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SEATED LUNCH MENU

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GOURMET COFFEE IS INCLUDED IN ALL LUNCH MENUS. ICE WATER WILL BE PRE-SET AT GUEST TABLES.

### MENU I

First course: (choose one)

Hawaiian rice salad with coconut, pineapple and almonds with grilled chicken  
Five spice chicken with fresh greens, seasoned glass noodles, pickled cucumber,  
mandarin orange, toasted almond, fresh carrot, sake poached raisins, fried  
wonton with honey and rice wine vinaigrette  
Greek souvlaki chicken over orzo pasta and fresh greens with Kalamata olives, feta  
cheese and vine ripe tomatoes finished with lemon oregano vinaigrette  
Grilled chicken over fresh greens, grilled pear, walnuts and bleu cheese with sweet  
grape tomato, and a sherry vinaigrette

Second course: (choose one)

Fresh key lime roulade cheese cake with sponge cake and berry coulis  
Cinnamon caramel apple pie  
Carrot cake infused with caramel  
Perfectly chocolate cake with chocolate ganache and a berry garnish

\$26

### MENU II

First course: (choose one)

Fresh greens, goat cheese crostini, smoked tomato, cucumber, crispy onion and  
sherry vinaigrette  
Iceberg wedge with crumbled Danish bleu cheese, sweet grape tomatoes and  
toasted pecans with creamy bleu cheese dressing  
Spinach salad with mushroom, vine ripened tomato, sweet Vidalia onion and honey  
cranberry vinaigrette  
Bruschetta with freshly made ciabatta and extra virgin olive oil

Second course: (choose one)

Herb grilled chicken breast over roasted red skin potatoes with pan gravy and sautéed  
seasonal vegetables  
Pan seared tilapia with pecan brown butter, buttery smash potatoes and sautéed  
green beans  
Pan seared chicken breast with herb jus, seasoned jasmine rice, and sautéed seasonal  
vegetables  
Grilled chicken and pasta penne with fresh asparagus, tomato, arugula, and feta  
tomato sauce

Third course: (choose one)



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Fresh key lime roulade cheese cake with sponge cake and berry coulis  
Cinnamon caramel apple pie  
Carrot cake infused with caramel  
Perfectly chocolate cake with chocolate ganache and a berry garnish

\$32

### MENU III

First course: (choose one)

Fresh greens, goat cheese crostini, smoked tomato, cucumber, crispy onion and sherry vinaigrette  
Iceberg wedge with crumbled Danish bleu cheese, sweet grape tomatoes and toasted pecans with creamy bleu cheese dressing  
Spinach salad with mushroom, vine ripened tomato, sweet Vidalia onion and honey cranberry vinaigrette  
Bruschetta with freshly made ciabatta and extra virgin olive oil

Second course: (choose one)

Lemon roasted airline chicken with herb seared shrimp, sautéed spinach with olive oil and garlic, and roasted red skin potatoes with white wine butter sauce  
Grilled tenderloin tips with buttery smash potatoes and sautéed seasonal vegetables with herb oil  
Sautéed chicken breast served with artichoke, and roasted red peppers, seasoned jasmine rice and grilled asparagus in a white wine gravy  
Slow roasted chili and cumin rubbed chicken with tostones, sweet plantains, yellow rice and black beans finished with salsa verde

Third course: (choose one)

Fresh key lime roulade cheese cake with sponge cake and berry coulis  
Cinnamon caramel apple pie  
Carrot cake infused with caramel  
Perfectly chocolate cake with chocolate ganache and a berry garnish

\$38



## 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 lunch 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.

### LINEN

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

