



Banquet To-Go

Customize your banquet to-go with Entrees, Sides, Salad, Bread Choice, Hors d'oeuvres, Appetizers, Platters & Desserts.

*Ideal when servers are not needed. Great for Business Functions, Weddings, Parties, and events. Hot menu items come in aluminum pans & insulated boxes. Cold menu items presented on white platters or in bowls. Serving Utensils included. **No minimum order for Pickup - Orders must be placed at least 48 hours in advance. \$300.00 minimum order for Delivery.** Delivery fee depends on distance and number of staff needed. \$50.00 Set up fee per staff if needed - up to 30 minutes. Wire Chafing rack, pan insert with 2 sternos available for \$16.00 a set.*

Tips to consider when ordering

- *If you are serving, you will have control over portions*
- *If your guests are self serving, you may need to order a little extra*
- *The more options you have, the more servings you may get from each pan*
- *When using wire chafing rack and pan insert, start with two sternos. Once water is hot, go down to 1 sterno*
- *Keep food at proper serving temperature. Hot food 135°+ and cold food 41°-*
 - *Each person will eat approximately 3 hors d'oeuvres*
 - *Most hors d'oeuvres are one or two bites each*
- *Always stage your hors d'oeuvres (Hold some back to put out later)*
- *Never serve the most popular items first unless you have plenty*



Banquet To-Go

*EACH ITEM SERVES UP TO 20
(unless otherwise noted)*

Sensational Salads

Caprése Salad Platter
Classic Caesar Salad
Cranberry Walnut Salad
Earth Salad
Gourmet Fruit Salad
Kale and Cabbage Slaw
Italian Pasta Salad
Spinach Salad
Supreme Garden Salad
\$79



Chicken Entrees

Blackened Chicken
Chicken Bourbon
Chicken Chipotle with Pico de Gallo
Chicken Coq Au Vin
Chicken Marsala
Chicken Pesto with Bruschetta
Chicken Piccata
French Chicken Tarragon
Jerk Chicken - Leg Quarters
Roasted Herbal Chicken - Breast of Chicken
Southern Fried Chicken
\$155

Meat Entrees

Chateaubriand (Beef Tenderloin) w/ Demi-Glace or Horsey Sauce
\$398

Garlic Pepper Rubbed Roast Beef with Demi-Glace
Roasted Pork Loin with Apple Chutney or Pork Gravy
\$138

Herbal Lamb Rack Chops with Red Wine Sauce
\$299

Pork Chops with Apple Chutney or Pork Gravy
\$195

Steak Bordelaise
\$240

Seafood Entrees

Crab Cakes with Rémooulade
Crab Stuffed Shrimp
Pan Seared Salmon with Sauce au vin blanc
Shrimp and Grits (each in a separate pan)
\$203

Pastas & Vegetarians

Gemelli Alfredo, Marinara or Pesto Alfredo
Gemelli Primavera Alfredo, Marinara or Pesto Alfredo
\$80

Cheese Tortellini Alfredo, Marinara or Pesto Alfredo
Egg Plant Rollatini
Gemelli Bolognese
Gemelli Pasta Cajun
\$110

Macaroni & Cheese
\$148



Banquet To-Go

Side options

Candied Sweet Potatoes
Dirty Rice
Jasmine Quinoa w/ Dates & Carrot Brunoise
Sautéed Summer Squash with Blistered Tomatoes
\$71

Baked Potato
Black Eyed Peas
Chive Mashed Potatoes
Garlic Butter Roasted Potatoes
Mashed Sweet Potatoes
Mexican Street Corn
Pigeon Peas and Rice
Southern Style Green Beans
Wild Rice Pilaf
Yellow Rice
\$58

Haricots Verts (French style green beans)
Roasted Brussels Sprouts w/ Pancetta
Sautéed Asparagus
\$87

Bread Option

Dinner Rolls
Grilled Cuban Bread
Italian Bread with Herbal Oil
Naan
Parker House Rolls
Sliced Pumpernickel
Southern Corn Bread (Savory or Sweet)
\$30

Sweeties

Amaretto Mascarpone Chocolate Mousse (per dozen)
\$50

Banana Pudding
Serves up to 12 - \$50

Chocolate Caramel Cheesecake (12 Slices)
\$50

Florida Key Lime Pie (8 Slices)
\$32

N.Y. Style Cheesecake (12 Slices)
\$40

Pound Cake (20 slices)
\$29

Strawberry Cheesecake (12 Slices)
\$50

Sweet Potato Pie (8 Slices)
\$29

Visions Wave Plate and Pre-rolled Cutlery

\$1.95 per person



Hors d'oeuvres + Appetizers + Platters To-Go

Before the meal, wake up the palates with our delectable hors d'oeuvres, appetizers, and platters.

Each item Serves up to 20 (UNLESS OTHERWISE NOTED)

Cold Hors d'oeuvres

Avocado Canapés

Bacon and Boiled Eggs
Jalapeño Salsa and Cilantro
Radish and Grape Tomatoes
\$90

Canapés

Blackened Shrimp
Crème Fraîche with Caviar
Lump Blue Crab Avocado
Smoked Salmon and Roe
Smoked Salmon with Melon and Dill
\$152

Canapés

Chicken Salad
\$99

Baby Lettuce Chicken Avocado Wraps

\$80

Blackberry Goat Cheese Crostinis

\$98

Fresh Tortilla Chips w/ Black Beans & Corn Salsa

\$55

Grazing Cups

\$140

Spinach & Artichoke Dip in Bread Bowl

with Assorted Crackers
\$65

Tomato Bruschetta

\$75

Ahi Tuna Crostinis

\$240

Blackened Tuna Sashimi

\$160

Salmon Lox with Cream Cheese, Capers,
Diced Red Onion, Diced Boiled Eggs & Matzos
\$135

Shrimp Ceviche Spoons

\$140

Shrimp Cocktail

\$130

Crudités Shooters

\$55

Exotic Fruit Shooters

\$65

Picante Shrimp Shooters

\$119

Romaine and Bacon Shooters

\$75

Watermelon-Feta Shooters

\$100



Hors d'oeuvres + Appetizers + Platters To-Go

Hot Hors d'oeuvres

Bacon Wraps - Dates or Apricots

\$150

Bacon Wraps - Shrimp or Scallops

\$195

Bourbon Chicken Brochettes

\$92

Cheese Quesadillas

\$88

Conch Fritters with Lime Cilantro Sauce

\$198

Gourmet Beef Meatballs

Barbecue, Italian Marinara, Teriyaki Sesame

\$128

Johnny Cake with Pulled Chicken

\$95

Mini Chicken and Waffles

\$75

Mini Crab Cakes with Rémoulade

\$181

Mini Grilled Cheese & Tomato Soup Kettle

\$119

Mini Loaded Mashed Potato Bowl

\$153

Mini Macaroni & Cheese w/ Brisket

\$135

Mini Potato Croquettes

\$153

Mini Shrimp Fried Rice

\$108

Naan Pizza Points

\$95

Naked Wings (with 2 sauces)

Asian, Barbecue, Buffalo, Honey Mustard, Teriyaki

\$150

Panko Almond Shrimp

\$165

Panko Chicken Bites

with Asian Sauce

\$92

Pot Stickers (Grilled or Crisp)

\$83

Sliders

Barbecue Meatball Sliders

Gourmet Angus Burger Sliders

Gourmet Chicken Sliders

Gourmet Portabello Sliders

\$82

Crab Cake Sliders

\$139

Mini Crab Cake Sliders

\$139

Steak Boat with Mango Cucumber Salsa

\$143

Steak Crostinis w/ Roasted Red Peppers

\$130

Tampa Cuban Bites

\$106

Teriyaki Sesame Beef Brochettes

\$98

Thai Chicken Satay

\$92

Vegetable Spring Rolls

\$95

Hors d'Oeuvres ware

\$1.95 per person



Hors d'oeuvres + Appetizers + Platters To-Go

Cold Platters

Brie (Pesto, Mediterranean, Cranberry Almond)
\$95

Charcuterie
\$160

Crudités
\$88

Gourmet Fruit
\$99

Grilled Vegetables
\$90

Ham & Cheese Sliders
\$79

***International Cheese* with
(Gourmet Crackers and Crostini)**
\$160

Turkey & Cheese Sliders
\$79

Deli Sandwich Platters

***Chicken Salad**

***Honey Ham**

***Roasted Turkey**

Earth Wrap

Italian Wrap

Tampa Classic Cuban

***Croissants or Ciabatta**

(20 half sandwiches) Choose two Sandwich Types
\$78.50

Salad Platters

Caprése Salad Platter

Classic Caesar Salad

Cranberry Walnut Salad

Earth Salad

Gourmet Fruit Salad

Italian Pasta Salad

Kale and Cabbage Slaw

Spinach Salad

Supreme Garden Salad

\$79.00

Beverage Options \$1.95

Bottled Water

Can Soda

Hors d'Oeuvres ware
\$1.95 per person

Fresh Baked Cookies (serves up to 25) **\$62.00**



Hors d'oeuvre SWEETIES

Satisfy your sweet tooth with the perfect touch of our Desserts.



(Serves up to 25)

Gourmet Dessert Shooters **\$91.00**

(one flavor per 25)

Bavarian Shooters

Cheesecake Shooters

Chocolate Ganache Shooters

Key Lime Shooters



Cinnamon Sugar Tortillas **\$28.00**

Fresh Baked Cookies **\$62.00**

Variety of Mini Desserts **\$125.00**

Zeppoles **\$28.00**

