



FULL
2017 CATERING MENU
HOLIDAY INN TAMPA WESTSHORE AIRPORT

BREAKFAST

HOLIDAY INN CONTINENTAL 16

FRESHLY BAKED FLAKY CROISSANTS, WARM DANISH PASTRIES, MUFFINS, AND CRUSTY BAGELS

WHIPPED CREAM CHEESE, WHIPPED BUTTER AND PRESERVES

FLORIDA ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE, ALLEGRO COFFEE & TEA WITH HALF & HALF, MILK, SOY MILK, SWEETENERS

THE CONTINENTAL 21

FRESHLY BAKED FLAKY CROISSANTS, WARM DANISH PASTRIES, MUFFINS, AND CRUSTY BAGELS WITH WHIPPED CREAM CHEESE, WHIPPED BUTTER AND PRESERVES

PLAIN LOW-FAT YOGURT AND STRAWBERRY YOGURT WITH GRANOLA WITH SLICED FRESH SEASONAL MELONS AND BERRIES

FLORIDA ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE, ALLEGRO COFFEE & TEA WITH HALF & HALF, MILK, SOY MILK, SWEETENERS

CHOOSE 1 OF THE FOLLOWING:

BREAD PUDDING MUFFINS

CARBONARA BREAKFAST FLATBREAD "PIZZA" WITH JULIENNED PROSCIUTTO, ASPARAGUS, ASIAGO CREAM AND SUNNY-SIDE EGGS

MAPLE-BACON CROISSANT DOUGHNUT

CINNAMON-SUGAR BEIGNETS

ALL AMERICAN PLATED BREAKFAST 19

FAMILY – STYLE FRESHLY BAKED FLAKY CROISSANTS, WARM DANISH PASTRIES AND MUFFINS

SCRAMBLED EGGS WITH APPLEWOOD-SMOKED BACON

ROASTED GARLIC & HERBED YUKON POTATOES

ALLEGRO COFFEE & TEA WITH HALF & HALF, MILK, SOY MILK, SWEETENERS

BREAKFAST SANDWICHES 24

BITE-SIZE BREAKFAST, BREAKFAST IN HAND

SLICED FRESH SEASONAL MELONS & BERRIES

ROASTED GARLIC & HERBED YUKON POTATOES

VINE-RIPE TOMATOES, FRESH MOZZARELLA AND SCRAMBLED EGG ON FOCACCIA BREAD

SUGAR CURED BACON, EGGS AND SMOKED GOUDA ON ENGLISH MUFFIN

CHORIZO, EGG AND PEPPERJACK QUESADILLA

FLORIDA ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE, ALLEGRO COFFEE & TEA WITH HALF & HALF, MILK, SOY MILK, SWEETENERS

ALL AMERICAN BUFFET 24

FRESHLY BAKED FLAKY CROISSANTS, WARM DANISH PASTRIES AND MUFFINS

SLICED FRESH SEASONAL MELONS & BERRIES

SCRAMBLED EGGS

THE BEST BACON YOU HAVE EVER HAD

ROASTED GARLIC & HERBED YUKON POTATOES

FLORIDA ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE, ALLEGRO COFFEE & TEA WITH HALF & HALF, MILK, SOY MILK, SWEETENERS

CINNAMON SUPREME FRENCH TOAST 18

FAMILY STYLE FRESHLY BAKED FLAKY CROISSANTS, WARM DANISH PASTRIES AND MUFFINS

SEASONAL FRESH FRUIT

GIDDLED CINNAMON ROLL FRENCH TOAST WITH WARM MAPLE SYRUP AND APPLEWOOD SMOKED BACON

ALLEGRO COFFEE & TEA WITH HALF & HALF, MILK, SOY MILK, SWEETENERS

BREAKFAST A LA CARTE

ASSORTED DANISH PASTRIES \$34/DZ

MUFFINS \$34/DZ

BAGELS WITH ACCOMPANIMENTS \$34/DZ

CROISSANTS \$34/DZ

SLICED MELONS & BERRIES \$6/PERSON

INDIVIDUAL YOPLAIT YOGURT & GRANOLA \$4/PERSON

WHOLE FRUIT \$4/PERSON

GRANOLA BARS \$4/PERSON

HOT CEREAL BAR WITH OATMEAL, COUNTRY GRITS & TOPPINGS \$6/PERSON

ASSORTED BREAKFAST SANDWICHES ON ENGLISH MUFFINS \$8/PERSON

FRENCH TOAST \$5/PERSON

THE BEST BACON YOU HAVE EVER HAD \$5/PERSON

SAUSAGE LINKS \$5/PERSON

SCRAMBLED EGGS \$5/PERSON

ALLEGRO COFFEE BY THE GALLON & HOT TEA \$57/GALLON

FRUIT JUICE: ORANGE, APPLE, CRANBERRY, GRAPEFRUIT \$4/EACH

ICED TEA BY THE GALLON \$40/GALLON

A 23% taxable banquet charge and applicable state sales tax will be applied to all food and beverage prices.

LUNCH BUFFETS

SOPHISTICATED SIX

36

SOUP, SALAD, SANDWICH, SIDES,
SWEETS, SODAS

SOUPS:

TUSCAN BEAN & SAUSAGE

SHERRY-SCENTED LOBSTER BISQUE

3-BEAN VEGETABLE CHILI

SANDWICHES:

APPLE-WALNUT CHICKEN SALAD ON
BRIOCHE

RARE ROAST BEEF WITH BRIE, ARUGULA
AND HORSE RADISH AIOLI

GRILLED EGGPLANT PANINI WITH A
GOAT CHEESE ARTICHOKE SPREAD

GOURMET SALAD BAR FEATURING
ASSORTED GREENS, CRISP
VEGETABLES, DRIED FRUITS, NUTS,
CHEESES, AND DRESSINGS

ASSORTED PICKLES, OLIVES AND CHIPS

FRESH BAKED COOKIES, BROWNIES
AND ASSORTED CUPCAKES

DR. BROWN'S OLD FASHIONED SODAS,
ALLEGRO COFFEE (REGULAR & DECAF),
ALLEGRO HOT TEA, ICED TEA, AND
ICED WATER

TASTE OF TAMPA

35

SOUPS:

CHICKPEA & CHORIZO SOUP

BLACK BEAN SOUP

SANDWICHES:

CUBAN SANDWICH

MINI GROUPER SANDWICH

BEEF EMPANADA WITH HAVANA
SAUCE

1905 SALAD STATION WITH
JULIENNED HAM, SWISS, SPANISH
OLIVES, TOMATO, AND ROMANO
CHEESE

TOASTED LA SEGUNDA BAKER
CUBAN BREAD

GUAVA EMPANADAS &
CINNAMON CHURROS

ALLEGRO HOT TEA, ICED TEA AND
ICED WATER

HOLIDAY INN DELICATESSAN 30

FRESH ROASTED TURKEY BREAST,
BLACK FOREST HAM, RARE ROAST
BEEF, AND HOT PASTRAMI

GARDINIER, PICKLES, GHERKINS,
SAUERKRAUT, OLIVES

LETTUCE, TOMATO, ONION, PICKLE
SPEARS, SLICED PEPPERONCINI
PEPPERS, SLICED JALAPENOS

HELLMAN'S MAYONNAISE, CREOLE
MUSTARD, FRENCH'S MUSTARD,
AND DIJON MUSTARD

ASSORTED BREADS & ROLLS

KETTLE-COOKED POTATO CHIPS

SMOKED CHEDDAR "MAC &
CHEESE"

LEMON BARS AND BROWNIES

ALLEGRO COFFEE (REGULAR &
DECAF), ALLEGRO HOT TEA, ICED
TEA, AND ICED WATER

TAILGATE BUFFET 39

MUSTARD-BACON SLAW

GRILLED ARTICHOKE POTATO
SALAD

COLA-BRAISED WILD BOAR RIBS

CHILI-RUBBED COTIJA CORN ON
THE COB

CUCUMBER WATERMELON SALAD

HARD CIDER BRINED "BIG GREEN
EGG" CHICKEN

APPLE BOURBON PECAN CRUMBLE
WITH VANILLA BEAN ICE CREAM

NUTELA "S'MORES" SKILLET

ALLEGRO COFFEE (REGULAR &
DECAF), ALLEGRO HOT TEA, ICED
TEA, AND ICED WATER

THE PELLA PAN 36

VEGETARIAN PELLA OPTION
AVAILABLE UPON REQUEST

SPINACH SALAD WITH PALM
HEARTS, ORANGE SEGMENTS, RICE
NOODLES, AND SESAME CITRUS
VINAIGRETTE

ASPARAGUS SALAD WITH GRAPE
TOMATOES AND GOAT CHEESE

GRILLED JERK MARINATED
CHICKEN BREAST WITH MANGO-
TOMATO SALSA AND FRIED
PLANTAINS

PELLA OF SHRIMP, MUSSELS,
CLAMS, CHORIZO, AND RICE IN
TOMATO-SAFFRON SEAFOOD BROTH

BUTTER SAUTEED VEGETABLES

GUAVA BARS AND AUTHENTIC KEY
LIME PIE

ALLEGRO COFFEE (REGULAR &
DECAF), ALLEGRO HOT TEA, ICED
TEA, AND ICED WATER

TACO TRUCK 35

VEGETARIAN BLACK BEAN SOUP

ROMAINE, SHREDDED LETTUCE,
JICAMA, ORANGE, CILANTRO &
RED ONION SALAD

PICO DE GALLO, MEDIUM SALSA,
SWEET CORN WITH CILANTRO &
CUMIN, AND SALSA VERDE

HOUSE-MADE GUACAMOLE, SOUR
CREAM, HOT SAUCE, SHREDDED
CHEDDAR-JACK CHEESE, FRESH
JALAPENOS, LIME, CILANTRO, AND
COTIJA CHEESE

MOJO GRILLED CHICKEN

CHIMICHURRI-MARINATED
SKIRT STEAK

REFRIED BEANS AND SPANISH RICE

SOFT FLOUR AND CORN
TORTILLAS, TRI-COLORED TORTILLA
CHIPS

TRES LECHE CAKE AND CINNAMON
SUGAR CHURROS

ALLEGRO COFFEE (REGULAR &
DECAF), ALLEGRO HOT TEA, ICED
TEA, AND ICED WATER

A 23% taxable banquet charge and applicable state sales tax will be applied to all food and beverage prices.

LUNCH BUFFETS

CONTINUED

TUSCANY BUFFET

36

TOSS-TO-ORDER CAESAR SALAD WITH ASIAGO

MIXED GREEN SALAD STATION WITH BASIL-BALSAMIC & RED PEPPER RANCH

ANTIPASTO PLATTER WITH PROSCIUTTO, CAPICCOLLA, GENOA SALAMI, SUPPRESSATA SALAMI, AND FRESH MOZZARELLA

RIGATONI PASTA WITH ROASTED VEGETABLES AND SMOKED TOMATO BASIL CREAM SAUCE

PAN-SEARED ATLANTIC SALMON WITH SAUTEED FRESH SPINACH & BASIL PESTO CREAM SAUCE

SAUTEED BREAST OF CHICKEN WITH FRESH MUSHROOM & MARSALA WINE REDUCTION

DISPLAY OF BUTTER SAUTEED VEGETABLES

CHOCOLATE COVERED TIRAMISU AND FRESH FRUIT-TOPPED RICOTTA CHEESECAKE

ALLEGRO COFFEE (REGULAR & DECAF), ALLEGRO HOT TEA, ICED TEA, AND ICED WATER

ANY LUNCH BUFFET CAN ALSO BE CHOSEN AS A DINNER BUFFET

ADD \$5 PER PERSON

PLATED LUNCH

STARTER OPTIONS

GARDEN SALAD WITH MIXED GREENS, TOMATOES, CUCUMBERS, RANCH DRESSING, AND ITALIAN DRESSING

HEARTS OF ROMAINE WITH HERB CROUTONS, PARMESAN AND CAESAR DRESSING

ARUGULA, WATERMELON AND FETA SALAD WITH CITRUS BASIL BALSAMIC VINAIGRETTE

WATERCRESS & ENDIVE SALAD WITH SPICED WALNUTS, DRIED CHERRIES, POMMERY SHALLOT VINAIGRETTE, AND BALSAMIC DRIZZLE

ORGANIC TOMATO BISQUE

FRESH FRUIT CUP

ENTRÉE OPTIONS

INCLUDES STARTER, ASSORTED BREADS, DESSERT, ALLEGRO COFFEE (REGULAR & DECAF), ALLEGRO HOT TEA, ICED TEA, AND ICED WATER

CHILLED TENDERLOIN OF BEEF SALAD

29

SLICED RARE ROASTED BEEF TENDERLOIN OVER ARUGULA, GORGONZOLA CHEESE, GRAPE TOMATOES, AND ROASTED SHALLOT VINAIGRETTE

NAPPA VALLEY CLUB

25

SLICED GRILLED CHICKEN WITH APPLEWOOD BACON, AVOCADO, ARUGULA, ASPARAGUS, AND ROASTED GARLIC AIOLI ON TOASTED SOURDOUGH BREAD

CHICKEN CAESAR WRAP

23

GRILLED BREAST OF CHICKEN, ROMAINE LETTUCE, PARMESAN CHEESE, AND CAESAR DRESSING, WRAPPED IN A FLOUR TORTILLA AND SERVED WITH CHIPS

WILD MUSHROOM RAVIOLI

22

WITH SMOKED TOMATO CREAM, GRILLED ARTICHOKES, ASPARAGUS, SUNDRIED TOMATOES, AND SPINACH

SOUTHWEST CHICKEN PASTA

25

PENNE PASTA WITH CHORIZO SAUSAGE, TOMATOES, CARAMELIZED ONIONS, CORN, SPICY TOMATO CREAM SAUCE, AND SHREDDED PEPPER JACK CHEESE

PROSCIUTTO-WRAPPED CHICKEN SALTIMBOCCA

29

PAN-SEARED BREAST OF CHICKEN WRAPPED WITH PROSCIUTTO, FONTINA & SAGE, HERB-ROASTED FINGERLING POTATOES, BABY FRENCH GREEN BEANS, AND TARRAGON-RIEHLING SAUCE

ALMOND DUSTED CHICKEN

29

WITH CITRUS VIN BLANC, ASIAGO HERB RISOTTO AND SEASONAL VEGETABLES

PINE NUT CRUSTED SALMON

32

SEARED SALMON TOPPED WITH PINE NUT CRUST AND SUNDRIED TOMATO CAPONATA, SERVED WITH ARTICHOKE AND SPINACH RISOTTO

PLANTAIN-CRUSTED MAHI MAHI

32

PAN-SEARED AND CRUSTED MAHI MAHI WITH CRISPY PLANTAIN, MANGO-TOMATO SALSA, PASSION FRUIT BUTTER, COCONUT BASMATI RICE, AND BABY BOK CHOY

HERB GRILLED FREE RANGE CHICKEN BREAST

30

WITH FIRE ROASTED CORN EMULSION, BACON-CHEDDAR SPOON BREAD AND GREEN & YELLOW WAX BEAN

GORGONZOLA CRUSTED TOP SIRLOIN

32

GRILLED SIRLOIN STEAK TOPPED WITH GORGONZOLA & PANKO CRUST, RED WINE REDUCTION, ROSEMARY ROASTED RED BLISS POTATOES, AND ASPARAGUS

DESSERT OPTIONS

CHOCOLATE TRUFFLE CAKE

KEY LIME TARTLET WITH RASPBERRY COULIS, WHIPPED CREAM AND STRAWBERRY

CARAMEL APPLE PIE WITH CARAMEL SAUCE, WHIPPED CREAM AND A SUNDRIED FRUIT GARNISH

SEA SALT AND CARAMEL CHEESECAKE

RED VELVET LAYER CAKE WITH WHITE AND DARK CHOCOLATE SAUCE AND WHIPPED CREAM

A 23% taxable banquet charge and applicable state sales tax will be applied to all food and beverage prices.

AFTERNOON BREAK

HOLIDAY INN CAFÉ 14

BAKER'S DOZEN COOKIES,
BROWNIES AND BISCOTTI

ASSORTED COFFEE CAKES

ALLEGRO COFFEE (REGULAR &
DECAF), ALLEGRO HOT TEA,
BOTTLED WATER

POPPED 12

FRESH-POPPED POPCORN

ASSORTED SEASONINGS
INCLUDING HOUSE-MADE
BACON-SALT, TRUFFLE SALT
AND PARMESAN & HERB

ASSORTED SODAS
AND BOTTLED WATER

IT'S BACON! 16

BACON-WRAPPED KOBE BEEF
"DOGS" WITH MUSTARD BACON
SLAW

BACON, GOAT CHEESE & TOMATO
FLATBREAD

BOURBON, PECAN & BACON
BRITTLE

CANDIED PEPPER BACON

ASSORTED SODAS AND BOTTLED
WATER

FLOATS 14

MINI ROOT BEER & COKE FLOATS

FLOATS CAN BE SPIKED WITH
BOURBON AND RUM OR SERVED
VIRGIN

ASSORTED SODAS AND BOTTLED
WATER

TWISTED 14

ASSORTED SOFT PRETZELS WITH A
TWIST: CINNAMON-SUGAR, HERB
PARMESAN AND SALTED

FLAVORED DIPS INCLUDING
BANANAS FOSTER SAUCE AND
ASSORTED MUSTARDS

ASSORTED SODAS AND BOTTLED
WATER

SHAKES & SMOOTHIES 14

ELVIS MILKSHAKE WITH BANANA,
PEANUT BUTTER, BACON, AND
BOURBON

WATERMELON "MOJITO"
SMOOTHIE WITH MINT AND RUM

ASSORTED SODAS AND BOTTLED
WATER

INTERNATIONAL COFFEE AND TEA 14

FRESH BREWED ALLEGRO COFFEE
AND TEA

ROCK CANDY SWIZZLE STICKS,
LEMON ZEST, CINNAMON, AND
FLAVORED COFFEE SYRUPS

BISCOTTI AND SCONES

CHIPS & DIPS 12

PITA CHIPS WITH HUMMUS

KETTLE-COOKED POTATO CHIPS
WITH FRENCH ONION DIP

TORTILLA CHIPS WITH PICO DE
GALLO

ASSORTED SODAS AND BOTTLED
WATER

A LA CARTE

BAKER'S DOZEN: FRESHLY
BAKED M&M, CHOCOLATE CHIP,
OATMEAL RAISIN, & PEANUT
BUTTER COOKIES **\$34/DZ**

GRANOLA BARS
(ON CONSUMPTION) **\$4/EACH**

SLICED FRUIT **\$6/PERSON**

SNACK BAG OF CHIPS
(ON CONSUMPTION) **\$3/EACH**

WHOLE FRUIT **\$4/PERSON**

PRETZELS **\$4/PERSON**

GOLDFISH **\$4/PERSON**

TRAIL MIX **\$4/PERSON**

POPCORN **\$4/PERSON**

A 23% taxable banquet charge and applicable state sales tax will be applied to all food and beverage prices.

PLATED DINNER

STARTER OPTIONS

GARDEN SALAD WITH MIXED GREENS, TOMATOES, CUCUMBERS, RANCH DRESSING, AND ITALIAN DRESSING

HEARTS OF ROMAINE WITH HERB CROUTONS, PARMESAN AND CAESAR DRESSING

PORT POACHED PEAR & BABY SPINACH WITH GORGONZOLA, CANDIED PECANS AND ROASTED SHALLOT VINAIGRETTE

ARUGULA, WATERMELON AND FETA SALAD WITH CITRUS BASIL BALSAMIC VINAIGRETTE

WATERCRESS & ENDIVE SALAD WITH SPICED WALNUTS, DRIED CHERRIES, POMMERY SHALLOT VINAIGRETTE, AND BALSAMIC DRIZZLE

WEDGE O' BIBB SALAD WITH RED & YELLOW MARINATED TOMATOES, SHAVED ASIAGO CHEESE, PROSCIUTTO STRIPS, AND SUN-DIRED TOMATO BASIL VINAIGRETTE

SHERRY SCENTED LOBSTER BISQUE WITH CHIVE OIL

ENTRÉE OPTIONS

INCLUDES STARTER, ASSORTED BREADS, DESSERT, ALLEGRO COFFEE (REGULAR & DECAF), ALLEGRO HOT TEA, ICED TEA, AND ICED WATER

WILD MUSHROOM RAVIOLI 26
WITH SMOKED TOMATO CREAM, GRILLED ARTICHOKES, ASPARAGUS, SUNDRIED TOMATOES, AND SPINACH

PROCIUTTO-WRAPPED CHICKEN SALTIMBOCCA 33
PAN-SEARED BREAST OF CHICKEN WRAPPED WITH PROSCIUTTO, FONTINA & SAGE, HERB ROASTED FINGERLING POTATOES, BABY FRENCH GREEN BEANS, AND TERRAGON-RIESLING SAUCE

ALMOND DUSTED CHICKEN 33
WITH CITRUS VIN BLANC, ASIAGO HERB RISOTTO AND SEASONAL VEGETABLES

PINE NUT CRUSTED SALMON 36
SEARED SALMON TOPPED WITH PINE NUT CRUST AND SUN-DRIED TOMATO CAPONATA, SERVED WITH ARTICHOKE & SPINACH RISOTTO

HERB-GRILLED FREE-RANGE CHICKEN BREAST 34
WITH FIRE-ROASTED CORN EMULSION, BACON-CHEDDAR SPOON BREAD AND GREEN & YELLOW WAX BEANS

GORGONZOLA CRUSTED TOP SIRLOIN 36
GRILLED SIRLOIN STEAK TOPPED WITH GORGONZOLA & PANKO CRUST IN A RED WINE REDUCTION, SERVED WITH ROSEMARY ROASTED RED BLISS POTATOES AND ASPARAGUS

CRAWFISH & ANDOUILLE STUFFED PORK CHOP 36
12 OZ. PORK CHOP STUFFED WITH CRAWFISH & ANDOUILLE SAUSAGE, CREOLE MUSTARD CREAM AND APPLEWOOD BACON & CHEDDAR GRITS

PLANTAIN CRUSTED MAHI MAHI 36
PAN-SEARED AND CRUSTED WITH CRISPY PLANTAIN, MANGO TOMATO SALSA, PASSION FRUIT BUTTER, COCONUT BASMATI RICE, AND BABY BOK CHOY

GUAVA BRAISED BEEF SHORT RIB 39
APRICOT GINGER COMPOTE AND SWEET POTATO-CHIPOTLE MASH

CANDIED LEMONGRASS SEARED AHI TUNA 38
BABY BOK CHOY, SHITAKE MUSHROOMS, DUCK FRIED RICE, AND A CHILI SCALLION VINAIGRETTE

BOURBON GLAZED N.Y. STRIP STEAK 38
12 OZ. NEW YORK STRIP WITH PANCETTA & FINGERLING POTATO HASH, ASPARAGUS, MOREL-ARMAGNAC SAUCE, AND CRISPY SHALLOTS

HERB GRILLED FILET OF BEEF 46
GRILLED 8 OZ FILET WITH RED WINE GORGONZOLA RISOTTO, PORCINI DEMI, ASPARAGUS, AND BABY CARROTS

FILET MIGNON & CHICKEN 48
DUET OF 6 OZ FILET MIGNON WITH WILD MUSHROOM RAGOUT AND GRILLED SKIN-ON CHICKEN BREAST WITH SMOKED TOMATO CREAM, BUTTER-SAUTEED BABY FRENCH BEANS, AND ASIAGO HERB RISOTTO

FILET MIGNON & CHIPOTLE BBQ GRILLED SHRIMP 48
DUET OF 6 OZ. FILET MIGNON WITH PORTOBELLO PUREE & CHIPOTLE BBQ GRILLED SHRIMP, ROASTED GARLIC-BOURSIN MASH, AND SAUTEED VEGETABLES

DESSERT OPTIONS

CHOCOLATE TRUFFLE CAKE

CARAMEL APPLE PIE WITH CARAMEL SAUCE, WHIPPED CREAM AND SUNDRIED FRUIT GARNISH

KEY LIME TARTLET WITH RASPBERRY COULIS, WHIPPED CREAM AND A STRAWBERRY

NEW YORK STYLE CHEESECAKE

SEA SALT AND CARAMEL CHEESECAKE

RED VELVET LAYER CAKE WITH WHITE & DARK CHOCOLATE SAUCE AND WHIPPED CREAM

A 23% taxable banquet charge and applicable state sales tax will be applied to all food and beverage prices.

RECEPTION

COCKTAIL RECEPTION PACKAGE

25 pp

DOMESTIC CHEESE PLATTER

CRUDITES WITH HUMMUS AND BUTTERMILK RANCH

SWEET POTATO PUFF (VEGETARIAN)

CHORIZO STUFFED DATE WITH BACON

CHEF'S FAVORITE: SHRIMP CHOPSTICK WITH SWEET THAI CHILI SAUCE

DELUXE RECEPTION PACKAGE

45 pp

INTERNATIONAL CHEESE TABLE

FARMERS MARKET FRESH VEGETABLE DISPLAY

SWEET POTATO PUFF (VEGETARIAN)

CHORIZO STUFFED DATE WITH BACON

CHEF'S FAVORITE: SHRIMP CHOPSTICK WITH SWEET THAI CHILI SAUCE

CHOPPED SALAD & CAESAR SALAD STATION

GARLIC STUDDERED PRIME RIB OF BEEF

GOURMET PASTA STATION

ASSORTED MINI DESSERTS

SOFT DRINKS & BOTTLED WATER

INTERNATIONAL CHEESE TABLE

8 pp

DOMESTIC AND IMPORTED CHEESES GARNISHED WITH LOCAL HONEY, PRESERVES, DRIED FRUIT, AND LAVOSH

FRENCH BREAD

FARMERS MARKET FRESH VEGETABLE DISPLAY

6 pp

FRESH SEASONAL VEGETABLES

OLIVE HUMMUS

BUTTERMILK RANCH

FRESH FRUIT DISPLAY

6 pp

ARRAY OF SEASONAL FRUIT AND BERRIES

CHILLED JUMBO SHRIMP

14 pp

CHILLED JUMBO SHRIMP

BLOODY MARY COCKTAIL SAUCE, HORSERADISH SAUCE AND LEMON

HORS D' OEUVRES PER PIECE

\$4 PER PIECE

MINIMUM 50 PER ORDER

BBQ PORK BISCUIT

CHORIZO STUFFED DATE WITH BACON

SWEET POTATO PUFF (VEGETARIAN)

PEAR AND ALMOND BRIE SPRINGROLL

BREADED ARTICHOKE/BOURSIN

GUAVA EMPANADA

SHRIMP CHOPSTICK

MINI CRABCAKE

DUCK RAVIOLI

CHICKEN SATAY

ASIAN BEEF SHORT RIB POT PIE

CHEF'S SPECIALTY HORS D' OEUVRES

\$6 PER PIECE

MINIMUM 50 PER ORDER

BACON WRAPPED SCALLOP WITH BLOOD ORANGE & BASIL

LAMB LOLLIPOP WITH DRIED CHERRY CAPONATA

AHI TUNA POKE AND A WASABI BLOODY MARY SHOOTER

TOMATO CAPRESE SKEWER WITH AGED BALSAMIC

CONCH AND LOBSTER FRITTER WITH MANGO-MOJITO CREMA

KOBE BEEF SLIDER WITH ONION MARMALADE AND GORGONZOLA AIOLI

CRAB-MASA CAKES WITH ROASTED CORN & AVOCADO

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HOLIDAY INN TAMPA WESTSHORE AIRPORT | 700 N. WESTSHORE BLVD., TAMPA, FLORIDA 33609 | 813.289.8200 | WWW.TAMPAHI.COM

CHEF ATTENDED

CARVING STATIONS

PRICE INCLUDES FRESH BAKED
GOURMET BREAD DISPLAY

STATION ATTENDANT REQUIRED
AT \$75 EACH

SAGE ROASTED 275 ++
TURKEY BREAST EACH

WITH CRANBERRY-GINGER RELISH
(SERVES APPROXIMATELY 40 PEOPLE)

GARLIC STUDDER 320 ++
PRIME RIB OF BEEF EACH

WITH ROASTED SHALLOT JUS
& HORSERADISH CREAM
(SERVES APPROXIMATELY 30 PEOPLE)

ORANGE GLAZED 275 ++
BONE-IN HAM EACH

POMMERY MUSTARD AIOLI
(SERVES APPROXIMATELY 40 PEOPLE)

KONA COFFEE RUBBED 325 ++
BEEF TENDERLOIN EACH

WITH FRANJELICO DEMI
(SERVES APPROXIMATELY 20 PEOPLE)

CHEF ATTENDED

STATIONS

ENHANCE OUR RECEPTION
PACKAGE WITH THESE ADDITIONAL
CHEF ATTENDED ACTION STATIONS

MINIMUM 50 PERSON EVENTS

STATION ATTENDANT REQUIRED
AT \$75 EACH

**CHOPPED SALAD &
CAESAR SALAD**
STATION 6 pp

FRESH ROMAINE TOSSED WITH
ASIAGO CHEESE, GARLIC
CROUTONS & GARLIC PARMESAN
DRESSING

CHOPPED MIXED BABY FIELD
GREENS TOSSED WITH CRISP
BACON, GORGONZOLA,
CUCUMBERS, TOMATOES, OLIVES,
CRISPY SHALLOTS, AND
BUTTERMILK RANCH

**GOURMET GRILLED
PIZZA STATION** 9 pp

FLATBREAD PIZZAS WITH GRILLED
BASIL & OLIVE OIL CRUST

GRILLED CHICKEN & BASIL PESTO
WITH ASIAGO CHEESE

CHIFFONADE OF CAESAR SALAD &
ROASTED EGGPLANT

WILD MUSHROOM WITH GOAT
CHEESE & SPICY TOMATO SAUCE

**MASHED POTATO
STATION** 7 pp

ROASTED GARLIC WHIPPED YUKON
GOLD POTATOES

TOPPINGS: BROCCOLI FONDUE,
CHORIZO BHILI, WILD
MUSHROOM CREAM, CHOPPED
BACON, CHIVES, CHEDDAR-JACK
CHEESE, SOUR CREAM, BUTTER

MAPLE-CINNAMON MASHED
SWEET POTATOES

TOPPINGS: MARSHMALLOWS,
CINNAMON-HONEY BUTTER

**GOURMET PASTA
STATION** 13 pp

RIGATONI WITH ITALIAN SAUSAGE
& BROCCOLINI IN TOMATO BASIL
SAUCE WITH SHAVED PARMESAN

FETTUCCINI WITH GRILLED
CHICKEN BREAST, PROSCIUTTO,
PEAS, AND ASIAGO CREAM SAUCE

ROASTED PORTABELLO
AGNOLOTTI PASTA WITH WILD
MUSHROOMS, SPINACH,
ASPARAGUS, AND TOMATO
CREAM

RISOTTO STATION 9 pp

SHRIMP RISOTTO

PROSCIUTTO WITH CITRUS
RISOTTO

BASIL RISOTTO

**GOURMET GRILLED
CHEESE STATION** 9 pp

APPLE, BRIE AND BACON WITH
HONEY GRILLED CHEESE

**GOURMET MAC &
CHEESE STATION** 14 pp

TRUFFLED LOBSTER AND
SMOKED CHEDDAR

A 23% taxable banquet charge and applicable state sales tax will be applied to all food and beverage prices.



BAR SERVICE

CALL PACKAGE

*\$18 PER PERSON FOR THE FIRST HOUR
\$12 EACH ADDITIONAL HOUR OR
FOUR HOURS FOR \$50 PER PERSON*

CALL BRAND LIQUOR

VARIETAL WINES

IMPORTED & DOMESTIC BEER

ASSORTED SOFT DRINKS &
BOTTLED WATER

PREMIUM PACKAGE

*\$21 PER PERSON FOR THE FIRST HOUR
\$13 EACH ADDITIONAL HOUR OR
FOUR HOURS FOR \$55 PER PERSON*

PREMIUM BRAND LIQUOR

VARIETAL WINES

IMPORTED & DOMESTIC BEER

ASSORTED SOFT DRINKS &
BOTTLED WATER

BEER, WINE & SOFT DRINK PACKAGE

*\$14 PER PERSON FOR THE FIRST HOUR
\$8 EACH ADDITIONAL HOUR OR
FOUR HOURS FOR \$35 PER PERSON*

VARIETAL WINES

IMPORTED & DOMESTIC BEER

ASSORTED SOFT DRINKS &
BOTTLED WATER

ON CONSUMPTION

	HOST	CASH
CALL BRANDS	6.50	7.00
PREMIUM BRANDS	8.50	9.00
VARIETAL WINES	6.50	7.00
DOMESTIC BEER	4.50	5.00
IMPORTED BEER	5.50	6.00
LIQUEURS	7.00	8.00
SOFT DRINKS	3.00	3.00
PERRIER	4.25	4.25
BOTTLED WATER	3.00	3.00

CALL BRANDS

VODKA	SMIRNOFF
GIN	TANGUERAY
RUM	BACARDI
TEQUILA	JOSE CUERVO
SCOTCH	JOHNNIE WALKER RED
BOURBON	JIM BEAM
WHISKEY	SEAGRAMS 7
SPICED RUM	CAPTAIN MORGAN

PREMIUM BRANDS

VODKA	KETEL ONE
GIN	BOMBAY SAPPHIRE
RUM	BACARDI 8
TEQUILA	PATRON
SCOTCH	JOHNNIE WALKER BLACK
BOURBON	JACK DANIELS
WHISKEY	CROWN ROYAL
SPICED RUM	CAPTAIN MORGAN

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Holiday Inn

TAMPA WESTSHORE AIRPORT

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