



DINNER BUFFET MENU

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A BEVERAGE STATION INCLUDING GOURMET COFFEE AND HERBAL TEA IS INCLUDED IN ALL DINNER
BUFFET MENUS. ICE WATER WILL BE PRE-SET AT GUEST TABLES.

LIGHT AND REFRESHING

Fresh tomato salad next to sweet baby spinach and pickled red onion with farm fresh
feta cheese and red wine vinaigrette
Roasted seasonal vegetables with honey and fresh herbs
Sautéed chicken breast served with artichoke, roasted red peppers finished in a white
wine butter sauce
Sundried tomato orzo pasta with feta cheese
Creamy smashed salt potatoes
Herb roasted top round with wild mushroom jus (chef attended)
Assortment of breads
Chocolate with peanut butter mousse
Carrot cake infused with caramel

\$42

SOUTHERN STYLE

Cesar salad with fresh parmesan, and thinly sliced red onion
Sautéed green beans
Slow roasted chicken with Carolina barbeque sauce
Fresh dill and red onion potato salad
Sweet molasses slowly baked beans
Hickory smoked beef brisket (chef attended)
Assortment of breads
Apple cobbler
Milk chocolate brownies

\$44

ELEGANT AFFAIR

Fresh greens, grilled marinated zucchini, Danish bleu cheese, sun ripe tomato, and
green goddess dressing
Grilled asparagus
Chicken roulade with sundried tomato, goat cheese, and black olive
Cedar plank salmon with dill crème fraiche (chef attended)
Pine nut risotto
Buttery smash potatoes
Slow roasted garlic and herb top round with wild mushroom jus (chef attended)
Assortment of breads
Tres leches cake with dulce de leche drizzle
Perfectly chocolate cake with chocolate ganache and a berry garnish

\$50



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 dinner buffet 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 menu prices are designed for 90 minutes of food service. If a chef attendant is required, it will be \$100 per chef attendant.

LINEN

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

