blondies



## **Whistlin' Dixie**

### **BLT Salad**

Bibb lettuce, heirloom tomato, applewood smoked bacon, ranch dressing

### **Cobb Salad**

Tomato, grilled chicken, hard-boiled egg, avocado, chives, red wine vinaigrette

Grilled corn and edamame succotash, cherry tomato, parsley (GF)

Fresh biscuits, whipped maple butter

Buttermilk fried chicken

Carolina BBQ pulled pork

Blackened catfish, remoulade

Baked beans, smoked bacon

Brussels Sprouts, bacon vinaigrette (GF)

Sweet cornbread

## **Desserts**

Banana pudding

Peach cobbler tart

Peanut butter pie





### **Mangia Tutti**

Classic Caesar salad  
herb croutons, parmesan, anchovy dressing

Field greens salad (GF)  
endive, roasted red peppers, pine nuts, goat cheese, house vinaigrette

Heirloom tomato, roasted corn, burrata salad (GF)  
red wine vinaigrette

Fresh ciabatta, tomato focaccia

Roasted chicken breast  
blistered tomato, baby spinach, basil cream

Dry rubbed flat iron steak  
Chianti reduction, gremolata

Nona's meatballs  
Sunday gravy, ricotta, parsley

Grilled herb salmon (GF)  
cannellini bean ragout, lemon

Roasted tomato, eggplant caponata, basil

Crispy potato, rosemary salt, parmesan

Charred green beans, roasted peppers, lemon

### **Desserts**

Ricotta cheesecake

Tiramisu

Pistachio panna cotta



## On The Run

All boxes include a house-made cookie, whole fruit, chips, soft drink or bottled water

### Select up to three:

- Chicken salad sandwich  
chicken salad with green apples, celery, grapes, walnuts, hoagie roll
- Roasted turkey  
roasted garlic hummus, lightly dressed fattoush, sesame roll
- Roasted chicken and avocado BLT  
Applewood bacon, lettuce, tomato, spicy mayonnaise, ciabatta
- Country ham  
brie, honey Dijon mustard, baguette
- Roast beef  
watercress, pickled red onions, creamy horseradish sauce, sourdough
- Tomato, mozzarella, arugula, balsamic reduction, basil pesto, focaccia





## PLATED LUNCHES

All plated lunches served with assorted breads, butter, freshly brewed house blend coffee and a selection of Tealeaves tea.

### Salads & Soups (Select one)

- Baby heirloom tomato, roasted fennel (V)  
cucumber, micro basil, EVOO, Modena balsamic reduction
- Caesar  
romaine heart wedge, herb croutons, parmesan crisp, white anchovies
- Charred endive, asparagus salad (GF) (V)  
watercress, basil, heirloom tomato, Meyer lemon vinaigrette
- Field greens (GF)  
radish, goat cheese, red wine vinaigrette
- Arugula  
shallots, Kalamata olives, feta, oregano, cider vinaigrette
- Roasted tomato bisque (GF)
- Grilled corn chowder

### Plated Entrées (Select one)

- |  |    |
|--|----|
| <b>Sherry brined chicken breast (GF)</b>   | 42 |
| Yukon gold potato mash, charred cauliflower, pancetta, whole grain mustard sauce |    |
| <b>Grilled cumin dusted chicken breast</b>                                       | 42 |
| Sweet corn cake, jalapeño glazed baby carrots, mango salad, lime pan jus         |    |
| <b>Seared togarashi salmon (GF)</b>  | 45 |
| Warm edamame and corn salad, basmati rice, ponzu beurre blanc                    |    |
| <b>Grilled Florida mahi mahi</b>   | 45 |
| Charred broccoli, orzo pilaf, white balsamic, fennel vinaigrette                 |    |
| <b>Braised pork shoulder (GF)</b>  | 42 |
| Herb risotto, asparagus, chimichurri   |    |
| <b>Grilled filet mignon (GF)</b>   | 55 |
| Roasted fingerling potatoes, asparagus, wild mushrooms, demi-glace               |    |
| <b>Grilled Portobello Steak (GF)</b>   | 42 |
| Blistered tomatoes, asparagus, roasted potatoes, pepper purée                    |    |



**Desserts** (Select one)

- Apple pie  
Caramel sauce
- New York cheesecake  
Fresh berries, strawberry sauce
- Milk chocolate mousse Tumble  
Chocolate sponge, dark chocolate mousse
- Lemon Strawberry Shortcake  
Lemon pound cake, fresh strawberries, fresh whipped cream





## HORS D'OEUVRES

Small bites to stimulate and foreshadow great things to come  
Minimum order of 50 pieces per item

### Cold

|   |   |
|---|---|
| Fresh seasonal berries, crostini, chèvre cream, wildflower honey  | 7 |
| Blistered heirloom tomato, burrata with balsamic reduction, basil | 7 |
| Deviled egg with applewood bacon, scallions (GF)                  | 8 |
| Tuna tartare, ponzu, wasabi cream, radish                         | 8 |
| Prosciutto di Parma, fig marmalade, ciabatta toast                | 8 |
| Mexican shrimp ceviche, citrus, yellow and red pepper, cilantro   | 8 |
| Mini New England lobster roll, celery                             | 8 |
| Beef tartare toast, capers, parmesan                              | 8 |
| Crab salad, avocado mousse, mint                                  | 9 |

### Hot

|  |   |
|--|---|
| Mushroom Arancini, sherry aioli                              | 7 |
| Crispy fried chicken lemongrass pot sticker, soy ponzu sauce | 7 |
| Pimento Mac and Cheese Fritters, charred tomato salsa        | 7 |
| Edamame pot sticker, sweet soy                               | 7 |
| Jersey crab cake, honey Dijon mustard                        | 8 |
| Tempura shrimp, yuzu mayo                                    | 8 |
| Lamb meatballs, cucumber yogurt, pickled red onion           | 8 |
| Marinated beef skewer, orange zested bourbon aioli           | 8 |
| Filet mignon wellington, onion marmalade, béarnaise          | 8 |
| Grouper bites, remoulade                                     | 8 |
| Coconut shrimp, orange marmalade                             | 8 |
| Pork belly bao, napa slaw, hoisin                            | 8 |
| Kimchi grilled cheese on sourdough                           | 9 |



## DISPLAY STATIONS

Meticulously curated displays, platters to satiate both sight and palate.

Based on 90 minutes of continuous service.

### Tex-Mex Bowl

Fill your crispy taco shell bowl with Mexican-inspired offerings.

Chipotle braised pork carnitas, spiced ground beef, adobo chicken breast

Cilantro rice, refried beans, sautéed onions, peppers, pico de gallo, iceberg lettuce,

shaved radishes, roasted corn salsa, fresh made guacamole

Selection of hot sauces, chili peppers

### Berry Shortcake Station

Strawberries, blackberries, blueberry compote, lemon sponge cake, Chantilly cream

### Viennese Display

Chef's selection of displayed miniature pastries, cakes, fresh fruit

### Charcuterie

Spicy capicola, speck, Mortadella, Soppressata, fennel salami, 'Nduja, Whole grain mustard, fig marmalade, cornichon, mixed olives, Crackers, fresh assortment of crusty breads

### Artisan Cheese Board

Chef's selection of domestic, imported cheeses, Dried fruits, quince paste, preserves, nuts

Crackers, flat breads, fresh baguette

### Farmer's Market Crudité

The season's freshest vegetables with house-made dips, Roasted garlic hummus, green goddess dressing, buttermilk ranch, blue cheese

### Slider Bar

Classic: beef slider, dill pickle, cheddar, special sauce

Lamb Slider: tzatziki, pickled red onion, arugula, potato sticks

Pork Belly Slider: Jack Daniel's BBQ, Carolina slaw

### Sushi Bar (100 piece minimum)

Assortment of traditional, specialty sushi. All displays include soy sauce, wasabi, pickled ginger

### Seafood Raw Bar

Displayed on ice and served with cocktail sauce, horseradish, mignonette, lemon, tabasco sauce

### All items require a minimum of 3 per guest

|  |                     |
|--|---------------------|
| Alaskan king crab nuggets, gringo blanco   | 12 each             |
| Poached jumbo shrimp                       | 10 each             |
| Seasonal oysters on the half shell         | 10 each             |
| Cocktail crab claws                        | 10 each             |
| Poached and chilled mussels, saffron aioli | 8 each              |
| Local stone crab claws, mustard sauce      | MTK price, seasonal |





## ACTION STATIONS

**150 chef attendant fee, one per 75 guests**

### **La Pasta**

Rigatoni, tortellini, strozzapreti

Marinara, alfredo, pesto

Mixed to order with an array of toppings to include:

chicken, shrimp, asparagus, roasted corn, peas, scallions, wild mushrooms, roasted garlic, basil, pecorino romano

### **Mashed Potato Bar**

Creamy mashed potato purée mixed to order with an array of toppings to include:

chicken, shrimp, asparagus, roasted corn, peas, scallions, wild mushrooms, roasted garlic, basil, pecorino romano

### **Risotto Bar**

Saffron arborio rice made to order with a selection of fresh ingredients.

Chicken, shrimp, sweet peas, wild mushroom, asparagus, chives, basil, truffle oil, roasted garlic, pecorino romano

### **Time to make the Meatballs**

Mama inspired. Nonna approved. A feast of homemade meatballs, sauces, artisanal cheeses. A mangiare!

Nonna's traditional beef, pork veal, San Marzano tomato sauce

Fennel pork sausage, roasted garlic, pepper, onion

Fresh mozzarella, ricotta, aged parmesan, gorgonzola, Tillamook cheddar

Extra virgin olive oil, truffle oil, spicy red pepper infused oil, cracked black pepper, garlic bread, bread sticks

### **Ice Cream Social**

Choice of two ice cream flavors: vanilla, chocolate, strawberry

Whipped cream, sprinkles, chocolate pearls, cherries, chocolate syrup, caramel sauce

### **Bananas Foster Station**

Caramelized bananas with Foster's sauce, rum flambé, vanilla ice cream



## Carved To Order

*All stations include fresh house baked rolls, butter*  
Minimum 25 guests, must order for entire guarantee

Grilled tenderloin of beef, demi-glace  
Smoked sea salt, fennel seed crusted prime rib, au jus  
Cilantro garlic flank steak, demi-glace  
Black pepper rubbed whole sirloin strip, pinot noir sauce  
Brined pork loin rack, sherry pan jus  
Porchetta, fennel, parsley, lemon, chimichurri  
Seared ahi tuna tataki, sun-dried tomato vinaigrette  
Roasted Atlantic salmon, romesco sauce  
Cumin spiced Mahi Mahi, fruit chutney  
24-hour brined turkey breast, light citrus gravy

## Sides

- Classic Caesar salad, ciabatta croutons, lemon zest
- Grape tomato, mozzarella, cucumber, red onion, balsamic vinaigrette (GF)
- Quinoa Salad, sweet potato, kale, red onion, cider vinaigrette (GF)
- Mediterranean roasted cremer potatoes, lemon, herbs (GF)
- Roasted fingerling potatoes, bacon, leeks (GF)
- Yukon gold mashed potatoes, chives (GF)
- Ginger scented jasmine rice (GF)
- Wild mushroom risotto, parmesan
- Three cheese mac & cheese, herb bread crumbs
- Charred brussels sprouts, bacon, sherry gastrique
- Grilled asparagus, roasted pepper, parmesan
- Honey glazed rainbow carrots, lemon oil
- Roasted seasonal baby vegetables, chimichurri
- Roasted cipollini
- Marinated wild mushrooms
- White bean purée







## DINNER BUFFETS

All dinner buffets include assorted breads and butter, freshly brewed house blend coffee and a selection of Tealeaves tea.

Based on 90 minutes of continuous service, 10 per person for an additional 30 minutes

**150 labor fee for Group under 45**

### Holiday in Spain

- Leafy greens, mixed olives, asparagus, piquillo peppers, onions, creamy sherry dressing (GF)
- Watercress, carrot salad, white anchovy dressing
- Cucumber salad (GF) Red onion, tomato, broken red wine vinaigrette
- Roasted eggplant, peppers, artichoke, tomato salad (GF) Capers, hard-boiled eggs
- Dry cured jamon serrano, mahon, aged manchego, idiazabal cheeses, membrillo, marcona almonds (GF)
- Pollo al Ajillo (GF) Tender chicken breast, garlic, sweet wine reduction
- Fabada (GF) Rich white bean stew chorizo, pork shoulder

### Enhancements

**150 chef attendant fee, one per 75 guests**

- Hot Spanish paprika rubbed leg of lamb, carved to order (GF)
- Paella Valenciana (GF) Market fresh clams, mussels, calamari, shrimp Spanish chorizo, saffron Valencia rice, peas, pimento peppers
- Patatas Bravas (GF) (V) Fried rainbow creamer potatoes, spicy Catalan sauce, garlic aioli (GF) (V)

### Desserts

Crème caramel Churros Panna cotta Sopapilla cheesecake

### New American Table

- Caesar salad: lemon zest, shaved parmesan, ciabatta croutons
- Spinach salad with warm bacon dressing
- Pickled beets and couscous salad, radish (V)
- Creamer potato salad, whole grain mustard aioli, parsley
- Pickled shrimp, avocado, red onion (GF)
- Lil gem lettuce, pickled red onion, blue cheese dressing
- Harissa grilled chicken breast, garlic kale, sweet potato hash (GF)
- Beef strip loin, spicy mustard sauce, charred broccolini
- Cumin, rubbed ocean bass tomato sofrito farro, basil

### Desserts

Mandarin coffee gateau

Caramel lemon meringue

Chocolate banana pot de crème



## Roma Bella

- Arugula salad, fennel, lemon, pickled shallots, white balsamic (GF)
- Heirloom tomato, mozzarella, roasted yellow peppers, basil pesto
- Grilled radicchio, dates, bacon, balsamic glaze
- Antipasti board - marinated artichoke, assorted olives, cured meats, white bean hummus
- Assorted breads and cheeses, dried fruits
- Grilled baby vegetables, salsa verde
- Crispy Yukon gold potatoes, rosemary, sage and pecorino
- Roasted baby carrots, spiced walnuts (GF) (V)
- Baked ziti, tomato sugo, eggplant, mozzarella
- Herb roasted chicken breast, mixed mushroom (GF)
- Roasted grouper picatta, lemon, capers (GF)
- Tomato braised pork shoulder, aqua pazzo

## Enhancements

Carved porcini mushroom rubbed prime rib (GF)

**150 chef attendant fee, one per 75 guest**

## Desserts

Nutella cannoli

Ricotta cheesecake

Tiramisu





## PLATED DINNERS

All plated dinners include assorted breads and butter, choice of salad and dessert and are served with freshly brewed house blend coffee and a selection of Tealeaves tea.

If 2 entrée choices are given, price will be the greater of the choices.

### Salads (Select one)

- Golden beet, tender field greens, shallots, blue cheese, hazelnuts (GF)
- Shaved rainbow carrots, gala apple salad, arugula, horseradish, dill dressing (GF) (V)
- Baby heirloom tomato, roasted fennel, cucumber, basil, balsamic vinaigrette (GF) (V)
- Caesar salad, herb croutons, parmesan crisp, white anchovies
- Butter lettuce salad, egg, pecorino, lemon vinaigrette
- Lil gem lettuce, herb crouton, pickled red onion, radish, ranch dressing
- Citrus salad, orange, grapefruit, fennel, red onion
- Chop salad, salami, garbanzo, provolone, radicchio, red wine vinaigrette

### Entrée (Select one)

- Grilled harissa chicken breast, garlic kale, sweet potato hash, lemon jus (GF) 68
- Pancetta stuffed chicken breast, Swiss chard, herb potatoes, sherry glaze (GF) 70
- Spiced grouper, potato purée, roasted cipollini onion, basil, beurre blanc 78
- Cayenne maple glazed salmon, ginger basmati rice, charred heirloom carrots, soy glaze 72
- Herb crusted lamb loin, creamed leeks, potato dauphinoise, blackberry mint jam (GF) 80
- Red wine braised beef short ribs, yukon mash, blistered tomatoes, braising jus reduction 78
- Grilled filet mignon, potato purée, garlic carrots, balsamic demi-glaze 90
- Grilled filet mignon, butter poached jumbo shrimp, manchego polenta cakes, wild mushroom, asparagus, demi-glaze, citrus beurre blanc 100



**Desserts** (Select One)

- Bonzo bar, Brownie cake, Dark chocolate, & Praline mousse
- Vanilla brûlée, Passion fruit, Fresh berries
- Fruit cheesecake
- Chocolate peanut butter bomb, Dark chocolate peanut butter mousse, & Ganache

**OR**

**Dessert Trio** (Choose one item from each category)

**Cake**

- White Chocolate Cherry
- Hazelnut Chocolate
- Raspberry Fudge Cake
- Cheesecake

**Verrine**

- Caramel Apple
- Vanilla Banana
- Strawberry Shortcake
- Chocolate Fudge Mousse

**Petit Four**

- French Macaroon
- Chocolate Truffle
- Cheesecake Lollipop
- Cake Pop





## BEVERAGES

*A bartender fee of 150 will be applied to all bar packages  
One bartender per 75 guests*

### **Host Bar**

(Charged on consumption per drink)

### **Liquors**

Name Brands - 11 | Deluxe Brands - 14 | Premium Brands - 16

### **Wines**

House Wine - 12 per glass

### **Beers**

Domestic - 8 | Local Microbrew - 9 | Imported - 9

### **Non- alcoholic**

Soft Drinks / Juices - 6 | Perrier / Fiji Water - 6

### **Cash Bar**

(Charged on consumption per drink, prices include  
service charge and tax)

### **Liquors**

Select - 13 | Premium - 16 | Luxury - 18

### **Wines**

House Wine - 14 per glass

### **Beers**

Domestic - 9 | Local Microbrew - 10 | Imported - 10

### **Non-Alcoholic**

Soft Drinks / Juices - 7 | Perrier/Fiji Water - 7

Must be 21 years old to consume alcohol. Occasional substitution of equal level brands may apply based on availability. All Brands are subject to change without notice.



### **Open Bar Packages**

Prices are per person, per hour

Each package includes house red & white wine, domestic & imported beers, mineral & sparkling waters, juices and soft drinks

### **Name Brands**

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Sauza Añejo Tequila, Jim Beam Bourbon, Seagram's Seven Crown Whiskey, Dewar's White Label Scotch

1 Hour - 28 | 2 Hours - 38 | 3 Hours - 48 | 4 Hours - 58

### **Deluxe Brands**

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, 1800 Silver Tequila, Jack Daniel's Whiskey, Chivas Regal Scotch Whiskey, Johnnie Walker Black

1 Hour - 31 | 2 Hours - 41 | 3 Hours - 51 | 4 Hours - 61

### **Premium Brands**

Grey Goose Vodka, Hendrick's Gin, Bacardi, Captain Morgan Rum, Herradura Reposado Tequila, Maker's Mark Bourbon, Crown Royal, Blended Whiskey, Hennessy VSOP

1 Hour - 36 | 2 Hours - 46 | 3 Hours - 56 | 4 Hours - 66



Must be 21 years old to consume alcohol. Occasional substitution of equal level brands may apply based on availability. All Brands are subject to change without notice.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Some items may contain peanuts, tree nuts, soy, milk, eggs and wheat or produced in their environment. While we minimize the risk of cross contamination, we cannot guarantee safe consumption by people with peanut, tree nut, soy, milk, egg or wheat allergies.

Your final event guarantees are due three business days prior to your event. You will be charged for the actual event attendance or your final guarantee, whichever is higher. In an effort to accommodate special dietary meals, please communicate these requirements when submitting your final guarantee.

Banquet Event Orders are required to be signed 10 days prior to your event.

Food and/or beverage (inclusive of alcohol) served in our venues must be purchased through the Hotel and serviced by our team. We may substitute menu items if unavailable due to seasonality or product integrity.

Must be 21 years old to purchase and consume alcohol.

All menu pricing is subject to 8.5% sales tax and 24% taxable service charge, subject to change.

Event spaces will be set per your approved Banquet Event Order. Any major change within 24 hours of your event may result in an additional labor charge, minimum \$250.





The Seminole Tribe of Florida, also known as, “The Unconquered People,” survived and thrived after three wars with the United States Military in the swamps of the Florida Everglades.

Descended from just 300 Native Americans who eluded capture in the 19th century, today’s Seminole Tribe of Florida includes more than 4,000 proud people, some of whom reside on six reservations throughout the State of Florida: Big Cypress, Brighton, Fort Pierce, Hollywood, Immokalee and Tampa.

One of the most economically diverse tribes in the country, the Seminoles are actively involved in the tourism, hospitality, citrus, cattle and sugar industries.





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**PLAYERS EDGE** Persons who have been trespassed or banned by the Seminole Tribe of Florida or who have opted into the self-exclusion program are not eligible. If you or someone you know has a gambling problem, please call 1-888-ADMIT.IT.

