



TOP SHELF SPORTS LOUNGE

FULL-SERVICE EVENTS

PASSED HORS D'OEUVRES · BUFFET SERVICE

Coursed service for the room that needs to be handled — passed hors d'oeuvres to open, then a buffet of appetizer, salad, entrée, side and starch. Four packages, priced per guest.

MINIMUM OF 100 GUESTS

WHICH MENU DO I WANT?

- | | | |
|--------------------------------|--------------------|---|
| ● Delivery & Pickup | 10+ guests | Dropped off or ready for pickup — you set it out and serve. |
| ● Event Buffets | 20+ guests | One plate, one trip through the line — a complete themed buffet, delivered or fully staffed. |
| ● Full-Service Events | 100+ guests | Coursed service — passed hors d'oeuvres, then a buffet of appetizer, salad, entrée and sides. |

Bar packages, staffing, china, glassware and linens can be added to any of the three — see the **Bar, Staffing & Rentals** sheet.

Pricing based on 100 guests. Does not include tax or service fee.

PACKAGE ONE

Two Passed Appetizers · One Entrée

With salad, side and starch · buffet service

28

PER GUEST

APPETIZERS *choose two*

Fresh Fruit Skewer

Caprese Skewers
EVOO, balsamic drizzle

Meatballs guava BBQ or
bourbon

**Southwest Chicken
Satay**

Deviled Eggs

Ybor Egg Rolls

Mini Cubans

PROTEINS *choose one*

**Mojo Grilled Chicken
Breast**

**Mojo Marinated Roast
Pork**

Guava BBQ Pulled Pork

**Italian Meatballs,
Marinara**

Grilled Italian Sausage

Baked Ziti

Pasta Primavera

Taco Bar no side or starch

SALAD

choose one

Caesar · Garden

SIDE

choose one

Green Bean Almondine · Buttered Broccoli with Roasted Peppers · Bourbon Style Baked Beans · Seasoned Black Beans with Garlic · Grilled Seasonal Vegetables

STARCH

choose one

Cilantro Lime Rice · Garlic Mashed Potatoes · Oven Roasted Rosemary Potatoes · Pasta, Pesto or Marinara

PACKAGE TWO

Three Passed Appetizers · Two Entrées

With salad, side and starch · buffet service

38

PER GUEST

APPETIZERS *choose three*

Fresh Fruit Skewer

Caprese Skewers
EVOO, balsamic drizzle

Meatballs guava BBQ or
bourbon

**Southwest Chicken
Satay**

Deviled Eggs

Ybor Egg Rolls

Mini Cubans

Beef Satay, Soy Ginger

Thai Chili Chicken Satay

Chicken & Waffle Bites

Grilled Cheese Shooters

Arancini (Risotto Balls)

PROTEINS choose two

Package One list, plus:

Italian Chicken, Pesto, Mozzarella

Citrus Grilled Chicken Breast GF

Petite Tenderloin, Red Wine Demi

Blackened Mahi Mahi

Oven Roasted Pork Loin, Mojo Jus

SALAD choose one

Caesar · Garden

SIDE choose one

Package One sides, plus Citrus Slaw

STARCH choose one

Cilantro Lime Rice · Garlic Mashed Potatoes · Oven Roasted Rosemary Potatoes · Pasta, Pesto or Marinara

PACKAGE THREE

Four Passed Appetizers · Two Entrées

With salad, side and starch · chef attendant available

48

PER GUEST

APPETIZERS choose four

Package Two list, plus:

Charcuterie Board

Bacon-Wrapped Dates

Coconut Shrimp

Shrimp Cocktail Shooter

PROTEINS choose two

Package Two list, plus:

Grilled Petite Beef Tenderloin cabernet mushroom, horseradish

Grilled Salmon Fillet orange-glazed

SALAD choose one

Caesar · Garden · Wedge · Caprese · Southwest · Citrus Slaw

SIDE choose one

Package Two sides

STARCH choose one

Package Two starches, plus Baked Potato Bar sour cream, cheese, bacon, scallion, whipped butter

PACKAGE FOUR

Four Passed Appetizers · Two Entrées, Two Sides

Our fullest table — with salad, two sides and two starches

58

PER GUEST

APPETIZERS choose four

Package Three list, plus:

Mini Crab Cakes

Ahi Tuna Tostadas

Shrimp Skewers

Lamb Lollipops

PROTEINS choose two

Package Three list, plus:

Grouper Piccata lemon caper sauce

Braised Short Ribs cabernet demi

SALAD choose one Caesar · Garden · Wedge · Caprese · Southwest · Citrus Slaw

SIDES choose two Green Bean Almondine · Buttered Broccoli with Roasted Peppers · Bourbon Style Baked Beans · Seasoned Black Beans with Garlic · Grilled Seasonal Vegetables

STARCHES choose two Package Three starches, plus Mac N' Cheese Bar

BUTLER PASS

Hors d'Oeuvres

Priced per piece · minimum of 50 pieces per order

SKEWERS & SATAYS

Fresh Fruit Skewer 2.50

Southwest Chicken Satay 3.50

Avocado ranch

Beef Satay 4.50

Soy ginger sauce

Caprese Skewer 3.00

EVOO and balsamic drizzle

Thai Chili Chicken Satay 3.50

Glazed in sweet-heat Thai chili sauce

BITES & SHOOTERS

Meatballs 2.00

Choice of guava BBQ or bourbon

Arancini (Risotto Balls) 3.00

Risotto balls filled with truffle parmesan, or served alongside classic marinara

Grilled Cheese & Tomato Soup Shooters 3.00

Velvety tomato soup in a shooter glass with a golden grilled cheese dipper

Deviled Eggs 2.50

Classic-style, or loaded with crispy bacon and everything seasoning

Bacon-Wrapped Dates 3.00

Creamy goat cheese inside a sweet Medjool date, wrapped in bacon

Chicken & Waffle Bites 4.00

Fried chicken on a mini waffle, hot honey drizzle or bourbon maple glaze

SLIDERS & HANDHELDS

Ybor Egg Rolls 4.00

Mojo roast pork, ham, gruyere, pickles and mayo/mustard sauce — garnished with chipotle and avocado lime sauces

Burger Sliders 4.00

Lightning Bleu Burger, BBQ Bacon Burger & Classic Burger with cheese

Chicken Bacon Ranch Sliders 4.00

Mini Cubans 4.00

Mojo roast pork, ham, gruyere, pickles and mayo/mustard sauce

Chicken Tender Sliders 4.00

Honey mustard and gruyere

SEAFOOD & PREMIUM

Shrimp Cocktail Shooter 3.50

Ahi Tuna Poké 4.50

Ahi tuna, ponzu, avocado mango salsa

Mini Crab Cakes 5.50

Packed with real crab and pan-seared — zesty remoulade or bright key lime aioli

Coconut Shrimp 4.00

Crispy shrimp kissed with coconut — sweet chili or mango chutney

Ahi Tuna Tostadas 4.50

Ahi tuna, ponzu, avocado & mango salsa

Lamb Lollipops 7.00

Herb-crusted lamb chops with mint chimichurri

ADD TO ANY PACKAGE

Platters

Priced to feed 10 to 15 people

BOARDS, DIPS & DISPLAYS

Fresh Seasonal Fruit & Berry Display	70	Assorted Cubed Cheese Board	65
		Crackers & flatbread	
Spinach & Artichoke Dip	60	Caprese Skewer Platter	60
Parmesan, pita points		EVOO and balsamic drizzle	
Fresh Vegetable Crudité	55	Black Bean Hummus	55
Ranch dip		Cucumber slices, grilled pita chips & plantain chips	
Tuscan Bruschetta	50	Top Shelf Chips	40
Basil, crostinis		Seasoned house chips, melted gorgonzola crumbles, diced tomatoes, green onions, buttermilk bleu cheese and balsamic drizzle	

SLIDERS & HANDHELDS

Brisket Quesadillas	100	Chicken or Pork Quesadillas	95
Habanero-guava BBQ brisket, candied bacon, onion strings, pico de gallo, sour cream, pickled jalapeños, chipotle sauce and avocado sauce		Pico de gallo, chipotle, avocado lime sauce and sour cream	
Mini Cuban Sliders	90	Mini Mojo Sliders	90
Mojo roast pork, ham, salami, gruyere and mayo/mustard sauce on King's Hawaiian rolls		Mojo roast pork, garlic aioli, pickles and potato strings on King's Hawaiian rolls	
Mini Cocktail Sliders	90	Chicken Tender Sliders	90
Turkey, roast beef, ham, veggie and chicken bacon ranch		Gruyere and honey mustard	
Burger Slider Station choose 2	90	Ybor Egg Rolls	85
Lightning Bleu Burger, BBQ Bacon Burger & Classic Burger with cheese		Mojo roast pork, ham, gruyere, pickles and mayo/mustard sauce — garnished with chipotle and avocado lime sauces	
Grilled House-Style Wings 50 wings	85	Meatballs	50
Fresh herb gremolata, ranch & bleu cheese		Choice of guava BBQ or bourbon	

SEAFOOD & SIGNATURE

Executive Chef's Artisan Antipasto Board	225	Chef's Artisan Antipasto Board	150
An expanded spread of assorted sliced charcuterie, soft cheeses, seasonal fruit, nuts, olives, crostinis, pita chips and crackers		Chef's choice of sliced charcuterie, soft cheeses, seasonal fruit, olives, crostinis and crackers	
Ahi Tuna Poké	130	Key Lime & Cilantro Chilled Shrimp	110
Local fresh ahi tuna, ponzu, avocado and mango salsa		Remoulade, lime	

BAR, STAFF & RENTALS

Open bar packages, bartenders, event staff, chef and carving attendants, delivery and set-up, china, glassware and linens are priced on the Bar, Staffing & Rentals sheet — ask your event manager for a copy. Pricing based on 100 guests, before tax and service fee.