



CATERING MENU



BREAKFAST



A LA CARTE

PRICE PER DOZEN

\$65 Assorted Muffins (V)	\$65 Fresh Baked Breakfast Pastries (V)	\$65 Breakfast Breads (V)
\$72 Assorted Bagels with Cream Cheese (V) <i>Four dozen minimum</i>	\$72 Assorted Donuts (V) <i>Four dozen minimum</i>	\$120 Assorted Premium Donuts (V) <i>Four dozen minimum</i>

PRICE PER ONE ITEM

Whole Fresh Fruit **\$3** (VG, DF, GF) | Fresh Fruit Cups **\$9** (VG, DF, GF)
 Assorted Cereals and Milk **\$7** (V) | Greek Fruit Yogurts **\$6** (V, GF)

PLATED

STARTING AT \$45 PER PERSON / MINIMUM 25 GUESTS

ALL PLATED BREAKFASTS ARE SERVED WITH THE FOLLOWING:

Fresh Fruit Salad, Breakfast Pastries with Butter and Fruit Preserves,
 Regular and Decaffeinated Coffee, and Ice Water (*Upgrade \$4 Per Person for Orange Juice*)

CHOOSE ONE FROM EACH CATEGORY:

CHOOSE ONE:

- Scrambled Eggs* (V, GF, DF)
- Eggs Benedict*
- Roasted Mushroom and Spinach Quiche* (V)
- Caramelized Onion and Bacon Quiche*
- French Toast (V)

CHOOSE ONE:

- Country Ham (GF, DF)
- Hardwood Smoked Bacon* (GF, DF)
- Sausage Links* (GF, DF)
- Turkey Bacon* (GF, DF)
- Taylor Pork Roll* (GF, DF)

CHOOSE ONE:

- Breakfast Potatoes (V, DF)
- Potato Pancakes (V)
- Cheddar Grits (V)
- Oatmeal (V, DF)

GF=GLUTEN FRIENDLY | V=VEGETARIAN FRIENDLY | VG=VEGAN FRIENDLY | DF=DAIRY FRIENDLY

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BREAKFAST BUFFET

MINIMUM 25 GUESTS

ALL BUFFET BREAKFASTS ARE SERVED WITH THE FOLLOWING:

Regular and Decaffeinated Coffee, and Ice Water *(Upgrade \$4 Per Person for Orange Juice)*

FRANKLIN ST. \$32PP

- Assorted Breakfast Pastries (V)
- Assorted Greek Yogurt (V, GF)
- Fresh Seasonal Fruit with Berries (VG, GF, DF)

YBOR \$44PP

- Fresh Seasonal Fruit (VG, GF, DF)
- Scrambled Eggs* (V)
- Hardwood Smoked Bacon* (GF, DF)
- Cuban French Toast
- Breakfast Casserole *

SWEET AND SAVORY \$46PP

- Fresh Seasonal Fruit (VG, GF, DF)
- Scrambled Eggs* (V)
- Hardwood Smoked Bacon* (GF, DF)
- Eggs Benedict * (V)
- Breakfast Potatoes (V)
- Breakfast Casserole *

RIVERWALK \$42PP

- Fresh Seasonal Fruit (VG, GF, DF)
- Assortment of Breakfast Pastries (V)
- Scrambled Eggs* (V, GF, DF)
- Hardwood Smoked Bacon* (GF, DF)
- Sausage Links * (GF, DF)
- Breakfast Potatoes (V, DF)

SOUTHERN \$44PP

- Fresh Seasonal Fruit (VG, GF, DF)
- Scrambled Eggs* (V)
- Hardwood Smoked Bacon* (GF, DF)
- Sausage Links* (GF, DF)
- Breakfast Potatoes (V)
- Biscuits with Sausage Gravy
- Cheesy Grits (V)



BREAKFAST SANDWICHES

MINIMUM 25 GUESTS (MAXIMUM 4 SELECTIONS)

TRADITIONAL SANDWICHES \$14 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 \$16 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 (VG, DF) or Vegan Egg, Steak, Cheese on Hallah (VG, DF)

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BREAKS



ONE HOUR SPECIALTY THEMED BREAKS

MINIMUM 25 GUESTS

THE CANDY STORE \$28PP

Candy Bars, Cookies, Brownies, Regular and Decaffeinated Coffee, Herbal Teas, Assorted Soft Drinks, Bottled Water

ICE-CREAM SHOP \$28PP

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

CHOCOLATE & CAFFEINE \$28PP

Gourmet Brownies, Chocolate Truffles, Chocolate Chip Cookies, Regular and Decaffeinated Coffee, Herbal Teas, Assorted Soft Drinks, Bottled Water

Upgrade \$9pp: Assorted Canned Celsius

SWEET & SALTY \$30PP

Gourmet Brownies, Warm Soft Pretzels served with Whipped Chocolate Ganache, Beer Cheese and Spicy Mustard, Regular and Decaffeinated Coffee, Herbal Teas, Assorted Soft Drinks, Bottled Water

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, Bottled Water



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ALA CARTE

HOT BEVERAGES

PRICED PER GALLON

- Regular Coffee **\$95**
- Decaffeinated Coffee **\$95**
- Herbal Tea **\$95**
- All Served with Sugar and Creamer
Additional Milks available at
\$5 per gallon*

COLD BEVERAGES

PRICED PER GALLON

- 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

PRICED 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 **\$9**

WATER TOWERS

PRICED PER TOWER

- Day One Rental **\$100**
- Each Additional Day Rental **\$50**
- Each Five Gallon Water Jug **\$50**
Water Jugs Billed on Consumption

SNACKS

PRICED 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
*Upgrade: Beer Cheese **\$3***

PACKAGED SNACKS

PRICED PER ITEM

- Assorted Chips **\$4**
- Pretzel Twists **\$4**
- Candy Bar **\$3**
- Popcorn **\$4**
- Kind Bars **\$6**
- Protein Bars **\$6**
- Trail Mix **\$6**
- Novelty Ice Cream Bars **\$5**
- Greek Fruit Yogurts **\$6**

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BOXED LUNCH



BOXED LUNCH

MINIMUM 25 GUESTS (MAXIMUM 3 SELECTIONS) / \$48 EACH

ALL BOXED LUNCHES ARE SERVED WITH THE FOLLOWING:

Whole Fresh Fruit, Chips, Cookie and a Bottled Water

CUBANO

Pulled Pork with 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 (V)

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

GRILLED VEGETABLE (VG, DF)

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

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



PLATED MEALS

MINIMUM 25 GUESTS / STARTING AT \$56 PER PERSON

ALL PLATED MEALS INCLUDE CHOICE OF SALAD AND DESSERT

All Plated Lunches include Dinner Rolls, Regular and Decaffeinated Coffee and Ice Water
(Upgrade \$4 Per Person Choice of Iced Tea or Lemonade)

ALL PLATED MEAL FUNCTIONS INCLUDE CHINA

If event is held in the Exhibit Hall, please contact your catering sales professional for additional charges

SALADS CHOOSE 1

HOUSE SALAD (VG, DF, GF)

Baby Greens, Frisee, Garden Vegetables, Balsamic Vinaigrette

SUMMER SALAD (VG, DF, GF)

Baby Kale, Spinach, Radish, Carrots, Cucumber, Heirloom Tomatoes, Citrus Vinaigrette

TRADITIONAL CAESAR SALAD (V)

Baby Romaine, Herbed Croutons, Parmesan, Traditional Caesar Dressing

ITALIAN SALAD (V, DF, GF)

Romaine and Arugula, Tomatoes, Kalamata Olives, Pimento, Artichoke Hearts, Red Onion, Romano, Italian Vinaigrette

WEDGE SALAD (GF)

Bacon, Pickled Onions, Tomatoes, Bleu Cheese Dressing

ENTREES CHOOSE 1

GRILLED CHICKEN THIGH* (DF, GF)

Dijon, Fingerling Potatoes, Crispy Brussels

PARMESAN CRUSTED CHICKEN BREAST* (GF)

Risotto, Broccolini

SEARED FILET OF SALMON* (DF, GF)

Lemon Emulsion, Fingerling Potatoes, Green Beans

SEARED GULF GROUPER* (DF, GF)

Fingerling Potatoes, Baby Vegetables

BEEF SHORT RIB* (GF)

Natural Reduction, Au Gratin Potatoes, Asparagus

HERB ROASTED FRENCHED CHICKEN* (GF)

Natural Jus, Fine Herbs, Whipped Potatoes, Baby Carrots

FILET MIGNON* (GF)

Red Wine Herb Demi, Dutchess Potatoes, Tri Color Carrots

CHICKEN ROCKEFELLER*

Orzo, Fire Roasted Peppers

CHICKEN SALTIMBOCCA* (GF)

Polenta Cake, Asparagus

Plated Meal options continued on the next page.



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DUAL ENTREES

CHOOSE 1

HERB ROASTED FRENCHED CHICKEN AND BRAISED BEEF SHORT RIB* (GF)

Au Gratin Potatoes, Baby Carrots with Tops

MARYLAND CRAB CAKE WITH JALAPENO LIME MAYO AND BEEF MEDALLIONS*

Fingerling Potatoes, Asparagus

TERIYAKI CHICKEN THIGHS AND SESAME SALMON* (DF, GF)

Jasmine Pineapple Rice, Stir Fry Vegetables

FILET MIGNON AND JUMBO GULF SHRIMP SKEWER* (GF)

Whipped Potatoes, Crispy Brussels



VEGAN ENTREES

CHOOSE 1

ROASTED MINI EGGPLANT (VG, DF, GF)

Pink Peppercorn Chimichurri

CHIMICHURRI CAULIFLOWER STEAK (VG, DF, GF)

HEART OF PALM "CRAB" CAKE (VG, DF, GF)

**KING TRUMPET "SCALLOP"
MUSHROOMS** (VG, DF, GF)

RATATOUILLE WELLINGTON (VG, DF)

DESSERTS

CHOOSE 1

BASQUE CHEESECAKE (V)

Fresh Seasonal Berries

KEY LIME TART (V)

FLOURLESS CHOCOLATE CAKE (V, GF)

RED VELVET CAKE (V)

CHOCOLATE SMORES TART (V)

FLORIDA ORANGE CAKE (V)

BAVARIAN MOUSSE BOMBE (V)

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.



BUFFETS



BUILD YOUR OWN BUFFET

MINIMUM 25 GUESTS / STARTING AT \$56 PER PERSON

ALL BUFFET MEALS ARE SERVED WITH THE FOLLOWING:

Dinner Rolls, Regular and Decaffeinated Coffee and Ice Water

(Upgrade \$4 Per Person for Iced Tea or Lemonade)



SALADS

CHOOSE 1

Potato Salad (V, GF)

Pasta Salad (V)

Cole Slaw (V, GF)

Fresh Fruit Salad (VG, DF, GF)

House Salad (VG, DF, GF)
Baby Greens, Frisee, Garden Vegetables, Balsamic Vinaigrette

Wedge Salad (GF)
Bacon, Pickled Onions, Tomatoes, Bleu Cheese Dressing

Traditional Caesar Salad (V)
Baby Romaine, Herbed Croutons, Parmesan, Traditional Caesar Dressing

Italian Salad (V, DF, GF)
Romaine and Arugula, Tomatoes, Kalamata Olives, Pimento, Artichoke Hearts, Red Onion, Romano, Italian Vinaigrette

Summer Salad (VG, DF, GF)
Baby Kale, Spinach, Radish, Carrots, Cucumber, Heirloom Tomatoes, Citrus Vinaigrette

HOT SELECTION

CHOOSE 2

Flank Steak* (DF, GF)
Cippolini Onions,
Natural Jus

Roasted Grouper* (DF, GF)
Fennel, Orange

Herb Roasted Chicken* (DF, GF)
Natural Jus

Italian Sausage* (DF, GF)
Peppers and Onions

Fried Chicken*

Chicken Saltimbocca* (GF)

Baked Meatball Marinara*

Vegetarian Baked Ziti (V)

Traditional Baked Ziti*

Shrimp Scampi (GF)

Beef Medallions* (DF, GF)
Wild Mushrooms,
Pearl Onions, Peas

Grilled Salmon* (DF, GF)
Lemon, Capers

Asian Pork Meatballs* (DF)
Soy Tai Chili Glaze

Tortellini and Pesto Cream (V)

Chicken Parmesan*

Teriyaki Chicken Thighs* (DF, GF)

House Smoked Beef Brisket* (DF, GF)

House Smoked BBQ Pork* (DF, GF)

Parmesan Crusted Chicken* (GF)

VEGAN MEAL OPTIONS

Roasted Mini Eggplant (VG, DF, GF)
Pink Peppercorn Chimichurri

Chimichurri Cauliflower Steak
(VG, DF, GF)

Vegan Sausage (VG, DF)
Peppers and Onions

Vegan Baked Ziti (VG, DF, GF)

Buffet options continued on the next page.



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ACCOMPANIMENTS

CHOOSE 2

Macaroni and Cheese (V) | Brown Butter Green Beans (V, GF) | Quinoa Pilaf (GF)
 Rice Pilaf (GF) | Fresh Seasonal Vegetables (VG, DF, GF) | Au Gratin Potatoes (V, GF)
 Roasted Fingerling Potatoes (VG, DF, GF) | Whipped Potatoes (V, GF) | Glazed Baby Carrots (VG, DF, GF)
 Roasted Asparagus (VG, DF, GF) | Fried Rice (DF, GF) | Brussel Sprouts (VG, DF, GF)

DESSERTS

CHOOSE 1 OR 2

NY CHEESECAKE (V)

KEY LIME TART (V)

FLOURLESS CHOCOLATE CAKE (V, GF)

RED VELVET CAKE (V)

CHOCOLATE SMORES TART (V)

FLORIDA ORANGE CAKE (V)

BAVARIAN MOUSSE BOMBE (V)

GOURMET BROWNIES (V)

GOURMET COOKIES (V)

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RECEPTION



RECEPTION DISPLAYS

MINIMUM 25 GUESTS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY \$16PP

Assorted Imported and Domestic Cheese, Traditional Accompaniments

Served with Assorted Crackers

CRUDITES DISPLAY \$15PP

Assortment of Fresh Cut Seasonal and Marinated Vegetables

Served with Ranch and Bleu Cheese

MINIATURE DESSERT DISPLAY \$18PP

Assorted Miniature Artesian Desserts

FRESH SEASONAL FRUIT DISPLAY \$16PP

Sliced Seasonal Fresh Fruit

CHARCUTERIE DISPLAY \$21PP

Imported and Local Cured Meats, Domestic Imported Cheese, Assorted Olives, Pickled Vegetables, Mustards, Accompaniments

Served with Toasted Sliced Baguettes and Crackers



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HORS D'OEUVRES

**PRICE PER ONE DOZEN / MINIMUM FOUR DOZEN PER ITEM
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.

Tomato Bruschetta (V) **\$76**

Beef Empanadas **\$76**

Chicken Empanadas **\$76**

Pork Pot Sticker **\$76**

Frank in a Pastry **\$76**

Vegetable Spring Roll (V) **\$76**

Jerk Chicken Skewer* (DF, GF) **\$88**

Fruit Skewer (VG, DF, GF) **\$88**

Antipasto Stack (GF) **\$88**

Watermelon Caprese Skewer (V, GF) **\$88**

Roasted Tomato Basil and
Mascarpone Arancini (V) **\$88**

Brie Pear and Almond Beggars Purse (V) **\$88**

Goat Cheese and Honey
Triangle Phyllo (V) **\$88**

Smoked Salmon on a Rice Cracker* (GF) **\$108**

Beef Medallion Crostini* **\$108**

Ahi Tuna Poke on Rice Cracker* (DF, GF) **\$112**

Jump Shrimp Cocktail (DF, GF) **\$112**

Sea Scallops Wrapped in Bacon* (DF, GF) **\$112**

Bite Sized Cuban Sliders **\$112**

Bite Sized Crab Cakes* **\$112**

Conch Fritters **\$112**

Tomato Soup Shooter with
Grilled Cheese Stick (V) **\$112**

Italian Egg Roll **\$116**

Cheesesteak Eggroll **\$116**

Cuban Eggroll **\$116**



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SPECIALTY RECEPTION STATIONS

MINIMUM 25 GUESTS

TAMPA MARKET \$36PP

HUMMUS DUO

Roasted Garlic, Roasted Red Pepper with Pita Points

CHARCUTERIE DISPLAY

Imported and Local Cured Meats, Domestic Imported Cheese, Assorted Olives, Pickled Vegetables, Mustards, Accompaniments

Served with Toasted Sliced Baguettes and Crackers

MEZZ DISPLAY

Assorted Display of Grilled and Fresh Vegetables

TACO STATION* \$38PP

Served with Tortilla Chips, Salsa, Guacamole

PROTEIN

Barbacoa, Pulled Chicken or Jackfruit

Includes

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

MAC & CHEESE DUO \$22PP

Choose 2

CAVATAPPI

Spanish Chorizo, Smoky Manchego Cream Sauce, Pancetta Crisps

CLASSIC ELBOW

Aged White Cheddar, Gruyere

GLUTEN FREE PENNE

Garlic Roasted Vegetables, Three Cheese Sauce

CHICKEN WING STATION* \$38PP

Served with Ranch and Bleu Cheese, Carrots and Celery

WING SELECTIONS

Choose 2

Hot, Mild, BBQ, Garlic Parmesan or Dry Rub

TASTE OF TAMPA \$44PP

CUBAN SLIDERS

GROUPEL NUGGETS

BEEF EMPANADAS

CHICKEN EMPANADAS

GUAVA PASTRY



Specialty reception stations continued on the next page.



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EGGROLL TRIO \$36PP

ITALIAN EGGROLL

Spicy Aioli

CHEESESTEAK EGGROLL

Chipotle Ketchup

CUBAN EGGROLL

Cuban Mustard

PRETZEL BITES \$26PP

CLASSIC PRETZEL BITES

Beer Cheese, Spicy Mustard

CINNAMON SUGAR PRETZEL BITES

Cream Cheese Icing

GARLIC PARMESAN PRETZEL BITES

Marinara Sauce



STATION UPGRADES

DESSERTS \$6PP

Gourmet Brownies (V), Gourmet Cookies (V)

DESSERTS \$8PP

NY Cheesecake (V), Carrot Cake (V), Key Lime Tart (V), Flourless Chocolate Cake (V, GF), Red Velvet Cake (V), Miniature Cannoli (V), Churros (V)

BEVERAGES \$4PP

Ice Water with a Choice of Iced Tea or Lemonade



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CARVING DISPLAYS

MINIMUM 50 GUESTS / PRICING PER 50 GUESTS
CHEF LABOR FEE OF \$225
MAXIMUM TWO HOURS

BEEF STRIP LOIN* MARKET PRICE

*Creamy Horseradish, Mustard,
Dinner Rolls*

Brussel Sprouts (VG, DF, GF)

Herb Roasted Fingerling Potatoes (VG, DF, GF)

Miniature Dessert Bars (V)

GROUPEL* MARKET PRICE

*Tropical Mango Salsa,
Dinner Rolls*

Green Beans (VG, DF, GF)

Spanish Rice (V, DF, GF)

Miniature Key Lime Tart (V)

CARVED PRIME RIB* MARKET PRICE

*Creamy Horseradish, Au Jus,
Dinner Rolls*

Carrots (VG, DF, GF)

Roasted Red Potatoes (VG, DF, GF)

Miniature Gourmet Brownies (V)

PIT HAM* MARKET PRICE

*Honey Mustard Glaze,
Dinner Rolls*

Brussel Sprouts (VG, DF, GF)

Candied Yams (V, GF)

Assorted Miniature Desserts (V)

WHOLE ROASTED PIG* MARKET PRICE

Dinner Rolls

Black Beans (V, DF, GF)

White Rice (VG, DF, GF)

Miniature Fruit Tart (V)

ROASTED TURKEY BREAST* MARKET PRICE

*Cranberry Aioli, Mustard,
Dinner Rolls*

Green Beans (VG, DF, GF)

Stuffing (V)

Miniature Pecan Tarts (V)

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BAR DETAILS



HOSTED OR CASH BAR

BARTENDERS REQUIRED (1) 100 GUESTS

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

WINE AND BEER

Priced Per Drink

HOUSE WINE **CANYON ROAD \$11**

Chardonnay
 Pinot Grigio
 Cabernet
 Pinot Noir

PREMIUM WINE **J. LOHR \$14**

Chardonnay
 Pinot Grigio
 Cabernet
 Pinot Noir

DOMESTIC BEER \$9

Miller Lite
 Coors Light
 Yuengling
 Ultra

IMPORT BEER \$10

Corona
 Stella
 Heineken

CRAFT BEER \$10

Rotating Florida Brews

SELTZERS \$10

Surfside

LIQUOR

Priced Per Drink

HOUSE LIQUOR \$12

Tito's
 Bombay
 Jack Daniels
 Jim Bean
 1800
 Dewars
 Bacardi

PREMIUM LIQUOR \$14

Grey Goose
 Tanqueray
 Jameson
 Makers Mark
 Patron
 Jonnie Walker Black
 Bacardi
 Captain Morgan

MIXERS

Priced Per Drink

NON-ALCOHOLIC

Assorted Pepsi Products
 Bottled Water



SPECIALTY BARS

**CHAMPAGNE TOAST
 MIMOSA OR BLOODY MARY BAR
 SPECIALTY COCKTAILS**

Please contact your catering sales professional for more details.

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SPECIALTY SERVICES



SPECIALTY SERVICES

PRICED INDIVIDUALLY

POPCORN MACHINE

Pricing

\$720 Popcorn Kit (Serves 240)

\$150 Machine Rental

Labor

\$225 Per Attendant (Two Hour Minimum)

\$75 Per Attendant (Each Additional Hour)

Required

Six Foot Area for Set up
Dedicated 110V/10AMP Outlet
(Client responsible to order from EDLEN,
Tampa Convention Centers exclusive
utilities provider)

NESPRESSO RENTAL

Pricing

\$8 Per Assorted Nespresso Pod

\$100 Machine Rental (per day)

Includes

Creamer, Sugar, Cups, Lids, Stir Sticks,
Water for Machine

KEURIG RENTAL

Pricing

\$5 Per Assorted Nespresso Pod

\$75 Machine Rental (per day)

Includes

Creamer, Sugar, Cups, Lids, Stir Sticks,
Water for Machine

CAFÉ ALA CART ESPRESSO COFFEE DRINKS

Pricing

\$8 Per Drink

\$9 Per Drink Over Guarantee

\$400 Cart Rental (per day)

Minimum order of 200 drinks required per
day, additional orders may be purchased on
a consumption basis

Includes

Assorted Flavor Syrups, Swizzle Sticks,
Sugars, Disposable Cups

Labor

\$225 Per Attendant (Two Hour Minimum)

\$75 Per Attendant (Each Additional Hour)

Required

Six Foot Area for Set up
Dedicated 110V/10AMP Outlet
(Client responsible to order from EDLEN,
Tampa Convention Centers exclusive
utilities provider)

SCOOPED ICE CREAM

Pricing

\$320 3 Gallon Ice Cream Tub (Maximum 4)

\$150 Cart Rental

Labor

\$225 Per Attendant (Two Hour Minimum)

\$75 Per Attendant (Each Additional Hour)

Required

Six Foot Area for Set up
Dedicated 110V/10AMP Outlet
(Client responsible to order from EDLEN,
Tampa Convention Centers exclusive
utilities provider)



GF=GLUTEN FRIENDLY | V=VEGETARIAN FRIENDLY | VG=VEGAN FRIENDLY | DF=DAIRY FRIENDLY

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Prices are subject to change up to 30 days prior to event. Prices are subject to service charge and applicable state tax.

GUIDELINES AND PROCEDURES:

PLANNING PROCESS

Catering Service Agreement:

ARAMARK's Catering services 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 less 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 a meeting room and ballroom 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.

\$10.00 per each 85 x 85 black linen for rounds of 10

(Linen is included for plated or buffet meal functions, (1) cloth per table)

\$14.00 per each 52x114 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 each high-top table / cocktail including black mid length tablecloth

\$17.00 per each high-top / cocktail table without a tablecloth

(Client must provide their own table linen)



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 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.



