



C O C K T A I L R E C E P T I O N M E N U



COCKTAIL RECEPTION MENU

MENU I

Buffalo chicken spring rolls with bleu cheese
Beef sliders with sautéed bella mushrooms and melted Manchego
Jalapeno mac 'n cheese
New York style pizzas

\$22

MENU II

Slow roasted chili and cumin rubbed chicken quesadillas with salsa
Beef empanadas with cilantro sour cream
Red beans and rice with Spanish onion, cilantro, and sour cream
Heart of palm, charred corn and sherry black bean salad

\$26

MENU III

Vegetable spring rolls
Ginger and soy marinated grilled chicken
Hawaiian rice salad with coconut, pineapple and almond
Fresh fruits with chai cream dipping sauce

\$26

MENU IV

Chicken panini on homemade focaccia with pesto, mozzarella and roasted pepper
Thinly sliced top round with tarragon aioli with wheat rolls
Wild mushroom risotto
Fresh balsamic grilled vegetable display

\$26



MENU V

Hickory smoked beef brisket with Carolina barbeque sauce
Mini twice baked potatoes with sharp cheddar and scallions
Cracked pepper seared shrimp over penne pasta with roasted peppers, garlic and
mixed herb pesto
Sautéed seasonal vegetables
\$32

MENU VI

Homemade beef meatballs served with fresh marinara
Baked ziti with fresh cheeses
Sliced grilled chicken topped with goat cheese and sundried tomatoes
Traditional caprese salad with sweet tomato, garden fresh basil and fresh mozzarella
\$32



GENERAL INFORMATION

FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event.

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 cocktail reception 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.

DURATION

The menu prices are designed for one hour of food service. These menus cannot be selected during lunch or dinner hours, because they are not in place of a main entrée.

FOR MORE INFORMATION

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