



TAMPA CONVENTION CENTER

CATERING MENU



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WELCOME

Meet Executive Chef Matt Eaton



Chef Matt leads the Aramark culinary team at the Tampa Convention Center. Aramark is the exclusive provider for all food, beverage and catering services both inside and outside the facility.

Matt graduated from The Culinary Institute of America in Hyde Park, NY, and has a history of success as a culinary professional both locally, nationally and internationally, working at prestigious places such as the Bellagio Resort Casino and Harrah's Hotel Casino in Las Vegas; the Westin-Dubai Mina Seyahi; River City Casino & Hotel and Adam's Mark Hotel in St. Louis; and most recently at the busy Raymond James Stadium in Tampa.

Chef Matt specializes in Asian, Sushi, Continental, and Modern American cuisine and has a unique blend of creativity, passion for food, team leadership, and business acumen. His goal is to create memorable dining experiences for guests with exquisite dishes delivered by his team with precision and care, making his mark on Tampa Convention Center and booming Downtown Tampa.



BREAKFAST

Continental

Minimum 10 guests

Express Breakfast

Ice Water, Cranberry Juice, Orange Juice, Fruit-Filled Danishes, Muffins and Croissants, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas

\$18 per guest

\$20 per guest when adding Fresh Seasonal Fruit

Powerfoods Breakfast

Ice Water, Cranberry Juice, Orange Juice, Sliced Fresh Fruit, Steel Cut Oatmeal, Yogurt with Fresh Berries and Nuts, Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Herbal Teas

\$22 per guest

ENHANCEMENTS

Sliced Ham	\$6 per guest
Hickory-Smoked Bacon	\$6 per guest
Sausage Patty	\$6 per guest
Turkey Sausage Links	\$6 per guest
Farm Fresh Scrambled Eggs	\$6 per guest
Breakfast Potatoes	\$6 per guest
Yogurt, Berry, and Granola Parfait	\$7 per guest
Assorted Individual Quiche	\$8 per guest
Individual Fruit-Flavored Yogurts	\$6 per guest
Cereals and Granola served with Skim and Low Fat Milk	\$6 per guest
Bagels with Cream Cheese	\$6 per guest

Prices subject to service charge and applicable state tax





Breakfast Sandwiches

Minimum 10 guests

Croissant with Scrambled Egg

Choice of Country Ham, Bacon, or Sausage Patty with Cheddar Cheese
\$6 each

English Muffin Sandwich

Egg with Choice of Canadian Bacon, Sausage, or Bacon and Cheddar Cheese
\$6 each

English Muffin Sandwich

Egg White, Turkey Sausage, and Swiss
\$6 each

Biscuit Sandwich

Scambled Egg with Choice of Bacon, Sausage, or Ham and Cheddar Cheese
\$6 each

Breakfast Cuban

Mojo Pork, Ham, Egg, and Swiss on Cuban Bread
\$6 each

English Muffin Sandwich

Egg White, Roasted Mushroom, Spinach, and Swiss
\$6 each

Prices subject to service charge and applicable state tax

Plated Breakfast

Minimum 10 guests

All Breakfast Selections are served with the following:

Ice Water, Orange Juice, Fruit Salad, Breakfast Pastries including Fruit-Filled Danishes, Muffins and Croissants, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas

\$32 per guest

BUILD YOUR OWN

CHOICE OF ONE

- Scrambled Eggs
- Ham and Cheddar Scramble
- Roasted Mushroom and Spinach Quiche
- French Toast
- Eggs Benedict
- Caramelized Onion and Bacon Quiche

CHOICE OF ONE

- Country Ham
- Hickory-Smoked Bacon
- Breakfast Sausage
- Turkey Sausage
- Canadian Bacon
- Petite Sirloin (add \$6)

CHOICE OF ONE

- Breakfast Potatoes
- Cheddar Grits
- Hash Browns

Buffets

BREAKFAST BUFFET

Minimum 10 guests

Standard

- Ice Water
- Chilled Fruit Juices (Orange and Cranberry)
- Sliced Fresh Fruit
- Scrambled Eggs
- Hickory-Smoked Bacon
- Sausage Patty
- Breakfast Potatoes
- Cereals and Granola with Low Fat and Skim Milk
- Fruit-Filled Danishes, Muffins and Croissants
- Butter and Fruit Preserves
- Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk
- \$30 per guest

Add Country Ham, and Cheese Blintz with Assorted Toppings
\$34 per guest

Add Country Ham, and Eggs Benedict
\$36 per guest

Add Biscuits and Sausage Gravy, Country Fried Steak, and Cheddar Grits
\$38 per guest

BREAKFAST & BRUNCH BUFFET ENHANCEMENTS

Individual Fruit-Flavored Yogurts	\$5 per guest	Turkey Sausage Links	\$5 per guest
French Toast	\$5 per guest	Pancakes	\$5 per guest
Biscuits with Country Gravy	\$6 per guest	Belgian Waffles	\$6 per guest
Cholesterol-Free Eggs	\$5 per guest	Made to Order Omelets (One Hour Chef's Fee \$150)	\$8 per guest
Smoked Salmon with Traditional Accompaniments	\$8 per guest	Oatmeal or Grits	\$6 per guest
Cheese Blintzes	\$6 per guest		

BRUNCH BUFFET

Minimum 25 guests
\$150 Chef fee for 2 hours per 50 guests
\$50 per guest

- Ice Water
- Chilled Fruit Juices (Orange, Apple, and Cranberry)
- Eggs and Omelets Cooked to Order (Country Ham, Hickory-Smoked Bacon, Cheddar Cheese, Peppers, Spinach, Mushrooms, Onions and Tomatoes)
- Scrambled Eggs and Cheddar Cheese
- Brioche French Toast
- Hickory-Smoked Bacon
- Sausage Links
- Breakfast Potatoes
- Smoked Salmon Platter with Traditional Accompaniments
- Carved Prime Rib with Au Jus and Creamy Horseradish
- Herb Roasted Chicken
- Roasted Red Potatoes
- Roasted Seasonal Baby Vegetables
- Sliced Fresh Seasonal Fruit Display
- Cereals with Low Fat and Skim Milk
- Fruit-Filled Danishes, Muffins and Croissants
- Butter and Fruit Preserves
- Freshly Brewed Starbucks Coffee and Decaffeinated Coffee, Herbal Tea, Milk



BREAKS

One-Hour Specialty Theme Breaks

Minimum 20 guests

The Candy Store

Candy Bars, Cookies
Chocolate Brownies, Rice Krispy Treats®
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Soft Drinks and Bottled Water
\$18 per guest

Ice-Cream Bars

Vanilla and Chocolate Ice Cream Drumsticks
Ice Cream Sandwiches
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Soft Drinks and Bottled Water
\$18 per guest

Sweet & Salty

Brownies
Warm Soft Pretzels
Warm Chocolate Sauce, Beer Cheese Sauce and Spicy Mustard
Soft Drinks and Bottled Water
\$20 per guest

Taste of The Gulf

Smoked Fish Spread, Pimento Cheese
Assorted Crackers and Vegetables
Mini Key Lime Tarts and Chocolate Chunk Cookies
Sweet Tea, Lemonade, Soft Drinks, and Bottled Water
\$26 per guest

Health & Happiness

Whole Fruit, Hummus and Pita Bread, Vegetable Crudité, Fruit Skewers, Flavored Yogurts, Granola Bars
Lemonade, Fruit Juice and Bottled Water
\$26 per guest

Chocolate & Caffeine

Mini Cupcakes with Chocolate Ganache Icing
Individual White Chocolate Mousse Shots
Chocolate Chip Cookies
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Soft Drinks and Bottled Water
Red Bull, Sugar Free Red Bull
\$24 per guest

Stadium Break

Hot Pretzels with Mustard and Beer Cheese Sauce
Roasted Peanuts, Popcorn, Crackerjacks
Soft Drinks and Bottled Water
\$22 per guest

Beverage Breaks

Minimum 20 guests

Half-Day Beverage Break

Refreshed for 4 hours
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas
Soft Drinks, Bottled Water
\$18 per guest

All-Day Beverage Break

Refreshed for 8 hours
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas
Soft Drinks, Bottled Water
\$22 per guest



Prices subject to service charge and applicable state tax



A La Carte

Beverages

Freshly Brewed Regular and Decaffeinated Coffee	\$75 per gal
Iced Coffee	\$80 per gal
Hot Herbal Teas	\$75 per gal
Iced Tea	\$45 per gal
Tropical Fruit Punch	\$70 per gal
Fresh Lemonade	\$70 per gal
Fruit Juices	\$70 per gal
Orange, Grapefruit, Apple, Tomato, Cranberry, Pineapple	
Lemon and Basil Infused Water	\$45 per gal
Cucumber and Mint Infused Water	\$45 per gal
Soft Drinks	\$5 ea
Bottled Water	\$4 ea
Bottled Herbal Teas	\$5 ea
Bottled Fiji Water	\$6 ea
Sparkling Water	\$6 ea
Individual Bottled Fruit Juices	\$5 ea
Red Bull – Regular and Sugar Free	\$8 ea

Water Towers/Bubblers

Spring Water Tower	
Comes with two 5 gallon jugs	first day \$100
	each additional day \$40
Spring Water Jugs	
Additional 5 gallon	\$30 ea



Snacks

Dry Cereals and Granola Served with Low Fat and Skim Milk	\$6 ea
Individual Fruit-Flavored Yogurt	\$6 ea
Whole Fresh Fruit	\$4 ea
Bananas, Apples, Oranges and Seasonal Varieties	
Fruit-Filled Danishes, Muffins and Croissants	\$60 per doz
Sliced Bagels with Cream Cheese	\$72 per doz
DATZ Specialty Donuts	\$84 per doz
DATZ Specialty Brownies	\$84 per doz
Specialty Breads	\$60 per doz
Zucchini Bread, Banana Nut, Coffee Cake	
Jumbo Cookies	\$54 per doz
Chocolate Chip, Oatmeal Raisin, Sugar	
Granola Bars	\$3 ea
Power Bars	\$5 ea
Candy Bars and M&M's®	\$4 ea
Lifesavers® and Lifesavers® Mint Rolls	\$3 ea
Hot Soft Pretzels with Mustard	\$5 ea
Novelty Ice Cream Bars	\$6 ea
Frozen Fruit Bars	\$6 ea

Dry Snacks

Candy

One Pound Bowl	
Serves approximately 10 guests	
Pecan Turtles	\$36
Yogurt-Covered Raisins	\$22
Chocolate-Covered Almonds, Blueberries or Cherries	\$24
Gummy Bears	\$16
M&M's®	\$20
Saltwater Taffy	\$24
Sugar Free Caramels	\$24
Skittles	\$20
Licorice bites	\$20

Dry Snacks

Mixed Nuts	\$5 ea
Cashews	\$5 ea
Roasted Peanuts	\$5 ea
Pistachios	\$5 ea
Popcorn (Butter Flavor)	\$5 ea
Popcorn (Caramel Flavor)	\$5 ea
Popcorn (Cheese Flavor)	\$5 ea
Vegetable Chips – Individual Bag	\$5 ea
100 Calorie Snack Packs	\$5 ea
Pretzels	\$5 ea
Goldfish Cheese Flavored Crackers	\$5 ea
Trail Mix	\$5 ea
Pita and Bagel Chips	\$5 ea
Beer Nuts	\$5 ea
Banana Chips	\$5 ea

Dips

One Quart	
Serves approximately 10 guests	
Served with Corn Tortilla and Toasted Pita Chips	
HOT	
Crab and Spinach	\$50
Spinach and Artichoke	\$40
Queso Cheese & Chili	\$40
COLD	
Dill and Sour Cream	\$36
French Onion Sour Cream	\$36
Chickpea Hummus	\$36
Ranch	\$36
Guacamole	\$40
Salsa	\$36



Prices subject to service charge and applicable state tax

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LUNCH

Plated Lunch

Include choice of Soup or Salad, Entrée and Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and Ice Water

Salad or Soup

CHOICE OF ONE

Field Greens and
Garden Vegetables
with Choice of Dressing

Traditional Wedge Salad
Bacon, Pickled Onions, Tomatoes, Bleu Cheese
with Ranch Dressing

Caesar Salad
with Herbed Croutons, Traditional Dressing

Romaine and Iceberg Lettuce
Cucumber and Tomato with Italian Vinaigrette

Baby Kale, Radish and Carrot
with Citrus Vinaigrette

Baby Spinach
Cheddar, Spiced Pecans, Tomatoes, Red Onions
with Dijon Dressing

Corn Chowder

Chicken and Wild Rice

Beer Cheese

Beef Barley

Chicken Noodle

Tomato Bisque

Vegetable

Minestrone

Dessert

CHOICE OF ONE

NY Cheesecake

Carrot Cake

Chocolate Cake

Cannoli

Key Lime Tart

Flourless Chocolate Cake

Red Velvet Cake

Apple Pie

Crème Brulee

Cake Pops

Mango Guava Cheesecake

Dessert Verrines

Prices subject to service charge and applicable state tax



Plated Lunch

Include choice of Soup or Salad, Entrée and Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Ice Water and Iced Tea

Cold or Hot Entrées

CHOICE OF ONE

Turkey Club on Wheat

House-made Chips
\$30 per guest

Grilled Chicken Caesar Salad

Croutons, Traditional Dressing
\$30 per guest

GF Grilled Chicken Cobb Salad

Tomatoes, Egg, Bacon, Bleu Cheese,
Choice of Dressing
\$30 per guest

Roast Beef and Boursin

on House-made Baguette, Arugula, Roasted Tomatoes,
Lemon Pepper Chips
\$34 per guest

Cheese Tortellini

with Marinara Sauce, Garden Vegetables, Parmesan
\$36 per guest

Roasted Chicken

with Natural Jus, Gnocchi, Spinach,
Roasted Mushrooms, Confit Tomatoes, Fine Herbs
\$42 per guest

GF Chicken Marsala

with Wild Mushroom Sauce, Creamy Polenta,
French Beans
\$38 per guest

GF GLUTEN FREE

GF Seared Filet of Salmon

Preserved Lemon, Fingerling Potatoes, French Beans
\$40 per guest

GF Roasted Pork Loin

Blistered Grapes, Whipped Potatoes, Baby Carrots
\$40 per guest

GF Roasted Pork Tenderloin

Sweet Potato Mash, French Beans
\$42 per guest

GF Petite Filet Mignon

Whipped Potatoes, Asparagus, Baby Carrots
\$44 per guest

GF Gulf Shrimp

Cheddar Grits, Roasted Okra, Tomatoes
\$44 per guest

GF Herb Roasted Chicken Breast

Maître D Butter, Whipped Potatoes, Baby Carrot,
Asparagus
\$40 per guest

GF Seared Gulf Grouper

with Fingerling Potato Hash, Baby Vegetables
\$46 per guest

Build-Your-Own Buffet Lunch

Minimum 10 guests

Includes Freshly Baked Rolls with Butter, Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas, Ice Water and Iced Tea

\$40 per guest

Cold

CHOICE OF TWO

Potato Salad

Cole Slaw

Fresh Fruit Salad

Traditional Caesar Salad
Tossed Salad with Dressings

Marinated Tomato and
Mozzarella Salad

Baby Kale, Root Vegetables,
Citrus Vinaigrette

Garden Salad with Dressings

Hot

CHOICE OF TWO

Fried Chicken

Chicken Cacciatore

Seared Salmon
with Charred Lemon and Artichokes

Roast Beef, Cippolini Onions,
Natural Jus

Roasted Cod
with Fennel and Orange

Herb Roasted Chicken

Italian Sausage
with Peppers and Onions

Meatballs
with Marinara and Parmesan

Chicken Marsala

Baked Ziti

Tomato Glazed Meatloaf

Pot Roast
with Root Vegetables

Grilled Salmon
with Lemon and Capers

Chicken Pot Pie with Pastry Crust
Andouille Stuffed Pork Loin

Manicotti

Roasted Pork Loin
with Honey and Thyme

Tortellini and Pesto Cream

Desserts

CHOICE OF TWO

Cheesecake

Blondies

Carrot Cake

Chocolate Cake

Cannoli

Lemon Meringue Pie

Brownies

Cookies

Apple Pie

Crème Brûlée

Cake Pops

Dessert Verrines

Accompaniments

CHOICE OF TWO

Macaroni and Cheese

Brown Butter Green Beans

Quinoa

Oven-Roasted Red Skin Potatoes

Rice Pilaf

Corn Souffle

Whipped Sweet Potatoes

Fresh Seasonal Vegetables

Couscous with Fruit and Nuts

Au Gratin Potatoes

Garlic Whipped Potatoes

Steamed Broccoli

Steamed Rice

Blended Wild Rice

Roasted Mushrooms

Prices subject to service charge and applicable state tax

Prices subject to service charge and applicable state tax



Cold Deli Buffet

Minimum 10 guests
Includes Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas, Ice Water and Iced Tea
\$36 per guest

Side Items

CHOICE OF THREE

- Potato Salad
- Coleslaw
- Fruit Salad
- Marinated Tomato and Mozzarella Salad
- Caesar Salad
- House-Made Potato Chips
- Mixed Garden Salad

MEATS, CHEESES & CONDIMENTS

Ham, Roast Beef, Smoked Turkey Breast, Salami, Swiss, Cheddar, and American Cheese, Lettuce, Tomato, Sliced Red Onions, Kosher Pickle Spears, Mustard, Mayonnaise and Creamy Horseradish

BREADS

Fresh Sliced Breads and Rolls including White, Wheat, Rye, Sourdough, Hoagies and Challah Rolls

Desserts

CHOICE OF TWO

- Cheesecake
- Red Velvet Cake
- Carrot Cake
- Chocolate Cake
- Cannoli
- Lemon Meringue Pie
- Blondies
- Brownies
- Cookies
- Apple Pie
- Crème Brulee
- Cake Pops
- Key Lime Tart

Enhancements

- | | |
|------------------|---------------|
| Tortellini Salad | \$4 per guest |
| Chicken Salad | \$4 per guest |
| Tuna Salad | \$4 per guest |
| Cobb Salad | \$4 per guest |

Prices subject to service charge and applicable state tax

Boxed Lunches

Served with a piece of Whole Fresh Fruit, Chef’s Choice of Salad, Potato Chips, Cookie and Bottled Water

BOXED LUNCHES

Smoked Turkey

Provolone, Lettuce, Tomato on Croissant

Grilled Chicken Breast

Lettuce, Tomato, on Hoagie

Ham and Cheddar

Lettuce, Tomato on Wheat

Grilled Chicken Caesar Wrap

Roast Beef

Swiss, Lettuce, Tomato, on Kaiser Roll

Portobello Mushroom

Peppadews, Roasted Tomatoes, Avocado, and Red Onion on Baguette

\$30 per guest

PREMIUM BOXED LUNCHES

Beef Tenderloin

Boursin, Pickled Red Onions, Arugula on Baguette

Cuban

House Made Pulled Pork, Black Forest Ham, Swiss, Pickles, Mustard Sauce on Cuban Bread

Turkey and Smoked Gouda

Lettuce, Tomato on Pretzel Bun

Italian

Prosciutto, Capicola, Salami, Provolone, Lettuce, Tomato, Pepperoncini, on Hoagie

Bacon, Lettuce, Tomato, Avocado

on Sourdough

Creole Shrimp Salad Wrap

\$34 per guest

Prices subject to service charge and applicable state tax



DINNER

Plated Dinner

Include choice of Salad or Soup, Entrée and Dessert, Fresh Baked Rolls and Butter
Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas, Ice Water and Iced Tea

SALADS

Field Greens and Garden Vegetables

Choice of Dressing

Traditional Wedge Salad

with Bacon, Pickled Onions, Tomatoes, Bleu Cheese,
Choice of Dressing

Caesar Salad

with Herbed Croutons, Traditional Dressing

Romaine and Iceberg Lettuce

with Cucumber, Tomatoes, Red Onions,
Italian Vinaigrette

Baby Kale

with Radish Carrot, Citrus Vinaigrette

Baby Spinach

with Bacon, Candied Walnuts, Aged Cheddar,
Warm Bacon Vinaigrette

Ybor Salad

Romaine, Iceberg, Ham, Swiss, Heirloom Tomatoes,
Olives, with Garlic Vinaigrette

SOUPS

Corn Chowder

Shrimp Bisque

Tomato and Bread Soup

Italian Wedding Soup

Beer Cheese

Gazpacho

Roasted Butternut Squash Bisque

Chilled Pea and Mint

Local Fish Chowder



Prices subject to service charge and applicable state tax



Plated Entrées

Include choice of Salad or Soup, Entrée and Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas, Ice Water and Iced Tea

CHOICE OF ONE

Roasted Airline Chicken Breast

Natural Jus, Fingerling Potatoes, Baby Vegetables
\$42 per guest

Chicken Parmesan

Roasted Baby Potatoes, Broccoli
\$40 per guest

GF

Seared Chicken Breast

Braised Chicken Thigh, Cannellini Beans, Tuscan Kale
\$46 per guest

Coffee Scented Duck Breast

Sour Cherry Demi, Herb Gnocchi, Swiss Chard
\$58 per guest

GF

Lamb Chops

White Bean Puree and Tzatziki, Braised Romaine, Roasted Tomatoes
\$55 per guest

Pork Scaloppini

Prosciutto, Sage, Crushed Potatoes, Seasonal Mushrooms
\$44 per guest

GF

Herb Crusted Lamb Rack

Fondant Potatoes, Baby Vegetables, Mint Jus
\$56 per guest



Mustard Crusted Pork Tenderloin

Spaetzle and Broccolini
\$44 per guest

Pan-Seared Salmon

Charred Lemon, Orzo, Spring Onions, Asparagus
\$44 per guest

GF

Bronzed Grouper

Sweet Corn, Onions, Tomatoes, Stone Ground Grits
\$48 per guest

GF

Braised Beef Short Rib

Natural Reduction, Mascarpone Polenta, Baby Root Vegetables
\$52 per guest

GF

Roasted Filet of Beef

Natural Jus, Herb Whipped Potatoes, Baby Vegetables
\$56 per guest

GF

Roasted Prime Rib of Beef

Au Jus, Horseradish Cream, Garlic Mashed Potatoes, Creamed Spinach
\$54 per guest

VEG

Falafel

Saffron Rice, Roasted Baby Peppers and Tomatoes, Vegan Garlic Aioli
\$44 per guest

GF GLUTEN FREE

VEG VEGETARIAN

Prices subject to service charge and applicable state tax

Plated Duo Entrée

GF

Filet of Beef and Cold Water Lobster Tail

Natural Jus, Buerre Fondue, Potato Gratin, Baby Vegetables
\$72 per guest

GF

Filet of Beef and Chicken Breast

Natural Jus, Maître D Butter, Fingerling Potatoes, Asparagus, Baby Carrots
\$57 per guest

GF

Beef Flat Iron and Grilled Shrimp

Herb Butter, Wild Rice Pilaf, Baby Vegetables
\$59 per guest

GF

Braised Short Rib and Pan Seared Sea Bass

Natural Reduction, Citrus Buerre Blanc, Creamy Polenta, Tuscan Kale
\$72 per guest

Braised Short Rib and Lobster Tortelli

Braising Jus, Buerre Fondue, Baby Vegetables, Peas
\$78 per guest

Plated Dinner Enhancements

Lump Crab Cakes

Apple and Fennel Slaw, Grain Mustard
\$15 per guest

GF

Chilled Shrimp Cocktail

Lemon, Atomic Horseradish, Chili Sauce
\$15 per guest

GF

Mushroom Risotto

Spring Peas, Grana Padano
\$13 per guest

Charcuterie

Cured Meats, Cheeses, Pickles, Accompaniments
\$14 per guest

Veal Cheek Pierogi

Caramelized Onions, Wild Mushrooms, Atomic Horseradish
\$14 per guest

GF GLUTEN FREE

Plated Desserts

CHOICE OF ONE

Crème Brulee

Flourless Chocolate Cake

NY Cheesecake

Mango Guava Cheesecake

Chocolate Mousse Bombe

Red Velvet Cake

Chocolate Trio

Key Lime Tart

Assorted Dessert Verrines

Prices subject to service charge and applicable state tax



Dinner Buffets

Minimum 25 guests

Includes Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas, Ice Water and Iced Tea

AMERICAN

Soup and Salad

Chili

Mixed Greens, Garden Vegetables
with Choice of Dressing

Haricot Vert Salad and Crispy
Shallots with Sherry Vinaigrette

Hot

Whole Roasted Beef Tenderloin,
Wild Mushrooms, Pearl Onions,
English Peas

Roasted Chicken with Herbed
Chicken Jus

Pan Seared Salmon with
Fennel and Tomato Confit

Roasted Fingerling Potatoes

Garlic Broccolini

Desserts

Cheesecake

Flourless Chocolate Cake

Freshly Baked Rolls with Butter

\$54 per guest

ITALIAN

Soup and Salad

Wedding Soup

Caesar Salad

Fresh Mozzarella and
Tomato Salad

Hot

Seared Chicken Marsala with
Wild Mushrooms

Slow Roasted Strip Loin, Fire
Roasted Tomatoes, Peppadews and
Cippolini Onions

Seared Grouper with Roasted
Fennel and Orange

Roasted Zucchini

Baked Ziti

Garlic Mashed Potatoes

Desserts

Italian Pastry Station

Freshly Baked Rolls with Butter

\$56 per guest

SOUTHERN

Soup and Salad

Seafood Gumbo

Mustard Potato Salad

Cole Slaw

Hot

Cajun Shrimp Boil,
New Potatoes and Corn

Buttermilk Fried Chicken

Carolina BBQ Pork

Braised Greens

Whipped Potatoes

Desserts

Beignets

Key Lime Tarts

Pecan Pie

Freshly Baked Rolls and
Corn Bread with Sweet Butter

\$56 per guest

Prices subject to service charge and applicable state tax



Build-Your-Own Dinner Buffet

Minimum 25 guests

Includes Freshly Baked Rolls with Butter, Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas, Ice Water and Iced Tea

\$50 per guest

Soup and Salad

CHOICE OF TWO

- Italian Wedding Soup
- Corn Chowder
- Minestrone
- Chili
- Tomato and Mozzarella Salad, Balsamic Vinegar
- Fresh Fruit Salad
- Traditional Caesar Salad
- Tossed Salad with Choice of Dressing
- Farm Greens, Pears, Walnuts, Crispy Fried Corn with Choice of Dressing
- Roasted Beets and Goat Cheese
- Haricot Vert Salad, Crispy Shallots with Sherry Vinaigrette
- Baby Kale, Root Vegetables with Citrus Vinaigrette
- Baby Spinach, Spiced Pecans, Aged Cheddar, and Tomatoes with Honey Dijon

Hot

CHOICE OF TWO

- Whole Roasted Beef Tenderloin, Wild Mushrooms, Pearl Onions, Peas
- Braised Chicken Thighs with Grilled Lemon, Marinated Artichokes
- Pan Seared Grouper with Fennel and Tomato Confit
- Roasted Chicken Breast with Herbed Jus
- Roasted Beef Strip Loin with Fire Roasted Tomatoes, Peppadews, Cippolini Onions
- Seared Grouper with Roasted Fennel and Orange
- Pork Tenderloin with Sour Cherry Demi
- Grilled Salmon with Lemon Buerre Blanc and Fried Capers
- Roasted Pork Loin with Blistered Grapes and Melted Leeks
- Chicken Marsala with Wild Mushroom Demi
- Chicken Parmesan
- Chicken Picatta
- Mojo Marinated Pork Loin

Accompaniments

CHOICE OF THREE

- Barbecued Baked Beans
- Roasted Red Potatoes
- Herb-Roasted Potatoes
- Garlic-Whipped Potatoes
- Au Gratin Potatoes
- Blended Wild Rice
- Steamed Rice
- Saffron Rice
- Rice Pilaf
- Macaroni and Cheese
- Brown Butter Green Beans
- Green Peas and Pearl Onions
- Sweet Creamed Corn
- Whipped Sweet Potatoes
- Steamed Broccoli
- Roasted Cauliflower
- Roasted Asparagus
- Glazed Baby Carrots
- Couscous with Nuts and Dried Fruit
- Roasted Root Vegetables
- Quinoa Pilaf
- Roasted Brussels Sprouts

Desserts

CHOICE OF TWO

- Flourless Chocolate Cake
- Assorted Miniature Desserts
- Red Velvet Cake
- Raspberry and Lemon Verrines
- Lemon Meringue Pie
- Pecan Pie
- Black Forest Cup
- Tiramisu
- Key Lime Tarts
- Cheesecake
- Crème Brulee
- Chocolate and Speculoos Verrines
- Cannoli
- Apple Dumplings

Prices subject to service charge and applicable state tax

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RECEPTION

Light Selections

International & Domestic Cheese Display

Assorted Imported and Domestic Cheeses with traditional accompaniments
Served with Assorted Crackers

Small	\$225	serves 25 guests
Medium	\$375	serves 50 guests
Large	\$500	serves 100 guests

Crudités Display

Assortment of Fresh Cut Seasonal and Marinated Vegetables
Served with Ranch or Bleu Cheese

Small	\$225	serves 25 guests
Medium	\$375	serves 50 guests
Large	\$500	serves 100 guests

Fresh Seasonal Fruit Display

Sliced Seasonal Fresh Fruit

Small	\$175	serves 25 guests
Medium	\$275	serves 50 guests
Large	\$400	serves 100 guests

Antipasto Display

Imported and Local Cured Meats, Domestic and Imported Cheeses,
Assorted Olives, Pickled Vegetables, Mustards and Accompaniments
served with Toasted Sliced Baguettes and Crackers

Small	\$325	serves 25 guests
Medium	\$475	serves 50 guests
Large	\$600	serves 100 guests

Prices subject to service charge and applicable state tax





Hors D'oeuvres

Minimum order is three dozen pieces per item

COLD

Hors D'oeuvres

Deviled Eggs
Heirloom Tomato Caprese Skewer
Antipasto Stack
Watermelon Caprese Skewer
Prosciutto and Mascarpone Crostini
Gazpacho Shooters
Tomato Bruschetta
Stuffed Tomatoes
Caramelized Onion Tart
Fruit Skewers

\$72 per dozen

Premium Hors D'oeuvres

Beef Tenderloin Crostini
Ahi Tuna Poke on Rice Cracker
Jumbo Shrimp
Mini Lobster Rolls
Scallop Ceviche Shooter
Oyster on the Half Shell
Seared Tuna on Wonton Crisp
Crab Salad Verrine
Roasted Carrot Salad Shooter
Beef Tartar on Potato Gaufrette
Goat Cheese in Peppadew

\$84 per dozen

HOT

Hors D'oeuvres

Assorted Miniature Quiche
Beef Empanadas
Chicken Empanadas
Chicken and Waffle Stack
Spinach and Feta Cheese wrapped in Phyllo Dough
Meatballs
Vegetable Spring Rolls
Pork Potstickers
Wild Mushroom Arancini
Cheese Arancini
Beef Brochettes
Chicken Tikka Skewer with Cucumber Raita

\$72 per dozen

Premium Hors D'oeuvres

Sesame Chicken Brochette
Miniature Beef Wellington
Sea Scallops wrapped in Bacon
Mini Cuban Sliders
Grilled Shrimp wrapped in Pancetta
Short Rib Slider
Mini Crab Cakes
Crab Beignets
Chicken Sliders
Seared Scallop with Conch Bolognese
Cuban Cigar Rolls
Lamb Merguez
Artichoke and Sundried Tomato Croquettes
Vegetable Samosa
Peking Duck Rolls

\$84 per dozen



Carving Stations

Minimum 25 guests

\$150 Chef fee for 2 hours and \$50 per additional hour

Beef Strip Loin

Approximately 50 servings

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls

\$400 each

Carved Prime Rib

Approximately 50 servings

Served with Creamy Horseradish, Au Jus and Freshly Baked Rolls

\$425 each

Bourbon Glazed Ham

Approximately 50 servings

Served with Assorted Mustards, Mayonnaise and Freshly Baked Rolls

\$325 each

Roasted Turkey Breast

Approximately 50 servings

Served with Herb Gravy, Cranberry Sauce and Freshly Baked Rolls

\$250 each

Beef Tenderloin

Approximately 25 servings

Served with Creamy Horseradish, Mustard, Merlot Demi and Freshly Baked Rolls

\$400 each

Leg of Lamb

Approximately 50 servings

Served with Mint Jus

\$325 each

Prices subject to service charge and applicable state tax

Prices subject to service charge and applicable state tax



Specialty Stations

Minimum 25 guests – Minimum order is two specialty stations

Add \$2 per guest if under 25 guests

Build Your Own Salad Station

Spinach, Field Greens, Iceberg Lettuce, Tomatoes, Artichokes, Black Olives, Grilled Chicken, Bacon Bits, Candied Walnuts, Cheddar and Monterey Jack Cheese, Red Onions, Cucumbers, Croutons, Hard Boiled Eggs, Choice of Dressings

\$18 per guest

Pasta Bar

Choice of Action Station or Pre-made Pasta Entrees

\$150 Attendant fee for Action Station per 50 guests

PASTA CHOICE OF THREE

Rigatoni, Orecchiette, Cheese Tortellini, Fusilli, Penne, Cavatappi, Gnocchi

Gluten Free Pasta add \$2

SAUCE CHOICE OF THREE

Classic Marinara, Pesto Cream, Alfredo, Bolognese, Vodka Pomodoro

Served with Garlic Bread, Pepper Flakes and Parmesan Cheese

\$20 per guest



Taco Station

\$150 Attendant Fee up to 50 guests for 2 hour reception

PROTEIN CHOICE OF THREE

Ground Beef, Steak, Pulled Chicken, Shrimp, Pork, Grilled Chicken, Grilled Fish

Beyond Meat for \$2 more per guest

SALSA CHOICE OF THREE

Fire Roasted, Corn and Black Bean, Fresh Tomato, Green Chile, Guacamole

Served with Tortilla Chips

Made to order on Corn Tortillas or Flour Tortillas with your selection of: Pico de Gallo, Queso Fresco, Grated Cheddar, Diced Tomatoes, Black Olives, Green Onions, Shredded Lettuce, Diced Onions and Cilantro, Limes, Sauces, and Crema

\$20 per guest

Dim Sum Station

Assorted Dim Sum and Dumplings served with Dipping Sauces and Accompaniments

\$26 per guest

Prices subject to service charge and applicable state tax

Mac and Cheese Station

CHOICE OF THREE

Mascarpone and Parma Ham
Gruyere and Wild Mushrooms
Aged Cheddar

Classic

Fontina and Pancetta

Raclette, Peas and Pearl Onions

Reblochon, Bacon, and Onion

Lobster Mac and Cheese for \$4 more per guest

\$20 per guest

Slider Station

SLIDER

CHOICE OF THREE

Chicken, Hamburger, Cheese Steak, Buffalo Chicken, Pulled Pork

Grouper for \$3 more per guest

SIDE

CHOICE OF THREE

Potato Salad, Cole Slaw, House-Made Chips, Tater Tots, French Fries, Onion Rings

\$22 per guest

Chilled Seafood Station

CHOICE OF THREE

Shrimp Cocktail

Stone Crab Claws (Seasonal)

Snow Crab Legs

Diver Scallop Ceviche

Oysters on the Half Shell

Clams on the Half Shell

Marinated Mussels

Served with Appropriate Accompaniments and Sauces

\$MP per guest

Stir Fry Station

\$150 Attendant fee up to 50 guests for 2 hour reception to Chef Attendant Required

PROTEIN CHOICE OF THREE

Beef, Chicken, Shrimp, Pork, Tofu

Beyond Meat for \$2 more per guest

STARCH

CHOICE OF THREE

Jasmine Rice, Lo Mein Noodles, Brown Rice, Sticky Rice, Soba Noodles

Made to order with your selection of:

Green Peppers, Red Peppers, Onions, Carrots, Snap

Peas, Bamboo Shoots, Straw- Mushrooms, Baby

Corn, Broccoli, Celery

\$26 per guest

Chicken Wing Station

WINGS

CHOICE OF TWO

Hot, Mild, BBQ, Garlic Parmesan, Dry Rub

SIDE

CHOICE OF THREE

Ranch, Bleu Cheese, Carrots, Celery, House-Made Chips

\$21 per guest

Prices subject to service charge and applicable state tax



BAR DETAIL

Hosted Bar and Cash Bar

Bartender Required (1) Per 100 Guests | \$150 for Two Hours and \$50 per additional Hour

BEER & WINE BAR

House Wine \$9

Chardonnay
Cabernet Sauvignon
Pinot Noir

Domestic Beer \$7

Yuengling
Bud Light

Imported Beer \$8

Stella
Corona

Non-Alcoholic \$4

Sprite
Diet Coke
Coca Cola
Standard Mixers

FULL BAR

House Wine \$9

Canyon Road
Chardonnay
Cabernet Sauvignon
Pinot Noir

Premium Wine \$12

J.Lohr
Chardonnay
Cabernet Sauvignon
Pinot Noir

Domestic Beer \$7

Yuengling
Bud Light

Imported Beer \$8

Stella
Corona

Craft Beer \$8

Rotating Florida Brews

House Liquor \$10

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Jose Cuervo Tequila
Seagrams 7 Whiskey
Jim Beam Bourbon
Dewar's Scotch

Premium Liquor \$12

Tito's Vodka
Hendrick's Gin
Captain Morgan
Spiced Rum
1800 Tequila
Bulleit Bourbon
Jack Daniels Whiskey
Johnnie Walker Black

Non-Alcoholic \$4

Sprite
Diet Coke
Coca Cola
Bottled Water
Standard Mixers

KEG BEER Includes Jockey Box Rental, Serves 165 12oz Pours

Domestic \$990

Bud Light
Yuengling

Imported \$1,155

Blue Moon
Goose Island Ipa

Craft \$1,155 & Up

Rotating Florida Brews

SPARKLING WINE

Lamarca
Prosecco Splits \$12
Lamarca
Prosecco, Italy \$45
Veuve Cliquot Brut,
France \$125

ENHANCEMENTS Consult with your catering sales professional for details and pricing

Batched Cocktails by the Gallon
Mocktails – 0% Abv

Florida Craft Beer Selections
Custom Specialty Cocktails

Packaged Sparkling Seltzers
Cellared Wine Varietals

Prices subject to service charge and applicable state tax

Food and Beverage Sampling Request Form

Exhibitor/Company Contact Information			
Event Name:		In Date:	Out Date:
Company Name:		Booth/Room #:	
Contact Name:		Telephone #:	
Email:		Fax #:	
Address:		Suite #:	
City:	State:		Zip:

Sampling Information						
<p style="text-align: center;">Sampling Requests are reviewed by TCC management based on the following criteria:</p> <ol style="list-style-type: none"> 1. Sample product must be related to the show. 2. Sample is limited to products manufactured, processed or distributed by exhibiting firm. 3. Each sample product must be individually pre-packaged and sealed. <p style="text-align: center;">Sampling portions must not exceed the following:</p> <table style="width: 100%;"> <tr> <td>Food: 2 ounces</td> <td>Wine: 2 ounces</td> </tr> <tr> <td>Beverages: 2 ounces</td> <td>Beer: 2 ounces</td> </tr> <tr> <td colspan="2" style="text-align: center;">Liquor: ½ ounce</td> </tr> </table> <p><i>**Sampled alcohol is served under the Convention Center's liquor license and therefore an alcohol compliance person or bartender must oversee all alcohol sampling. Please contact the catering department for specific pricing at 813-274-7779.</i></p>	Food: 2 ounces	Wine: 2 ounces	Beverages: 2 ounces	Beer: 2 ounces	Liquor: ½ ounce	
Food: 2 ounces	Wine: 2 ounces					
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Liquor: ½ ounce						

Items to be Sampled														
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 50%;">Item Description</th> <th style="width: 50%;">Serving Method (i.e. beverage, sterno, fryer, oven, etc.)</th> </tr> </thead> <tbody> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> </tbody> </table>	Item Description	Serving Method (i.e. beverage, sterno, fryer, oven, etc.)												
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The use of cooking and / or food warming devices require an appropriate fire extinguisher and may also require an on-site Fire Watch, if the device uses an open flame.

Please explain how these products are indigenous to the event and to your company

CATERING APPROVAL _____	Approved Yes _____ No _____	Approved with modification Yes _____ No _____	Declined Yes _____ No _____
EXECUTIVE APPROVAL _____	Approved Yes _____ No _____	Approved with modification Yes _____ No _____	Declined Yes _____ No _____