



RAMADA[®]

Westshore - Tampa Airport

Continental Breakfast Selection

Classic Orchid Continental Breakfast

ASSORTED FRESH BREAKFAST MUFFINS AND DANISHES

SEASONAL FRESH WHOLE FRUITS

CHILLED FLORIDA ORANGE JUICE & CRANBERRY JUICE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECTION OF HERBAL TEAS.

\$ 11.95 PER PERSON

Royal Orchid Continental Breakfast

ASSORTED FRESH BREAKFAST MUFFINS AND DANISHES

ENGLISH MUFFINS WITH BUTTER AND BERRY PRESERVES

SEASONAL FRESH WHOLE FRUITS

ASSORTED DRY CEREALS SERVED WITH COLD MILK

CHILLED FLORIDA ORANGE JUICE & CRANBERRY JUICE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HERBAL TEAS

\$12.95 PER PERSON

Wild Orchid Continental Breakfast

ASSORTED FRESH BREAKFAST MUFFINS AND DANISHES

ENGLISH MUFFINS AND FRESHLY CUT BAGELS WITH BUTTER AND BERRY PRESERVES

ASSORTED INDIVIDUAL YOGURTS

FRESH CUT FRUIT PLATTER

CHILLED FLORIDA ORANGE JUICE & CRANBERRY JUICE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HERBAL TEAS

\$ 14.95 PER PERSON



RAMADA[®]

Westshore - Tampa Airport

Breakfast Buffets

(MINIMUM 30 GUESTS, LESS THAN 30 GUESTS ADD \$ 4.00 PER PERSON)

Royal Orchid

FRESH SCRAMBLED EGGS AND POTATOES

YOUR CHOICE OF BACON OR SAUSAGE PATTIES

SLICED BAGELS AND ENGLISH MUFFINS

SWEET BUTTER, CREAM CHEESE

AND BERRY PRESERVES

FRESH FLORIDA ORANGE JUICE

AND CRANBERRY JUICE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE

AND HERBAL TEAS

\$14.95 PER PERSON

Ramada Westshore

FRESH SEASONAL FRUITS

ASSORTED BREAKFAST PASTRIES

ASSORTED DRY CEREALS, SERVED WITH MILK

FRESH SCRAMBLED EGGS AND POTATOES

YOUR CHOICE OF BACON OR SAUSAGE PATTIES

FRESH FLORIDA ORANGE JUICE

AND CRANBERRY JUICE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE

AND HERBAL TEAS

\$ 15.95 PER PERSON

California Highway

FRESH SEASONAL FRUIT

ASSORTED YOGURTS AND GRANOLA

SCRAMBLED EGGS SERVED WITH HAM & CHEESE

FRENCH TOAST, SERVED WITH MAPLE SYRUP

BREAKFAST POTATOES, BACON OR SAUSAGE

ASSORTED BREAKFAST PASTRIES

FRESH FLORIDA ORANGE JUICE AND

CRANBERRY JUICE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE

AND HERBAL TEAS

\$ 16.95 PER PERSON

California Sunrise

FRESH SEASONAL FRUIT

BUILD YOUR OWN CROISSANT

WITH SCRAMBLED EGGS,

HAM & CHEDDAR CHEESE

SAUSAGE AND BACON

BREAKFAST BURRITOS, SERVED WITH SALSA

AND SOUR CREAM

FRESH FLORIDA ORANGE JUICE AND

CRANBERRY JUICE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE

AND HERBAL TEAS

\$ 18.95 PER PERSON



RAMADA[®]

Westshore - Tampa Airport

Break Time Items

ASSORTED DANISHES AND MUFFINS

\$ 24.00 PER DOZEN

ASSORTED SOFT DRINKS

\$ 2.00 EACH

ASSORTED JUMBO COOKIES

\$ 24.00 PER DOZEN

ASSORTED FRUIT JUICES

\$ 25.00 PER GALLON

ASSORTED DONUTS

\$ 24.00 DOZEN

BOTTLED WATER

\$ 2.00 PER BOTTLE

ASSORTED FRUIT YOGURT

\$ 2.75 EACH

ICED TEA

\$ 25.00 PER GALLON

ASSORTED CHIPS

\$ 1.75 EACH BAG

SOFT PRETZELS WITH MUSTARD

\$ 24.00 PER DOZEN

ASSORTED GRANOLA BARS

\$ 24.00 PER DOZEN

FRESH POPCORN

\$ 3.00 PER PERSON

MANGO LASSIE

(FRESH MANGO AND YOGURT DRINK)

\$ 25.00 PER GALLON

FRESHLY BREWED REGULAR COFFEE,

DECAFFEINATED COFFEE & TEAS

\$ 25.00 PER GALLON

FRESH SLICED FRUIT TRAY

SMALL TRAY \$ 75.00 (SERVES 25)

LARGE TRAY \$ 150.00 (SERVES 50)

ASSORTED CHEESE TRAY WITH

CRACKERS AND FRUIT AS GARNISH

\$ 175.00 (SERVES 50)

MIXED NUTS

\$ 3.00 PER PERSON

NACHO CHIPS WITH FRESH SALSA

\$ 12.95 PER PERSON

FRESHLY BAKED BROWNIES

\$ 30.00 PER DOZEN



RAMADA[®]

Westshore - Tampa Airport

Lunch Salad Selections

ALL SALADS SERVED WITH DINNER ROLLS, BUTTER, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE OR ICED TEA

Chef's Salad

CRISPY SHREDDED LETTUCE WITH STRIPS OF CHICKEN, STRIPS OF HAM, ROAST BEEF, AND SWISS CHEESE. CHOICE OF DRESSING.

\$ 17.95

Sunrise Nicoise

TASTY CHUNKS OF TUNA ON FRESH GREENS WITH TOMATOES, GREEN BEANS, AND GREEN BELL PEPPERS AND CHOICE OF DRESSING.

\$ 16.95

Chicken Caesar Salad

FRESH ROMAINE LETTUCE WITH GRILLED CHICKEN, TOSSED WITH CAESAR DRESSING, GRATED PARMESAN CHEESE AND CROUTONS

\$15.95

Classic Royal Salad

FRESH FIELD GREENS WITH BLACKENED CHICKEN, TOMATOES, APPLEWOOD BACON BITS CRUMBLed BLEU CHEESE AND AVOCADO

SERVED WITH RUSSIAN DRESSING

\$16.95

From The Garden

FRESH MIXED GREENS WITH CHERRY TOMATOES, GREEN OLIVES, ROASTED GREEN BEANS, AVOCADO WEDGES, MONTEREY JACK CHEESE, ROASTED ALMONDS

AND BALSAMIC VINEGAR DRESSING

\$14.95



RAMADA[®]

Westshore - Tampa Airport

Lunch Sandwich Selections

ALL SANDWICHES SERVED WITH POTATO CHIPS AND YOUR CHOICE OF POTATO SALAD OR FRUIT SALAD, FRESHLY BAKED COOKIE, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE OR ICED TEA

French Connection Sandwich

*SELECTION OF SMOKED TURKEY, HAM, ROAST BEEF OR SALAMI WITH SWISS CHEESE
LETTUCE AND TOMATO ON A CROISSANT*

\$17.95

Smoked Turkey Wrap

*SMOKED TURKEY, JULIENNE TOMATOES, WHITE AMERICAN CHEESE, WRAPPED IN A SUN
DRIED TOMATO TORTILLA*

\$ 17.95

Blackened Chicken Sandwich

*MARINATED BLACKENED CHICKEN BREAST WITH APPLE WOOD BACON AND MONTEREY JACK CHEESE
SERVED ON A CIABATTA ROLL WITH LETTUCE, TOMATOES AND ONIONS.*

\$ 17.95

Chicken Fajita Wrap

*SEASONED SLICED CHICKEN STRIPS, SAUTÉED WITH ONIONS AND PEPPERS,
WRAPPED IN A FLOUR TORTILLA
SERVED WITH PICO DE GALLO, SOUR CREAM AND GUACAMOLE ON THE SIDE*

\$17.95

Chelsea's Treat Sandwich

*DOUBLE DECKER, HOT CORNED BEEF AND PASTRAMI WITH SWISS CHEESE,
TOMATO AND RUSSIAN DRESSING*

\$17.95



RAMADA[®]

Westshore - Tampa Airport

Lunch Sandwich Selections

Kalua Pig Club Sandwich

DOUBLE DECKER SUCCULENT KALUA PIG AND BBQ SAUCE TOPPED WITH GOURMET BACON, AVOCADO, LETTUCE, TOMATOES AND MAYONNAISE ON TOASTED SOURDOUGH.

\$ 17.95

New York Steak Sandwich

1/2 POUND NEW YORK STEAK ON TOASTED FRENCH BREAD, LETTUCE, TOMATO, MAYONNAISE AND FRIED ONION RING

\$ 18.95

Seasonal Grilled Vegetable Sandwich

MARINATED AND GRILLED SQUASH, PEPPERS, PORTABELLA MUSHROOMS AND ONIONS WITH MELTED PROVOLONE CHEESE ON A KAISER ROLL

\$ 16.95



RAMADA[®]
Westshore - Tampa Airport

Lunch Buffets

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND ICED TEA. WARM ROLLS AND BUTTER ACCOMPANY ALL BUFFET SELECTIONS. ALL BUFFETS ARE AVAILABLE FOR 30 GUESTS OR MORE. GROUPS SMALLER THAN 30 GUESTS, PLEASE ADD \$ 4.00 PER PERSON

The Taste Of Italy

CHOICE OF ONE SALAD

CAESAR SALAD, ANTIPASTI SALAD

FRESH MOZZARELLA, PESTO AND PLUM

TOMATOES AND GREEN OLIVES IN BASIL VINAIGRETTE

CHOICE OF TWO SIDES

GARLIC HERB ROASTED POTATOES, PROVENCAL POTATOES, ROSEMARY POTATOES

RISI BISI RICE, MUSHROOM RISOTTO RICE,

FETTUCCHINE CARBONARA, SPINACH RAVIOLI WITH TOMATO HERB SAUCE

HERB ROASTED SEASONAL VEGETABLES, ZUCCHINI RAPINE

Entrees

CHOICE OF TWO ENTREES

CHICKEN PARMESAN, CHICKEN PROSCIUTTO,

HERB CRUSTED BEEF MEDALLIONS WITH GARLIC ROSEMARY WINE DEMI-GLACE,

BAKED MEAT LASAGNA,

ITALIAN SAUSAGE AND PEPPERS

Dessert

TRADITIONAL TIRAMISU OR ITALIAN RUM CAKE

\$29.95 PER PERSON



RAMADA[®]

Westshore - Tampa Airport

Bay Shore Lunch Buffet

ALL BUFFETS ARE AVAILABLE FOR 30 GUESTS OR MORE. GROUPS SMALLER THAN 30 GUESTS
ADD \$ 4.00 PER PERSON

CHOICE OF TWO ENTREES

CHICKEN BREAST WITH MUSHROOM AND MARSALA WINE SAUCE OR
BBQ CHICKEN WITH GRILLED TOMATO WEDGES OR
ROAST PORK WITH MOJO SAUCE

RICE PILAF

SAUTÉED ASSORTED SEASONAL VEGETABLES

CHEF'S SPECIAL DESSERT

INCLUDES FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE
AND ICED TEA

\$ 24.95 PER PERSON

New York Deli Buffet

FRESHLY SLICED HAM, TURKEY, ROAST BEEF, SALAMI, SLICED CHEDDAR,
SWISS AND PROVOLONE CHEESE, LETTUCE, TOMATOES,
ONIONS, PICKLES AND CONDIMENTS, DELI ROLLS, AND
GOURMET SANDWICH BREAD AND POTATO CHIPS.

FRESHLY MIXED GREENS WITH ASSORTED DRESSINGS.

CHOICE OF ONE OF THE FOLLOWING,
FRESH FRUIT SALAD, POTATO SALAD OR PASTA SALAD.

CHEF'S CHOICE OF DESSERT

FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND ICED TEA

\$ 17.95 PER PERSON.



RAMADA[®]

Westshore - Tampa Airport

West Shore Lunch Buffet

*ALL BUFFETS ARE AVAILABLE FOR 30 GUESTS OR MORE. GROUPS SMALLER THAN 30 GUESTS
ADD \$ 4.00 PER PERSON*

*GRILLED HERB CHICKEN MADEIRA OR
ROAST CHICKEN WITH ROSEMARY SAUCE*

MACARONI AU GRATIN OR

MASHED POTATOES

ASSORTED SEASONAL VEGETABLES

CHEF'S SPECIAL DESSERT

INCLUDES FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND ICED TEA

\$ 23.95 PER PERSON

*ALL BUFFETS ARE SERVED WITH DINNER ROLLS, BUTTER, FRESHLY BREWED REGULAR COFFEE,
DECAFFEINATED COFFEE AND ICED TEA.*



RAMADA®

Westshore - Tampa Airport

Plated Lunch

ALL ENTREES ARE SERVED WITH WARM ROLLS AND BUTTER, CHEF'S SELECTION OF DESSERT,
AND FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND ICED TEA

Petite Sirloin Steak

GRILLED SIRLOIN STEAK, TOPPED WITH WILD MUSHROOMS,
CAMELIZED ONIONS WITH A NATURAL DEMI GLACE,
SERVED WITH GARLIC ROASTED POTATOES AND GARDEN VEGETABLE JULIENNE
\$ 27.95

Grilled Flank Steak

GRILLED FLANK STEAK, WITH CHIMICHURRI SAUCE
SERVED WITH MUSHROOM RICE AND SAUTÉED SPINACH
\$27.95

Breaded Boneless Pork Chops

BREADED TENDERLOIN OF PORK WITH COUNTRY SAUCE,
SERVED WITH LYONNAISE POTATOES AND SEASONAL VEGETABLES
\$21.95

Herb Chicken Madeira

HERB, MARINATED CHICKEN BREAST, TOPPED WITH SUN DRIED
TOMATOES, KALAMATA OLIVES, AND ARTICHOKE,
SERVED WITH PEAS PULAO RICE AND ZUCCHINI RAPINE
\$19.95

Mediterranean Chicken

CHICKEN BREAST, STUFFED WITH SPINACH, MOZZARELLA CHEESE AND SUN DRIED
TOMATOES, SERVED WITH ORIENTAL RICE AND SEASONAL VEGETABLES
\$19.95



RAMADA[®]

Westshore - Tampa Airport

Plated Lunch

Rosie's Chicken Breast

**ROSEMARY MARINATED CHICKEN BREAST, WITH ROSEMARY SAUCE,
SERVED WITH RICE PILAF AND GREEN BEANS ALMONDINE**

\$19.95

Fettuccine Alfredo With Chicken

**FETTUCCINE IN AN ALFREDO SAUCE WITH GRILLED CHICKEN BREAST,
SERVED WITH GARLIC HERB BREAD**

\$ 19.95

Pico De Grecco Shrimp Pasta

**SAUTÉED GARLIC SHRIMP, ARUGULA, PICO DE GALLO AND WHITE WINE
OVER PENNE PASTA, FINISHED WITH CRUMBLLED FETA CHEESE,
AND LEMON ZEST, SERVED WITH GARLIC BREAD**

\$21.95

Grilled Fillet of Tilapia

**GRILLED FILLET OF TILAPIA WITH LEMON BUTTER SAUCE,
SERVED WITH STEAMED RICE AND GRILLED ZUCCHINI**

\$ 21.95

Blackened Fillet of Salmon

**MARINATED BLACKENED SALMON FILLET,
SERVED WITH SAFFRON RICE AND HERB ROASTED BROCCOLI**

\$ 23.95

**ALL ENTREE'S ARE SERVED WITH WARM ROLLS AND BUTTER, CHEF'S CHOICE OF DESSERT,
FRESHLY BREWED REGULAR COFFEE, DECAFFENATED COFFEE, AND ICED TEA.**



RAMADA[®]

Westshore - Tampa Airport

Hors D' Oeuvers And Appetizers

COLD SELECTIONS

(MINIMUM 30 GUESTS)

ASSORTED VEGETABLE DISPLAY, SERVED WITH RANCH DRESSING

\$ 3.95 PER PERSON

FRESH SEASONAL SLICED FRUIT

\$ 3.95 PER PERSON

ASSORTED CHEESE DISPLAY, SERVED WITH ASSORTED CRACKERS AND FRUIT

\$4.49 PER PERSON

HUMMUS, SERVED WITH TOASTED PITAS

\$3.95 PER PERSON

SPINACH AND ARTICHOKE DIP, SERVED WITH TOASTED PITA POINTS

\$3.95 PER PERSON

ASSORTED FINGER SANDWICHES (TUNA, CHICKEN, HAM AND CHEESE)

\$ 2.00 PER PIECE

ASSORTED COLD CUT PLATTER (SMOKED HAM, TURKEY, ROAST BEEF)

\$3.95 PER PERSON

SMOKED SALMON PLATTER, SERVED WITH ONION RINGS, CAPERS AND HORSERADISH SAUCE

\$3.49 PER PERSON

SHRIMP COCKTAIL, SERVED WITH COCKTAIL SAUCE

\$ 2.00 EACH



RAMADA[®]

Westshore - Tampa Airport

Hors D' Oeuvers And Appetizers

HOT SELECTIONS

BUFFALO WINGS, SERVED WITH BLEU CHEESE DIPPING SAUCE

\$ 150.00 FOR 100 PIECES

CHICKEN TENDERS, SERVED WITH HONEY MUSTARD SAUCE

\$ 150.00 FOR 100 PIECES

CRISPY SHRIMP IN A JACKET, SERVED WITH SWEET CHILI SAUCE

\$ 175.00 FOR 100 PIECES

CRAB OR SAUSAGE STUFFED MUSHROOMS

\$ 150.00 FOR 100 PIECES

MINI CRAB CAKES, SERVED WITH REMOULADE SAUCE

\$ 200.00 FOR 100 PIECES

BEEF SATAY, SERVED WITH PEANUT BUTTER SAUCE

\$ 175.00 FOR 100 PIECES

CHICKEN SATAY, SERVED WITH PEANUT BUTTER SAUCE

\$ 150.00 FOR 100 PIECES

SCALLOPS, WRAPPED IN BACON, SERVED WITH HONEY LIME SAUCE

\$ 200.00 FOR 100 PIECES

VEGETABLE SPRING ROLLS

\$ 150.00 FOR 100 PIECES

VEGETABLE SAMOSAS

\$ 150.00 FOR 100 PIECES

MINI FRENCH QUICHE LORRAINE

\$ 150.00 FOR 100 PIECES



RAMADA®

Westshore - Tampa Airport

Dinner Buffets

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND ICED TEA. WARM ROLLS AND BUTTER ACCOMPANY ALL BUFFET SELECTIONS, ALL BUFFETS ARE AVAILABLE FOR 40 GUESTS OR MORE. GROUPS SMALLER THAN 40 PLEASE ADD \$ 4.00 PER PERSON

The Ramada Classic Buffet

CHOICE OF ONE SALAD

MIXED FIELD GREENS WITH ASSORTED DRESSINGS ~ PENNE PASTA SALAD
MIXED MARINATED VEGETABLE SALAD ~ THREE COLOR PASTA SALAD
GERMAN POTATO SALAD

CHOICE OF TWO SIDES

OVEN ROASTED POTATOES, ROSEMARY POTATOES,
LYONNAISE POTATOES ~ MASHED POTATOES ~ CROQUETTE POTATOES
RICE PILAF, SAFFRON RICE ~ MUSHROOM RISOTTO RICE ~ VERMICELLI RICE, BIRYANI RICE
SEASONAL VEGETABLES ~ GLAZED CARROTS ~ GREEN BEANS WITH ALMONDS

Entrees

CHOICE OF ONE, TWO, OR THREE

LONDON BROIL WITH A SHERRY MUSHROOM SAUCE. ROAST BEEF WITH ONION SAUCE.
CHICKEN MARSALA, MUSHROOMS AND MARSALA WINE SAUCE.
CHICKEN PRINCESS. CHICKEN BREAST IN A WHITE WINE CREAM SAUCE, WITH ASPARAGUS.
CHICKEN MARYLAND. FRIED CHICKEN, SERVED WITH BASIL TOMATO SAUCE.
HERB CRUSTED PORK LOIN WITH GARLIC DIJON MUSTARD SAUCE.
FILLET OF FRESH TILAPIA WITH LEMON BUTTER SAUCE
FRESH FILLET OF SALMON WITH LIGHT GINGER ORANGE SAUCE

Dessert

CHEF'S SELECTION

ONE ENTRÉE SELECTION \$25.95 ~ TWO ENTRÉE SELECTIONS \$ 27.95
THREE ENTRÉE SELECTION \$ 32.95



RAMADA[®]

Westshore - Tampa Airport

Florida East Latino Dinner Buffet

ALL BUFFETS ARE AVAILABLE FOR GROUPS OF 40 GUESTS OR MORE.

GROUPS SMALLER THAN 40 GUESTS, ADD \$ 4.00 PER PERSON

FRESH MIXED GREEN SALAD WITH AVOCADO AND MANGO DRESSING

SPICY GRILLED CORN SALAD WITH BLACK BEANS

ROAST CHICKEN PICADILLO

CHILI CON CARNE

OVEN ROASTED MEXICAN POTATOES

SAFFRON RICE AND BLACK BEANS

FRESH SEASONAL VEGETABLES

TRADITIONAL NY CHEESE CAKE AND FRIED BANANAS WITH ICE CREAM

\$ 27.95 PER PERSON

Florida West Latino Dinner Buffet

MIXED BEAN SALAD

FRESH SPRING MIX WITH ORANGE SLICES, ONION RINGS AND HONEY LIME DRESSING

TRADITIONAL PULLED PORK WITH MOJO SAUCE

PLANTAIN STUFFED CHICKEN WITH SWISS AND CREOLE SAUCE

ROASTED SWEET POTATOES

STUFFED ZUCCHINI WITH KERNEL CORN AND AMERICAN BACON

KIDNEY BEAN RICE

COCONUT CREAM CARAMEL AND BLACK FOREST CAKE

\$ 27.95 PER PERSON

ALL BUFFETS SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE

AND ICED TEA



RAMADA[®]
Westshore - Tampa Airport

Hyde Park Bbq Dinner Buffet

ALL BUFFETS ARE AVAILABLE FOR GROUPS OF 40 OR MORE GUESTS. GROUPS SMALLER THAN 40 GUESTS ADD \$ 4.00 PER PERSON

CHOICE OF TWO SALADS

MIXED FIELD GREENS WITH ASSORTED DRESSINGS

SPINACH SALAD WITH APPLEWOOD BACON,

SOUTHERN POTATO SALAD

FRESH FRUIT SALAD

PASTA SALAD

CHOICE OF TWO OR THREE ENTREES

BARBEQUED MARINATED CHICKEN BREAST

TENDER BARBEQUED PORK RIBS

GRILLED HAMBURGERS OR CHEESE BURGERS

SOUTHERN FRIED CHICKEN

CHOICE OF TWO ACCOMPANIMENTS

BAKED BEANS, CORN ON THE COB

MACARONI - AU- GRATIN

FRIED BANANAS, FRIED ZUCCHINI

ROASTED SWEET POTATOES, BAKED POTATOES WITH SOUR CREAM

SEASONAL VEGETABLES

MEXICAN RICE, VEG PAELLA RICE

Desserts

ASSORTED CAKES AND CREAM CARAMEL

TWO ENTREES \$25.95 PER PERSON. THREE ENTREES \$29.95 PER PERSON

ALL BUFFETS ARE SERVED WITH DINNER ROLLS, BUTTER, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND ICED TEA



RAMADA[®]
Westshore - Tampa Airport

Palma Ceia Dinner Buffet

*BUFFET IS AVAILABLE FOR 40 GUESTS, OR MORE. LESS THAN 40 GUESTS
ADD \$4.00 PER PERSON*

FRESH GARDEN SALAD WITH ROASTED ALMONDS AND CHOICE OF DRESSING

Entrées

PEPPER CRUSTED LONDON BROIL WITH BOURBON SAUCE

OR

ROASTED SIRLOIN STEAK WITH CARAMELIZED ONIONS AND HERB BUTTER.

CHICKEN BREAST, SAUTÉED WITH MARSALA WINE AND MUSHROOMS

OR

MOZZARELLA STUFFED CHICKEN BREAST WITH LIGHT TOMATO SAUCE

AND

GRILLED FILLET OF TILAPIA WITH LEMON BUTTER SAUCE

SERVED WITH

SEASONAL ASSORTED STEAMED VEGETABLES

ROSEMARY ROASTED POTATOES

OR

RICE PILAF

Dessert

FRESH CUT FRUIT PLATTER

CHOCOLATE CAKE

\$27.95 PER PERSON

*ALL BUFFETS ARE SERVED WITH WARM DINNER ROLLS, BUTTER, FRESHLY BREWED REGULAR COFFEE,
DECAFFEINATED COFFEE AND ICED TEA*



RAMADA[®]

Westshore - Tampa Airport

Plated Dinner

EACH PLATED DINNER SELECTION COMES WITH ONE OF OUR STARTERS BELOW

*MIXED GREEN SALAD, KACHUMBER SALAD, CAESAR SALAD,
NEW ENGLAND CLAM CHOWDER, CREAM OF LEEK AND POTATO SOUP
CHICKEN EGG DROP SOUP*

Tournedos Madagascar

*BEEF TENDERLOIN STEAK WITH GREEN PEPPERCORN SAUCE
SERVED WITH SAUTÉED ASPARAGUS AND SAFFRON RICE
\$ 31.95*

New York Steak

*10 OZ NEW YORK STRIP, GRILLED WITH CARAMELIZED ONIONS AND HERB BUTTER,
SERVED WITH ROASTED POTATOES AND GARDEN FRESH STEAMED VEGETABLES
\$29.95*

Rib Eye Steak

*10 OZ RIB EYE STEAK, GRILLED WITH PORTABELLA MUSHROOMS, SERVED
WITH MASHED POTATOES AND TOASTED ALMOND BROCCOLI
\$ 29.95*

Pepper Crusted London Broil

*10 OZ STEAK, WITH PEPPERCORN SAUCE, SERVED WITH SAFFRON RICE AND GARDEN
FRESH STEAMED VEGETABLES.
\$ 29.95*

Chicken Oscar

*MARINATED CHICKEN BREAST WITH CRAB MEAT, SERVED WITH FRESH
ASPARAGUS TIPS, LYONNAISE POTATOES AND HOLLANDAISE SAUCE
\$25.95*

ALL ENTREES SERVED WITH FRESHLY BREWERED REGULAR COFFEE, DECAFINATED COFFEE AND ICED TEA.



RAMADA®

Westshore - Tampa Airport

Plated Dinner

Chicken Prosciutto

HERB MARINATED CHICKEN BREAST WITH WHITE WINE, GARLIC, PROSCIUTTO, AND ITALIAN CHEESE, SERVED WITH RISI BISI RICE AND GLAZED BABY CARROTS

\$25.95

Chicken Grande Mere

ROAST CHICKEN BREAST, SAUTÉED MUSHROOMS, HARDWOOD BACON, CARAMELIZED ONIONS, SERVED WITH BROCCOLI AND SAFFRON RICE

\$25.95

Chicken Marsala

CHICKEN BREAST SAUTÉED WITH MARSALA WINE AND MUSHROOMS, SERVED WITH CROQUETTE POTATOES AND GREEN BEANS ALMONDINE

\$25.95

Herb Crusted Roast Pork Loin

HERB CRUSTED PORK LOIN WITH A GARLIC DIJON MUSTARD SAUCE SERVED WITH MASHED POTATOES AND ASSORTED BOILED VEGETABLES

\$25.95

Fillet of Salmon Florentine

GRILLED SALMON, TOPPED WITH SAUTÉED MUSHROOMS AND SPINACH, SERVED WITH RICE PILAF

\$ 27.95

Grilled Fillet of Tilapia

GRILLED FILLET OF TILAPIA WITH LEMON BUTTER SAUCE, SERVED WITH STEAMED RICE AND GRILLED ZUCCHINI

\$23.95

Mediterranean Mixed Grill

MEDITERRANEAN STYLE MARINATED SHRIMP SKEWER, CHICKEN SKEWER, AND BEEF KOFTA, SMACK ONIONS, SERVED WITH BIRYANI RICE AND HERB GRILLED VEGETABLES

\$27.95

ALL ENTRÉES ARE SERVED WITH WARM ROLLS AND BUTTER, CHEF'S CHOICE OF DESSERT, AND FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND ICED TEA



RAMADA®

Westshore - Tampa Airport

Beverage Service

**BARTENDER FEE OF \$75.00 PER BAR FOR UP TO 4 HOURS.
EACH ADDITIONAL HOUR, THE FEE IS \$25.00 PER HOUR. PER BAR.**

HOSTED BAR (BY THE HOUR)

HOSTED BAR INCLUDES DOMESTIC AND IMPORTED BEER, HOUSE WINE, SOFT DRINKS AND BOTTLED WATER.

HOUSE BRANDS

1 HOUR \$16.00 PER PERSON
2 HOUR \$20.00 PER PERSON
3 HOUR \$25.00 PER PERSON
4 HOUR \$30.00 PER PERSON

CALL BRANDS

1 HOUR \$18.00 PER PERSON
2 HOUR \$22.00 PER PERSON
3 HOUR \$27.00 PER PERSON
4 HOUR \$32.00 PER PERSON

PREMIUM BRANDS

1 HOUR \$22.00 PER PERSON
2 HOUR \$28.00 PER PERSON
3 HOUR \$32.00 PER PERSON
4 HOUR \$36.00 PER PERSON

LIMITED HOSTED BAR (BY THE HOUR)

LIMITED HOSTED BAR INCLUDES DOMESTIC AND IMPORTED BEER, HOUSE WINE, SOFT DRINKS AND BOTTLED WATER.

1 HOUR \$16.00 PER PERSON
2 HOUR \$20.00 PER PERSON
3 HOUR \$25.00 PER PERSON
4 HOUR \$30.00 PER PERSON

ON CONSUMPTION

HOSTED BAR

HOUSE BRAND \$5.00 PER DRINK
CALL BRAND \$6.00 PER DRINK
PREMIUM BRAND \$7.50 PER DRINK
DOMESTIC BEER \$3.50 PER BOTTLE
IMPORTED BEER \$4.00 PER BOTTLE
HOUSE WINE \$5.00 PER GLASS
SOFT DRINK \$2.00 PER BOTTLE
BOTTLED WATER \$2.00 PER BOTTLE

CASH BAR

HOUSE BRAND \$5.00 PER DRINK
CALL BRAND \$6.00 PER DRINK
PREMIUM BRAND \$7.50 PER DRINK
DOMESTIC BEER \$3.50 PER BOTTLE
IMPORTED BEER \$4.00 PER BOTTLE
HOUSE WINE \$5.00 PER GLASS
SOFT DRINK \$2.00 PER BOTTLE
BOTTLED WATER \$2.00 PER BOTTLE

COCKTAIL PUNCHES (PRICE PER GALLON)

CHAMPAGNE PUNCH \$70.00
MIMOSA PUNCH \$75.00
BLOODY MARY \$80.00

MARGARITA \$80.00
PLANTERS PUNCH \$75.00
MAI TAI \$80.00

KEGS OF BEER

IMPORTED AND DOMESTIC BRANDS ARE AVAILABLE UPON REQUEST. PLEASE INQUIRE FOR UPDATED PRICING.

CORKING FEE \$20.00 PER BOTTLE