

Holiday Menus

2023



The following is a sample chef-recommended menu for you to consider.

We would love to have the opportunity to work with you on creating a custom menu that fits your overall vision, style and budget.

Please contact us for a consultation to go over menu options in more detail.

ELITE EVENTS CATERING TAMPA BAY

Classic Holiday Buffet

Cocktail Hour – Passed Appetizers

Kosher Franks in a Blanket, Gourmet Mustard, Cornichon Silver

Steamed Shrimp Shumai with Citrus Ponzu, Hoisin and Toasted Sesame Seed

Wild Mushroom Tarts, Black Truffle Aioli, Chives

Classic Holiday Buffet Dinner

Chopped Rainbow Caesar Salad

Romaine, Shaved Brussel Sprouts, Tricolored Carrot Shavings, Radiccio, Parmesano Reggiano, Creamy House Caesar Salad, Crispy Toasted Panko Crouton Crumble, Micro Greens, Edible Flower Petals

Assorted Dinner Rolls and Rosemary Focaccia

Whipped Herb Butter

Red Wine Braised Beef

with Pearl Onions and Carrots in Silky Braising Reduction Sauce

Shrimp and Grits

Savory Shrimp in White Wine Tomato Sauce, Creamy White Cheddar Grits, Scallions

Roasted Haricot Vert Almondine

Brown Butter, Toasted Almonds, Crispy Shallots

Vegetarian Cavatappi

with Winter Peas, Roasted Tomatoes and Creamy Pesto Sauce

ELITE EVENTS CATERING TAMPA BAY

Premium Holiday Buffet

Cocktail Hour – Passed Appetizers

Mini Lump Crab Tarts with Gruyere and Leek, Micro Herbs

Beef Short Rib Empanadas, Creamy Avocado Salsa

Warm Brie En Croute, Canded Pecans, Apricot Jam

Vegetarian Spring Rolls, Sweet Chili Dipping Sauce

Stationary Appetizers

Artisan Cheese & Charcuterie Display *

Premium Holiday Buffet Dinner

Florida Winter Salad

Organic Mixed Greens, Balsamic Strawberries, Citrus Segments, Lavender Candied Pecans, Goat Cheese Crumbles, Champagne-Citrus Vinaigrette

Assorted Dinner Rolls and Rosemary Focaccia

Whipped Herb Butter

Beef Tenderloin Medallions with Rosemary Port Wine Veal Demi Glace

Panko Crusted Atlantic Salmon with Dijon-Honey Glaze
upgrade to Sea Bass – additional \$10.00 per person

Crispy Brussel Sprouts with Maple and Citrus Zest

Duck Fat Roasted New Potatoes with Fresh Parsley and Chives

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ELITE EVENTS CATERING TAMPA BAY

Create Your Own Holiday Buffet

Signature Appetizers

Smoked Salmon, Pumpernickel Crostini,
Horseradish Lemon Crema, Fresh Dill

Kosher Franks in a Blanket,
Gourmet Mustard, Cornichon Silver

Poached Shrimp Lollipops with
Casamigos Blanco-Key Lime Cocktail Sauce

Mini Italian Style Beef/Pork Meatballs with Fire
Roasted Tomato Sauce, Fresh Basil, Parmesan

Steamed Shrimp Shumai
with Citrus Ponzu, Hoisin
and Toasted Sesame Seed

Chicken and Vegetable Potstickers,
Lime Ponzu, Toasted Sesame

Asian Chicken Meatballs,
Sweet & Spicy Hoisin Sauce, Toasted Sesame

Mini Braised Chicken "Arepanadas", Lime Crema

Beef Carpaccio, Crostini, Horseradish Crema, Fried
Capers, Microgreen, Balsamic Glaze, Truffle Salt

Pulled Cuban Style Roast Pork
with Tropical Salsa, Tostada



Mini Duck Spring Rolls,
Lime Chili Dipping Sauce

Salad Caprese, Mozzarella, Basil, Tomato,
Balsamic Reduction, Sea Salt
Warm Spinach-Artichoke Tarts,
Parmesan

Goat Cheese Stuffed Dates wrapped in
Applewood Smoked Bacon
with Gochugang Gastrique

Wild Mushroom Tarts,
Black Truffle Aioli, Micro Arugula

Crispy Vegetable Spring Roll, Thai Lime-Chili
Sauce, Scallion

ELITE EVENTS CATERING TAMPA BAY

Warm Brie "En Croute",
Fig Preserve, Candied Pecans

Mini Gruyere Tarts with Caramelized Leeks,
Sundried Tomato Jam, Micro Green Garnish

Four Cheese Stuffed Mushroom, Crispy Panko
and Herb Topping (add Pancetta optional)

Compressed Watermelon
with Feta and Mint

Ratatouille Tartlet
with Goat Cheese and Balsamic Glaze

Crispy Baked Spanakopita with Lemon Crema

Three Cheese Arancini with Tomato-Basil Ragout

Blue Cheese Mousse with Spiced Poached Pear
Jam in Petite Pastry Basket

Greek Salad in Cucumber Cup, Chickpea Puree,
Kalamata Olive, Dill, Watermelon Radish

Mini Falafel Bites with Vegan Lemon Crema,
Toasted Sesame Seeds

Caprese Salad in Endive Spear, Balsamic

Petite Grilled Cheese and Tomato Soup Shooters

Butternut Squash Bisque Shooters, Herb Oil,
Crouton

Mini Tacos

Crispy Fish Taco, Zesty Slaw (gf)
Jerk Chicken Taco
Braised Beef, Herb Aioli

Premium Appetizers

Lamb Chop Lollipops, Chimichurri

Mini Crab Cakes,
Sweet and Spicy Mango Sauce, Spring Onions

Petite Maine Lobster Rolls, Toasted Potato Roll, Fresh Chives

Mini Impossible Meatball Slider with Spiced Burger Sauce and House pickle

Seared Ahi Tuna, Ginger-Soy Aioli, Toasted Sesame Crisp, Micro Cilantro

Cocktail Party Stations/Displays

Cheese and Charcuterie Grazing Table

Featuring but not limited to the following:

Westfield Farm Classic Blue with Local Honey and Dried Figs

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

Prosciutto with Cornichons

Fennel 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

a la carte



Bruschetta Display

Choice of three

Italian Tomato-Basil Bruschetta with Capers

Roasted Corn, Zucchini and Yellow Squash Brunoise 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

ELITE EVENTS CATERING TAMPA BAY

Crudite and Dips Station

Farmer's Market Crudité
Creamy Pink Peppercorn Garden Herb Dipping Sauce
Roasted Red Pepper Chickpea Puree
Spinach Artichoke Dip



Holiday Carving Station

Choice of Protein:

Roasted Pork Loin Stuffed with Goat Cheese Spinach and Roasted Red Pepper,
Accompanied with a Rosemary-Rhubarb-Port Wine Reduction

Grilled Seasoned Beef Tenderloin, Accompanied by our Signature Fresh Latin Chimichurri Sauce

Orange-Maple Glazed Ham

Savory Herb Roasted Turkey Breast with Spiced Clementine-Cranberry Sauce

Served with:

Duck Fat Roasted Potatoes with Brown Butter, Chives, Parsley & Finishing Salt

Or

Roasted Sweet Potato-Squash Medley with Brown Sugar and Sage

&

Haricot Vert Almondine with Crispy Onions

ELITE EVENTS CATERING TAMPA BAY

Mediterranean Mezza Display

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:

Sliced Pita Bread, Toasted Pita Chips & Market Fresh Vegetable Crudit 

Shrimp & Grits Station

Florida Shrimp in Tomato, White Wine Scallion Sauce

Creamy White Cheddar Grits

Top 'em off with:

Crumbled Bacon

Crispy Onions

Assorted Hot Sauces

Raw Bar

Fresh Shucked Oysters

Seared Ahi Tuna, Togarashi

Citrus Poached 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

Sushi 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

ELITE EVENTS CATERING TAMPA BAY

Southern Style Poutine Bar

Crispy Tater Tots, Melted Cheese, Wisconsin Cheese Curds, Savory Pan Gravy

Toppings to Include:

Chopped Scallions, Crispy Bacon Crumbles, Assorted Hot Sauces, Sliced Cherry Tomatoes, Crispy Fried Onions

Little Italy Station

Mini Italian Beef and Pork Meatballs in a Savory Fire Roasted Tomato Ragu with Fresh Grated Parmesan and Basil Chiffonade

Vegetarian Cavatappi Pasta Salad

Creamy Pesto-Pecorino Cheese Sauce, Roasted Zucchini, Fresh Herbs

Antipasto "Cones"

Aged White Cheddar, Genoa Salami, Castelvetrano Olive, Golden Berry

Street Taco Bar

Client's Choice of Two Proteins:

Slowly Braised Beef

Panko Crusted Market Fish

Cuban Style Pulled Chicken

Korean Barbecue Ribeye

Slow Roasted Pork Shoulder

Accompanied by:

Shredded Cheeses, Pico de Gallo, Salsa Verde, Charred Corn, Chunky Guacamole, Zesty Slaw, Pickled Onions, Cilantro, Fresh Limes, Assorted Hot Sauces, Citrus Crema, Flour and Corn Tortillas
Sofrito Black Beans and Cilantro Lime Rice

Salad Cup Station

Red and Golden Beets - Goat Cheese, Candied Pecans, Arugula, Honey-Balsamic vinaigrette

Florida Citrus - Gorgonzola, Lavender Toasted Almonds, Avocado, Champagne Vinaigrette

Caprese – Heirloom Tomato, Mozzarella, Peaches, Pine Nuts, Aged Balsamic, Micro Lettuce

ELITE EVENTS CATERING TAMPA BAY

Mac & Cheese Bar

Toppings to Include:

Chopped Scallions, Shredded Cheeses, Crispy Bacon Crumbles, Assorted Hot Sauces, Chili Flakes, Truffle Oil, Crispy Fried Onions

Mashed Potato Bar

Toppings to Include:

Chopped Scallions, Shredded Cheeses, Sour Cream, Crispy Bacon Crumbles, Assorted Hot Sauces, Truffle Oil, Crispy Fried Onions

Asian Flavors Station

Soy-Ginger Glazed Chicken Meatballs with Hoisin
Vegetable Fried Rice
Wok-Fired Vegetables

Pasta Station

Choice of Two:

Penne Pasta Pomodoro with Beef and Pork Meatballs, Fennel, Pecorino, Fresh Basil

Creamy Carbonara Farfalle with Peas, Country Bacon, Parmesan, Parsley

Wild Mushroom Ravioli, Marsala Crem Sauce, Fresh Herb, Asiago

Slow Cooked Bolognese Cavatappi, Fresh Parmesan

Mini Desserts

Chocolate Mousse Cups, Cocoa Nibs, Fresh Raspberry

Mini Lemon Merengue Tarts, Graham Cracker Shell

Petite Panna Cotta with Passionfruit Puree

Mini Caramel Apple Pies with Cinnamon Crumble Topping

Italian Inspired Key Lime Custard Cups with Limoncello Whipped Cream,
Toasted Graham Cracker Crumble

Classic Cheesecake Cups with Blueberries and White Chocolate Shavings

Plant City Strawberry Shortcake Cups, Fresh Strawberries, Flambeed with Dark Rum, Meyer
Lemon Zest, Pound Cake, Vanilla Bean Whipped Cream (gf)

Mini Crème Brulee (gf)

Petite Tiramisu Cups with Hazelnut Cookie Crumble

Mini Carrot Cakes with Cream Cheese Frosting

ELITE EVENTS CATERING TAMPA BAY

Premium Bar Package



Tito's Vodka, Bacardi Light Rum, Captain Morgan Rum, Bombay Sapphire Gin, Crown Royal Whiskey, Woodford Reserve Bourbon, Espolon Blanco Tequila

Wine:

2 premium reds and 2 premium whites

Beer:

Two Craft/Domestic and One Import – selection TBD

Other:

Package includes ice, mixers, juices, garnishes, soda, bottled water, disposable cups, straws, cocktail napkins

Bar Set Up: for up to 100 guests

Includes: one 6-foot mobile bar front, clear acrylic tubs for clean ice, ice scoops, coolers for chilling beer/wine, bar mats, bar caddies, shaker tins, strainers, pour spouts, pitchers/bottles for juices, wine/beer openers, trash can, dump bucket/strainer, decorative barware for fruit/garnish display

Please inquire for **mobile bar** rental options:

