



STATIONS MENU

MENU



CEASAR SALAD TABLE

Crispy romaine, tossed to order, with ceasar dressing, thinly sliced red onion, shaved parmesan and a French twist

\$6

MASHED POTATO BAR

A fabulous assortment of goodies to complement buttery whipped mashed potatoes including: sour cream, shaved asiago, chives, tomatoes, shallot crisps, cheddar, wild mushroom ragu and truffle butter

\$6

PASTA BAR

An array of pastas with asiago cream sauce, roasted tomato cream sauce, and basil infused olive oil with wild mushrooms, tomatoes, artichokes, olives, garden peas, pine nuts, cheeses and seasonal vegetables

\$8

Add grilled chicken and shrimp \$4

MIGHTY SLIDERS

Fresh grilled beef sliders with cheese and smoked onion rings
Spicy grilled turkey slider with aged cheddar and butter pickles
Lump crab cake slider with sliced tomato and ancho aioli
Black bean burger with portabella mushroom

\$10

QUESADILLA STATION

Flour tortillas with the following fillings:
Black beans, charred corn, and pepper jack cheese
Beef brisket with cheddar
Citrus grilled chicken with provolone
The toppings include: guacamole, salsa, sour cream and shredded lettuce

\$10



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TACO STATION

Fresh grilled fish, slow roasted chicken, and smoked beer brisket
Tortillas and taco shells with an assortment of sauces and toppings to include: sour cream, charred corn, salsa, fresh tomato, shredded lettuce, domestic and imported shredded cheese and hot sauce.

\$12

MAC 'N CHEESE

Three cheese mac 'n cheese and jalapeno mac 'n cheese
Served with a selection of lobster, grilled chicken, or broccoli

\$12

SUSHI STATION

A delightful assortment of chef prepared sushi including spider rolls, California rolls, Ybor City rolls, tekka maki, kappa maki, smoked salmon hand rolls, and various fresh nigari sushi with wasabi, pickled ginger, and soy sauce

\$16

CARVE STATIONS

Slow roasted garlic herb top round with wild mushroom jus and horseradish cream

\$10

Slow roasted hickory smoked beef brisket with Carolina barbeque sauce

\$12

Herb roasted turkey with giblet gravy and cranberry sauce

\$12

Cedar plank salmon with dill crème fraiche

\$15

Slow roasted prime rib with herb infused olive oil

\$20



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 station 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 station prices are designed for one hour of food service. Each station requires one chef attendant. Each chef attendant is \$100.

