

**coast**<sup>TM</sup>

TAMPA'S "BAY CUISINE"

## CATERING GUIDE



Coast is an independent restaurant located in the lobby of the Hilton Garden Inn By Hilton® Tampa Westshore, serving the following hotels:

Hampton Inn & Suites By Hilton® Tampa Airport Avion Park Westshore

Hilton Garden Inn By Hilton® Tampa Airport Westshore

Homewood Suites By Hilton® Tampa Airport - Westshore

Hyatt House® Tampa Airport - Westshore

# FUNCTION SERVICES AND INFORMATION

## GENERAL INFORMATION

All food and beverage items must be prepared by the Hotel. Menus, audio visual, phone, internet arrangements, meeting requirements and all details pertaining to your event must be finalized with your catering representative no later than 14 days prior to your event.

## AUDIO VISUAL SERVICES

Your catering representative will be happy to assist you with any audio visual requirements you may have.. Please provide your catering representative with your audio visual needs no later than 14 days prior to your event.

## BEVERAGES

The hotel holds a liquor license granted by the liquor commission, and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the hotel function space. All beverages will be dispensed by hotel servers and bartenders. The hotel will receive, handle and dispense donated beverage items for an additional corkage fee.

## ELECTRICAL REQUIREMENTS

All electrical service requests must be clearly stated and received by the catering department at least two weeks prior to event. Appropriate charges will be assessed.

## GUARANTEES

A final guaranteed number of attendees is due (3) three business days prior to your function. If no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. The hotel will be prepared to serve 5% over your guaranteed count. Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees. Final payment is due with your guarantee.

## HOTEL LIABILITY

The hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damage done to the hotel. The hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers for an additional fee.

## PADS AND PENS

Upon request, complimentary pads and pens and pitchers of water will be provided for all conference and classroom style sets. Executive meeting accessories are available; please contact your catering professional.

## PAYMENT

An initial deposit equal to 25% of the contract value will be required along with your signed contract to confirm your space. Final payment is due (3) business days prior to your function. A completed credit card authorization form is required for all functions, regardless of the final payment method.

## ROOM ASSIGNMENT

Function rooms are assigned according to the anticipated number of guests. The hotel reserves the right to reassign function space in order to best accommodate our guests.

## SERVICE CHARGE

A 24% service charge and 7.5% sales tax applies to all food, beverage, audio visual and room rental charges. The service charge is taxable in the state of Florida. If your group is tax exempt, a valid State of Florida tax exemption certificate must be provided prior to your event start date.

## SHIPPING AND RECEIVING

The hotel will receive materials no sooner than three business days prior to the function. Any vendors, suppliers, or participants who are shipping materials to the hotel will be charged a handling and storage fee. Each item should be clearly marked with the following:

- Name of organization
- Onsite contact
- Name of organization and meeting planner
- Date of function
- Name of your hotel sales contact
- Number of boxes in shipment

A charge of \$5.00 per box and \$50.00 per pallet will be posted to your account. Packages that arrive prior to three business days before the event will be assessed an additional handling charge.

## SIGNAGE AND DECORATION

Groups may bring in signage or décor to enhance the function space. The Hotel does not allow holes to be put in the walls, doors or ceilings. Please consult with your sales or catering manager to discuss any décor being brought in.

## BUFFET GUIDELINES AND SURCHARGES

Buffet dinners are prepared based on final guarantee of attendees. Buffet items will be replenished until all guests have proceeded through the buffet line. Buffets and perishable food items are available for a maximum of 60 minutes. All buffets require a minimum of 15 guests. A surcharge of \$50 will be applied for any buffets that fall below the 15 person minimum.



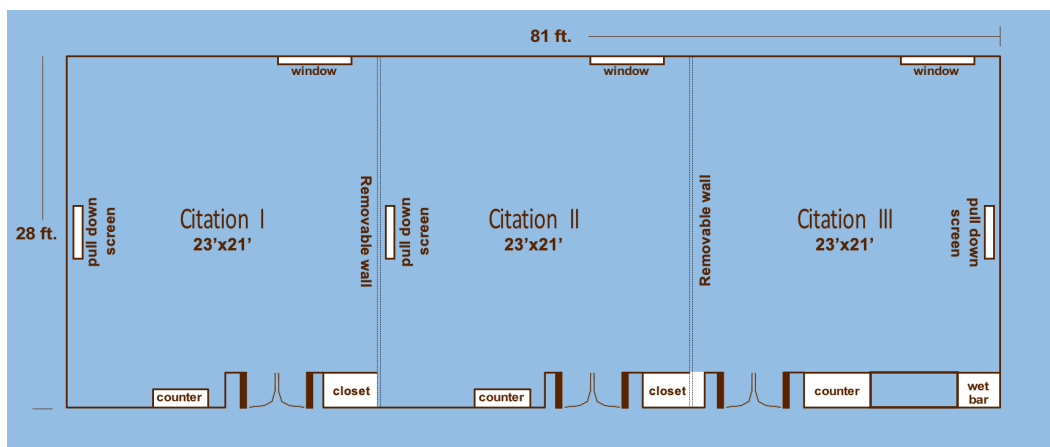
# MEETING SPACE CAPACITIES

Tampa's Avion Park hotels offer versatile and spacious meeting rooms for all your event and conference needs. Book with us and our event services will ensure your event has the best venue for your needs.

Call 813.465.5306 to speak with our event coordinator



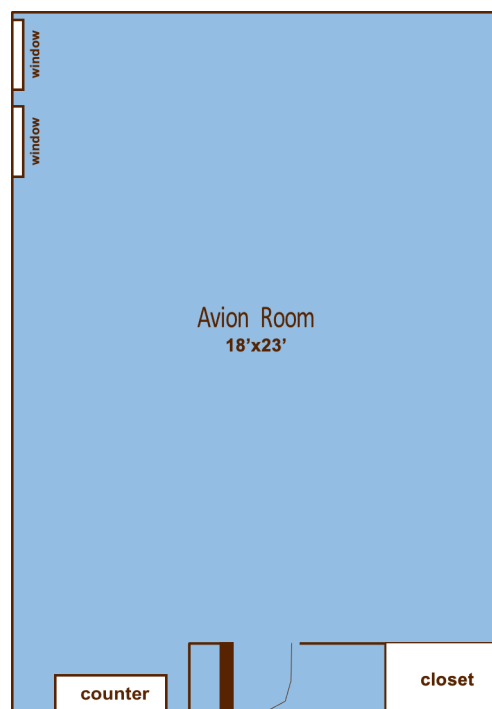
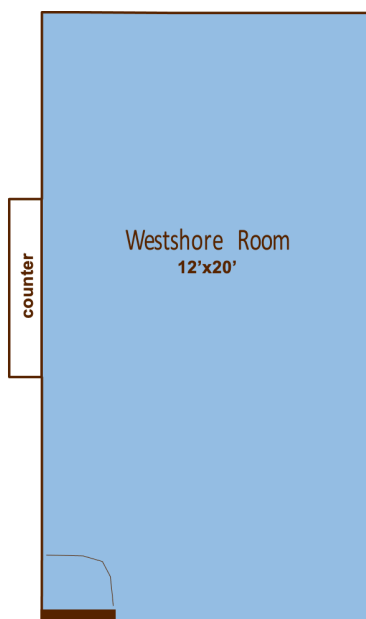
**HAMPTON INN & SUITES BY HILTON®**  
TAMPA AIRPORT AVION PARK WESTSHORE



	SQ. FT.	CLASSROOM	THEATRE	ROUNDS	U-SHAPED
<b>CITATION I</b>	756 - EACH SECTION	36 PEOPLE	60 PEOPLE	42 PEOPLE	22 PEOPLE
<b>CITATION II, III</b>	2,300	108 PEOPLE	171 PEOPLE	126 PEOPLE	NA



**HOMEWOOD SUITES BY HILTON®**  
TAMPA AIRPORT AVION PARK WESTSHORE



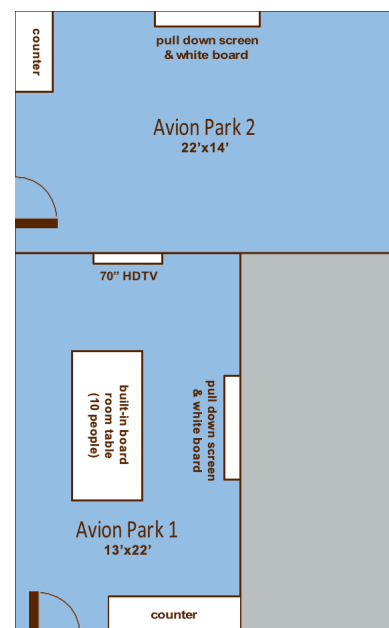
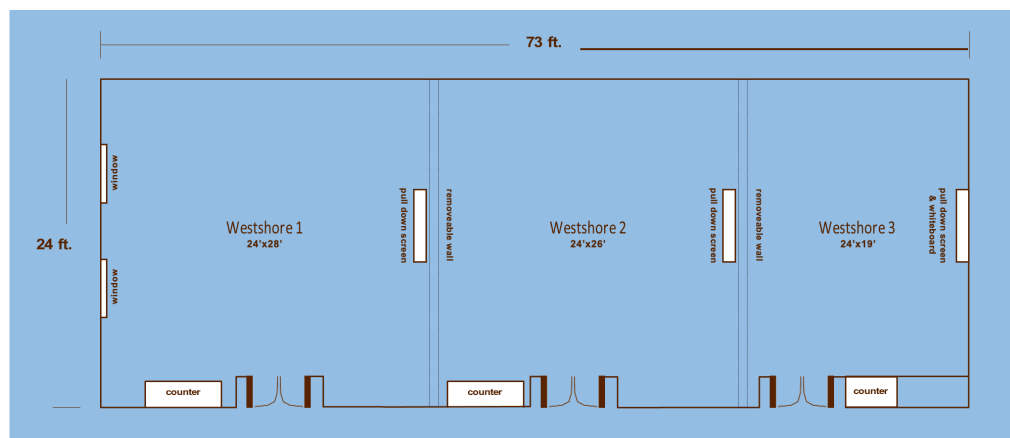
	SQ. FT.	CLASSROOM	CONFERENCE	THEATRE
<b>AVION ROOM</b>	408 - 1ST FLOOR	18 PEOPLE	15 PEOPLE	20 PEOPLE
<b>WESTSHORE ROOM</b>	323 - 2ND FLOOR	12 PEOPLE	12 PEOPLE	20 PEOPLE

# MEETING SPACE CAPACITIES



## HILTON GARDEN INN HILTON®

TAMPA AIRPORT WESTSHORE



	CLASSROOM	U-SHAPE	CONFERENCE	HOLLOW SQUARE	CRESCENTS	ROUNDS	THEATRE	RECEPTION MIX
<b>WESTSHORE 1</b>	30	22	24	28	30	40	60	60
<b>WESTSHORE 2</b>	30	22	22	28	24	32	50	60
<b>WESTSHORE 3</b>	18	18	20	20	18	24	40	40
<b>WESTSHORE 1 &amp; 2</b>	54	40	NA	42	60	80	110	120
<b>WESTSHORE 2 &amp; 3</b>	48	35	NA	38	48	64	90	90
<b>BALLROOM</b>	78	58	NA	65	78	104	120	200
<b>AVION PARK 1</b>	NA	NA	10	NA	NA	NA	NA	NA
<b>AVION PARK 2</b>	12	12	16	15	12	16	20	20



**HYATT**  
house®

## HYATT HOUSE®

TAMPA AIRPORT WESTSHORE

	ROOM DIMENSIONS	SQUARE FEET	BANQUET TO ROUNDS (10)	CLASSROOM	CONFERENCE ROOM	COCKTAIL ROUNDS	U-SHAPE	THEATRE	HOLLOW SQUARE	CRESCENT TROUPS
<b>GATHERING ROOM I</b>	29' X 19'	544	50	54	30	80	24	84	30	30
<b>GATHERING ROOM II</b>	29' X 19'	552	50	54	30	80	24	84	30	30
<b>SKYWAY I</b>	41' X 31'	1230	110	84	48	185	36	162	48	66
<b>SKYWAY II</b>	41' X 30'	1208	110	84	48	180	36	162	48	66
<b>SKYWAY III</b>	41' X 22'	1011	80	63	36	150	30	117	36	48
<b>OUTDOOR EVENT DECK</b>		1562	120	NA	NA	230	NA	NA	NA	NA

# AUDIO VISUAL RENTAL

## COAST CATERING AUDIO VISUAL RENTAL COSTS

LCD Projector with Screen and Power Strip Setup	\$200 per day
Screen, Audio Visual Cart with Power Strip Setup	\$75 per day
Wireless Microphone (handheld or lavalier)	\$125 per day
Flip Chart with Easel, (1) Pad and Markers	\$50 per day
Additional Flip Chart Pads	\$25 per day
Whiteboard with Markers	\$25 per day
Podium	\$25 per day
Polycom Speakerphone	\$75 per day
Copies (Black & White)	\$0.20 per page

# BREAKFAST AND BREAKS



## BREAKFAST BUFFETS

(All Breakfast Buffets include Assorted Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas. A minimum of 15 guests are required for all buffets. Buffets are limited to 60 minutes of continuous service.

### AVION CONTINENTAL | \$18

- Assortment of Pastries
- Assortment of Croissants
- Assortment of Muffins  
(Including Blueberry, Banana Bread, Double Chocolate Chunk)
- Bagels  
(Including Flavored Cream Cheeses, Butter and Fruit Preserves)
- Whole and Sliced Seasonal Fresh Fruit

### FRESH START | \$19

- Assortment of Coffee Cake
- Assortment of Croissants
- Assortment of Breakfast Breads
- Sliced Seasonal Fresh Fruit
- Greek Yogurt  
(Including Granola, Berries, Toasted Nuts and Seeds)

### BUILD YOUR OWN BREAKFAST BUFFET

- Assorted Breakfast Breads
- Assortment of Croissants
- Scrambled Eggs
- Breakfast Potatoes
- Fresh Sliced Seasonal Fruit

Choose (2) Two | \$23 OR Choose (3) Three | \$26:

- Pork or Turkey Bacon
- Pork Sausage
- Chicken Apple Sausage
- Country Ham
- Oatmeal
- Cheese Grits
- French Toast
- Cheese Blintzes

## BREAKFAST ENHANCEMENTS

- Waffle station | \$6 pp\*
- Omelet station | \$6 pp\*
- Hot sandwiches | \$5 pp
- Breakfast burritos | \$5 pp
- Oatmeal with toppings | \$3 pp
- Grits | \$3 pp
- Sweet and Savory Individual Quiche | \$5 pp
- Egg White Florentine Mini Frittatas | \$5 pp

*\*A minimum of (1) Chef Attendant per 50 guests is required.  
Chef Attendant fees are \$75 each.*

# BREAKFAST AND BREAKS

## BREAKS

### MID MORNING PICK-ME-UP | \$18

- Assorted Granola Bars
- Assorted Protein Bars
- Whole Fruit & Sliced Seasonal Fruit
- Trail Mix
- Freshly Brewed Coffee and Teavana® Teas

### GOT MILK? | \$16

- Fresh Baked Chocolate Chip and S'mores Cookies
- Fresh Baked Brownies
- Fresh Baked Blondies
- Assorted Yogurts
- Cold Milk
- Freshly Brewed Coffee and Teavana® Teas

### BUILD YOUR OWN PARFAIT | \$16

- Strawberry & Blueberry Yogurts
- Fresh Berries
- House Granola
- Individual Bags of Trail Mix
- Assorted Naked Juices

### MOVIE BREAK | \$18

- Fresh Popped Buttered Popcorn
- Assorted Candy Bars
- Nachos and Cheese
- Assorted Sodas

### CHIPS & DIPS! | \$19

- Garlic Hummus
- Spinach and Artichoke Dip
- French Onion Dip
- House Chips
- Toasted Pita
- Vegetable Crudite
- Iced Tea & Lemonade
- Plantain Chips

### WESTSHORE COFFEE SHOP | \$18

- Doughnut Holes
- Cinnamon Churros
- Chocolate Dipped Biscotti
- Assorted Scones
- Freshly Brewed Coffee and Teavana® Teas

## A LA CARTE

- Assorted Sodas | \$4
- Bottled Water | \$4
- Pellegrino® Water | \$5
- Monster Energy® | \$6
- Bottled Juice | \$4
- Milk | \$3
- Freshly Brewed House Coffee | \$50 per gallon
- Freshly Brewed Decaf Coffee | \$50 per gallon
- Freshly Brewed Hot Tea | \$50 per gallon
- Freshly Brewed Starbucks® Pike Place Roast | \$60 per gallon

### MORNING

- Assortment of Muffins | \$35 per dozen  
(Blueberry, Banana Bread, Double Chocolate Chunk)
- Assortment of Pastries | \$35 per dozen  
(Bear Claws, Raspberry, Cheese, Apple, and Cinnamon Rolls)
- Bagels | \$38 per dozen  
(Including Flavored Cream Cheeses, Butter and Fruit Preserves)
- Croissants | \$38 per dozen  
(Buttered and Chocolate Stuffed)
- Coffee Cakes | \$34 per dozen
- Greek and Fruit Yogurt | \$4 each
- Whole Fruit | \$4 each

### AFTERNOON

- Home Baked Cookies | \$32 per dozen
- Brownies | \$32 per dozen
- Blondies | \$32 per dozen
- Chips and Salsa | \$6 per person
- Hummus with Pita | \$7 per person
- Sliced Fruit and Dipping Sauce | \$7 per person
- Individual Bags of Chips, Pretzels, Popcorn | \$4
- Granola Bars | \$4
- Crudité with Hummus | \$6 per person

## BEVERAGE BREAKS

### ALL DAY BEVERAGE STATION

**\$12** (10+ group) | **\$14** (>9 group) | (BASED ON 8-HOUR TIME PERIOD)

- Unlimited House Brew Coffee
- Teavana Hot Tea
- Assorted Sodas
- Bottled Water



# LUNCHES



## BUFFET LUNCHES

(All Lunch Buffets include Iced Water and Iced Tea. A minimum of 15 guests are required for all buffets. Buffets are limited to 60 minutes of continuous service.)

### SOUP & SALAD | \$32

- Chef's Seasonal Greens, Baby Spinach and Fresh Romaine
- Chef's Choice Assorted Dressings
- Array of Toppings  
(Grilled Chicken, Cherry Tomatoes, Cucumbers, Onions, Carrots, Boiled Eggs, Apples, Olives, House-Made Croutons, Dried Cranberries, Toasted Sunflower Seeds, Candied Walnuts)
- Chef's Soup Du Jour
- Warm Rolls with Butter
- Assorted Cookies and Dessert Bars
- Baked Potato & Fixins | +\$5 pp
- Marinated Flame Broiled Flank Steak | +\$9 pp

### BROADWAY DELI BOARD | \$34

- Choice of Chef's Soup Du Jour OR Coast House Salad
- Deli Style Potato Salad
- Tampa Slaw
- House & Plantain Chips
- Genoa Salami, Deli Turkey, Roast Beef, Ham
- Sliced Cheddar, Swiss and Provolone Cheese
- Variety of Artisan Breads Vine-Ripened Tomatoes, Sweet Onions, Artisan Greens, Mustard, & Mayonnaise
- New York Style Cheesecake

### BLUE RIDGE MOUNTAINS SMOKEHOUSE | \$39

- Pork Belly & White Bean Stew
- Succotash of Roasted Corn, Red Pepper & Roasted Garlic Lima Beans

#### *Choice of (2) Sides*

- Chipotle Ranch Potato Salad
- Tampa Slaw
- Mixed Grape Salad with Creamy Citrus Dressing

#### *Choice of (2) Main*

- Sliced Braised Chipotle BBQ Flank
- Tender Smoked Pulled Pork
- BBQ Glazed Chicken

#### *Choice of (2) Dessert*

- Bourbon Banana Bread Pudding
- Chef's Seasonal Cobbler
- Sliced Watermelon with Feta

# LUNCHES



## BUFFET LUNCHES

### YBOR CITY BUFFET | \$38

- Ybor Salad (Ham, Swiss, Spanish Olives, Tomato, Parmesan Cheese)
- Cuban Bread
- Garbanzo Bean and Chicken Soup
- Ropa Vieja
- Mojo Marinated Fire Roasted Chicken with Mojito Cream
- Cilantro Rice with Black Beans
- Plantain Chips
- Chef's Vegetable of the Day
- Guava and Cheese Pastries

### TARPON SPRINGS SPONGE DOCKS BUFFET | \$37

- Greek Salad
- Choice of Lemon Orzo Soup with Chicken OR Mediterranean Couscous Salad
- Greek Style Marinated Chicken Breast Grilled to Perfection and Served Over Baby Spinach (Topped with Roasted Cherry Tomatoes, Kalamata Olives, Grilled Lemon, and Feta Cheese)
- Broiled Asparagus with Feta
- Stuffed Peppers with Ground Beef and Rice
- Herbed Pita Bread with Hummus
- Baklava

### TUSCAN COUNTRY BUFFET | \$35

- Garlic Bread
- Caesar Salad
- Caprese Display
- Chicken Parmesan
- Italian Sausage with Roasted Peppers
- Baked Penne Marinara
- Lemon Zest Broccolini
- Cannoli Filled with Mascarpone, Ricotta, and Amaretto Cream
- Tiramisu

### SOUTH OF THE BORDER BUFFET | \$37

- Mixed Romaine and Iceberg Lettuce, Roasted Corn, Black Beans, Tomatoes, Cucumbers, and Chipotle Ranch Dressing
- Tortilla Chips with Salsa, Fresh-Made Guacamole and Queso Dip
- Chicken Fajitas with Onions and Peppers
- Ground Beef Taco Meat
- Cheese Enchiladas
- Cilantro Infused Rice
- 3 Bean Stew
- Shredded Cheddar and Monterrey Jack Cheeses, Shredded Lettuce and Sour Cream
- Bavarian Cream Stuffed Churros with Chocolate Sauce

### TAMPA SPORTS TAILGATE BUFFET | \$38

- Cobb salad (Seasonal Greens, Blue Cheese Crumbles, Bacon, Avocado, Hard Boiled Egg, Chef's Choice of Dressing)
- House-Made Chips
- Baked Soft Pretzel Bites with Honey Mustard
- Rays Dog (Hotdog with Condiments and Chili)
- Lightning Sliders (Pulled Pork Slider, BBQ Sauce, Slaw, Pickle)
- Bucs Touchdown Burger (Mini Burgers, Bacon Relish, Cheese)
- Rowdies Veggie Kicks (Falafel, Grilled Vegetables, and Hummus in a Spinach Wrap)
- Cracker Jack®
- Fresh Baked Cookies



# LUNCHES



## BOXED LUNCHES | \$24 per guest

Choose up to 3 options (All Boxed Lunches include bottled water, a home-baked cookie and chips)

### AVION TURKEY CLUB

Sliced Roast Turkey, Bacon, Bibb Lettuce,  
Ripe Tomato, Swiss Cheese, Multigrain Bread

### CLASSIC ROAST BEEF

Tender Choice Top Round Beef Sliced Thin, Cheddar Cheese,  
Caramelized Onions, French Bread, Home-made Horseradish Sauce

### GRILLED CHICKEN SANDWICH

Marinated Grilled Chicken Breast, Ciabatta Bread, Pesto Aioli,  
Caramelized Onions, Sundried Tomatoes, Fresh Mozzarella, Baby  
Arugula

### ITALIAN HOAGIE

Ham, Salami, and Provolone Cheese topped with Basil Pesto, Lettuce,  
Tomato, and Red Onion on Baguette

### VEGETARIAN

Falafel, Feta Cheese, Grilled Vegetables, Hummus, Kale, Spinach  
Wrap

### CHICKEN CAESAR SALAD

Romaine Lettuce, Grilled Chicken, House Croutons, Parmesan Cheese,  
House Caesar Dressing

### COAST HOUSE SALAD

Mixed Greens, Grilled Chicken, Candied Walnuts, Craisins, Feta,  
Apples, Citrus Vinaigrette

## EXECUTIVE LUNCH | \$30

### For (15) Fifteen guests or less

- Individual Bags of Chips
- Deli Selection of Condiments
- Chef's Choice Dessert

#### *Choice of (2) Sides*

- Chef's Soup of the Day
- Coast House Salad with Citrus Vinaigrette
- Classic Caesar Salad
- Pasta Salad
- Potato Salad

#### *Choice of (2) Sandwiches*

- Avion Turkey Club
- Classic Roast Beef
- Grilled Chicken Sandwich
- Classic Italian
- Vegetarian

## PRE-ORDERED LUNCHES | \$20

### For (15) Fifteen guests or less

- Limited Selection of 8-10 items  
(To Include Sandwiches, Salads, Flatbread Pizzas, and Wings)
- Menus are provided the morning of your meeting for each guest to select their meal, side, and beverage. Lunches are delivered at the designated lunch time.

# RECEPTION



## HORS D'OEUVRES

(50 piece minimum per item)

### \$3.50 PER PIECE

- Tomato Basil Bruschetta
- Thai Chicken Satay Spicy Peanut Sauce
- Pork Potstickers Served with Sweet Thai Chili Sauce
- Chicken Fingers With Honey Mustard
- Beef and Cheese Empanadas with Caribbean Aioli
- Spanakopita - Savory Spinach in Puff Pastry
- Seared Beef Tenderloin with Micro Arugula, Shaved Parmesan on Sliced Baguette
- Smoked Salmon with Dill Sour Cream on Sourdough Crostini
- Antipasto Skewers with Fresh Mozzarella, Sundried Tomato, Kalamata Olive, Prosciutto
- Assorted Mini Quiches
- Fried Cheese Ravioli with Marinara
- Vegetable Spring Rolls with Thai Chili Sauce

### \$4.50 PER PIECE

- Seared Ahi Tuna with Hoisin Glaze, Wakame Salad on Crispy Wonton
- Teriyaki Beef Satay
- Fried Lightning Shrimp with Sweet & Spicy Aioli
- Crispy Boursin Cheese Stuffed Artichoke Hearts
- Bacon Wrapped Scallop With Chipotle Guava Glaze
- Shrimp and Crab Ceviche Served in a Spoon Topped with Fried Plantain Strips
- Tampa Steak with Sautéed Peppers, Onions and Cilantro Served on a Tostone Drizzled With Saffron Aioli
- Shrimp Cocktail Served with Mango Cilantro Cocktail Sauce
- Petite Beef Wellingtons
- Chorizo Stuffed Dates Wrapped in Bacon
- Miniature Chicken and Waffles with Jalapeño Honey Sauce
- Crispy Wonton Wrapped Shrimp with Thai Chili Sauce

## DISPLAYS

### GRILLED VEGETABLE DISPLAY

Grilled Vegetables, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers, Kalamata Olives, Genoa Salami, Fresh, Mozzarella, Provolone, Cherry Tomatoes

- Small (serves 20-30) | \$200
- Medium (serves 31-45) | \$350
- Large (serves 46-60) | \$450
- Extra Large (serves 61-80) | \$650

### TROPICAL FRUIT DISPLAY

Cantaloupe, Pineapple, Honeydew, Mango, Kiwi, Papaya, Fresh Seasonal Berries with Lavender Yogurt Dipping Sauce

- Small (serves 20-30) \$175
- Medium (serves 31-45) \$300
- Large (serves 46-60) \$400
- Extra Large (serves 61-80) \$550

### IMPORTED AND DOMESTIC CHEESE DISPLAY

Cheddar, Swiss, Jalapeño Jack, Mozzarella, Brie, Havarti Dill, Smoked Gouda Cheeses, Garnished with Fresh Seasonal Berries and Grapes, Served with Gourmet Crackers and Sliced Baguettes

- Small (serves 20-30) \$200
- Medium (serves 31-45) \$350
- Large (serves 46-60) \$450
- Extra Large (serves 61-80) \$650

### FRESH VEGETABLE CRUDITÉS

Grape Tomatoes, Celery, Carrots, Cucumbers, Broccoli, Red and Green Bell Peppers, Served with Ranch and Bleu Cheese Dipping Sauces

- Small (serves 20-30) \$150
- Medium (serves 31-45) \$225
- Large (serves 46-60) \$325
- Extra Large (serves 61-80) \$475



# RECEPTION



## CARVING STATIONS

(All Action and Carving Stations require one chef attendant for every 50 guests. Attendant fees are \$75 per attendant. Action/Carving Stations are based on 60 minutes of continuous service.)

### **SALMON PUFF PASTRY I \$160 EACH** (serves 12)

Filet of Salmon Stuffed with Roasted Mushrooms and Sautéed Spinach wrapped in a Puff Pastry and Baked until Golden Brown, Sliced and Served with Lemon Dill Cream

### **PRIME RIB I \$600** (serves 40)

Slow Roasted Prime Rib Served with Au Jus, Horseradish Cream, and Assorted Rolls

### **PEPPERCORN CRUSTED TENDERLOIN OF BEEF I \$425** (serves 12-18)

Served with Roasted Garlic Demi-Glaze, Gorgonzola Cheese, Assorted Rolls

### **WHOLE TURKEY I \$400** (serves 40)

Pesto Marinated and Slow Roasted Served -with Home Made Cranberry Orange Chutney, Turkey Gravy and Sliced Rolls

### **MOJO MARINATED PORK TENDERLOIN I \$310** (serves ?)

Roasted to Perfection Served with Caribbean Aioli and Chipotle Guava BBQ Sauce

### **PASTA STATION I \$26** per person

- Bow Tie and Tri-Color Tortellini Pastas
- Grilled Chicken and Italian Sausage
- Sliced Mushrooms, Diced Tomatoes, Asparagus Tips, Sun-Dried Tomato, Parmesan Cheese, Marinara and Alfredo Sauce, Sliced Rolls with Butter

### **SLIDER STATION I \$18** per person (select 3)

- Cheeseburger
- Grilled Chicken Breast
- Buffalo Chicken
- BBQ Pulled Pork
- Grilled Vegetables
- Blackened Fish
- House Chips

### **RISOTTO STATION I \$22** per person

- Asparagus Tips, Roasted Mushrooms, Baby Spinach
- Sun-Dried Tomato
- Parmesan Cheese and Manchego Cheese
- Fresh Tomato and Basil
- Sliced Rolls with Butter



# DINNER



## PLATED DINNER

(Limit of 3 Entrée selections must be made in advance. Plated Dinners include Warm Rolls with Butter, House Salad, Chef's Daily Dessert Creation, Fresh Brewed Coffee and Iced Tea)

### CAULIFLOWER STEAK | \$34

Grilled Cauliflower Steak with Crispy Parmesan Crust and Red Chili Oil  
Served with Sautéed Seasonal Greens and Roasted Baby Carrots

### HERB CHICKEN | \$36

Seared Herb Marinated Airline Chicken Breast Topped with  
Roasted Pepper Beurre Blanc Served with Coconut Almond  
Rice Pilaf and Sautéed Seasonal Greens

### BALSAMIC CHICKEN | \$36

Grilled Chicken with Balsamic Cream Sauce, Parmesan Herb  
Risotto, Roasted Asparagus

### OLD YBOR | \$40

Mojo Marinated Pork Tenderloin Topped with Chimi Churri,  
Yukon Gold Potato Hash with Chorizo and Sweet Plantains

### AVION PARK | \$42

Pan Seared Salmon with Vegetable Risotto Finished with  
Charred Lemon Beurre Blanc

### WESTSHORE DISTRICT | \$46

Blackened Sirloin Steak Topped with Crispy Fried Onions and  
Gorgonzola Cream Sauce, Roasted Fingerling Potatoes, Roasted  
Asparagus

### CIGAR CITY | \$48

Peppered New York Strip with Wild Mushroom Brown Ale  
Reduction and Roasted Yukon Gold Potatoes with  
Manchego Cheese

### PORT OF TAMPA | \$70

Grilled Filet of Beef with Lobster Tail, Roasted Asparagus,  
Baby Carrots, Roasted Garlic, Herb

# DINNER



## DINNER BUFFETS

### ITALIANO | \$48

- Ripe Red and Yellow Tomato Caprese
- Classic Caesar Salad with House-made Garlic Croutons
- Chicken Saltimbocca with Madeira Jus
- Petite Sirloins Topped with Gorgonzola, Roasted Garlic Demi, and Wild Mushrooms
- Tri-Color Tortellini Alfredo
- Roasted Vegetables
- Tiramisu & Mini Cannoli's

### GULF COAST BEACH BBQ | \$52

- Caribbean Cobb of Spring Greens, Diced Mango, Crumbled Goat Cheese, Marinated Cherry Tomatoes, Candied Bacon Bits, Citrus Vinaigrette
- Tropical Quinoa Salad
- Chef's Locally Caught Market Fish
- Fire Roasted Chicken with Mango Salsa
- Coconut Almond Rice Pilaf
- Green Bean Almandine
- Individual Key Lime Pies

### ROCKY POINT CHOPHOUSE | \$58

- Chopped Greens with Crispy Smoked Bacon, Red Onion, Cucumbers and Bleu Cheese dressing
- Filet of Beef Smothered in Mushrooms and Onions
- Sweet and Spicy Oven Roasted Chicken with Mango Salsa
- Roasted Fingerling Potatoes with Bacon and Gorgonzola
- Broccolini
- Chef's Signature Dessert

### COAST SIGNATURE | MARKET PRICE

- Wild Greens with Diced Apple, Candied Walnuts, Gorgonzola, Cranberries, and Citrus Vinaigrette
- Grouper with Charred Orange Beurre Blanc Topped with Crab Meat
- Chicken Caprese
- Beef Medallions with Roasted Garlic Demi Glace
- Lemon Butter Broccolini
- Roasted Yukon Gold Potato Medallions
- Chef's Cheesecake

# BEVERAGES



## WINE

### WHITE (glass, bottle)

- Ca'bolani, Pinot Grigio | Italy | 8.5, 32
- White Haven, Sauvignon Blanc | New Zealand | 9, 32
- Mirrasou, Moscato | California | 7, 25
- Bonterra Organic, Chardonnay | California | 9, 32

### RED (glass, bottle)

- Mark West, Pinot Noir | California | 10, 38
- William Hill, Merlot | California | 9, 36
- Louis Martini, Cabernet Sauvignon | California | 9, 32

### SPARKLING

- La Marca, Prosecco (187 ml) | Italy | 8

### PREMIUM BRANDS

First Hour \$20 | Each Additional Hour \$12  
Includes Select Beer, Wine and Assorted Sodas

- Tito's Vodka
- Tanqueray Gin
- Blue Chair Bay Silver Rum
- Sailor Jerry Spiced Rum
- Rum Haven Coconut Rum
- Milagro Tequila
- Jack Daniels Whiskey
- Crowne Royal Whiskey
- Horse Soldier Bourbon
- Johnny Walker Black Label

## BANQUET BEVERAGES

### BEER, WINE & SOFT DRINKS

First Hour \$16 | Each Additional Hour \$8  
Includes Select Beer, Wine and Assorted Sodas

### CALL BRANDS

First Hour \$18 | Each Additional Hour \$10  
Includes Select Beer, Wine and Assorted Sodas

- New Amsterdam Vodka
- Czarina London Dry Gin
- Bacardi Rum
- Jimador Tequila
- Seagram's 7 Whiskey
- KFB Bourbon
- Johnny Walker Red Label

### HOSTED CASH BARS (charged per drink)

- Soft Drinks | \$4
- Domestic Beer | \$7
- Imported Beer | \$8
- House Wine | \$10
- Call Brand Liquors | \$10
- Premium Brand Liquors | \$12

*\*A bartender is required for all open, host or cash bars. A minimum of (1) Bartender per 50 guests is required. Bartender fees are \$75 each.*