



**D I N N E R   B U F F E T   M E N U**

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# DINNER BUFFET MENU

## MENU I

Caesar salad with fresh parmesan and thinly sliced red onion  
Steamed broccoli  
Mediterranean couscous  
Fettuccine Alfredo  
Herb grilled chicken  
Mediterranean seasoned chicken skewer with roasted red peppers and onions  
Chocolate cake with peanut butter mousse  
Carrot cake infused with caramel

**\$46**

## MENU II

Fresh tomato salad next to sweet baby spinach and pickled red onion with farm fresh feta cheese and red wine vinaigrette  
Roasted seasonal vegetables with honey and fresh herbs  
Sundried tomato orzo pasta with feta cheese  
Creamy smashed salt potatoes  
Sautéed chicken breast served with artichoke, sundried tomatoes finished in a white wine butter sauce  
Herb roasted top round with wild mushroom jus  
Chocolate cake with peanut butter mousse  
Carrot cake infused with caramel

**\$50**

## MENU III

Fresh grilled marinated zucchini with Danish Bleu cheese and sun ripe tomatoes, and green goddess dressing  
Grilled asparagus  
Sautéed seasonal vegetables  
Fettuccine Alfredo  
Buttery Smashed Potatoes  
Grilled chicken topped with goat cheese and sundried tomatoes topped with a white wine butter sauce  
Seasoned beef brisket  
Perfectly chocolate cake with chocolate ganache and a berry garnish  
Roasted Apple Cheesecake with nutmeg cream

**\$54**



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# 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 dinner buffet 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 90 minutes of food service. If a chef attendant is required, it will be \$100 per chef attendant.

## LINEN

All guest table and buffet 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](mailto:info@sbgjcc.com)

