



All Events Catering

A T H A R R I S H A L L
F R O M B L A C K T I E T O B A R B E Q U E

ALL EVENTS CATERING

AT

HARRIS HALL

1301 S.78th Street Office: 813.626.9400
Tampa, FL 33619 Fax: 813.626.9066
www.CaterTampa.com



All Events Catering

Merlot

Passed Hors d'oeuvres (choice of 3)

Sesame Seared Tuna served on a homemade toast point with wasabi mayonnaise and pickled ginger

Imported Brie in mini pastry with an apricot & almond glaze

Carpaccio thinly sliced tenderloin marinated in olive oil, red onions and capers

Goat Cheese with sundried tomato pesto and pine nuts served on toast point

Spanikopita stuffed with spinach and feta cheese

Salad Choices (choice of 1)

Spring salad spring mix, strawberries, grapes, mandarin oranges, hearts of palm, feta cheese with orange ginger vinaigrette

Spinach Salad served with mushrooms, alfalfa sprouts, hard boiled eggs, roma tomatoes warm bacon vinaigrette

Caesar Salad with homemade Caesar dressing, croutons and parmesan cheese

Tossed Garden Salad w/vinaigrette

Entrée's one (choice of 1)

Stuffed Chicken Marsala stuffed with mozzarella cheese and mushrooms

Chicken Piccata in white wine lemon butter sauce

Chicken Dijon pine nut crusted with a tarragon cream sauce

Chicken Bruschetta topped with Bruschetta and parmesan cheese

Carving Station (choice of 1)

Pepper Crusted Roast Beef served with aujus and horseradish sauce

Baked Ham served with honey pineapple glaze & Dijon mustard

Roasted Turkey Breast served with tradition gravy

Mojo Pork Loin served with mango pineapple chutney

Starches (choice of 1)

Oven roasted rosemary potatoes

Roasted garlic mashed potatoes

Garlic herbed rice pilaf

Pasta marinara

All choices served with steamed vegetable medley, rolls and butter.

Package includes, Elegant Standard Tiered Wedding Cake,

Deluxe Linen Package which includes: Tablecloths for guest tables, cake table, DJ table, registration and buffet table head table chair covers and sashes, napkins, china, glassware silverware, Professional black tie servers,

experienced banquet captain, spectacular buffet tables, 5 hours event time Gourmet Coffee Station

Add \$4.00 per-person for plated Meals. 10% Facility Charge and 9% Service Charge are included in price.

Under 100 guests \$44.95

Over 100 guests \$ 40.95



Chardonnay

Passed Hors d'oeuvres (choice of 3)

Sesame Seared Tuna served on a homemade toast point w/wasabi mayonnaise and pickled ginger

Imported Brie in mini pastry with an apricot & almond glaze

Carpaccio thinly sliced tenderloin marinated in olive oil red onions and capers

Goat Cheese with sundried tomato pesto and pine nuts served on toast point

Spanikopita stuffed with spinach and feta cheese

Salad Choices (choice of 1)

Spring Salad spring mix, strawberries, grapes, mandarin oranges, hearts of palm, feta cheese w/orange ginger vinaigrette

Spinach Salad served with mushrooms, alfalfa sprouts, hard boiled egg, and roma tomatoes warm bacon vinaigrette

Caesar Salad with homemade Caesar dressing, croutons and parmesan cheese

Tossed Garden Salad w/vinaigrette

Entrée's one (choice of 1)

Stuffed Chicken Marsala, stuffed with mozzarella cheese and mushrooms

Chicken Piccata in white wine, lemon, butter sauce

Chicken Dijon pine nut crusted with a tarragon cream sauce

Chicken Bruschetta topped with Bruschetta and parmesan cheese

Grecian Chicken stuffed with feta and spinach

Pasta Station

Penne & cheese tortellini, grilled chicken, Italian sausage and an assortment of seasonal vegetables served with alfredo and marinara sauce

Carving Station (choice of 1)

Pepper Crusted Roast Beef served with au jus and horseradish sauce

Baked Ham with honey pineapple glaze & Dijon mustard

Roasted Turkey Breast served with traditional gravy

Mojo Pork loin served with mango pineapple chutney

Starches (choice of 1)

Oven roasted rosemary potatoes

Roasted garlic mashed potatoes

Garlic herbed rice pilaf

Pasta marinara

All choices served with steamed vegetable medley, rolls and butter.

*Package includes, Elegant Standard Tiered Wedding Cake,
Deluxe Linen Package which includes: Tablecloths for guest tables, cake table, DJ table, registration and buffet table head table
chair covers and sashes, napkins, china, glassware silverware, professional black tie servers
experienced banquet captain, spectacular buffet tables, 5 hours event time, Gourmet Coffee Station
Add \$4.00 per-person for plated Meals. 10% Facility Charge and 9% Service Charge are included in price*

Under 100 guests \$50.95

Over 100 guests \$ 47.95



Chateau

Passed Hors d'oeuvres (choice of 3)

Sesame Seared Tuna served on a homemade toast point with wasabi mayonnaise & pickled ginger

Imported Brie in mini pastry with an apricot & almond glaze

Carpaccio thinly sliced tenderloin marinated in olive oil red onions and capers

Goat Cheese with sundried tomato pesto and pine nuts served on toast point

Spanikopita stuffed with spinach and feta cheese

Stationary Hors d'oeuvres (choice of 4)

Exotic fruit display

Imported cheese display

Jumbo gulf shrimp cocktail served with choice of ice sculpture

Pine nut crusted baby lamb chops served with a rosemary demi glaze

Sesame chicken skewers served with a pineapple teriyaki glaze

Crab or sausage stuffed mushrooms

Salad Choices (choice of 1)

Spring Salad spring mix, strawberries, grapes, mandarin oranges, hearts of palm, feta cheese w/orange ginger vinaigrette

Spinach Salad served with mushrooms, alfalfa sprouts, hard boiled egg, and roma tomatoes warm bacon vinaigrette

Caesar Salad with homemade Caesar dressing, croutons and parmesan cheese

Tossed Garden Salad w/vinaigrette

Entrée's one (choice of 1)

Stuffed Chicken Marsala stuffed with mozzarella cheese and mushrooms

Chicken Piccata in white wine lemon butter sauce

Chicken Dijon pine nut crusted with a tarragon cream sauce

Chicken Bruschetta topped with Bruschetta and parmesan cheese

Grecian Chicken stuffed with feta and spinach

Grilled Salmon with brown sugar and honey glaze

Crabmeat Stuffed Grouper with sherry cream sauce

Pasta Station

Penne & Cheese tortellini, grilled chicken, Italian sausage and an assortment of seasonal vegetables

Served with alfredo and marinara Sauce

Carving Station (choice of 2)

Pepper Crusted Roast Beef served with au jus and horseradish sauce

Baked Ham served with honey pineapple glaze & Dijon mustard

Roasted Turkey Breast served with tradition gravy

Mojo Pork loin served with mango pineapple chutney

Beef Tenderloin served with a wild mushroom cognac cream sauce

Starches (choice of 1)

Oven roasted rosemary potatoes

Roasted garlic mashed potatoes

Garlic herbed rice pilaf

Pasta marinara

All choices served with steamed vegetable medley, rolls and butter.

Package includes, Elegant Standard Tiered Wedding Cake,

Deluxe Linen Package which includes: Tablecloths for guest tables, cake table, DJ table, registration and buffet table head table

chair covers and sashes, napkins, china, glassware silverware, professional black tie servers

experienced banquet captain, spectacular buffet tables, 5 hours event time gourmet coffee station

Add \$4.00 per-person for plated Meals. 10% Facility Charge and 9% Service Charge are included in price.

Under 100 guests \$75.95

Over 100 guests \$ 72.95