

# ELITE EVENTS CATERING TAMPA BAY

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## Signature Stations

*Our chefs have created these stations, celebrating cuisines from different regions & cultures from around the globe. Any of these stations make an excellent complement to a cocktail style party or a wonderful addition to any event.*

*If your event has a unique theme, we would love to consult with you to create a one-of-a-kind station(s) that take your event to the next level!*

### **Cheese & Charcuterie Grazing Table**

*Self-Serve Station  
Your choice of three*

*Featuring but not limited to the following:*

Triple Cream Brie with Candied Pecans and Fig Jam

Ford's Farm White "Seaside" Cheddar with Sour Cherry Preserves and Fresh Grapes

Soft Goat Cheese with Lavender Candied Almonds and Dried Apricots

Aged Gouda with Dried Cranberries and Apricots

Westfield Farm Classic Blue with Local Honey and Dried Figs

Prosciutto with Cornichons, Peppered Salami with Medjool Dates, Smoked Sausage with Marinated Olives and Grainy Mustard

*Accompanied by Fresh and Dried Fruits, Candied and Salted Nuts, Jams, Chutney*

*Presented with Assorted Artisanal Breads, Crackers and Flatbreads*

### **Bruschetta Display**

*Self-Serve Station  
Your choice of three*

Italian Tomato-Basil Bruschetta with Capers

Roasted Corn, Zucchini and Yellow Squash Bruschetta with Pesto

Imported Olive Tapenade with Goat Cheese

Rustic Spinach Artichoke Spread with Parmesan

Wild Mushroom, Caramelized Leek, Pecorino and Ricotta Tapenade

*Accompanied By: Assorted Crackers, Sliced Baguette and Rosemary-Garlic Crostini*

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## Farmer's Market Crudité and Dips Station

*Self-Serve Station  
Your choice of three dips*

Hand-Selected Fresh Chilled Vegetables from our Local Farmer's Markets

### Dips:

Creamy Pink Peppercorn Garden Herb Dipping Sauce  
Roasted Red Pepper Chickpea and Lemon Hummus  
Lebanese Garlic Labneh with Sumac  
Rustic Spinach Artichoke Dip  
Smoked Eggplant Baba Ganouch with Za'atar  
Whipped Goat Cheese and Ricotta Spread with Fresh Herbs  
Greek Cucumber-Dill Tzatziki Spread

## Mediterranean Mezza Display

*Self-Serve Station  
Your choice of three dips*

### Choose Three:

Warm Vegan Falafel Bites with Tahini Dipping Sauce  
Tabouleh Salad  
Creamy Red Pepper Hummus  
Lebanese Style Labneh  
Roasted Eggplant Babaganoush  
Greek Tzatziki Spread  
Creamy Spinach-Artichoke Dip with Za'atar

Accompanied by:

Toasted Pita Chips & Market Fresh Vegetable Crudité

## Salad Bar

*Self-Serve Station  
Your choice of three*

**"Red and Golden Beet"** Goat Cheese, Candied Pecans, Arugula, Honey-Balsamic vinaigrette  
**"Florida Citrus"** Gorgonzola, Lavender Toasted Almonds, Avocado, Champagne Vinaigrette  
**"Caprese"** Heirloom Tomato, Mozzarella, Peaches, Basil, Aged Balsamic, Micro Lettuce  
**"Rainbow Caesar"** Romaine, Brussels, Radicchio, Carrots, Parmesan, Toast Panko Crumble, Creamy House Caesar  
**"Mediterranean"** Mixed Organic Greens Salad with a Light Sherry Vinaigrette, Roasted Tomatoes, Hearts of Palm, Goat Cheese, Marinated Artichoke Hearts, Pine Nuts and Panko Crouton Crumble  
**"Chopped Wedge Salad"** Crumbled Blue Cheese, Crispy Pancetta, Red Onion, Heirloom Tomatoes, Watermelon Radish, Pink Peppercorn-Buttermilk Dressing, Micro Greens  
**"Power Salad"** Roasted Squash, Baby Kale, Toasted Pepitas, Feta, Preserved Lemon Vinaigrette, Micro Greens

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## Ceviche and Raw Bar

*Self-Serve or Action Station  
Your choice of three*

Fresh Shucked Oysters  
Seared Ahi Tuna, Togarashi  
Citrus Poached Jumbo Shrimp (or Old Bay Shrimp)  
Fresh Catch Ceviche with Kew West Shrimp and Ahi Amarillo  
Accompanied by: Key Lime-Tequila Cocktail Sauce, Horseradish, Assorted Hot Sauces, Champagne Mignonette, Fresh Lemon Wedges, Saltine Crackers  
*\*Upgrade Option: Serve on Custom Ice Sculpture (just ask us for options and pricing)*

## Southern Style Tater Tot Poutine Bar

*Self-Serve or Action Station*

Crispy Tater Tots, Melted Cheese, Wisconsin Cheese Curds, Savory Pan Gravy  
Toppings to Include:  
Chopped Scallions, Crispy Bacon Crumbles, Garlic Aioli, Sour Cream, Assorted Hot Sauces, Sliced Cherry Tomatoes, Crispy Fried Onions

Upgrade Add-On Options:  
*Slowly Braised Beef*  
*Succulent Pulled Pork*  
*Roasted, Shredded Chicken*  
*Diced Honey Baked Ham*

## Shrimp and Grits Station

*Self-Serve or Action Station*

Sauteed Florida Shrimp in Tomato, White Wine Scallion Sauce  
Creamy White Cheddar Grits  
Toppings:  
Crumbled Bacon, Crispy Onions, Chopped Scallions, Assorted Hot Sauces, Mini Tabasco Bottles

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## Sushi Station

*Action Station*

To include a variety of: Spicy Tuna, Spicy Salmon, Crunchy Tuna, Negi Hama, Tampa Roll – Fried White Fish/Scallion, California Roll, Japanese Bagel, Salmon Avocado, Rainbow Rolls, etc.

*Accompanied by:*

Seaweed Salad

Chilled Ginger-Cucumber-Carrot Salad

Sunomono Salad – Cucumbers with Krab, Octopus, Steamed Shrimp, Rice Wine Vinaigrette

Soy Sauce, Yum Yum Sauce, Wasabi, Pickled Ginger

## Grilled Cheese Station

*Action Station*

*Your choice of two*

**“Southern”** Pimento, Chipotle Tomato Mayo, Applewood Smoked Bacon

**“Cuban”** Smoked Ham, Swish, House Pickle, Dijon

**“American”** Classic Cheddar with Tomato Soup Shooter

**“Parisian”** Baguette, Brie, Green Apple and Caramel

**“German”** Salami, Munster Cheese, Spicy Mustard, Saur Kraut

## Gourmet Pasta & Risotto Station

*Self-Serve or Action Station*

*Your choice of three*

Warm Penne Pasta with a Creamy Manchego-Leek Sauce and Crushed Pink Peppercorn (veg)

Triple Seafood Mac & Cheese with Crab, Lobster and Shrimp and Fresh Chives

Baked Four Cheese Mac & Cheese with Crispy Panko Topping (veg)

Italian Sausage and Fennel Cavatappi with Spicy Tomato Sauce and Broccolini, Fresh Parmesan

Butternut Squash Ravioli with Creamy Sage Brown Butter Sauce and Asparagus

Tricolored Tortellini in Fire Roasted Tomato Cream Princessa Sauce with Fresh Basil

10 hour Braised Angus Beef Rigatoni with Traditional Savory Red Sauce

Wild Mushroom and Truffle Scented Risotto with Thyme

Lemon-Parmesan Risotto with Fresh Peas

*Seasonal Risotto – please inquire for chef’s current seasonal selection*

*Accompanied by following Toppings: Truffle Oil, Grated Parmesan, Chopped Parsley, Fresh-Cracked Pepper, Chopped Scallions, Crispy Shallot*

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## Create-Your-Own Pasta Bar

*Chef Attended Action Station  
Choice of two proteins:*

**Choice of Noodles:** Rigatoni, Penne or Farfalle

**Choice of Sauces:** Fire Roasted Tomato-Basil Marinara and Creamy Parmesan and Black Pepper "Cacio e Pepe" or Mix them together for a Princesa Sauce

**Choice of Proteins:** Herb Roasted Chicken Breast, Skillet Shrimp with Garlic Herb Butter, Mini Italian Meatballs

**Veggies:** (Roasted Bell Peppers and Onions, Sautéed Mushrooms, Steamed Broccoli)

**Toppings:** Shredded Parmesan, Crushed Red Pepper, Scallions, Chopped Parsley, Sundried Tomato Pesto, Assorted Hot Sauces, Mini Tabasco Bottles, Truffle Oil, Salt and Pepper

\*gf pasta options also available

## Traditional Carving Station

*Chef Attended Action Station  
Choice of two proteins*

Salt and Pepper Seared Angus Beef Tenderloin – Carved at Medium Rare

Honey Glazed Pork Tenderloin

Oven Roasted Lemon-Thyme Chicken Breast

*Accompanied by Assorted Mini Rolls, Dijon-Horseradish Mayo, Balsamic Glaze*

## Mashed Potato Bar

*Self Serve or Action Station  
Choose of Potato*

Creamy Mashed Yukon Potatoes

Chunky Smashed Sweet Potatoes

Roasted Garlic Potatoes

Cheese Twice Baked Potato Gratin

*Served in Large Martini Glasses*

Accompanied by: Sour Cream, Cheddar Cheese, Chili Flakes, Scallions, Chopped Herbs, and Bacon Crumbles

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## Street Taco Bar

*Self Serve or Action Station  
Choice of two proteins:*

Proteins:

Slowly Braised Beef “Ropa Vieja” – Grilled Poblano Salsa  
Chipotle Poached Chicken – Roasted Red Pepper Confetti  
El Pastor – Slow Roasted Pork – Tropical Pineapple Salsa  
Baha Fish – Market Fish with Zesty Jicama Slaw and Cilantro  
Sautéed Shrimp – House Tartar Sauce with Pickled Turnip  
Indian Taco – Chicken Tikka Masala – Herb Yogurt Crema, Slaw  
Korean BBQ Taco – Pickled Red Onions

*Traditional Accompaniments: Sofrito Black Beans, Lime-Cilantro Rice, Shredded Three Cheese Blend, Crumbled Queso Fresco, Sour Cream, Fresh Cilantro, Lime Wedges, Assorted Salsas and Hot Sauces, Mini Tabasco Bottles  
Add On Options: Mexican Street Corn Salad, Chunky Guacamole, Sautéed Peppers and Onions*

## Sliders and Fries Station

*Chef Attended Action Station  
Your choice of two sliders*

“BLTC” Crispy Pancetta, Bibb, Tomato, Pimento  
“Crispy Chicken” House Pickle, Honey Mustard Glaze  
“Buffalo Chicken” Creamy Blue Cheese, Romaine, Radish  
“All American Cheeseburger” Spiced Ketchup  
“Wild Mushroom” with Truffle Aioli, Arugula  
“Pulled Pork” with Tropical Salsa  
“Korean Barbecue Short Rib” with Asian Slaw  
*Accompanied by Parmesan-Rosemary Fries and Spiced Ketchup*

## Pad Thai Station

*Chef Attended Action Station  
Your choice of two proteins*

**Proteins:** Poached Chicken, Sautéed Shrimp or Compressed Tofu with our House Pad Thai Sauce  
**Rice Noodles:** Tossed with Bean Sprouts, Cilantro, Scallions, Roasted Crushed Peanuts, Lime Wedges  
*Accompanied by Thai-Chili Gastrique, Sriracha, Soy Sauce and Fresh Lime Wedges  
Serving Pieces Include: Palm Leaf Bowls and Asian To-Go Boxes with Forks and Chopsticks*

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## Fried Rice Station

*Chef Attended Action Station*  
Your choice of two

**“Teriyaki Beef”** Skirt Steak, Broccoli, Shitake Mushrooms, Scallions

**“Lemongrass Chicken”** Organic Chicken Breast, Bok Choy, Carrots, Scallions

**“Shu Mai Pao Pork”** Spicy Pork Loin and Pork Belly, Hoisin, Napa Cabbage, Scrambled Egg, Scallions,

**“Korean BBQ Shrimp”** Gochujang, Peas, Kimchi Aioli, Scallions

**“Szechuan Tofu”** Compressed Tofu, Snap Peas, Baby Carrots, Tamari, Black Sesame (v) (gf)

*Served with chopsticks and forks*

