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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 \$2pp 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 \$2pp 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 \$2pp 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*



*All plated meal functions include china.*

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

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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 MINION 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

\$2pp 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 GROUPEUR\*

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*

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.



# 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*



*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 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.