

**H O R S   D ' O E U V R E S   M E N U**



---

# HORS D'OEUVRES MENU

PLEASE SELECT FOUR HORS D'OEUVRES  
TO BE BUTLER PASSED DURING COCKTAIL HOUR

Herb grilled chicken panini with herb pesto, mozzarella, and roasted red pepper  
Red adobo chicken, Monterey jack, cilantro, and pepita seed tortilla spirals with  
smoked tomato chipotle salsa  
Jerk chicken with Tropical Barbeque  
Iron grilled shrimp with Sonoran guacamole on a tostone  
Crispy lobster ravioli with Thai red curry, lemon grass, cilantro and vanilla sherry  
mango sauce  
Mini beef slider with sweet sautéed onions and Gorgonzola  
Peppercorn charred petals of beef on roasted garlic crostini with tarragon aioli  
Beef meatball with sweet and sour glaze  
Ahi tuna with Asian slaw  
Tuna tartar on fried wonton  
Mini tacos (seasoned ground beef or herb grilled chicken)  
Chicken potsticker  
Antipasto skewer with turkey pepperoni and mozzarella  
Caprese skewer with mozzarella, tomato, basil, balsamic drizzle  
Spinach and feta spanakopita  
Hand rolled mini crispy vegetable spring roll  
Warm phyllo nests with white cheddar con queso and crushed vanilla mango sauce  
Latkes with crème fraîche and bronzed apples  
Tuscan bruschetta on grilled ciabatta  
Roasted tomato bisque with mini grilled cheese  
Samosa with potatoes and peas  
Macadamia nut crusted brie on toasted ciabatta with apricot jam

**\$16**



---

# GENERAL INFORMATION

## FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event. The Young Adult menu comes with nonalcoholic beverages.

## 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 hors d'oeuvres menu is 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 light reception and buffet menu prices are designed for one hour of food service. Stations require a chef attendant. Each chef attendant is \$100.

## FOR MORE INFORMATION

(813) 575-7522 [info@sbgjcc.com](mailto:info@sbgjcc.com)

