



SEATED LUNCH MENU



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MENU I

First Course:

- Hawaiian Rice Salad with Coconut, Pineapple and Almonds with Grilled Chicken
Sesame Chicken with Fresh Greens, Seasoned Glass Noodles, Pickled Cucumber,
Fresh Carrot, Sake Poached Raisins, Fried Wonton with Honey and Rice Wine Vinaigrette
Greek Souvlaki Chicken over Orzo Pasta and Fresh Greens with Kalamata Olives, Feta
Cheese and Vine Ripe Tomatoes Finished with Lemon Oregano Vinaigrette
Grilled Chicken over Fresh Greens, Grilled Pear, Walnuts and Bleu Cheese with Sweet
Grape Tomato, and a Sherry Vinaigrette
Blackened Chicken with Romaine, Tomatoes, Cucumber and Feta with Homemade
Ranch Dressing
Mixed Greens with Herb Grilled Chicken, Cherry Tomatoes, Chickpeas, Chopped Bell
Peppers, Cucumber, Feta, and Basil Vinaigrette
Spinach Salad with Grilled Oregano Chicken with Cucumbers, Strawberries, and
Seasonal Vegetables and a Refreshing Strawberry Vinaigrette
Fresh Greens with Grilled Paprika Chicken and Grilled Marinated Zucchini, Bleu Cheese,
Sun Ripe Tomatoes and Green Goddess Dressing
Garlic Paprika Chicken over Romaine Lettuce, Tomatoes, Swiss Cheese, Green Spanish
Olives, Romano Cheese, Turkey Ham and a Spanish Vinaigrette

Second Course:

- Fresh Key Lime Roulade Cheese Cake with Sponge Cake and Berry Coulis
Cinnamon Caramel Apple Pie
Carrot Cake Infused with Caramel
Perfectly Chocolate Cake with Chocolate Ganache and a Berry Garnish

\$30



MENU II

First course:

Fresh Greens, Goat Cheese Crostini, Grape Tomato, Cucumber, Crispy Onion and Sherry Vinaigrette

Iceberg Wedge with Crumbled Danish Bleu Cheese, Sweet Grape Tomatoes and Toasted Pecans with Creamy Bleu Cheese Dressing

Spinach Salad with Mushroom, Vine Ripened Tomato, Cucumber and Honey Cranberry Vinaigrette

Second course:

Herb Grilled Chicken Breast over Roasted Red Skin Potatoes with Pan Gravy and Sautéed Seasonal Vegetables

Pan Seared Tilapia with Pecan Brown Butter, Buttery Smash Potatoes and Sautéed Green Beans

Pan Seared Garlic and Paprika Chicken Breast with Herb Jus, Seasoned Jasmine Rice, and Sautéed Seasonal Vegetables

Grilled Oregano Chicken and Pasta Penne with Fresh Asparagus, Tomato, Arugula, and Feta with Tomato Cream Sauce

Third Course:

Fresh Key Lime Roulade Cheese Cake with Sponge Cake and Berry Coulis
Cinnamon Caramel Apple Pie

Carrot Cake Infused with Caramel

Perfectly Chocolate Cake with Chocolate Ganache and a Berry Garnish

\$34



MENU III

First Course:

Fresh Greens, Goat Cheese Crostini, Grape Tomato, Cucumber, Crispy Onion and Sherry Vinaigrette

Iceberg Wedge with Crumbled Danish Bleu Cheese, Sweet Grape Tomatoes and Toasted Pecans with Creamy Bleu Cheese Dressing

Spinach Salad with Mushroom, Vine Ripened Tomato, Cucumber and Honey Cranberry Vinaigrette

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

Second Course:

Lemon and Cilantro Roasted Chicken with Herb Seared Shrimp, Buttered Green Beans and Carrots, and Roasted Red Skin Potatoes with White Wine Butter Sauce

Grilled Tenderloin Tips with Buttery Smash Potatoes and Sautéed Seasonal Vegetables with Herb Oil

Sautéed Chicken Breast Served with Artichoke, and Roasted Red Peppers in a White Wine Butter Sauce, Seasoned Jasmine Rice and Asparagus

Slow Roasted Chili and Cumin Rubbed Airline Chicken with Sweet Plantains, Yellow Rice and Black Beans Finished with Salsa Verde

Blackened Salmon with Cauliflower Mash, Roasted Brussels Sprouts and Chipotle Butter

Third Course:

Fresh Key Lime Roulade Cheese Cake with Sponge Cake and Berry Coulis

Cinnamon Caramel Apple Pie

Carrot Cake Infused with Caramel

Perfectly Chocolate Cake with Chocolate Ganache and a Berry Garnish

\$40



GENERAL INFORMATION

FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event. The lunch menu will be served with 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 lunch 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 variety of colored 120" linen and napkins.

FOR MORE INFORMATION

(813) 575-7522 info@sbgjcc.com

