

Divine Menus & Events

813.988.9027

www.divinemenuevents.com



Divine Menus Catering

...creative way to make your event a memory

Divine Menus has been planning successful events, both small and large since 1999.. We are an award winning caterer with many happy customers. (reviews available upon request) Each day we create menus with fresh seasonal fruits and vegetables in mind as well as staying current with the latest trends. It is our desire that together with you, we help make your dream event a reality. We also offer you access to some of Tampa's best vendors at affordable pre-negotiated prices to better serve you if needed.



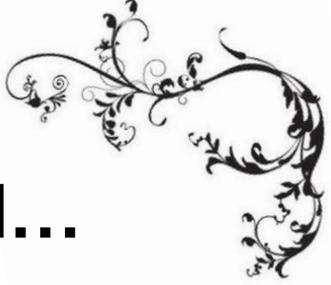
Your event includes...

Full place settings per person. (White China Plates, Water Goblets, Silverware, and White Linen Napkins) When choosing a buffet style menu, we include tables, linens, lifts, and greenery. We offer free cake cutting service as well. Iced Tea and Water are included. On the day of your event, Divine Menus Catering will set up and clean up all dinner tables and service tables.

Together we will plan an AMAZING event that you and your guests will be sure to enjoy! Its our guarantee to exceed your expectations **and** fit to your budget! Visit our Front Desk at the Empress Tea Room or Call/Email us today!

(813) 988-9027/Empresstearoom@gmail.com
12924 N. Dale Mabry Hwy. Tampa, 33618





Getting Started...

We are happy to meet with you regarding your personal event details For a **FREE Tasting** and to give you advice on great ideas to make your event a beautiful memory.

Call to schedule 813-988-9027 or email:
Empresstearoom@gmail.com

Formal Dinner Base Price \$14.95

This quote includes:

Dishware

Salad

Assorted Artisan Breads

Chicken Entrée (6-7 oz.) with choice of sauce
(you can add to/upgrade different proteins),

TWO sides

Iced Tea, Water, and Coffee

Vegetarian Entrée & Gluten-Free ... \$12.95



Smaller Economical Single Plated Entrée

Available Starting at \$9.95

(Minimum of 30 guests required)





Appetizers

\$1.00 per Item, Per Person Unless Individually Priced

Creamy Blue Cheese Stilton with Fig Jam
And Water Crackers

Checkerboard Cheese Tray...Assorted
Domestic Cheeses marinated in
Seasonings, Scallions, and Roasted Red
Pepper, served with Crackers

Baked Brie in a Puff Pastry with a Fresh
Fruit Glaze

Bruschetta...Fresh Italian Bruschetta served
on a Crostini Toast

Deconstructed Bagels and Lox...Shaved
Feta and Spinach Pastries

Mushrooms Caps Stuffed with a variation of
Creams, folded with Spices, Vegetable
Blends, Crab, or Italian Sausage

Prosciutto with Melon Salsa Crostini

Red Pepper and Pesto Sandwiches served
on Warm French Bread

Salmon Canapés with Scored Cucumber
Slices tipped with a Dill Sauce

Chicken Ricotta Turn Overs

Warm Honey Baked Ham with Colby Jack
Cheese, Pecan Butter, and Dijon Mustard—
Panini Style

Tampa Caviar...a wonderful blend of
Hispanic Spices in a Black Bean Caviar,
served with Garlic Chips

Skewered Chicken with Pineapple and Red
Peppers with an Asian Sauce

Caprese...Grape Tomatoes with Mozzarella
and Basil with a Balsamic Vinaigrette

Warm Pumpkin Soup Shots topped with
Crème Fraiche

Cucumber and Cherry Tomato stuffed with
Herbed Cheese

Premium Appetizers:

Phyllo Tart with Caper Topping and
Shrimp...\$1.50*

Fresh Ahi Tuna and Avocado in Tortilla Cups
with a Chipotle Aioli...\$1.50*

Roulade Shrimp Cocktail...\$1.50*

Fresh Seasonal Fruit Tray...\$1.50*
(*Buffet Price \$2.50)

Mini Crab Cakes...Maryland Style...*\$1.50

Deconstructed Bagels and Lox...Shaved
Smoked Salmon with Cream Cheese, Red
Onion, and Capers served with Pita
Points...\$2.00*

Tuna Tartar...\$2.00*

Fresh Seasonal Vegetable Tray
(*Buffet price \$2.00)

Premium Cheese Display of Rembrandt
Gouda, Stilton, Dessert Cheeses, and
Brie...\$3.95*



Salads (Included)

Arugula Salad with Roasted Beets,
Gorgonzola Cheese, Mint, and Pecans

Iceberg Wedge Blue Cheese, Red Onion,
Bacon

Baby Greens with Tomatoes, Cucumber, &
Scallions

Mixed Greens with Goat Cheese,
Cranberries, and Candied Pecans

Crisp Romaine with Croutons and Red Onion

Spinach Salad with Caramelized Onion,
Walnuts, Blue Cheese, and Violets

Grilled Pears with a Stilton and Dried
Cranberries on a Bed of Baby Greens

Salads Ad –Ons

Feta Cheese, Fresh Sliced, Strawberries, Toasted Almonds, Blue Cheese, Cranberries,
Mandarin Oranges, Artichoke Hearts, Red Onion, and Garbanzo

Add .25 cents for each additional salad item

Dressings: Champagne Vinaigrette, Balsamic Dijon, Creamy Vidalia, Lemon, Olive Oil, and
Sea Salt

Soups

King Crab...\$ 6 / Potato...\$5 / Tomato Basil...\$5
Pumpkin...\$ 5 / Apple Curry...\$ 5 / French Onion...\$5
Butternut Squash...\$5 / Gazpacho...\$5

Sides and Vegetables (included)

Angle Hair Pasta Drizzled
with Olive Oil & Fresh
Herbs

Parsley Potatoes

Steamed Haricot Verts

Baked Sweet Potato and
Candied Ginger Butter
Basmati Rice

Pasta with a hint of Fresh Herbs
and Parmesan

Stuffed Shells in Red
Sauce

Black Bean Caviar

Roasted Root Vegetables...
Sweet Potato, Red Potato,
Yukon, and Beet

Sweet Butter Carrots
Spinach

Green Bean Almandine

Sautéed Peppers and Onions
with Potatoes

Wild Rice

Jasmine Rice with Lemon
Grass and Scallion

Seasonal Fresh Vegetables

Spanish Rice topped with
Plantain Chips

Mashed, Garlic, or Plain
Potatoes

Steamed Broccoli Florets

Yellow Rice with Peas

Yucca

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness."

Main Courses



Chicken (6-7 oz.)

6-7 oz. Chicken Breast...Grilled, Sautéed, Roasted, or Baked...\$14.95

Beef (8 oz.)

8 oz. Beef Tenderloin / Filet Mignon...Grilled or Roasted...\$21.95 (\$5.00 as a 4 oz. add-on)

Prime Rib with Au Jus...\$26.95 (\$8 as an add-on)

Roast Beef...\$18.95 (\$4.00 as an add-on)

Pork (8 oz.)

Pork Tenderloin...Chops, Braised, Grilled, Sautéed, or Roasted...\$16.95

Cuban Style Roast Pork...\$14.95

Roasted Pulled Pork as an add-on...\$4

Seafood (8 oz.)

Steamed Lobster...\$ market price

Shrimp Skewers (4 large prawns)...\$ 15.95 (\$5 as an add-on – 3 prawns)

Pan Seared Scallops...\$ market price

6-7 oz. Grouper...Poached, Grilled, Broiled, or Planked...\$ market price

6-7 oz. Salmon...Poached, Grilled, Broiled, Planked...\$18.95 (\$6 as a 4 oz. add-on)

6-7 oz. Tilapia...Poached, Grilled, Broiled, Planked...\$14.95 (\$4 as an add-on)

Children's Price...\$10.95 (Up to 8 years of age.)

Sauces and Add-Ons

Artichoke, Red Onion,
Sundried Tomato, and Goat
Cheese

Béarnaise

Beaujolais Village Reduction
with Gorgonzola Cream

Bolognese...Italian Red Meat
Sauce Infused with Red Wine

Bordelaise...Garlic, Shallot,
and Pork Reductoin

Cuban Mojito

Fresh Cilantro, Mango, and
Peach Salsa

Marsala with Mushrooms

Mushroom Demi Glaze

Parmesan...Breaded Chicken with
Red Sauce

Peach Asian Glaze

Piccata...Lemon Caper Sauce with
White Wine , Butter , and Capers

Pineapple Slaw

Remoulade Sauce

Saffron Sauce

Teriyaki

White Wine and Garlic
Butter with Fresh Herb

White Wine, Green
Olives, and Prune with
Fresh Herb, finished
with Feta

Add-Ons:

Crab Stuffing..add \$2.95

Shrimp Skewer..add
\$3.95

Grilled Shrimp..add
\$4.95

Seafood Cakes..add
\$4.95



Dessert

Empress Bread Pudding...\$3.00
Double Fudge Brownie...\$3.00
Scone with Devonshire Cream and Rose
Jam...\$1.50
Chocolate Covered Strawberry...\$1.50

Chocolate Fondue Station...\$5.00
(minimum 25 people) (Includes 6 items.)
Shortbread with Devonshire Cream and
Strawberry Hearts...\$1.00

Service Options

Table-Side Service (Includes butler-passed service)

1 Server/20 People
Plus 2 additional kitchen staff
\$20.00 Per Hour
(5 hour minimum)

Buffet Style

1 Server/30 People
\$20.00 Per Hour
(5 hour minimum)

Butler Passed Hors D'oeuvres (Cocktail hour events only)

1 Server/40 People
\$20.00 Per Hour

Each event includes one of our Captains to oversee the food preparation and execution at your event. Service includes: Setup & serve food, replenish food, cut & serve your cake, pour and serve beverages (Table-Side Service), maintain beverage station (Buffet Style), bus the tables, and clean up after entire event.

Tax & 18% Gratuity on food will be added to Proposals given.

Deposit is required day of booking.

Deposit for on-sight events: \$400 (Fri./Sat. \$300 (Sun. – Thurs.)

Deposit for off-sight events: 15%

All deposits are non-refundable and non-transferrable.

Day of Event Coordinator - \$600

- Two Face to Face Meetings
 - Meeting 1** (One Month Prior to Event)...
Vision and Theme Review and Vendor Contracts
 - Meeting 2** (One Week Prior to Event)...
Timeline and Flow of Event Review
- Coordinator will communicate directly with all vendors on the day of event, including...Florist, Caterer/Cake Provider, DJ/Entertainment, and Officiate.
- Unlimited Phone and Email Support
- Assistance with Dress Rehearsal available at an extra charge.
- Day Of Coordinator will be with you throughout the event up to 8 Hours.
- Supervise all Setup and Tear Down, including checking on Hall Preparation, Table Arrangements and Seating Assignments, Delivery of Linens, and all other Vendor Rentals and Equipment
- Coordinator will oversee all Food Preparation and Coordinate with Caterer to ensure schedules and timelines are being met
- Complete a final check and organize all members of the Wedding Party, & Officiant
- Ensure that Guest Book is signed.
- After ceremony, assist the Wedding Party to the designated photo shoot location
- Check with Emcee and DJ to coordinate Grand Entrance, Introduction, First Dances, Toasts, and Cake Cutting. All will be orchestrated according to the timeline of event
- Coordinator will check in with the Bride and Groom throughout the night for quality assurance

Events at The Empress Tea Room



The Empress Tea Room
(813) 988-9027
12924 N. Dale Mabry Hwy, Tampa 33618



Our beautiful venue seats 100 guests.
80 with a Marble Dance Floor,
and 150 Cocktail Style.

We also have the courtyard available for
outdoor entertaining!

Ceremony Fee \$150

Includes: Space with Chairs, Setup & Break Down.
Room Changes are executed by our service staff.

Beginning of Something Special (4 Hours) Sun-Thurs \$600 / Fri & Sat \$800

- Set up, Clean up & Transitions
- Table Cloth (Black or White), Napkins (Black, White), Overlays (Ivory)
- China, Bowls, Goblets, Champagne Flutes, Silverware
- Iced Water or Iced Tea
- Service according to event specifications, Minimal Time Coordinating
- Courtyard availability at no additional cost
- Lobby space & Front Outdoor Space
- Bridal Room (sectioned off by drapes)
- Marble Floor for Dancing
- Overhead Sound System with Microphone (if needed)

An Affair to Remember (5 Hours) Sun-Thurs \$800 / Fri & Sat \$1,100

'Beginning of Something Special' Plus:

- 4 Stage Lights
- Projector with Sound
- Photography Package (3 Hours, Disc with Edited Photos and B&W Photos)

A Royal Engagement (5 Hours) Sun-Thurs \$1,750 / Fri & Sat \$2,000

'Beginning of Something Special' Plus:

- DJ (5 Hours DJ Entertainment with MC & Mic)
- Full Lighting Package
- Upgraded Photography (5 Hr, Disc with Edited Photos and B&W Photos, Slideshow on Disc)
- Cash Bar
- Champagne Toast
- 30 minute walk-through rehearsal practice (Thursday-Friday) depending
On availability.

Additional rental time may be purchased for \$150 per hour.
Additional Photography time available for \$75 per hour.



Our Venues

