



King Reception

Gourmet Cheese Display
 With assorted crackers
 Baked Brie en Croute
 Fresh Seasonal Fruit Display
 Hot Crab Dip
 Dark Chocolate Fondue
 With fresh strawberries for dipping
 Carved Tampa Tenderloin
 With assorted rolls & condiments
 Smoked Salmon Display
 Stuffed Chicken Athena Medallions
 Seared Tuna Bites
 Spinach and Garlic Ravioli
 Topped with a princess sauce

\$ 27.95 / \$ 29.95
 100 + Guests / 50—99 Guests



Prince Reception

Tropical Fruit Palm
 With a pina colada dip
 Grilled Vegetable Display
 Pumpernickel Well with an herb dip
 Baked Brie en croute
 Served with toast points
 Hot Artichoke Dip
 Southwest Empanadas
 Creamy Garlic Chicken Strips
 Sliced Oven Roasted Turkey Breast
 With rolls and condiments
 Pasta Station
 With your choice of Marinara or Alfredo

\$ 18.95 / \$ 20.95
 100 + Guests / 50—99 Guests

Prices include clear disposable eating ware
 Upgrade to china for \$1.00 per person

Queen Reception

Fresh Fruit and Cheese Display
 With crackers
 Hot Spinach Dip
 Served with pita crisps
 Assorted Gourmet Canapés
 Passed butler style
 Chicken Strips
 Topped with Marsala or Piccata sauce
 Sliced Tampa Tenderloin Display
 With assorted rolls and condiments
 Carved Guava BBQ Pork Loin
 Tiropita
 3 Cheese Phyllo triangles
 Penne Pasta with herbs and feta

\$ 24.95 / \$ 26.95
 100 + Guests / 50—99 Guests



Princess Reception

Cheese and Vegetable Display
 Served with crackers
 Spinach Dip in a Pumpernickel Well
 Tomato or Southwest Bruschettas
 Chicken Tenders
 With orange walnut dipping sauce
 Mini Deviled Crabs
 Mini Cuban Sandwiches
 "A Tampa Favorite"
 Assorted Mini Roll Sandwiches
 Italian Cocktail Meatballs
 In our homemade sauce

\$ 16.95 / \$ 18.95
 100 + Guests / 50—99 Guests

Prices do not include Service Personnel or Guest Tablecloths
 Add our Catered Wedding Package for \$1.50 per person