



S E A T E D D I N N E R M E N U

SEATED DINNER MENU

MENU I

Salad Course:

Iceberg wedge with crumbled Danish Bleu cheese, sweet grape tomatoes and toasted pecans with creamy bleu cheese dressing

Caesar salad with aged parmesan and freshly baked parmesan twist
Spinach salad of poached cranberry, feta cheese, grape tomato, and toasted almond with honey cranberry vinaigrette

Fresh greens, goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette

Romaine lettuce, tomatoes, Swiss cheese, green spanish olives, romano cheese, and a Spanish vinaigrette

Entree Course:

Lemon and thyme seared chicken breast with brown butter carrots, buttery smash potatoes, finished with sweet cream and chive compound butter

Rosemary grilled chicken in rosemary butter sauce with roasted red skin potatoes and sautéed seasonal vegetables

Creamy champagne chicken with herb mashed potatoes and sautéed green beans and carrots

Baked lemon butter tilapia, seasonal vegetable quinoa and roasted cauliflower
Parmesean crusted tilapia over cilantro rice and steamed broccoli and light lemon butter

Dessert Course:

Roasted apple cheesecake with nutmeg cream

Peanut butter chocolate mousse terrine with chocolate ganache and toasted almond
Tres leche cake with dulce de leche drizzle

Mini pineapple upside down cake with rich pineapple mousse

Perfectly chocolate cake with chocolate ganache and a berry garnish

\$45



MENU II

Salad Course:

Iceberg wedge with crumbled Danish Bleu cheese, sweet grape tomatoes and toasted pecans with creamy bleu cheese dressing

Caesar salad with aged parmesan and freshly baked parmesan twist

Spinach salad of poached cranberry, feta cheese, grape tomato, and toasted almond with honey cranberry vinaigrette

Fresh greens, goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette

Romaine lettuce, tomatoes, Swiss cheese, green Spanish olives, Romano cheese, and a Spanish vinaigrette

Kale salad with red cabbage, carrots, yellow beets, sunflower seeds and lemon vinaigrette

Entree Course:

Grilled tenderloin tips with au gratin potatoes and sautéed seasonal vegetables with herb oil

Paprika garlic seared chicken and grilled shrimp over jasmine rice and asparagus, finished with herb oil

Herb grilled salmon, roasted red-skinned potatoes and sautéed green beans with a lemon and herb compound butter

Honey garlic salmon, creamy smashed sweet potatoes, asparagus and finished in a sesame glaze

Grilled chicken topped with goat cheese and sundried tomatoes, fingerling potatoes, and sautéed seasonal vegetables

Dessert Course:

Roasted apple cheesecake with nutmeg cream

Peanut butter chocolate mousse terrine with chocolate ganache and toasted almond

Tres leche cake with dulce de leche drizzle

Mini pineapple upside down cake with rich pineapple mousse

Perfectly chocolate cake with chocolate ganache and a berry garnish

\$50



MENU III

Salad Course:

Iceberg wedge with crumbled Danish Bleu cheese, sweet grape tomatoes and toasted pecans with creamy bleu cheese dressing

Caesar salad with aged parmesan and freshly baked parmesan twist

Spinach salad of poached cranberry, feta cheese, grape tomato, and toasted almond with honey cranberry vinaigrette

Fresh greens, goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette

Kale salad with red cabbage, carrots, yellow beets, sunflower seeds, and lemon vinaigrette

Romaine lettuce, tomatoes, Swiss cheese, green Spanish olives, romano cheese, and a Spanish vinaigrette

Entree Course:

A duet of pan seared sirloin and rock shrimp Dijon, fresh hollandaise, sautéed green beans, and roasted red skinned potatoes

Cilantro, garlic and lime seared snapper with buttery smashed potatoes, sautéed seasonal vegetables and finished with herb cream

Seasoned and grilled skewered tenderloin tips with fresh lump crab cake, pine nut risotto, sautéed seasonal vegetables and herb oil

Pan seared sirloin and grilled chicken with goat cheese and sundried tomatoes, sautéed spinach with olive oil and garlic, and roasted red-skinned potatoes

Dessert Course:

Roasted apple cheesecake with nutmeg cream

Peanut butter chocolate mousse terrine with chocolate ganache and toasted almond

Tres leche cake with dulce de leche drizzle

Mini pineapple upside down cake with rich pineapple mousse

Perfectly chocolate cake with chocolate ganache and a berry garnish

\$60



MENU IV

Salad Course:

Iceberg wedge with crumbled Danish bleu cheese, sweet grape tomatoes and
toasted pecans with creamy bleu cheese dressing

Caesar salad with aged parmesan and freshly baked parmesan twist

Spinach salad of poached cranberry, feta cheese, grape tomato, and toasted almond
with honey cranberry vinaigrette

Fresh greens, goat cheese crostini, tomato, cucumber, crispy onion and sherry
vinaigrette

Kale Salad with Red Cabbage, Carrots, Yellow Beets, Sunflower Seeds, and
Lemon Vinaigrette

Entree Course:

Seared fillet with lobster over fingerling potatoes and grilled asparagus with herb
compound butter

Grilled filet with Chilean sea bass over pine nut risotto and sautéed sugar snaps with
herb compound butter

Seared filet with scallops over whole roasted red skinned potatoes and sautéed seasonal
vegetables with herb oil

Beer braised short ribs with buttery smash potatoes and sautéed green beans with
herb compound butter

Dessert Course:

Roasted apple cheesecake with nutmeg cream

Peanut butter chocolate mousse terrine with chocolate ganache and toasted almond

Tres leche cake with dulce de leche drizzle

Mini pineapple upside down cake with rich pineapple mousse

Perfectly chocolate cake with chocolate ganache and a berry garnish

\$80



GENERAL INFORMATION

FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event. The dinner menu includes gourmet coffee.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

SERVICE CHARGE AND SALES TAX

A 23% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7.5%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The seated dinner menus are designed for parties with 50 or more guests. If a party is smaller than 50 guests, please ask your event coordinator for price differentials.

LINEN

All guest table linens are included in the menu price. The client will have a wide variety of colored 120" linen and napkins to choose from.

FOR MORE INFORMATION

(813) 575-7522 info@sbgjcc.com

