



INTERCONTINENTAL.  
TAMPA

## Banquet Information & Requirements

### FOOD AND BEVERAGE

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. Guest may not remove any food or beverage from the premises nor consume food and/ or beverages supplies and/ or prepared by a party without the hotel's written approval.

### GUARANTEES

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Catering/Conference Services Department by 12:00 noon, 72 business hours prior to the function date. This number will be considered a guarantee and is not subject to reduction. The Hotel will not be responsible for service to more than 5% over and above the guarantee. After the 72 hours period, guarantees may only be increased by 5%; but please note that an additional 5% overset will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee. For private parties when the guarantee is less than 20 people, the Hotel will charge a \$75.00 service fee. All buffets are based on a minimum of 50 guests. Should you require a buffet for 25 to 49 guests, a 20% surcharge will apply. Buffets under 25 guests are not available.

### MENU PLANNING

The InterContinental Tampa is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your future events. Our team of culinary professionals is happy to prepare custom menus should you so desire. To assure the availability of menu items, your selections must be submitted to the Catering/Conference Service Department four weeks prior to your scheduled events.

### SERVICE CHARGE & TAXES

All food & beverage, rental, audio visual and miscellaneous charges, unless otherwise specified, are subject to our customary twenty-two (22%) percent taxable banquet service charge in addition a 7 % Florida Sales Tax. In the event that your organization is tax exempt, we are required by law to have a copy of your current Florida Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization. A \$75.00 Labor Charge will be added for any meal function under 20 Guests.

### AUDIO VISUAL

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state of the art equipment and providing professional technical support.

### SECURITY

The InterContinental Tampa will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/Conference Services Manager can assist you in arranging for hotel security officers. All events that include a minimum of 25 minors must have an off-duty hotel security officers and/or off-duty police officer. Due to fire regulations, the uses of pyrotechnic and smoke machines are not permitted on hotel premises. **Note:** No armed security is allowed in the hotel, excluding law enforcement and federal officers.

### WINE & BEVERAGE

The InterContinental Tampa required to abide by the regulations enforced by the Florida State Liquor Commission, and as such it is the policy of the Hotel that any outside beverage may not be brought on to the premises. Your Catering/Conference Services Manager will be happy to provide you with a list of fine wines from our cellars to compliment your meal selections.

### LINENS

The InterContinental Tampa provides ¾ length white linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

### ENTERTAINMENT & DECOR

The ambiance of your function can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Conference Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.



# INTERCONTINENTAL<sup>®</sup>

## TAMPA

### VALET PARKING

We offer valet parking for your guest's convenience at \$8.00 daily & \$15.00 overnight

### FUNCTION ROOMS

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set **no more than 5%** over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested **within 24 hours prior to functions will incur a minimum \$300.00 reset fee**. Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

### METHODS & CONDITIONS OF PAYMENTS

A non-refundable deposit is required for all functions, with the balance payable no later than 72 business hours prior to the event. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 45 business days prior to the event. The Hotel must have a credit card on file for all the events, regardless of final payment method. Social Events are to be fully prepaid one week prior to the Event.

### SIGNS & DISPLAYS

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are **not** allowed on the guest room levels, elevators or building exterior. Any signs must be freestanding or placed on art easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply. Charges applied to hang banners at \$50.00 per banner. Banner size to be advised prior to arrival.

### LOST AND FOUND

The InterContinental Tampa does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during or following patron's event.

### DAMAGE

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance.

### ADDITIONAL SERVICE STAFF

Additional service staff can be made available for your specific needs at the following rates: Server at \$125.00 each; and Captains at \$175.00 each per every four (4) hour shift.

### SHIPMENTS

A portage of \$10.00 each one time fee in/out per Box will be charged; client must fill out internal shipping authorization form to ensure proper shipment.

### BANQUET CHECKS

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

### LATE NIGHT STAFF SURCHARGE

An additional charge for staff applies for functions that continue past the contracted times at the following rates: Servers \$25.00 per hour each; Captains \$50.00 per hour each.

### APPROVAL

Client signature: \_\_\_\_\_

By signing this agreement, I acknowledge that I read and understood the Banquet Information and Requirements Information.



## Catering Estimates

To assist in budgeting for your upcoming event, please reference the following. The prices are for estimation purposes only. The final cost of your event will depend upon the actual menu items selected. Please note that prices are exclusive of tax and gratuity.

### Breakfast

Continental	16 – 19
Plated	17 – 30
Buffet	27 – 30

### Breaks

Standard AM/PM Breaks	10 – 16
Enhanced AM/PM Breaks	10 – 16
Theme AM/PM Breaks	10 – 16

### Lunch

Hot Entrée Plated	25 – 34
Cold Entrée Plated	21 – 29
Hot Buffet	38 – 50
Cold Buffet	35 – 42

### Hot and Cold Hors D'oeuvres

5-7 Pieces prior to Dinner (per guest)	20 – 32
16-20 Pieces without Dinner (per guest)	66 – 104
Heavy Hors d'oeuvres Multiples Stations	82 – 120

### Dinner

Based on a Three Course Meal	42 – 70
Based on a Four Course Meal	55 – 77
Dinner Buffet	60 – 85
Wine Service with Dinner (estimate 2 glasses per person)	13 & Up

### Cocktail Reception

1st Hour Open Bar	15 – 20
2 <sup>nd</sup> Hour Open Bar	7 – 12
Each Additional Hour of Open Bar	7 – 12



## **INTERCONTINENTAL BREAKFAST**

### **Clearwater**

16

Fresh Squeezed Orange, Grapefruit and Vegetable Juices  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas  
Muffins, Crumb Cakes and an Assortment of Danish

### **Belleair**

19

Fresh Squeezed Orange, Grapefruit and Vegetable Juices  
Medley of Seasonal Sliced Fruits, Assorted Yogurts with Fresh Berries  
Freshly Baked Danish, Muffins and Bagels  
Whipped Butter, Cream Cheese and an Assortment of Jams  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

### **Heart Smart**

17

Fresh Squeezed Orange, Grapefruit and Vegetable Juices  
All Bran Muffin and Blueberry Muffins  
Parfait Bar: Assorted Granola, Dried Fruits and Plain Yogurt  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

## **BREAKFAST BUFFET**

### **Express Breakfast Buffet**

27

Assortment of Fruit and Vegetable Juices  
Sliced Seasonal Fruits and Berries  
Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Link Sausage  
Breakfast Potatoes, Fresh Bakery Basket, Butter and Preserves  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

### **The Executive Breakfast Buffet**

30

Assortment of Fruit and Vegetable Juices  
Sliced Fresh Fruit Display and Yogurts  
Traditional Breakfast Cereal  
Stuffed Banana and Ricotta French Toast with Maple Syrup  
Farm Fresh Scrambled Eggs

### **Choice of Two Breakfast Meats**

Applewood Smoked Bacon, Link Sausage or Grilled Ham

Floridian Potato Hash

Assorted Breakfast Pastries

Butter and Preserves

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas



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TAMPA

**Breakfast Buffets Require a Minimum of 50 Guests, Smaller Groups a 20% Surcharge will Apply**



## BRUNCH

### Bayside Brunch Buffet

45

Assortment of Fruit and Vegetable Juices  
Sliced Tropical Fruit and Berries  
Smoked Norwegian Salmon served with Tomatoes  
Red Onions, Capers, Chopped Hard Cooked Egg  
Seasonal Mixed Greens  
Tomato, Mozzarella and Basil Salad  
Prosciutto and Melon Salad  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon and Link Sausage  
Floridian Potato Hash  
Chicken in Tomato Artichoke Ragout  
Penne Pasta, Bay Shrimp and Scallop in Boursin Cream  
Fired Roasted Top Sirloin with Mushroom Cabernet  
Seasonal Roasted Root Vegetable  
Croissants, Danish, Muffins and Assorted Bagels  
Whipped Butter & Fruit Preserves  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

### Omelet Station

8

Farm Fresh Eggs Made to Order with Assorted Enhancements  
(Chef Attendant fee of \$125, First Two Hours, \$25 Each Additional Hour)

#### **Additional:**

Bloody Mary's and Mimosas  
(One Pitcher Serves Approximately 6 Glasses)

45/Pitcher

**Buffets Require a Minimum of 50 Guests, Smaller Groups a 20% Surcharge will Apply**

Prices subject to 22% Service Charge and 7% Sales Tax  
Menu Prices are Subject to Change up to 90 Days Prior to The Function



**Plated Breakfast**

All Breakfast Entrees Include: Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, Herbal Teas  
Fresh Squeezed Orange Juice and Pastry Platter

**Traditional Breakfast**

17

Farm Fresh Scrambled Eggs with Grated Cheddar  
Served with a Selection of Applewood Smoked Bacon and Sausage  
Floridian Breakfast Potato Hash

**Banana Ricotta Stuffed French Toast**

18

Maple Syrup and Strawberry Compote  
Grilled Sausage Patties

**Steak and Eggs**

30

Peppered Filet Steak with Scrambled Eggs and Floridian Breakfast Potatoes

**Sweetwater Frittata**

25

Shrimp, Crab, Tomato and Spinach with Floridian Breakfast Potato Hash

**Breakfast Enhancements**

Fluffy Egg and Cheese Croissant Sandwich	5
Sliced Fresh Seasonal Fruit	5
Ham and Egg Biscuit	5
Cold Traditional Cereals	4
Breakfast Burrito with Chorizo and Jack Cheese (Priced Per Person)	5
Assorted Breakfast Pastries	38
Assorted Muffins and Fruit Breads	38
Bagels with Cream Cheese	40
Blueberry Crumb cake Squares (Priced per Dozen)	35
Smoked Salmon Platter with Traditional Accompaniments – Serves 20	175
European Sliced Meat & Cheese Tray with Artisanal Breads – Serves 20	175



## **AFTERNOON DELIGHTS**

### **The Cookie Creation** 10

Freshly Baked Assorted Decadent Cookies and Chocolate Fudge Brownies  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

### **“Destination” Chocolate** 16

Truffles and Decadent Fudge Brownies  
Chocolate Chip Cookies  
Chocolate Covered Strawberries  
Cold Chocolate and White Milk (Regular and 2%)  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

### **Vive La France** 16

Fresh Seasonal Berries and Grapes  
European Cheese Display  
With Artisanal Breads, Crostini and Baguette  
Traditional Pâté with Pickled Gherkins, Tomatoes and Cocktail Onions  
Bottled Spring and Sparkling Waters  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

### **Brain Freeze** 12

Selection of Specialty Ice Cream Bars  
Häagen-Dazs Ice Cream Bars  
Frozen Yogurt and Juice Bars  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

### **Legends Field Break** 16

Nachos Con Queso and Salsa  
Buttery Popcorn, Chips and Dip and Mixed Nuts  
Miniature Corn Dogs with Whole Grain Mustard  
Fresh Squeezed Lemonade  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

### **Sun Coast Healthy Alternative** 15

Fresh Seasonal Fruit, Vanilla and Lime Yogurt Dip  
Granola Bars, Dried Fruit and Nut Mix  
Bottled Juices and Spring Water and Gatorade  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Herbal Teas

### **The Energizer** 10

Balance Bars and Power Bars  
Red Bull and Pomegranate Juice  
Bottled Spring Water and Assorted Natural Drinks

(All Breaks are a maximum of 30 minutes service time)



## A LA CARTE

### BEVERAGES:

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee	52/Gallon
Authentic Italian illy Coffee	72/Gallon
Selection of Bigelow Herbal Teas	42/Gallon
Fresh Squeezed Lemonade	36/Gallon
Fruit Punch	36/Gallon
Variety of Chilled Juices	25/Carafe
Bottled Spring Waters	4/Bottle
Assorted Soft Drinks	4/Bottle
Bottled Natural Juices	4/Bottle

### SNACKS:

Assortment of Freshly Baked Cookies	38/Dozen
Mini Dessert Pastries	38/Dozen
Nacho Station: Chips, Warm, Cheese, Guacamole and Salsa	7.5/Person
Häagen-Dazs Ice Cream Bars	5.5/Bar
Assorted Candy Bars	3.5/Bar
Granola Bars and Power Bars	4.5/Bar
Cinnamon Churros	38/Dozen
Soft Chewy Warm Pretzels with Mustard and Cheese Sauce	44/Dozen
Assorted Finger Sandwiches	34/Dozen
Chocolate Dipped Strawberries	32/Dozen
Individual Yogurts	3.5/Each
Whole Fruit	3/Piece

## Plated Lunch

Light Luncheon Selections Include Choice of Dessert, Selection of Freshly Brewed Gourmet Coffee  
Decaffeinated Coffee, Herbal Teas and Iced Tea

All Sandwiches Served with Choice of Roasted Vegetable Pasta Salad  
Roasted Baby Bliss Potato Salad or Tropical Slaw

<b>Smoked Turkey on Focaccia</b>	21
Shaved Smoked Turkey Breast on Focaccia Bread with Baby Greens, Provolone Cheese and Basil Aioli	
<b>Grilled Shrimp Salad</b>	22
Grilled Shrimp with Parmesan Crisps Marinated Beefsteak Tomatoes and Baby Leaf Greens	
<b>Muffaletta</b>	25
Round Loaf Crusty Sourdough Bread, Provolone, Salami and Ham Olive Salad, Lettuce and Tomato	
<b>Sliced Chilled Tenderloin Ciabatta</b>	29
With a Horseradish Dijonnaise Sauce, Watercress, Fire Roasted Tomato And topped with melted Brie Cheese	
<b>Traditional Cobb Salad</b>	
Crisp Baby Greens with Diced Tomato, Scallions Avocado, Chopped Eggs, Cucumber, Bacon and Gorgonzola Cheese	
With Chicken	20
With Grilled Shrimp	22
<b>Traditional Cuban Sandwich</b>	25
Ham, Roast Pork Loin and Swiss Cheese and Dill Pickle Served on Classic Cuban Bread <b>(Maximum of 50 Guests for Cuban Sandwiches)</b>	
<b>Savory Flat Iron Steak Salad</b>	27
With Grilled Portobello Mushroom and Tuscan Bean Salad Roasted Bell Peppers and Field Greens with Basil Oil	

## Delectable Delights

Caramel Apple Cheesecake  
Traditional Tiramisu  
Key Lime Mousse Cake  
Chocolate Mousse Cake  
Spiced Carrot Cake

## Lunch (cont'd)

### **The Traveler's Lunch Box**

24

### **Create Your Own Lunch Box**

Choose One Item from Each Selection

#### **Salad Choices**

Fresh Fruit Salad  
Orzo Pasta Salad

#### **Sandwich Choices**

Roast Beef and Cheddar  
Honey Baked Ham and Baby Swiss  
Roast Turkey Breast and Monterey Jack  
Italian Sub with Provolone  
Grilled Chicken Sandwich

Terra Potato Chips

#### **Dessert Choices**

Decadent Chocolate Chunk Brownie  
Gourmet Chocolate Chip Cookie

Apple or Banana

#### **Beverage Choices**

A Cold Selection of Regular, Diet Soft Drinks and Spring Water  
Will be available to select from at the time of Lunch Box Delivery

#### **Lunch Boxes Include:**

Lettuce, Tomato, Sweet Red Onion, Mayonnaise, Mustard and Zesty Italian Dressing

## Plated Hot Lunches

All Hot Lunches Include: Choice of Salad, Dessert Selection, Warm Rolls and Butter  
Freshly Brewed Gourmet Regular, Decaffeinated Coffee, Herbal Teas and Iced Tea

## Salads

### Tampa Garden Salad

Baby Greens, Tomatoes, Cucumber, Carrot Confetti and Daikon Sprouts

### Classic Caesar Salad

Chopped Romaine, Garlic Croutons and Fresh Parmesan Cheese

### Greek Salad

Wild Mix Greens, Hot House Tomato, Sweet Red Onion, Kalamata Olives  
Trio of Bell Peppers, Divina Tomatoes, Feta Cheese and Herb Vinaigrette

## Entrees

### Citrus Grilled Chicken

Served with Floridian Rice, Broccolini and a Mango Drizzle

25

### Pan Seared Grouper

Spinach, Forest Mushrooms, Red Pepper, and Garlic Coulis

28

### Roasted Chicken

Sweet Corn, Tomatoes and Thyme Red Potatoes Hash

26

### Herb Crusted Snapper

Sweet Onion Marmalade, Grilled Seasonal Vegetables and Wild Mushroom Risotto

29

### Herb Crusted Petite Filet

Filet of Aged Beef Tenderloin with Parmesan Whipped Potatoes and  
Braised Vegetables

34

## Luncheon Buffets

### **Skyway Salad Buffet**

42

Sliced Fresh Seasonal and Tropical Fruits with Wild Berries Tossed in a Vanilla Bean Yogurt  
Classic Caesar Salad with Herbed Sourdough Croutons and Fresh Shaved Parmesan Cheese  
Create Your Own Greek Salad with Crisp Baby Field Greens, Kalamata Olives,  
Shaved Red Bermuda Onion, Trio of Bell Peppers, Divina Tomatoes, Sprinkled with Feta Cheese  
Served with an Herb Vinaigrette  
Tuna Niçoise Salad with Herbed Potato Croutons  
Poached Chicken, Golden Raisin and Cashew Salad  
Plum Tomato and Fresh Basil Salad  
Saffron Orecchiette Salad with Ratatouille  
Whole Grain Breads, Sliced Sourdough Bread, French Baguette and Italian Breads  
Assorted Gourmet Cookies and Pastries  
Selection of Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas and Iced Tea

### **Dale Mabry Deli**

35

Chef Soup Du Jour  
Sliced Fresh Fruit Salad  
Fusilli Pasta and Roasted Vegetable Salad  
Classic Potato Salad  
Thin Sliced Roast Turkey, Virginia Ham, Roast Beef, Corned Beef and Pastrami  
Sliced Cheddar Cheese, Baby Swiss, Provolone, Pepper Jack and Havarti Cheese  
Dill Pickles, Shaved Red Bermuda Onion, Vine Ripe Tomato, Crisp Leaf Lettuce,  
Dijon Mustard, Stone Mustard, Fresh Horseradish Sauce, Basil Aioli and Mayonnaise  
Assorted Rolls, Flat Breads and Rolls  
Decadent Gourmet Cookies and Mini Pastries  
Selection of Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas and Iced Tea

**Buffet Requires a Minimum of 50 Guests, Smaller Groups a 20% Surcharge will apply**

## Luncheon Buffets (Cont'd)

### **Westshore Buffet**

45

Chefs Soup Du Jour

Sliced Fresh Fruit Salad, Wild Mixed Berries and Vanilla Bean Yogurt

Crisp Baby Green and Arugula Salad with Mustard Herb Vinaigrette

Fusilli Roasted Red and Yellow Tomatoes with Herb Truffle Vinaigrette

Pan Roasted Breast of Chicken with Mango Tawny Port Wine Demi-Glace

Herb Encrusted Gulf Grouper with Shellfish Butter Sauce

Wild Rice Pilaf, Wild Mushroom and Chive

Chef Choice of Vegetables

Variety of Warm Breads

Marble Brownies and Gourmet Cookies

Selection of Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas and Iced Tea

### **Venice to Milan**

50

Classic Caesar Salad with Herbed Sourdough Croutons and Shaved Parmesan Cheese

Antipasto Salad with Italian Stuffed Olives

Grilled Vegetable and Crostini Platter

Ravioli with Bolognese Beef in a Wild Mushroom Marsala Sauce

Chicken Saltimbocca with a Red Wine Veal Stock Reduction

Savory Italian Sausage and Peppers Ragout with Fresh Herbs

Rigatoni with Baby Broccoli, Gulf Shrimp, Red Chili Flake, Roasted Garlic and Shaved Parmesan

Freshly Baked Garlic Bread

Italian Cakes and Mini Pastries

Selection of Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas, and Iced Tea

**Buffet Requires a Minimum of 50 Guests, Smaller Groups a 20% Surcharge will apply**

## **Luncheon Buffets (Cont'd)**

### **Fort Desoto Cook-Out**

38

Spicy White Chili, Caramelized Red Onion and Monterey Jack Cheddar Cheese  
Carved Watermelon Basket with Seasonal Fruits and Wild Berries  
Classic Cole Slaw  
Home Style Macaroni Salad  
Red Skinned Potato Salad with Crisp Bacon  
Grilled Sliders (Mini Hamburgers), with House Made Ketchup  
Grilled Foot Long Hot Dogs with a Sweet Caramelized Onion Sauce  
Spicy BBQ Chicken Quarters with Jalapeño Pineapple Chutney  
Sweet Buttered Corn on the Cob  
Fresh Baked Rolls and Buns  
Apple Crumble Tart with Fresh Cream, Peach Cobbler and Gourmet Cookies  
Selection of Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas  
Fresh Squeezed Lemonade and Iced Tea

### **Taste of Tampa**

48

Cuban Salad, Crisp Greens, Spanish Olives, Julienne Red Peppers and Sharp Cheese  
with Sour Orange Vinaigrette  
Black Bean Sopa with Tasso, Cilantro and Tomatoes  
Mojo Roasted Pork with Cubano Barbecue Sauce and Fresh Cuban Bread  
Ybor Paella with Fresh Gulf Seafood, Chicken and Chorizo Sausage  
Yuca with a Cuban Sofrito, Sauteed Spanish Onion, Fresh Garlic and Oregano  
Sugar Cane Fried Plantains  
Flan, Cuban Opera Cake, Chayote Fritters  
Cuban Bread and Butter  
Freshly Brewed Gourmet Regular, Decaffeinated Coffee, Herbal Teas and Iced Tea

**Buffets require a Minimum of 50 Guests, Smaller Groups a 20% Surcharge will apply**

## Luncheon Buffets (Cont'd)

### Tampa to Tampico

50

Create Your Own Tacos and Fajitas

Spicy Cilantro and Lime Beef

Southwest Grilled Chicken

Diced Tomato, Minced Red Onion, Cilantro, Grated Cheddar Cheese

Sliced Black Olive, Jalapeño and Tomatillo

Fresh Southwest Salsa and Pico de Gallo

Sour Cream and Fresh Lime Wedges

Yellow Spanish Rice with Black Beans

Sweet Yellow Corn and Rock Shrimp Tamale

Warm Flour Tortillas and Yellow Corn Tortillas

Mexican Flan, Bunuelos, Mexican Almonds Cookies

Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas and Iced Tea

**Buffets require a Minimum of 50 Guests, Smaller Groups a 20% Surcharge will apply**

## Dinner

Dinner Entrees to Include: Salad, Vegetables and Starch, Warm Fresh Rolls and Butter Dessert, Freshly Brewed Gourmet Coffee and Decaffeinated, Herbal Teas and Iced Tea

### **Appetizers**

Seared Sea Scallops and Mango Risotto	13
Half Maine Lobster Cocktail	20
Goat Cheese Ravioli and Seared Duck Breast with Sage Brown Butter	15

### **Salads**

(Please Select One)

#### **Beefsteak Tomatoes**

Feta Cheese, Shaved Bermuda Onion and Basil Vinaigrette

#### **Caesar Salad with Sourdough Croutons**

Chopped Romaine and Fresh Parmesan Cheese

#### **Tampa Garden Salad**

Baby Greens with Tomatoes, Cucumber, Carrot Confetti and Daikon Sprouts

#### **Selection of Dressings:**

Basil Balsamic Vinaigrette  
Chunky Blue Cheese  
Pepper Ranch  
Zesty Italian  
Raspberry Vinaigrette

## Entrees

<b>Herb Roast Tenderloin of Beef</b>	65
Fresh Herb Crusted Tenderloin of Beef, Rosemary Port Demi Glaze, Grilled Portobello Mushrooms, Sauté of Swiss Chard and Roast Potatoes	
<b>Roasted Mahi</b>	45
Citrus Beurre Blanc, Red Pepper, Risotto Served with Chef's Seasonal Vegetables	
<b>Florida Grouper</b>	46
Grilled Florida Grouper, Baby Leeks Avocado Mango Salsa, Couscous with a Ginger Carrot Cream Served with Chef's Seasonal Vegetables	
<b>Pan Seared Breast of Chicken</b>	42
Pesto Seared Chicken Breast with a Mondavi Reduction Thyme Whipped Yukon Creamers, Served with Seasonal Braised Root Vegetable	
<b>Ancho Roasted Pork Loin Chop</b>	50
Allspice Scented Sweet Potato Mash, Dried Cherry and Onion Jus Served with Chef's Seasonal Vegetables	
<b>Sweet Corn Crusted Salmon</b>	45
Served with Orange Beurre Blanc, Saffron Six Blend Rice and Seasoned Baby Vegetables	
<b>Roast Chicken Saltimbocca Roulade</b>	44
Chicken Breast Stuffed with Prosciutto, Garlic and Mozzarella Served with Parmesan Mashed Potatoes, Braised Vegetables and Roasted Garlic Pan Jus	

## Combination Entrees

**Tournedos of Beef and Sesame Grilled Salmon** 65  
Presented on a Bed of Ginger Spinach with Roasted Pepper and Teriyaki Sauce

**Grilled Chicken and Shrimp** 60  
Grilled Breast of Chicken, Red Pepper Sauce and Marinated Jumbo Shrimp  
With Orange Marmalade

**Land and Sea** 70  
Charbroiled Filet Mignon Accompanied by Three Grilled Shrimps with Roasted Garlic Sauce

## Dessert Selections

**Tuxedo Mouse**  
With Strawberry Soup

**Apple Crumble Tart**  
With Butterscotch Drizzle

**Tiramisu**  
With Cappuccino Cream

**Chocolate Pyramid Cake**  
With a Mint Baileys Cream

**Spiced Carrot Cake**  
With Cream Cheese Frosting

## **Dinner Buffets**

### **Bayshore Buffet**

60

Spinach Salad

InterContinental Garden Salad: Crisp Baby Greens, Cucumber, Cherry Tomatoes  
Red Onion, Toasted Almonds, Goat Cheese and Dressed with Raspberry Vinaigrette

Caesar Salad: Crisp Romaine Hearts, Anchovies Fillets, Parmesan Cheese and  
Classic Caesar Dressing

Pan Roasted French Chicken Breast with Mushroom Sauce

Scallop and Tarragon Gulf Grouper with Shellfish Butter Sauce

Herb Roasted Sirloin of Beef with Candied Shallot Cabernet Demi-Glace

White Truffle Roasted New Potatoes

Braised Root Vegetable Hash with Chive Glaze

Roasted Baby Root Vegetables with Fresh Herbs

Hearth Baked Breads, Rolls, Pita and Seeded Flat Breads

Whipped Butter

Chocolate Tortes and Cheesecakes

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

**Buffet Requires a Minimum of 50 Guests, Smaller Groups a 20% Surcharge will apply**

## **Dinner Buffets (Cont'd)**

### **Taste of The Orient**

65

Wonton Soup with Scallions

Crisp Baby Greens Salad with Mandarin Orange and Citrus Sesame Vinaigrette

Vegetable Spring Rolls with Sweet and Sour Plum Sauce

Vegetable Stir-Fry

Hoisin Roasted Half Duck with Orange Ginger Sauce and Tossed Sesame Seed

Beef and Broccoli

Sweet and Spicy Glazed Chinese Chicken

Tokyo Style Pork Fried Rice

Lemon Coconut Cake, Citrus Mousse Passion Puree

Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas, Green Tea and Iced Tea

### **Caladesi Barbecue**

64

New Potato Salad with Crisp Bacon

Home Style Macaroni Salad with Scallions

Crisp Field Greens, Cherry Tomatoes, Cucumbers, Daikon Radish

Red Onion with Roasted Shallot Port Wine Vinaigrette

Spicy St. Louis Rib Stack with a New Mexico Barbecue Sauce

Chargrilled Chicken Quarter with Habanero Mango Barbecue Sauce

Slow Cooked Barbecue Pork Roasted with Kansas City Barbecue Sauce

Bourbon Baked Beans with Caramelized Onion Compote

Sweet Butter Yellow Corn on the Cobb

Jalapeño Sweet Corn Bread and Fresh Baked Buttermilk Biscuits

Strawberry Short Cake, Peach Tart and Key lime Mousse

Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas and Iced Tea

**Buffet Requires a Minimum of 50 Guests, Smaller Groups a 20% Surcharge will apply**

## Dinner Buffet – Continued

### **The Sandkey**

85

Caribbean Salad

Crisp Baby Greens, Mango, Mandarin Oranges, Bermuda Red Onion

Jicama, Pear Tomatoes and Citrus Vinaigrette

Tropical Fruit Salad, Sliced Pineapple, Mango, Star Fruit, Kiwi, Banana, Coconut and Papaya

Scotch Bonnet Jamaican Jerk Chicken

Grilled Chicken Quarter with House Made Jerk Sauce and Jicama Slaw

Pan Roasted Red Snapper with Mango Banana, Papaya Chutney and Dark Rum Butter Sauce

Roasted Whole Suckling Pig with a Mojo and Sour Orange Glaze

Caribbean Barbecued Prawns with Coconut Red Curry Butter Sauce and Charred Oranges

Tropical Island Rice Pilaf

Island Strudel, Pineapple Upside Down Cake

Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas and Iced Tea

**(Carver in Attendance Fee \$75 First Two Hours, \$35 Each Additional Hour)**

### **Channelside Buffet**

67

Tuscany White Bean Soup

Caesar Salad-Crisp Hearts of Romaine, Parmesan Reggiano Cheese, Herb Sourdough Croutons

Served with Caesar Dressing

Antipasto Salad-Marinaded Vegetables, Imported Olives, Italian Meats and Cheese

Served with Olive Oil Vinaigrette

Chicken Cacciatore-Braised Chicken Quarter with Mushrooms, Peppers, Onion

Tomatoes and Red Wine

OssoBuco-Veal Shank Braised with Olive Oil, White Wine, Veal Stock Onions

Tomatoes and Garlic Served with Tomato Ragout and Gremolata

Seafood Pasta-Clams, Mussels, Shrimp & Scallops, Pancetta, Hot Chilies, Italian Parsley

Garlic, White Wine & Olive Oil over Rigatoni

Pan Seared Grouper-With Fennel, Broccolini, Roasted Garlic in Red Wine Tomato Broth

Herb Garlic Roasted New Potatoes

Tiramisu Mousse, Chocolate Torte and Apple Cheese Cake

Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas and Iced Tea

## Dinner Buffets (Cont'd)

### Taste of Lyon

68

Vichyssoise, Potato Leek Soup

Salad Nicoise

Crisp Baby Greens Niçoise Olives, Cherry Tomatoes, French Green Beans  
Hard Cooked Egg, Shaved Onion and Herb Vinaigrette

Endive and Apple Salad

Crisp Baby Watercress, Gorgonzola Cheese, Candied Walnuts  
Cherry Tomatoes & Mustard Vinaigrette

Pan Roasted French Chicken Breast

With a White Wine Beurre Blanc

Côte de Boeuf

Roasted Prime Rib of Beef with Classic Sauce Bordelaise and Truffled Shallots  
**(Carver Required)**

Swordfish Provencal

Grilled Swordfish with Garlic, Niçoise Olives, Tomatoes, Anchovies  
White Wine and Olive Oil

Haricot Verts

French Green Beans with Shallots, White Wine and Butter

Boulangere Potatoes

Fingerling Potatoes, Caramelized Onions, Bacon and Veal Stock

Tartufo Mousse Cake, Tarte Tatin and Profiteroles

Freshly Brewed Gourmet Coffee, Decaffeinated, Herbal Teas and Iced Tea

**(Carver in Attendance Fee \$75 First Two Hours, \$35 Each Additional Hour)**

**Buffet Requires a Minimum of 50 Guests, Smaller Groups a 20% Surcharge will apply**

## Receptions

<b>Imported and Domestic Cheese, Fresh Fruit</b> Whole-Grain Mustards, French Bread, Crackers, and Wafers	7/Person
<b>Roasted Vegetable Display</b> Marinated Artichoke Hearts, Eggplant, Zucchini, Portobello Mushrooms, Roasted Red, and Yellow Peppers, Cilantro Buttermilk Dip & Terracotta Vinaigrette Served with Pita Triangles and Seasoned Focaccia	5/Person
<b>Montage of Fresh Vegetable Crudités</b> Fresh Herb Sour Cream	5/Person
<b>Baked Brie en Croute with Sliced Apple and Raspberry Compote</b> Served with French Breads <b>Serves 30 Guests</b>	125
<b>Chilled Raw Bar</b> Chilled Jumbo Shrimp, Scallops Prince Edward Mussels, Oysters and Clams With Fresh Lemon, Bloody Mary Cocktail Sauce, Mignonette Sauce and Remoulade (Add Lobster at Market Price)	9/Person
<b>Chilled Jumbo Gulf Shrimp &amp; Snow Crab Claws</b> With Fresh Lemon Bloody Mary Cocktail Sauce and Classic Remoulade <b>(Based on 3 Pieces Per Person)</b>	12/Piece
<b>Whole Smoked Norwegian Salmon</b> Capers, Egg White & Yolk, Shallots, Chives, Red Onion and Crème Fraiche Toasted Rye Bread Points and French Baguette Points	225
<b>Hand Rolled Sushi</b> Assorted Sushi Rolls with Pickled Ginger, Wasabi, Hoisin Soy Reduction	10/Piece
<b>Chef's Assorted Canapés</b>	4/Piece
<b>Chef's Assorted Mini Pastries</b>	5/Piece
<b>Seasonal Stone Crabs</b> Market Price (May through October Available)	

## Chef's Action Stations

### Pasta Station

17/Person

Rigatoni, Veal Ravioli and Saffron Fusilli  
Served with Bolognese Sauce, Wild Mushroom Marsala and Carbonara  
Accompaniments Include: Roasted Garlic, Roasted Tomatoes, Artichokes  
With Mushrooms, Roasted Peppers, Olive Oil and Parmesan Cheese

### Add Chicken or Shrimp

3/Person

### Asian Wok

18/Person

Tokyo Spicy Garlic Jumbo Shrimp and Snow Peas  
Stir-Fry Beef and Baby Broccoli with Toasted Sesame Hoisin  
Sweet and Spicy Chicken with Cashew and Scallions  
Thai Stir-Fry Vegetable

### Add Shrimp

3/Person

### Potato Martini Bar

12/Person

Yukon Gold Whipped Potato with Sautéed Shrimp, Chives, Mushrooms  
Smoked Salmon, Gorgonzola Cheese, Parmesan Cheese, Sour Cream  
Scallion, Smoked Bacon and Sausage, Whipped Sweet Potato with Walnuts  
Sour Cream and Applewood Display in Martini Glasses

### Fajita Station

17/Person

Cilantro Lime Beef, New Mexico Chicken, Flour and Yellow Corn Tortillas, Salsa  
Jalapeños, Avocado, Chopped Cilantro, Sour Cream and Roasted Green Chilies

### Greek Island Carver

22/Person

Grilled Sliced Leg of Lamb, Stuffed Grape Leaves, Marinated Greek Olives  
Greek Meatballs, Cucumber-Yogurt Sauce, Pita Bread and Roasted Peppers

### Horseradish Crusted Strip Loin

225

Served with Assorted Rolls, Stone Ground Mustard and Red Wine Reduction  
Serves 25 People

### Steamship Round of Beef

575

Serves with Assorted Rolls & Horseradish Sauce  
Serves 100 People

## Hot Hors D'Oeuvres

(Minimum of 50 Pieces Per Item)

Hand Rolled Vegetable Egg Roll, Plum Sauce	4/Piece
Spinach and Cheese in Phyllo	
Boursin Stuffed Artichoke	
Assorted Petite Quiche	
Chicken Empanada	
Beef Brochette with Sweet Peppers	
Chicken Tenderloin Satay Served with Peanut Sauce	
Mini Beef Wellington	4.5/Piece
Scallops Wrapped in Bacon with Brown Sugar Glaze and Toasted Almonds	
Shrimp Wrapped in Phyllo	
Petit Crab Cakes with Sauce Remoulade	
Chicken in Beggar Purses	
Sweet-n-Sour Duck Spring Roll	5/Piece
Baby Lamb Chops Served with Minted Sauce	
Jumbo Barbecue Bacon Wrapped Shrimp Served on Warm Goat Cheese Polenta	
Sweet and Spicy Barbecue Sauce	

## Cold Hors D'Oeuvres

(Minimum of 50 Pieces Per Item)

Crostini with Gorgonzola, Red Onion and Plum Tomato	4/Piece
Smoked Salmon Mousse with Capers	
Goat Cheese and Spinach Pine Nut Crostini	
Fresh Mozzarella with Prosciutto Ham, Basil and Pesto	
Blackened Beef Tenderloin Bite	
Grilled Chicken with Feta Cheese, Black Olive and Roasted Sweet Peppers	
Grilled Ahi Tuna on a Toasted Baguette with Pineapple Relish	
Southwest Shrimp and Ancho Chili Cream	

**Banquet Wine List**  
**Featured Selections**

**Champagnes & Sparkling Wines** **Bottle**

YELLOW and PINK .....	36
Domaine Ste. Michelle, Cuvee Brut	50
Mumm, Cuvee, Napa	75
Moet & Chandon, White Star	95

**White Wines**

Chardonnay, Copperidge	33
Chardonnay, Indigo Hills	40
Chardonnay, Gallo of Sonoma	50
Chardonnay, Penfold's Rawson's Retreat	50
Chardonnay, Kendall Jackson Vintner's Reserve	50
Pinot Grigio, Ecco Domani	45
Pinot Grigio, Santa Margherita	64
Riesling, Chateau St. Michelle, St. M	46
Sauvignon Blanc, Fernleaf, N.Z.	48
White Zinfandel, Copperidge	32
White Zinfandel, Kenwood	35

**Red Wines**

Cabernet Sauvignon, Copperidge	33
Cabernet Sauvignon, Indigo Hills	40
Cabernet Sauvignon, Gallo of Sonoma	50
Cabernet Sauvignon, Clos du Bois	48
Cabernet Sauvignon, Kendall Jackson Vintner's Reserve	52
Cab/Shiraz, Penfolds Rawson's Retreat	52
Chianti, Da Vinci, Toscana DOCG	55
Merlot, Copperidge	33
Merlot, Ecco Domani	46
Merlot, Penfolds Rawson's Retreat	48
Merlot, Clos du Bois	48
Merlot, Chateau St. Michelle, WA	56
Pinot Noir, Parker's Station	67
Red by St. Francis, Sonoma	46
Zinfandel, Gnarly Head, "Old Vine"	46

## **Bar Beverage Service**

### **Hosted**

Top Shelf Cocktails	7/Drink
Premium Cocktails	6.5/Drink
Wine by the Glass	6.5/Per Glass
Imported Beer	6/Bottle
Domestic Beer	5.5/Bottle
Flavored Mineral Waters	3.5/Drink
Assorted Sodas	3.5/Drink

### **Hosted Hourly Reception**

<i>Top Shelf Cocktails</i>	
One Hour	17 Per Person
Two Hours	25 Per Person
Each Additional Hour	8 Per Person

<i>Premium Cocktails</i>	
One Hour	15 Per Person
Two Hours	22 Per Person
Each Additional Hour	7 Per Person

### **Hosted Event Tickets**

<i>Hosted Event Tickets</i>	
Top Shelf Cocktails	7 Each
Premium Cocktails	6.5 Each

### **Specialty Drinks**

Cordials & Cognacs	8/Drink
Martinis	9/Drink
Champagne Punch, Mimosa Punch, Sangria and Rum Punch	100/Gallon

### **Cash Bar**

Top Shelf Cocktail	8/Drink
Premium Cocktail	7/Drink
Wine by the Glass	7/Glass
Imported Beer	6.50/Bottle
Domestic Beer	6.25/Bottle
Flavored Mineral Waters	4/Drink
Assorted Sodas	4/Drink

75 Bartender in Attendance Fee for Two Hours  
25 Each Additional Hour (One Bartender Per 100 Guests)