



## COCKTAIL RECEPTION MENU

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### MENU I

Buffalo chicken spring rolls with bleu cheese  
Beef sliders with sautéed bella mushrooms and melted manchego  
Jalapeno mac 'n cheese  
New York style pizzas

\$20

### MENU II

Slow roasted chili and cumin rubbed chicken quesadillas with salsa  
Beef empanadas with cilantro sour cream  
Red beans and rice with Spanish onion, cilantro, and sour cream  
Heart of palm, charred corn and sherry black bean salad

\$22

### MENU III

Ginger and soy marinated grilled chicken  
Sweet petite shrimp pasta salad  
Hawaiian rice salad with coconut, pineapple and almond  
Fresh fruits with chai cream dipping sauce

\$22

### MENU IV

Chicken panini on homemade focaccia with pesto, mozzarella and roasted pepper  
Thinly sliced top round with tarragon aioli with wheat rolls  
Wild mushroom risotto  
Fresh balsamic grilled vegetable display

\$22

### MENU V

Hickory smoked beef brisket with Carolina barbeque sauce  
Cracked pepper seared shrimp over penne pasta with roasted peppers, garlic and mixed herb pesto  
Mini twice baked potatoes with sharp cheddar and scallions  
Fresh dill and red onion potato salad

\$24



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### MENU VI

Homemade beef meatballs served with fresh marinara  
Baked ziti with fresh cheeses  
Chicken roulade with sundried tomato, goat cheese, and black olive  
Traditional caprese salad with sweet tomato, garden fresh basil and fresh mozzarella

\$24



## GENERAL INFORMATION



### FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event.

### GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

### DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

### SERVICE CHARGE AND SALES TAX

A 21% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7%. The tax will be applied on top of the subtotal and service charge to all services rendered.

### PRICING

All menu pricing is a per person cost. The cocktail reception menus are designed for parties with 50 or more guests. If a party is smaller than 50 guests, please ask your event coordinator for price differentials.

### DURATION

The menu prices are designed for one hour of food service. These menus cannot be selected during lunch or dinner hours, because they are not in place of a main entrée.

