

# Package One

Pricing based on 100 guests | \$25 per person  
Gratuity & Tax not included



**TOP SHELF**  
HOSPITALITY & EVENTS

## Appetizers Choose 3

- Fresh Fruit Skewer
- Caprese Skewers
- Bourbon Meatballs
- Guava BBQ Meatballs
- Southwest Chicken Satay with Avocado Ranch
- Vegetable Spring Rolls with Soy Ginger Dipping Sauce
- Gouda Mac N Cheese Bites
- Beef & Cheese Empanadas with Chipotle Ranch
- Ham Croquettes with Chipotle Aioli
- Cuban Spring Rolls with Mustard Sauce

## Salads Choose 1

- Caesar - Romaine, Parmesan, Fresh Baked Croutons
- Garden - Mixed Greens, Tomato, Carrot, Cucumber

## Proteins Choose 1

- Italian Meatballs, Marinara, Parmesan, Basil
- Mojo Grilled Chicken Breast, Mojo Jus
- Guava BBQ Pulled Pork, Crispy Onions
- Baked Ziti, Marinara, Parmesan
- Mojo Marinated Roast Pork, Grilled Onions, Chipotle and Avocado Sauces
- Pasta Primavera, Broccoli, Sweet Peppers, Pesto
- Grilled Italian Sausage with Peppers and Onions
- Taco Bar *(Does not include additional side or starch)*

## Sides Choose 1

- Green Bean Almondine, Toasted Almond
- Buttered Broccoli with Roasted Peppers
- Bourbon Style Baked Beans
- Seasoned Black Beans with Garlic
- Grilled Seasonal Vegetables

## Starches Choose 1

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



# Package Two

Pricing based on 100 guests | \$35 per person  
Gratuity & Tax not included



**TOP SHELF**  
HOSPITALITY & EVENTS

## *Appetizers* Choose 4

- Fresh Fruit Skewer
- Caprese Skewers
- Bourbon Meatballs
- Guava BBQ Meatballs
- Southwest Chicken Satay with Avocado Ranch
- Vegetable Spring Rolls with Soy Ginger Dipping Sauce
- Gouda Mac N Cheese Bites
- Beef & Cheese Empanadas with Chipotle Ranch
- Ham Croquettes with Chipotle Aioli
- Cuban Spring Roll with Mustard Sauce
- Vegetable Pot Stickers with Soy Ginger Dipping Sauce
- Mini Beef Wellington Red Wine Demi Glace
- Thai Chicken Satay with Peanut Sauce
- Beef Satay with Soy Ginger
- Spanakopita

## *Salads* Choose 1

- Caesar - Romaine, Parmesan, Fresh Baked Croutons
- Garden - Mixed Greens, Tomato, Carrot, Cucumber

## *Proteins* Choose 2

- Italian Meatballs, Marinara, Parmesan, Basil
- Mojo Grilled Chicken Breast, Citrus Jus
- Italian Chicken, Mozzarella, Pesto, Cherry Tomato Garnish
- Chicken Marsala, Fried Sage
- Guava BBQ Pulled Pork, Crispy Onions
- Petite Tenderloin, Roasted Mushroom, Red Wine Demi Glaze
- Baked Ziti, Marinara, Parmesan
- Mojo Marinated Roast Pork, Grilled Onions, Chipotle and Avocado Sauces
- Pasta Primavera, Broccoli, Sweet Peppers, Pesto
- Italian Sausage with Peppers and Onions
- Blackened Mahi Mahi w/ Black Bean, Corn, Salsa, Avocado Aioli
- Oven Roasted Pork Loin, Mojo Jus

## *Sides* Choose 1

- Green Bean Almondine, Toasted Almond
- Buttered Broccoli with Roasted Peppers
- Bourbon Style Baked Beans
- Seasoned Black Beans
- Grilled Seasonal Vegetables
- Citrus Slaw
- Greek Pasta

## *Starches* Choose 1

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



# Package Three

Pricing based on 100 guests | \$45 per person  
Gratuity & Tax not included



**TOP SHELF**  
HOSPITALITY & EVENTS

## Appetizers Choose 4

- Charcuterie Board
- Fresh Fruit Skewer
- Caprese Pipettes
- Bourbon Meatballs
- Guava BBQ Meatballs
- Southwest Chicken Satay with Avocado Ranch
- Vegetable Spring Rolls with Soy Ginger Dipping Sauce
- Gouda Mac N' Cheese Bites
- Beef & Cheese Empanadas
- Ham Croquettes with Chipotle Aioli
- Cuban Spring Rolls with Mustard Sauce
- Vegetable Pot Stickers
- Mini Beef Wellington, Red Wine Demi Glace
- Thai Chicken Satay with Peanut Sauce
- Beef Satay with Soy Ginger
- Spanakopita

## Salads Choose 1

- Caesar - Romaine, Parmesan, Fresh Baked Croutons
- Garden - Mixed Greens, Tomato, Carrot, Cucumber
- Napa Valley - Green Onions, Cabbage, Mandarin Oranges
- Wedge - Cherry Tomatoes, Bleu Cheese Crumbles, Candied Bacon & Red Onions
- Caprese - Tomato, Basil, Olive Oil, Balsamic Reduction
- Southwest - Mixed Greens, Black Bean Corn Pico, Avocado, Shredded Cheese, Tortilla Strips, Red Pepper, Chipotle Ranch

## Proteins Choose 2

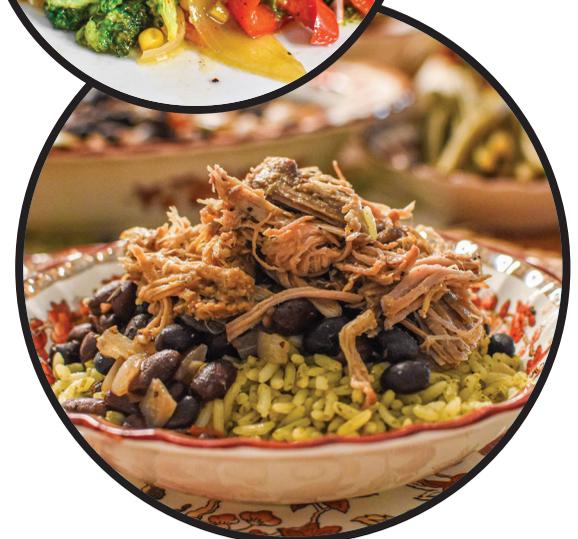
- Mojo Grilled Chicken Breast, Citrus Jus
- Italian Chicken, Mozzarella, Pesto, Cherry Tomato Garnish
- Teriyaki Chicken Breast, Sesame Teriyaki Sauce
- Chicken Marsala, Fried Sage
- Guava BBQ Pulled Pork
- Mojo Marinated Roast Pork, Grilled Onions, Chipotle and Avocado Sauces
- Grilled Petite Beef Tenderloin, Cabernet Mushroom Sauce, Horseradish (Chef Attendant)
- Grilled Salmon Fillet, Orange-Glazed
- Blackened Mahi Mahi w/ Black Bean, Corn Salsa, Avocado Aioli
- Oven Roasted Pork Loin, Mojo Jus

## Sides Choose 1

- Green Bean Almondine, Toasted Almond
- Buttered Broccoli with Roasted Peppers
- Bourbon Style Baked Beans
- Seasoned Black Beans with Garlic
- Grilled Seasonal Vegetables
- Citrus Slaw
- Greek Pasta

## Starches Choose 1

- Cilantro Lime Rice
- Garlic Mashed Potatoes
- Oven Roasted Potatoes, Rosemary
- Pasta, Pesto or Marinara
- Baked Potato Bar (Sour Cream, Cheese, Bacon, Scallion, Whipped Butter)



# Package Four

Pricing based on 100 guests | \$55 per person  
Gratuity & Tax not included



**TOP SHELF**  
HOSPITALITY & EVENTS

## Appetizers Choose 4

- Charcuterie Board
- Fresh Fruit Skewer
- Caprese Pipettes
- Bourbon Meatballs
- Guava BBQ Meatballs
- Southwest Chicken Satay with Avocado Ranch
- Vegetable Spring Rolls with Soy Ginger Dipping Sauce
- Gouda Mac N' Cheese Bites
- Beef & Cheese Empanadas
- Ham Croquettes with Chipotle Aioli
- Cuban Spring Rolls with Mustard Sauce
- Vegetable Pot Stickers
- Mini Beef Wellington, Red Wine Demi Glace
- Thai Chicken Satay with Peanut Sauce
- Beef Satay with Soy Ginger
- Spanakopita
- Shrimp Skewers
- Tuna on Wonton Crisp

## Salads Choose 1

- Caesar - Romaine, Parmesan, Fresh Baked Croutons
- Garden - Mixed Greens, Tomato, Carrot, Cucumber
- Citrus Slaw - Cabbage, Red Peppers, Cilantro, Fresh Citrus
- Greek Pasta - Tomato, Cucumber, Red Onions Peppers, Feta
- Napa Valley - Green Onions, Cabbage, Mandarin Oranges
- Wedge - Cherry Tomatoes, Candied Bacon, Bleu Cheese Crumbles
- Caprese - Tomato, Basil, Olive Oil, Balsamic Reduction
- Southwest - Mixed Greens, Black Bean Corn Pico, Avocado, Shredded Cheese, Tortilla Strips, Red Pepper, Chipotle Ranch

## Proteins Choose 2

- Mojo Grilled Chicken Breast, Citrus Jus
- Italian Chicken, Mozzarella, Pesto, Cherry Tomato Garnish
- Teriyaki Chicken Breast, Sesame Teriyaki Sauce
- Chicken Marsala, Fried Sage
- Guava BBQ Pulled Pork
- Mojo Marinated Roast Pork, Grilled Onions, Chipotle and Avocado Sauces
- Grilled Petite Beef Tenderloin, Cabernet Mushroom Sauce, Horseradish (Chef Attendant)
- Grilled Salmon Fillet, Orange-Glazed
- Blackened Mahi Mahi with Black Bean, Corn Salsa, Avocado Aioli
- Oven Roasted Pork Loin, Mojo Jus
- Oven Baked Ham
- Grouper Piccata, Lemon Caper Sauce
- Braised Short Ribs with Cabernet Demi

## Sides Choose 1

- Green Bean Almondine, Toasted Almond
- Buttered Broccoli with Roasted Peppers
- Bourbon Style Baked Beans
- Seasoned Black Beans
- Grilled Seasonal Vegetables

## Starches Choose 1

- Cilantro Lime Rice
- Garlic Mashed Potatoes
- Oven Roasted Potatoes, Rosemary
- Pasta, Pesto or Marinara
- Baked Potato Bar (Sour Cream, Cheese, Bacon, Scallion, Whipped Butter)
- Parmesan Polenta
- Mac N' Cheese Bar

# Hors D'oeuvres

Gratuity & Tax not included



**TOP SHELF**  
HOSPITALITY & EVENTS

## Dips, Spreads & Displays

- Chef's Artisan Antipasto Board - Assorted Sliced Charcuterie, Soft Cheeses, Seasonal Fruit, Nuts, Olives, Crostinis, Pita Chips, and Crackers | \$120
- Assorted Cubbed Cheese Board, Crackers & Flatbread | \$60
- Black Bean Hummus, Cucumber Slices & Pita Chips | \$50
- Tuscan Bruschetta, Basil, Crostinis | \$50
- Caprese Skewer, Mozzarella, Basil, Grape Tomato | \$50
- Fresh Seasonal Fruit & Berry Display | \$55
- Fresh Vegetable Crudite, Ranch Dip | \$45
- Spinach & Artichoke Dip, Parmesan, Pita Points | \$60

## Cold Hors D'oeuvre Platters

- Key Lime & Cilantro Chilled Shrimp, Remoulade, Lime | \$95
- Old Bay & Cracked Pepper Chilled Shrimp, Spicy Cocktail, & Lemon | \$95
- Mini Cuban Sliders, House Roasted Pork, Ham, Salami, Gruyere, King's Hawaiian Rolls | \$80
- Assorted Deli Meat & Veggie Pinwheels | \$50
- Ahi Tuna Tostadoas, Local Fresh Ahi Tuna, Ponzu, Avocado & Mango Salsa | \$130
- Mini Mojo Sliders, House Roasted Pork, Garlic Aioli, Pickles, Tortilla Strips, King's Hawaiian Rolls | \$80
- Mini Cocktail Sliders | \$80
  - Roasted Turkey, Pepper Jack, Bacon, Ranch
  - Angus Roast Beef, Provolone, Chipotle Mayo
  - Ham, Gruyere, Honey Mustard
  - Hummus, and Cucumber

## Hot Hors D'oeuvre Platters

- Puff Pastry-Wrapped Pigs in a Blanket, Dijon Mustard and Ketchup | \$45
- Grilled House-Style Wings, Fresh Herb Gremolata, Ranch, Bleu Cheese | \$80
- Mini Bourbon Meatballs, Holland Pepper Garnish | \$45
- Cajun Grilled Shrimp Skewer, Smoked Sausage | \$95
- Tequila-Lime Grilled Shrimp Skewer, Cilantro | \$95
- BBQ Pulled Pork Sliders, King's Hawaiian Rolls, Pickle | \$80
- Chicken Tender Slider, Gruyere, Honey Mustard | \$64
- Warm Kettle Chips, Blue Cheese Crumbles, Balsamic Glaze, Scallions | \$40
- Ybor Eggrolls, Mojo Pork, Ham, Gruyere, Pickles, Chipotle and Avocado Lime Sauce | \$80
- Spanakopita, Spinach, Puff Pastry | \$60
- Quesadillas, Chicken, Pork or Cheese, Pico de Gallo, Chipotle, Avocado Lime, Sour Cream | \$55
- Quesadillas, Brisket, Pico de Gallo, Chipotle, Avocado Lime, Sour Cream | \$64
- Mini Cubans, Mojo Pork, Ham, Grudger, Pickles, Chipotle and Avocado Lime Sauce | \$60

# Hors D'oeuvre

Orders based on minimum of 50 pieces  
Gratuity & Tax not included



**TOP SHELF**  
HOSPITALITY & EVENTS

## *Butler Pass Hors D'oeuvre*

- Fresh Fruit Skewer | \$2.00
- Caprese Skewer | \$2.00
- Bourbon Meatballs | \$1.50
- Guava BBQ Meatballs | \$1.50
- Shrimp Cocktail Shooter | \$3.00
- Gouda Mac N' Cheese Bites | \$1.50
- Beef & Cheese Empanadas w/ Chipotle Ranch | \$3.00
- Beef Satay with Soy Ginger | \$3.50
- Ham Croquettes with Chipotle Aioli | \$2.50
- Ybor Eggrolls, Mojo Pork, Ham, Gruyere, Pickles, Chipotle and Avocado Lime Sauce | \$3.50
- Vegetable Pot Stickers with Soy Ginger Dipping Sauce | \$1.50
- Mini Beef Wellington Red Wine Demi Glace | \$4.00
- Thai Chicken Satay with Peanut Sauce | \$3.00
- Spanakopita, Spinach, Puff Pastry | \$1.50
- Southwest Chicken Satay with Avocado Ranch | \$2.50
- Ahi Tuna Tostadas, Ahi Tuna, Ponzu, Avocado & Mango Salsa | \$4.00
- Mini Cubans, Mojo Pork, Ham, Grudger, Pickles, Chipotle and Avocado Lime Sauce | \$1.50



# The Bar Packages

Pricing based on 2-hour bar.



**TOP SHELF**  
HOSPITALITY & EVENTS

## Beer & Wine Package \$15 per person. Additional hours - \$5 per person per hour

### *Domestic Beer* Choose 2

- Bud Light
- Michelob Ultra
- Miller Lite

### *Wine* Choose 2

- Cabernet Sauvignon
- Pinot Noir
- Sauvignon Blanc
- Chardonnay

## Full Bar Package \$18 per person. Additional hours - \$6 per person per hour

### *Premium Wells*

- New Amsterdam Vodka
- Flor de Cana Rum
- Benchmark Bourbon
- Corazon Tequila
- New Amsterdam Gin

### *Wine* Choose 2

- Cabernet Sauvignon
- Pinot Noir
- Sauvignon Blanc
- Chardonnay

### *Domestic Beer* Choose 2

- Bud Light
- Michelob Ultra
- Miller Lite

## Top Shelf Package \$22 per person. Additional hours - \$8 per person per hour

### *Top Shelf Liquors*

- Wheatley Vodka
- Captain Morgan or Bacardi Rum
- Buffalo Trace Bourbon
- Don Julio Tequila
- 6 O'Clock Gin

### *Domestic Beer* Choose 2

- Bud Light
- Michelob Ultra
- Miller Lite

### *Wine* Choose 2

- Cabernet Sauvignon
- Pinot Noir
- Sauvignon Blanc
- Chardonnay

### *Craft Beer* Choose 2

- Cigar City Guayabera Citra Pale Ale
- 81Bay Lightning Lager
- 81Bay Reel Slo Irish Red
- 81Bay Sun Viking IPA



# The Details

*Applies to all packages*



**TOP SHELF**  
HOSPITALITY & EVENTS

## Labor

Labor Charges | \$150 per personal

*Based on 4-hour event & 2-hours for set-up*

Delivery, Set-Up & Break Down | \$125

## Dinnerware & Glassware

*Includes dinner plate, salad plate, B&B plate, silverware and glass water goblet.*

\$8 per person

## Linens

*Pricing based on polyester. Additional cost for textured linens.*

60 inch rounds | \$18

90 inch rounds | \$22

90x156 | \$22

## Food Service Style.

Buffet | 1 server per 30 guests

Platted | Additional \$4 per person

Stations | Additional Cost for carving or chef attendant of \$150 per station

