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SEATED DINNER MENU

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GOURMET COFFEE IS INCLUDED IN ALL DINNER MENUS. ICE WATER WILL BE PRE-SET AT GUEST TABLES.

### MENU I

Salad Course with an Assortment of Bread: (Choose One)

- Iceberg wedge with crumbled Danish bleu cheese, sweet grape tomatoes and toasted pecans with creamy bleu cheese dressing
- Caesar salad with aged parmesan, sweet red onion and freshly baked parmesan twist
- Spinach salad of poached cranberry, feta cheese, grape tomato, roasted red onion mandarin orange and toasted almond with honey cranberry vinaigrette
- Fresh greens, goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette

Entree Course: (Choose One)

- Grilled tenderloin tips with whole roasted red skinned potatoes and sautéed seasonal vegetables with herb oil
- Lemon and thyme seared chicken breast with brown butter carrots, buttery smash potatoes, finished with sweet cream and chive compound butter
- Garlic seared chicken breast with oregano, grilled shrimp over jasmine rice and asparagus, finished with herb oil
- Herb grilled salmon, pine nut risotto and sautéed green beans with a lemon and herb compound butter

Dessert Course: (Choose One)

- Roasted apple cheesecake with nutmeg cream
- Peanut butter chocolate mousse terrine with chocolate ganache and toasted almond
- Roulade of bittersweet cocoa sponge cake and hazelnut buttercream with crème anglaise
- Tres leche cake with dulce de leche drizzle
- Mini pineapple upside down cake with rich pineapple mousse
- Perfectly chocolate cake with chocolate ganache and a berry garnish

\$38

### MENU II

Salad Course with an Assortment of Breads: (Choose One)

- Iceberg wedge with crumbled Danish bleu cheese, sweet grape tomatoes and toasted pecans with creamy bleu cheese dressing
- Caesar salad with aged parmesan, sweet red onion and freshly baked parmesan twist
- Spinach salad of poached cranberry, feta cheese, grape tomato, roasted red onion mandarin orange and toasted almond with honey cranberry vinaigrette
- Fresh greens, goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette



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### Entree Course: (Choose One)

- A duet of pan seared sirloin and rock shrimp Dijon, fresh hollandaise, sautéed green beans, and roasted red skinned potatoes
- Cilantro, garlic and lime seared snapper with buttery smashed potatoes, sautéed seasonal vegetables and finished with herb cream
- Seasoned and grilled skewered tenderloin tips with fresh lump crab cake, pine nut risotto, sautéed seasonal vegetables and herb oil
- Pan seared sirloin and chicken roulade with goat cheese, sundried tomato and black olive, sautéed spinach with olive oil and garlic, and roasted red skinned potatoes

### Dessert Course: (Choose One)

- Roasted apple cheesecake with nutmeg cream
- Peanut butter chocolate mousse terrine with chocolate ganache and toasted almond
- Roulade of bittersweet cocoa sponge cake and hazelnut buttercream with crème anglaise
- Tres leche cake with dulce de leche drizzle
- Mini pineapple upside down cake with rich pineapple mousse
- Perfectly chocolate cake with chocolate ganache and a berry garnish

\$48

## MENU III

### Salad Course with an Assortment of Breads: (Choose One)

- Iceberg wedge with crumbled Danish bleu cheese, sweet grape tomatoes and toasted pecans with creamy bleu cheese dressing
- Caesar salad with aged parmesan, sweet red onion and freshly baked parmesan twist
- Spinach salad of poached cranberry, feta cheese, grape tomato, roasted red onion mandarin orange and toasted almond with honey cranberry vinaigrette
- Fresh greens, goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette

### Entree Course: (Choose One)

- Seared filet with lobster over fingerling potatoes and grilled asparagus with herb compound butter
- Grilled filet with Chilean sea bass over pine nut risotto and sautéed sugar snaps with herb compound butter
- Seared filet with scallops over whole roasted red skinned potatoes and sautéed seasonal vegetables with herb oil
- Beer braised short ribs and grilled red grouper with buttery smash potatoes and sautéed green beans with herb compound butter



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Dessert Course: (Choose One)

Roasted apple cheesecake with nutmeg cream  
Peanut butter chocolate mousse terrine with chocolate ganache and toasted almond  
Roulade of bittersweet cocoa sponge cake and hazelnut buttercream with crème  
anglaise

Tres leche cake with dulce de leche drizzle  
Mini pineapple upside down cake with rich pineapple mousse  
Perfectly chocolate cake with chocolate ganache and a berry garnish

\$78



## 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 seated dinner 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.

### LINEN

All guest table linens are included in the menu price. The client will have a wide variety of colored 120" linen and napkins to choose from.

