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BREAKFAST PLATED Starting at \$42 per person

Minimum 25 guests

All Plated Breakfasts are served with Fresh Fruit Salad, Breakfast Pastries with Butter & Fruit Preserves, Regular and Decaffeinated Coffee, Ice Water

Upgrade \$4pp Orange Juice

PLATED

Choose 1 From Each Category

CHOICE OF 1

Scrambled Eggs*
Gluten Friendly, Vegetarian, Dairy Free

Eggs Benedict*

Roasted Mushroom and
Spinach Quiche*
Vegetarian

Caramelized Onion and
Bacon Quiche*

French Toast
Vegetarian

CHOICE OF 1

Country Ham
Gluten Friendly, Dairy Free

Hardwood Smoked Bacon*
Gluten Friendly, Dairy Free

Sausage Links*
Gluten Friendly, Dairy Free

Turkey Bacon*
Gluten Friendly, Dairy Free

Taylor Pork Roll*
Gluten Friendly, Dairy Free

CHOICE OF 1

Breakfast Potatoes
Vegetarian, Dairy Free

Potato Pancakes
Vegetarian

Cheddar Grits
Vegetarian

Oatmeal
Vegetarian, Dairy Free

PRICE PER DOZEN

Assorted Muffins \$65
Vegetarian

Breakfast Breads \$65
Vegetarian

Fresh Baked Breakfast Pastries \$65
Vegetarian

Assorted Bagels with Cream Cheese \$72
Vegetarian

4 DOZEN MINIMUM

Assorted Donuts \$72
Vegetarian

Assorted Premium Donuts \$120
Vegetarian

PRICE PER ONE ITEM

Whole Fresh Fruit \$3
Gluten Friendly, Vegan, Dairy Free

Fresh Fruit Cups \$9
Gluten Friendly, Vegan, Dairy Free

Assorted Cereals and Milk \$7
Vegetarian

Greek Fruit Yogurts \$6
Gluten Friendly, Vegetarian

Prices are subject to change up to 30 days prior to event / Prices are subject to service charge and applicable state tax

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.*

BREAKFAST BUFFET

Minimum 25 guests

All Buffet Breakfasts are served with Regular and Decaffeinated Coffee, Ice Water

Upgrade \$4pp Orange Juice

FRANKLIN ST. \$29pp

Assorted Breakfast Pastries
Vegetarian

Assorted Greek Yogurt
Gluten Friendly, Vegetarian

Fresh Seasonal Fruit with Berries
Gluten Friendly, Vegan, Dairy Free

RIVERWALK \$39pp

Fresh Seasonal Fruit
Gluten Friendly, Vegan, Dairy Free

Assortment of Breakfast Pastries
Vegetarian

Scrambled Eggs*
Gluten Friendly, Vegetarian, Dairy Free

Hardwood Smoked Bacon*
Gluten Friendly, Dairy Free

Sausage Links*
Gluten Friendly, Dairy Free

Breakfast Potatoes
Vegetarian, Dairy Free

SOUTHERN \$40pp

Fresh Seasonal Fruit
Vegetarian

Scrambled Eggs*
Vegetarian

Hardwood Smoked Bacon*
Gluten Friendly, Dairy Free

Sausage Links*
Gluten Friendly, Dairy Free

Breakfast Potatoes
Vegetarian

Biscuits with Sausage Gravy

Cheesy Grits
Vegetarian

YBOR \$40pp

Fresh Seasonal Fruit
Gluten Friendly, Vegan, Dairy Free

Scrambled Eggs*
Vegetarian

Hardwood Smoked Bacon*
Gluten Friendly, Dairy Free

Cuban French Toast

Breakfast Casserole *

SAVORY \$42pp

Fresh Seasonal Fruit
Gluten Friendly, Vegan, Dairy Free

Scrambled Eggs*
Vegetarian

Hardwood Smoked Bacon*
Gluten Friendly, Dairy Free

Eggs Benedict *

Breakfast Potatoes
Vegetarian

Breakfast Casserole *



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BREAKFAST SANDWICHES

Minimum 25 guests (maximum 4 selections)

TRADITIONAL SANDWICH

\$12 each

CROISSANT SANDWICH

Egg, Canadian Bacon, Cheddar*

Egg, Bacon, Cheddar *

Egg, Sausage Patty, Cheddar*

ENGLISH MUFFIN SANDWICH

Egg, Canadian Bacon, Cheddar*

Egg, Sausage Patty, Cheddar*

Egg, Bacon, Cheddar*

Egg White, Turkey Bacon, Swiss*

BISCUIT SANDWICH

Egg, Bacon, Cheddar*

Egg, Sausage Patty, Cheddar*

Egg, Canadian Bacon, Cheddar*

SPECIALTY SANDWICHES

\$14 each

BREAKFAST CUBAN

Mojo Pork, Ham, Egg, Swiss on Cuban Bread *

STEAK SANDWICH

Egg, Steak, Havarti Cheese on Ciabatta *

CHICKEN WAFFLE

Fried Chicken, Hot Honey Drizzle on Waffle *

VEGAN SANDWICH

Vegan Egg, Cheese on Hallah

Vegan, Dairy Free

Vegan Egg, Steak, Cheese on Hallah

Vegan, Dairy Free

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ONE HOUR SPECIALTY THEMED BREAKS

Priced Per Guest

THE CANDY STORE \$28pp

Candy Bars, Cookies, Brownies

Regular and Decaffeinated Coffee, Herbal Teas,
Assorted Soft Drinks and Bottled Water

ICE-CREAM SHOP \$28pp

Assorted Ice Cream Novelties

Regular and Decaffeinated Coffee, Herbal Teas,
Assorted Soft Drinks and Bottled Water

CHOCOLATE & CAFFEINE \$28pp

Gourmet Brownies, Chocolate Truffles,
Chocolate Chip Cookies

Regular and Decaffeinated Coffee, Herbal Teas,
Assorted Soft Drinks and Bottled Water

Upgrade \$8pp

Red Bull and Sugar Free Red Bull

HEALTH & HAPPINESS BREAK \$32pp

Fresh Fruit Display with Key Lime Yogurt Dip,
Vegetable Crudit  and Pita Chips with Hummus

Regular and Decaffeinated Coffee, Herbal Teas,
Lemonade, Iced Tea and Bottled Water

SWEET & SALTY \$30pp

Gourmet Brownies, Warm Soft Pretzels
served with Chocolate Sauce, Beer Cheese
and Spicy Mustard

Regular and Decaffeinated Coffee, Herbal Teas,
Assorted Soft Drinks and Bottled Water

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BREAKS: A LA CARTE

BEVERAGES

PRICE PER GALLON

HOT

Regular Coffee	\$95
Decaffeinated Coffee	\$95
Herbal Tea	\$95
All Served with Sugar and Creamer	
Milk available	
Additional	+ \$5 per gallon

COLD

Lemonade	\$85
Iced Tea	\$85
Fruit Juice	\$85
Orange, Apple or Cranberry	
Lemon and Basil Infused Water	\$55
Cucumber Mint Infused Water	\$55
Orange and Berry Infused Water	\$55

INDIVIDUAL BEVERAGES

PRICE PER DRINK

Canned Soft Drinks	\$5
Bottled Water	\$4
Bottled Sparkling Water	\$5
Bottled Fruit Juices	\$5
Bottled Gatorade	\$5
Canned Iced Coffee	\$7
Celsius	\$8
Red Bull	\$8
Regular or Sugar Free	

SNACKS

PRICE PER ITEM

Whole Fresh Fruit	\$3
Fresh Fruit Cups	\$9
Gourmet Brownies	\$6
Gourmet Cookies	\$6
Gourmet Cupcakes	\$6
Dessert Bars	\$6
Hot Soft Pretzels	\$7
Served with Mustard	

PACKAGED SNACKS

PRICE PER ITEM

Assorted Chips	\$4
Pretzel Twists	\$4
Popcorn	\$4
Kind Bars	\$6
Protein Bars	\$6
Trail Mix	\$6
Novelty Ice Cream Bars	\$5
Greek Fruit Yogurts	\$6

WATER TOWERS

PRICE PER TOWER

Day One Rental	\$100
Each Additional Day Rental	\$50
Each Five Gallon Water Jug	\$40
Water jugs billed on consumption.	



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BOXED LUNCH **\$44 each**

Minimum 25 guests (maximum 4 selections)

Served with the Whole Fresh Fruit, Chips, Cookie and a Bottled Water

CUBANO

Pulled Pork, Ham, Swiss Cheese, Pickles and Yellow Mustard on Pressed White Bread

CHICKEN CAESAR WRAP

Roasted Chicken Breast with Caesar Dressing, Parmesan Cheese and Romaine Lettuce wrapped in a Spinach Tortilla

TURKEY AND SWISS

Roasted Turkey Breast and Swiss Cheese with Lettuce and Tomato on Whole Wheat Bread

TURKEY CROISSANT CLUB

Roasted Turkey Breast with Bacon, Swiss Cheese, Lettuce, Tomato and Mayo on a Butter Croissant

CAPRESE

Fresh Mozzarella with Tomato, Balsamic Glaze and Pesto Aioli on Ciabatta Bread
Vegetarian

GRILLED VEGETABLE

Grilled Zucchini and Eggplant with Hummus, Roasted Tomato, Mushroom and Arugula on Ciabatta Bread
Vegan, Dairy Free

HAM AND SWISS

Smoked Ham and Swiss Cheese with Romaine Lettuce on Whole Wheat Bread

ROAST BEEF SUB

Roasted Beef with Swiss Cheese, Lettuce and Horseradish Mayo on White Bread



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PLATED MEALS **STARTING AT \$52 pp**

Minimum 25 guests (maximum 4 selections)

ALL PLATED MEALS INCLUDE CHOICE OF SALAD AND DESSERT

All Plated meals include Dinner Rolls, Ice Water, Regular and Decaffeinated Coffee

Upgrade \$4pp Choice of Iced Tea or Lemonade

SALAD *Please Choose One*

HOUSE SALAD

Baby Greens, Frisee and Garden Vegetables,
Balsamic and Ranch Dressing
Gluten Friendly, Vegan, Dairy Free

WEDGE SALAD

Bacon, Pickled Onions, Tomatoes,
Bleu Cheese and Ranch Dressing
Gluten Friendly

TRADITIONAL CAESAR SALAD

Baby Romaine, Herbed Croutons,
Parmesan and Traditional Caesar Dressing
Vegetarian

ITALIAN SALAD

Romaine and Arugula, Tomatoes, Kalamata
Olives, Pimento, Artichoke Hearts, Red Onion,
Romano and Italian Vinaigrette
Gluten Friendly, Vegan, Dairy Free

SUMMER SALAD

Baby Kale, Spinach, Radish, Carrots, Cucumber,
Heirloom Tomatoes and Citrus Vinaigrette
Gluten Friendly, Vegan, Dairy Free

ENTRÉE *Please Choose One*

HERB ROASTED FRENCHED CHICKEN*

Natural Jus, Fine Herbs, Whipped Potatoes and Baby Carrots
Gluten Friendly

GRILLED CHICKEN THIGH*

Dijon, Fingerling Potatoes, Crispy Brussels
Gluten Friendly, Dairy Free

PARMESAN CRUSTED CHICKEN BREAST*

Risotto and Broccolini
Gluten Friendly

SEARED FILET OF SALMON*

Lemon Emulsion, Fingerling Potatoes and Green Beans
Gluten Friendly, Dairy Free

SEARED GULF GROUPER*

Fingerling Potatoes and Baby Vegetables
Gluten Friendly, Dairy Free

FILET MIGNON*

Red Wine Herb Demi, Dutchess Potatoes and Tri Color Carrots
Gluten Friendly

BEEF SHORT RIB*

Natural Reduction, Au Gratin Potatoes and Asparagus
Gluten Friendly

DESSERT *Please Choose One*

BASQUE CHEESECAKE

with Fresh Seasonal Berries
Vegetarian

CHOCOLATE SMORES TART

Vegetarian

FLORIDA ORANGE CAKE

Vegetarian

BAVARIAN MOUSSE BOMBE

Vegetarian

KEY LIME PIE

Vegetarian

FLOURLESS CHOCOLATE CAKE

Gluten Friendly, Vegetarian

RED VELVET CAKE

Vegetarian



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PLATED MEALS CONTINUED

DUAL ENTRÉE

HERB ROASTED FRENCHED CHICKEN AND BRAISED BEEF SHORT RIB*

With Au Gratin Potatoes and Baby Carrots with Tops
Gluten Friendly

MARYLAND CRAB CAKE WITH JALAPENO LIME MAYO AND BEEF MEDALLIONS*

With Fingerling Potatoes and Asparagus

TERIYAKI CHICKEN THIGHS AND SESAME SALMON*

With Jasmine Pineapple Rice and Stir Fry Vegetables
Gluten Friendly, Dairy Free

FILET MIGNON AND JUMBO GULF SHRIMP SKEWER*

With Whipped Potatoes and Crispy Brussels
Gluten Friendly

VEGAN ENTRÉE Please Choose One

CHIMICHURRI CAULIFLOWER STEAK

Gluten Friendly, Vegan, Dairy Free

HEART OF PALM “CRAB” CAKE

Gluten Friendly, Vegan, Dairy Free

KING TRUMPET “SCALLOP” MUSHROOMS

Gluten Friendly, Vegan, Dairy Free

TWICE BAKED TOFU POTATO

Vegan, Dairy Free

VEGAN STEAK

Vegan, Dairy Free



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BUILD YOUR OWN BUFFET STARTING AT \$52 pp

Minimum 25 guests (maximum 4 selections)

All Buffet meals include Dinner Rolls, Ice Water, Regular and Decaffeinated Coffee

Upgrade \$4pp Choice of Iced Tea or Lemonade

SALAD *Please Choose One*

POTATO SALAD

Gluten Friendly, Vegetarian

PASTA SALAD

Vegetarian

COLE SLAW

Gluten Friendly, Vegetarian

FRESH FRUIT SALAD

Gluten Friendly, Vegan, Dairy Free

HOUSE SALAD

Baby Greens, Frisee and Garden Vegetables,
Balsamic and Ranch Dressing
Gluten Friendly, Vegan, Dairy Free

WEDGE SALAD

Bacon, Pickled Onions, Tomatoes,
Bleu Cheese and Ranch Dressing
Gluten Friendly

TRADITIONAL CAESAR SALAD

Baby Romaine, Herbed Croutons,
Parmesan and Traditional Caesar Dressing
Vegetarian

ITALIAN SALAD

Romaine and Arugula, Tomatoes, Kalamata Olives,
Pimento, Artichoke Hearts, Red Onion,
Romano and Italian Vinaigrette
Gluten Friendly, Vegan, Dairy Free

SUMMER SALAD

Baby Kale, Spinach, Radish, Carrots, Cucumber,
Heirloom Tomatoes and Citrus Vinaigrette
Gluten Friendly, Vegan, Dairy Free

HOT SELECTION *Please Choose Two*

FRIED CHICKEN

FLANK STEAK*

With Cippolini Onions and Natural Jus
Gluten Friendly, Dairy Free

ROASTED GROUPER*

With Fennel and Orange
Gluten Friendly, Dairy Free

HERB ROASTED CHICKEN*

With Natural Jus
Gluten Friendly, Dairy Free

ITALIAN SAUSAGE *

With Peppers and Onions
Gluten Friendly, Dairy Free

BAKED MEATBALL MARINARA*

VEGETARIAN BAKED ZITI

Vegetarian

TRADITIONAL BAKED ZITI*

GRILLED SALMON*

With Lemon and Capers

TORTELLINI AND PESTO CREAM

Vegetarian

CHICKEN PARMESAN*

TERIYAKI CHICKEN THIGHS*

Gluten Friendly, Dairy Free

HOUSE SMOKED BEEF BRISKET

Gluten Friendly, Dairy Free

HOUSE SMOKED BBQ PORK *

Gluten Friendly, Dairy Free

SHRIMP SCAMPI

Gluten Friendly

ASIAN PORK MEATBALLS*

Soy Tai Chili Glaze
Dairy Free

BEEF MEDALLIONS*

Wild Mushrooms,
Pearl Onions and Peas
Gluten Friendly, Dairy Free

VEGAN MEAL OPTIONS

VEGAN BAKED ZITI

Gluten Friendly, Vegan, Dairy Free

VEGAN STEAK

Vegan, Dairy Free

CHIMICHURRI CAULIFLOWER STEAK

Gluten Friendly, Vegan, Dairy Free

VEGAN SAUSAGE

With Peppers and Onions
Vegan, Dairy Free

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BUILD YOUR OWN BUFFET CONTINUED

ACCOMPANIMENTS

Please Choose Two

MACARONI AND CHEESE

Vegetarian

BROWN BUTTER GREEN BEANS

Gluten Friendly, Vegetarian

QUINOA PILAF

Gluten Friendly

RICE PILAF

Gluten Friendly

FRESH SEASONAL VEGETABLES

Gluten Friendly, Vegan, Dairy Free

AU GRATIN POTATOES

Gluten Friendly, Vegetarian

ROASTED FINGERLING POTATOES

Gluten Friendly, Vegan, Dairy Free

WHIPPED POTATOES

Gluten Friendly, Vegetarian

GLAZED BABY CARROTS

Gluten Friendly, Vegan, Dairy Free

ROASTED ASPARAGUS

Gluten Friendly, Vegan, Dairy Free

FRIED RICE

Gluten Friendly, Dairy Free

BRUSSEL SPROUTS

Gluten Friendly, Vegan, Dairy Free

DESSERT

Please Choose Two

NY CHEESECAKE

Vegetarian

KEY LIME PIE

Vegetarian

FLOURLESS CHOCOLATE CAKE

Gluten Friendly, Vegetarian

RED VELVET CAKE

Vegetarian

CHOCOLATE SMORES TART

Vegetarian

FLORIDA ORANGE CAKE

Vegetarian

BAVARIAN MOUSSE BOMBE

Vegetarian

GOURMET BROWNIES

Vegetarian

GOURMET COOKIES

Vegetarian

Aramark has an onsite pastry chef who is able to cultivate specialty dessert options for your event.

Please reach out to your catering sales professional for more details.

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RECEPTION DISPLAYS

Minimum 25 guests

INTERNATIONAL & DOMESTIC CHEESE DISPLAY \$15pp

Assorted Imported and Domestic Cheeses, Traditional Accompaniments
Served with Assorted Crackers

CRUDITES DISPLAY \$14pp

Assortment of Fresh Cut Seasonal and Marinated Vegetables
Served with Ranch and Bleu Cheese

FRESH SEASONAL FRUIT DISPLAY \$15pp

Sliced Seasonal Fresh Fruit

CHARCUTERIE DISPLAY \$18pp

Imported and Local Cured Meats, Domestic and Imported Cheese,
Assorted Olives, Pickled Vegetables, Mustards and Accompaniments
Served with Toasted Sliced Baguettes and Crackers

MINIATURE DESSERT DISPLAY \$16pp

Assorted Miniature Artesian Desserts

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HORS D'OEUVRES

Server Labor Fee to Pass / \$225 per minimum two hours

Number of servers needed to pass will vary based on guest count and food selection

PRICE PER ONE DOZEN / MINIMUM FOUR DOZEN PER ITEM

TOMATO BRUSCHETTA \$76

Vegetarian

BEEF EMPANADAS \$76

PORK POT STICKER \$76

FRANK IN A PASTRY \$76

VEGETABLE SPRING ROLL \$76

Vegetarian

JERK CHICKEN SKEWER* \$88

Gluten Friendly, Dairy Free

FRUIT SKEWER \$88

Gluten Friendly, Vegan, Dairy Free

ANTIPASTO STACK \$88

Gluten Friendly

WATERMELON CAPRESE SKEWER \$88

Gluten Friendly, Vegetarian

ROASTED TOMATO BASIL AND MASCARPONE ARANCINI \$88

Vegetarian

BRIE PEAR AND ALMOND BEGGARS PURSE \$88

Vegetarian

GOAT CHEESE AND HONEY TRIANGLE PHYLLO \$88

Vegetarian

SMOKED SALMON ON A RICE CRACKER* \$108

Gluten Friendly

BEEF MEDALLION CROSTINI* \$108

AHI TUNA ON RICE CRACKER* \$112

Gluten Friendly, Dairy Free

JUMBO SHRIMP COCKTAIL \$112

Gluten Friendly, Dairy Free

SEA SCALLOPS WRAPPED IN BACON* \$112

Gluten Friendly, Dairy Free

MINI CUBAN SLIDERS \$112

MINI CRAB CAKES* \$112

CONCH FRITTERS \$112



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SPECIALTY RECEPTION STATIONS

Minimum 25 guests

TAMPA MARKET \$34pp

HUMMUS DUO

Roasted Garlic, Roasted Red Pepper
with Pita Points

CHARCUTERIE DISPLAY

Imported and Local Cured Meats,
Domestic and Imported Cheese,
Assorted Olives, Pickled Vegetables,
Mustards and Accompaniments
Served with Toasted Sliced Baguettes and Crackers

MEZZ DISPLAY

Assorted of Display Grilled and Fresh Vegetables

CHICKEN WING STATION* \$38pp

Served with Ranch and Bleu Cheese
Carrots and Celery

WING SELECTIONS

Please Choose Two

Hot
Mild
BBQ
Garlic Parmesan
Dry Rub

TACO STATION* \$38pp

Served with Tortilla Chips, Salsa and Guacamole

PROTEIN

Barbacoa
Pulled Chicken
Grilled Vegetables

INCLUDES

Corn and Flour Tortillas, Pico de Gallo,
Shredded Cheese, Black Beans, Crema

TASTE OF TAMPA \$39pp

INCLUDES

Cuban Sliders
Grouper Nuggets
Beef Empanadas
Chicken Empanadas
Guava Pastry

MAC & CHEESE DUO \$21pp

Please Choose Two

CAVATAPPI

Spanish Chorizo, Smokey Manchego Cream Sauce,
Pancetta Crisps

CLASSIC ELBOW

Aged White Cheddar, Gruyere

GLUTEN FREE PENNE

Garlic Roasted Vegetables, Three Cheese Sauce

STATION UPGRADES

DESSERTS \$5pp

NY CHEESECAKE

Vegetarian

CARROT CAKE

Vegetarian

KEY LIME PIE

Vegetarian

FLOURLESS CHOCOLATE CAKE

Gluten Friendly, Vegetarian

RED VELVET CAKE

Vegetarian

GOURMET BROWNIES

Vegetarian

GOURMET COOKIES

Vegetarian

MINIATURE CANNOLI

Vegetarian

CHURROS

Vegetarian

BEVERAGES \$4pp

Ice Water with a choice of Iced Tea or Lemonade

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CARVING DISPLAYS

Chef Labor Fee of \$225

MINIMUM TWO HOURS / PRICING PER 50 GUESTS

BEEF STRIP LOIN*

\$MKT PRICE

Served with Creamy Horseradish, Mustard and Dinner Rolls

Brussel Sprouts
Gluten Friendly, Vegan, Dairy Free

Herb Roasted Fingerling Potatoes
Gluten Friendly, Vegan, Dairy Free

Miniature Dessert Bars
Vegetarian

CARVED PRIME RIB*

\$MKT PRICE

Served with Creamy Horseradish, Au Jus and Dinner Rolls

Carrots
Gluten Friendly, Vegan, Dairy Free

Roasted Red Potatoes
Gluten Friendly, Vegan, Dairy Free

Miniature Gourmet Brownies
Vegetarian

ROASTED TURKEY BREAST*

\$MKT PRICE

Served With Cranberry Aioli, Mustard and Dinner Rolls

Green Beans VG DF GF
Gluten Friendly, Vegan, Dairy Free

Stuffing
Vegetarian

Miniature Pecan Tarts
Vegetarian

PIT HAM*

\$MKT PRICE

Served With Honey Mustard Glaze and Dinner Rolls

Brussel Sprouts
Gluten Friendly, Vegan, Dairy Free

Candied Yams
Gluten Friendly, Vegetarian

Assorted Miniature Desserts
Vegetarian

GROUPEL*

\$MKT PRICE

Served With Tropical Mango Salsa and Dinner Rolls

Green Beans
Gluten Friendly, Vegan, Dairy Free

Spanish Rice
Gluten Friendly, Vegan, Dairy Free

Miniature Key Lime Tart
Vegetarian

WHOLE ROASTED PIG*

\$MKT PRICE

Served With Dinner Rolls

Black Beans V DF GF
Gluten Friendly, Vegetarian, Dairy Free

White Rice VG DF GF
Gluten Friendly, Vegan, Dairy Free

Miniature Fruit Tart
Vegetarian

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HOSTED OR CASH BAR

Bartenders required (1) 100 Guests.

\$225 for Minimum Two-Hour service and \$75 Each additional Hour

Pricing Per Bartender

WINE & BEER

PER DRINK

HOUSE WINE \$11

CANYON ROAD

Chardonnay
Pinot Grigio
Cabernet
Pinot Noir

PREMIUM WINE \$14

J. LOHR

Chardonnay
Pinot Grigio
Cabernet
Pinot Noir

DOMESTIC BEER \$9

Miller Light
Coors Light
Yuengling
Ultra

IMPORT BEER \$10

Corona
Stella
Heineken

CRAFT BEER \$10

Rotating Florida Brews

SELTZERS \$10

High Noon

LIQUOR

PER DRINK

HOUSE LIQUOR \$12

Gamblers Bay Distillery
*A local Tampa, FL Distillery
offering craft liquor made
with local product.*

PREMIUM LIQUOR \$14

Tito's
Bombay
Bacardi
Captain Morgan
Patron
Markers Mark
Jameson
Jonnie Walker Black

MIXERS

PER DRINK

NON-ALCOHOLIC

Assorted Pepsi Products

SPECIALTY BARS

Champagne Toast
Mimosa or Bloody Mary Bar
Specialty Cocktails

*Please contact your catering sales
professional for more details*



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GUIDELINES AND PROCEDURES

PLANNING PROCESS

CATERING SERVICE AGREEMENT

ARAMARK's Catering Service Agreement (contract) outlines specific agreement between the customer and the cater. The signed Catering Service Agreement, along with the required payments, must be received by ARAMARK no later than 15 business days in advance to the first scheduled service.

FOOD AND BEVERAGE SPECIFICATIONS

To ensure the proper planning of your event, we require that all Food and Beverage specifications be received in writing by our office no less than 42 days prior to the date of your first scheduled service to avoid late fees. A 10% late fee may be applied to orders received less than 21 business days prior to the first scheduled service.

FLORIDA STATE TAX EXEMPT CERTIFICATES

Only tax-exempt certificates by the State of Florida will be accepted to qualify for Florida state sales tax exemption. Tax exempt certificates must be on file 30 days prior to the first scheduled event.

GUARANTEES

To ensure the success of your event (s) it is necessary we receive your "Final Guarantee" (confirmed attendance) for each meal function by the following date:

21 business days prior to the first scheduled service

Please note the above schedule excludes weekend and holidays.

ADDITIONAL FEES

TAXES AND ADMINISTRATIVE CHARGES

All food and beverage items are subject to a 24% administrative charge and applicable sales tax, currently at 7.5%. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees. Nonfood and beverage items such as rentals and billed labor are not subject to the administrative charge.

In Florida, the administrative charge and labor fees are subject to applicable sale tax, currently at 7.5%. The administrative charge and sales tax are subject to change without notice.

SPONSORED MATERIALS

Please inform your catering sales professional if you plan to use logo or sponsored paper products and/or supplies. Storage and handling fees may apply. Use of any logo static clings, banners and signage near food and beverage stations or in food and beverage venues will need to be approved and additional fees may apply.

ADDITIONAL SERVICES

CHINA SERVICE

All seated meal functions (breakfast, lunch and dinner) and full buffet meals (breakfast, lunch and dinner) in meeting rooms and ballrooms are able to be serviced with china and glassware. Continental breakfast, coffee services, exhibitor hospitality catering and meal functions held in the exhibit halls, pre-function spaces and Riverwalk are routinely accompanied by high-grade disposable service wear. If china is desired on these functions a china charge will apply. The china charge is \$5.00 per person.

All plated meal functions include china. If event is held in the Exhibit Hall, please contact your catering sales professional for additional charges.

LINEN RENTAL

All tables for plated and full china buffet meal functions are dressed in mid length black linen and napkins. Breaks, roll-in services, box lunches and receptions are not considered as full meal functions and tables will not be dressed complimentary for these events. Additional table clothes for meeting room sets may be requested at the costs listed below. Your catering sales professional will be able to assist with any custom linen at additional charges.

- \$9.00 Per each 85 x 85 black linen for rounds of 10
(Linen is included for plated or buffet meal functions, (1) cloth per table)
- \$12 Per each 54 x 120 black linen for classroom tables

HIGH TOP / COCKTAIL TABLES

The Tampa Convention Center does not own high-top / Cocktail tables, but ARAMARK has a limited number available for rent. Please discuss availability with your catering sales professional.

- \$25.00 Per High-top table
Cocktail including black mid length tablecloth
- \$17.00 Per High-top
Cocktail table without a tablecloth
(Client must provide their own table linen)

WATER SERVICE - PODIUM

ARAMARK provides complimentary bottles of water for each meeting room (up to a maximum of four bottles per day per meeting room) for service to podiums. Additional water service and refreshes are also available through ARAMARK for an additional charge of \$4.00 per bottle of water. Please see your Catering Sales Professional for additional water services.

GUIDELINES AND PROCEDURES

GENERAL POLICIES

SPECIAL EVENTS

There are a number of “Special Events” that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings, and VIP functions. These functions typically require customized menus due to the customer’s desire for a unique event. In addition to strategic logistical planning, additional labor and specialty equipment may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment /china may incur rental charges. Your Catering Sales Professional will be able to discuss any of these charges as well as changes in guarantee dates in greater detail. Specification for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and ARAMARK.

MENU PRICES

Menu prices are subject to change up until 30 days prior to your event date.

CAFES, CONCESSIONS AND RESTAURANTS

CONCESSION VENUES

Great culinary concepts extend beyond the boundaries of the imaginative banquet fare. Your Catering Sales Professional will discuss how to best use our convention cafes to serve event exhibitors and attendees. Please review all exhibit floor plans, with your Catering Sales Professional to ensure adequate foodservice areas are open during your events.

MINIMUM GUARANTEE

ARAMARK reserved the right to open and close cafes and concessions and build temporary food and beverage locations based on show demand and in consultation with show management. To open additional locations beyond the ARAMARK recommendations, a sales minimum will be enforced. Show management will be responsible for any difference between the actual pre-sale tax dollars and the minimum.