

Name	Price	Per unit	Description	Menu details	Food category	Location
Continental Breakfast	\$19.00	per person	The Continental	Assorted Muffins, Bagels and Danish Butter, Assorted Fruit Preserves and Cream Cheese	Breakfast	Tampa Convention Center
Deluxe Continental	\$25.00	per dozen	Continental Breakfast and hot egg sandwich	Assorted Muffins, Bagels and Danish Butter, Assorted Fruit Preserves and Cream Cheese (minimum order of 1 dozen per variety) Scrambled Egg and Cheese Sandwich on your choice of Biscuit or English Muffin with your	Breakfast	Tampa Convention Center
Breakfast Buffet 1 - The Southerner	\$32.00	per person	eggs, biscuit, bacon & potatoes	Scrambled Eggs* Sausage Gravy and Buttermilk Biscuits Bacon Grits Breakfast Potatoes	Breakfast	Tampa Convention Center
Breakfast Buffet 2 - RIVERWALK	\$33.00	per person	quiche, sausage, bacon, pancakes	Asparagus, Tomato and Swiss Cheese Quiche* Chicken Sausage and Turkey Bacon Tomato Casserole Potato Pancakes	Breakfast	Tampa Convention Center
Box Lunch	\$25.00	per person	Boxed lunch choice of turkey, ham & veggie	assorted sandwiches, with cookie, fruit, chips and bottled water	plated lunch	Tampa Convention Center
Lunch Buffet 1 - TRADITIONAL	\$38.00	per person	salad, rolls, chicken, potatoes, veggies, apple cobbler, brownies	Garden Salad with Mixed Greens, Cucumbers, Tomatoes, Carrots, Herb Vinaigrette and Ranch Dressing Spinach Salad with Fresh Spinach, Red Onion, Grape Tomatoes, Sun Dried Cranberries, Feta Cheese and Balsamic Vinaigrette Assorted Dinner Rolls Roasted Chicken Quarters with Honey Garlic Herb Jus Baked Tilapia with Lemon Butter Sauce Roasted New Potatoes Fresh Steamed Vegetables Apple Cobbler Chocolate Brownies	Lunch	Tampa Convention Center
Lunch Buffet 2 - YBOR	\$39.00	per person	salad, bread, chicken, flank steak, black beans, plantains, banana pudding	Chopped Gazpacho Salad with Iceberg Lettuce, Cucumber, Tomato, Bell Pepper, Hearts of Palm, Red Onion, Celery, Avocado and Garlic-Olive Oil Vinaigrette Cuban Bean Salad with Garbanzo Beans, Black Beans, Pinto Beans, Pickle, Bell Pepper, Cherry Tomato Halves, Onions, Celery and Vidalia Onion Dressing Cuban Bread Chile Encrusted Chicken Breast with a Manchego Bell Pepper Cream Sauce and Mango Pico de Gallo Mojo Marinated Flank Steak* with Tomato, Mushroom and Olives Black Beans and Rice Fried Plantains Coconut Banana Bread Pudding	Lunch	Tampa Convention Center
Lunch Buffet 3 - ITALIANO	\$43.00	per person	salad, garlic bread, chicken, steak, rigatoni, steamed veggie, cannoli, fried cheesecake	Caprese Salad with Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction and Olive Oil Vinaigrette Farmers Salad with Romaine Lettuce, Olives, Garbanzo Beans, Carrot, Red Onion, Sun Dried Tomatoes, Cucumber, Hard Boiled Egg and Italian Vinaigrette Garlic Bread Limon Chicken Sautéed with Lemon, White Wine, Artichokes and Capers Roasted Flat Iron Steak with Sautéed Bell Peppers, Mushrooms, Onion and Tomato Rigatoni with a Roma Tomato Cream Sauce, Fresh Basil and Parmesan Cheese Fresh Steamed Vegetables Cannoli Fried Cheesecake	Lunch	Tampa Convention Center
Lunch Buffet 4 - CARIBBEAN CRUISE	\$42.00	per person	salad, rolls, chicken, pork loin, rice, veggy, cookies & lemon bars	Mango Salad with Spring Mix, Mango, Black Beans, Hearts of Palm, Red Bell Pepper, Cucumber, Red Onion and Vidalia Onion Dressing Tomato Salad with Red and Yellow Tomatoes, Red Onion, Olives, Cojita Cheese, Pepitas and Cilantro Vinaigrette Assorted Dinner Rolls Roasted Jerk Chicken with Fresh Orange Sauce Pork Loin with Guava BBQ Glaze and Banana Sauce Island Jasmine Rice with Cinnamon, Dried Fruits, Coconut Milk and Toasted Almonds Curry Vegetable Medley White Chocolate Macadamia Nut Cookies Lemon Bars	Lunch	Tampa Convention Center
Plated Lunch	\$34.00	per person	salad, caprese chicken, cake	GARDEN SALAD Chopped Iceberg Lettuces, Red Cabbage, Shredded Carrots and Croutons Price is included with your entrée Sautéed Chicken Breast, Vine Ripened Tomato, Melted Mozzarella Cheese, Tomato Basil Cream, Herbed Wild Rice and Steamed Broccoli & red velvet cake	Lunch	Tampa Convention Center
Dinner Buffet 1 - PACIFIC RIM	\$39.00	per person	Salad, won tons, curry chicken, flank steak, fried rice, egg rolls, cookies & desert bars	Chop Chop Salad with Iceberg Lettuces, Pineapple, Mango, Cucumber, Celery, Tomato and Honey Sesame Dressing Crisp Sesame Broccoli Slaw with Bell Peppers, Red Onion and Cabbage Fried Won Tons with Wasabi Dip Thai Curry Chicken with Banana Curry Sauce Five Spice Crusted Flank Steak with Teriyaki Sauce Sesame Fried Rice Fried Vegetable Egg Rolls with Duck and Soy Dipping Sauces White Chocolate Macadamia Nut Cookies Dessert Bars	Dinner	Tampa Convention Center

Name	Price	Per unit	Description	Menu details	Food category	Location
Dinner Buffet 2 - SOUTHERN BELLE	\$38.00	per person	mixed greens, coleslaw, biscuits, fried chicken, meatloaf, pasta, green beans, apple cobbler, cookies	Mixed Greens with Vine Ripe Tomatoes, Cucumbers, Carrots with Ranch and Balsamic Dressing Creamy Coleslaw Buttermilk Biscuits Southern Fried Honey Buttermilk Chicken Country Meatloaf with Roasted Garlic Demi-Glace Baked Pasta Au Gratin with Gouda, White Cheddar and Yellow Sharp Cheddar Cheeses Steamed Green Beans with Pearl Onions Apple Cobbler Assorted Cookies	Dinner	Tampa Convention Center
Dinner Buffet 3 - CARIBBEAN CRUISE	\$42.00	per person	Salad, rolls, roasted chicken, pork loin, rice, curry veggies, cookies, lemon bars	Mango Salad with Spring Mix, Mango, Black Beans, Hearts of Palm, Red Bell Pepper, Cucumber, Red Onion and Vidalia Onion Dressing Tomato Salad with Red and Yellow Tomatoes, Red Onion, Olives, Cotija Cheese, Pepitas and Cilantro Vinaigrette Assorted Dinner Rolls Roasted Jerk Chicken with Fresh Orange Sauce Pork Loin with Guava BBQ Glaze and Banana Sauce Island Jasmine Rice with Cinnamon, Dried Fruits, Coconut Milk and Toasted Almonds Curry Vegetable Medley White Chocolat	Dinner	Tampa Convention Center
Plated Dinner - Chicken	\$38.00	per person	salad, chicken, cake	HOUSE SALAD Mixed Greens, Tomatoes, Cucumbers and Carrots PEAR CHICKEN Sautéed Chicken Breast, Pears, Gorgonzola Cream Sauce Roasted Red Bliss Potatoes and Broccoli Crowns \$ Crème Brulee Cheesecake	Dinner	Tampa Convention Center
Plated Dinner - Beef	\$52.00	per person	salad, beef, cake	CAESAR SALAD Romaine and Radicchio Lettuces, Ground Parmesan Cheese, Croutons and House Creamy Caesar Dressing BEEF TENDERLOIN Seared Beef Tenderloin*, Roasted Shallot and Grain Mustard Demi-Glace, Buttermilk Mashed Potatoes and Vegetable Medley & chocolate layer cake	Dinner	Tampa Convention Center
Plated Dinner - Veggie		per person	salad, mushroom ragout, cake	GARDEN SALAD Chopped Iceberg Lettuces, Red Cabbage, Shredded Carrots and Croutons VEGAN & GLUTEN FREE MUSHROOM RAGOUT Mushroom Ragout with Roasted Peppers, Artichoke, Polenta White Bean Cake and Sautéed Asparagus Tips & Carrot Cake	Dinner	Tampa Convention Center
Refreshment Break - Salty & Sweet	\$16.00	per person	Cookies, Chips & Popcorn	SALTY AND SWEET Cookies and Bags of Assorted Bags of Chips, Pretzels and Popcorn \$16 (based on 1.5 servings per person)	Refreshment Break	Tampa Convention Center
Refreshment Break - Coffee	\$5.00	per person	regular and decaff	Fresh Brewed Regular and Decaffeinated Hot Coffee (gallon)	Refreshment Break	Tampa Convention Center
Refreshment Break - Soda	\$4.00	per person	assorted soda	Cocacola products	Refreshment Break	Tampa Convention Center
Refreshment Break - water	\$4.00	per bottle	water bottle	water bottles	Refreshment Break	Tampa Convention Center
Refreshment break - Chilled Juices	\$4.00	per person	Assorted Juices	Apple, Cranberry, Orange	Refreshment Break	Tampa Convention Center
Refreshment Break - Tea Selections	\$4.00	per person	Teas	Gourmet Hot Tea and Hot Chocolate	Refreshment Break	Tampa Convention Center
Refreshment Break - CITRUS BREAK	\$21.00	per person	Donuts, chips, lemon bars, water	CITRUS BREAK Donut Holes with a Citrus Glaze Bagel Chips with Cream Cheese and Orange Marmalade Lemon Bars Citrus Infused Spring Water	Refreshment Break	Tampa Convention Center
Cash Bar/ Bartender	\$90.00	per 3 hour	Cash Bar	A \$150 fee per bartender will apply for the first two hours of service. A \$50 per hour per bartender charge will be applied after two hours of service.	Reception	Tampa Convention Center
Hosted Bar per Person	\$22.00	per person	Hosted Bar	A hosted bar is billed based on the number of people attending a function and the time of service. One Hour \$22 per guest Additional Hours \$9 per guest	Reception	Tampa Convention Center
Hot Hors D'Oeuvres 1 - veggie	\$4.00	per person	Veggie Spring Rolls	Vegetable Spring Rolls with Sweet and Sour Sauce	Reception	Tampa Convention Center
Hot Hors D'Oeuvres 2 - Chicken	\$4.00	per person	Chicken Empanadas with Salsa	Chicken Empanadas with Salsa	Reception	Tampa Convention Center
Hot Hors D'Oeuvres 3 - Pork	\$4.00	per person	Pork Pot Stickers	Steamed Pork Potstickers with soy sause	Reception	Tampa Convention Center
Hot Hors D'Oeuvres 4 - Fish	\$6.00	per person	Crab Cakes	Crab Cake with Remoulade Sauce	Reception	Tampa Convention Center
Cold Hors d'Oeuvres 1 - Veggie	\$5.00	per person	Tomato & Mozzarella skewer	Tomato, Mozzarella and Cheese Tortellini Skewer with Balsamic Drizzle	Reception	Tampa Convention Center
Cold Hors D'Oeuvres 2 - Fish	\$12.00	per person	shrimp	Chilled Asian Shrimp with Mango Chutney on Wonton	Reception	Tampa Convention Center

Name	Price	Per unit	Description	Menu details	Food category	Location
Cold Hors D'Oeuvres 4 - Fruit Display	\$12.00	per person	Fresh Fruit Presentation	FLORIDA SUNBURST Sliced Seasonal Fruits and Berries	Reception	Tampa Convention Center
Cold Hors D'Oeuvres 5 - Cheese Display	\$12.00	per person	Cheese Display	CHEESE DISPLAY International and Domestic Cheeses and Assorted Crackers	Reception	Tampa Convention Center

Name	Month	Per unit	Description	Menu details	Food category	Location
The Beehive Continental	24	per person	fruit, pastries, juice, coffee tea	Sliced seasonal fruits, whole fruits and berries Today's fresh baked breakfast bakeries Orange juice Assorted bottled juices Starbucks regular and decaf coffee, assorted tea	Breakfast	Marriott
The Wakening Aspen Continental	29	per person	fruit, oatmeal, pastries, yogurt, juice, coffee, tea	Sliced seasonal fruits, whole fruits and berries Assorted cereal and oatmeal with 2% milk Today's fresh baked breakfast bakeries Assorted individual yogurts Orange juice Assorted bottled juices Starbucks regular and decaf coffee, assorted tea	Breakfast	Marriott
Breakfast Buffet 1 - Pioneer Breakfast	35	per person	juice, bakeries, cereal, yogurt, eggs, bacon and sausage, potatoes, coffee and tea	Orange juice and assorted bottled juices Today's fresh baked breakfast bakeries Cold cereals with 2% milk Assorted individual fruit yogurts Cage free scrambled eggs Crisp bacon strips and turkey sausage Seasoned breakfast potatoes Starbucks regular and decaf coffee, assorted tea	Breakfast	Marriott
boxed lunch - beef	33	per person	All box lunches include whole fruit, kettle chips, chocolate chip cookie, and bottled water	Shaved roasted beef, aged white cheddar, pickled sweet onions, horseradish cream, farm greens, market bread	Lunch	Marriott
boxed lunch - veggie	33	per person	All box lunches include whole fruit, kettle chips, chocolate chip cookie, and bottled water	Roasted vegetable quinoa wrap, hummus, arugula, lemon brined olive	Lunch	Marriott
Lunch Buffet 1 - BBQ Picnic Buffet	44	per person	bread, salad, coleslaw, baked beans, mac and cheese, corn on the cob, beef brisket, chicken, fruit salad	Fresh baked cornbread and jalapeño cornbread with honey butter Tumbleweed salad, greens, roasted corn, cucumbers, olives, roasted peppers, lime cumin vinaigrette Red beet and cabbage coleslaw House baked beans Baked mac and cheese Chili lime corn on the cob Beef brisket BBQ baked chicken on the bone Fire & ice fruit salad and strawberry shortcake	Lunch	Marriott
Lunch Buffet 2 - Southwest Buffet	45	per person	tortilla chips, soup, beans, salad, taco bar, chicken, chili, queso, churros	House fried lime tortilla chips Chicken tortilla soup Black bean and corn salad Southwest Caesar, queso fresco, cherry tomato, black beans, crispy tortillas, chipotle Caesar dressing Soft taco bar Carne asada and spicy chicken Served with warm flour tortillas Green chili tamales Refried beans and arroz rojo Grated queso fresco, diced tomatoes, sliced jalapenos, shredded lettuce, guacamole, sour cream, fresh green and red salsas, lime wedges Tres leches cake and warm churros	Lunch	Marriott
Lunch Buffet 3 - Mediterranean Buffet	43	per person	rolls, breadsticks, soup, pasta salad, salad, mozzarella, chicken, salmon, pasta, veggie, baklava	Focaccia rolls Garlic breadsticks Minestrone soup Farfalle pasta salad, arugula, black olives, asiago cheese Caesar salad Fresh mozzarella and tomato salad, balsamic syrup, basil Char-grilled double garlic chicken with olives and lemon sauce Broiled salmon with herb mustard glaze Rigatoni primavera with roasted garlic sauce Broccolini with tomatoes Tiramisu and baklava	Lunch	Marriott
Lunch Buffet 4 - Wasatch Buffet	43	per person	bread, chowder, salad, salmon, grilled chicken, veggies, chefs dessert	Fresh baked breads with butter Potato corn chowder Roasted cauliflower salad, spinach, chickpeas, red onion Garden salad, cherry tomatoes, shredded carrots, cucumbers, croutons, peppercorn ranch Grilled salmon, lemon butter sauce Grilled chicken, foraged mushroom pan sauce Rosemary roasted red potatoes Seasonal vegetables Chef's dessert selection	Lunch	Marriott

Name	Price	Per unit	Description	Menu details	Food category	Location
Dinner buffet 1 - Mt Olympus	66	per person	bread, stew, salad, trout, steak, chicken, potatoes, veggie, dessert	Fresh baked breads Rustic oxtail stew Baby arugula, spinach, shaved fennel, orange segments, tarragon vinaigrette Basmati & wild rice salad, dried cranberry, coriander, cumin Pan seared Utah trout, wilted greens Skirt steak with radishes, smoked blue cheese, truffle emulsion & sea salt Mary's Farm free range Mojo chicken, black bean and chili roasted corn Utah funeral potatoes Orzo with ricotta cheese, roasted tomato and pesto Broccolini with lemon mustard dressing Chef's dessert selections	Dinner	Marriott
dinner buffet 2 - back country barbeque	73	per person	bread, soup, salad, beef, salmon, chicken, potatoes, veggies, apple cobbler, pecan pie	Fresh baked breads Chef's soup du jour Mixed green salad with red pear tomatoes, house made croutons, cheddar cheese, lemon balsamic vinaigrette, blue cheese and low-fat Dijon dressing Arugula with grilled asparagus and red onions Warm crispy red cabbage slaw Carved strip loin of beef with a port wine, sundried cherry demi-glace Seared salmon with spinach, shiitake mushrooms and balsamic glaze Baked chicken with a honey BBQ Sriracha sauce and pickled red onions Roasted garlic fingerling potatoes Baby carrots Sautéed green beans and caramelized shallots Hot apple cobbler Napoleons Southern pecan pie	Dinner	Marriott
plated dinner - chicken	48	per person	salad, chicken breast, chocolate cake	Baby spinach and radicchio – with blue cheese crumbles and candied pecans, cranberries, champagne vinaigrette; MARINATED & ROASTED CHICKEN BREAST Pan seared lemon tarragon chicken breast, farro pilaf, chicken jus, tomato jam, seasonal vegetables; Triple chocolate mousse cake	Dinner	Marriott
plated dinner - fish	53	per person	salad, salmon, tiramisu	Classic hearts of romaine – with Campari tomato, house made crostini and shaved asiago with elephant garlic Caesar dressing HERB ENCRUSTED SALMON Hazelnut herb crust salmon filet, skillet roasted potato, sage butter sauce, seasonal vegetables Tiramisu	Dinner	Marriott
plated dinner - veggie	46	per person	salad, quinoa stuffed peppers, NY cheesecake	City Creek bibb salad – with field greens, goat cheese, roasted corn, black olives and split tomatoes paired with cumin lime vinaigrette; QUINOA STUFFED PEPPERS Wilted greens, butternut squash, roasted harvest mushrooms, balsamic poached tomato NY Cheesecake with raspberry coulis	Dinner	Marriott
Fit for you break	20	per person	fruit, yogurt, granola, juice, coffee and tea	Seasonal whole fruits and seasonal fresh berries Individual Greek yogurts House made granola Granola bars Naked juice organic smoothies Starbucks regular and decaf coffee, assorted tea	Refreshment Break	Marriott
cookies & brownies	51	per dozen	cookies and brownies	cookies and brownies	Refreshment Break	Marriott
assorted candy bars	4	piece	assorted candybars	assorted candybars	Refreshment Break	Marriott
soda and bottled water	5	piece	soda and bottled water	soda and bottled water	Refreshment Break	Marriott
coffee	5	per person	coffee	coffee	Refreshment Break	Marriott
Cash Bar/ Bartender					Reception	Marriott
Hosted Bar per Person					Reception	Marriott
Hot Hors D'Oeuvres 1 - veggie	7	piece	spring rolls	veggie spring rolls	Reception	Marriott
Hot Hors D'Oeuvres 2 - Chicken	7	piece	chicken tenderes	sesame chicken tenders	Reception	Marriott
Hot Hors D'Oeuvres 3 - fruit	7	piece	pear and cheese	poached pear & brie in phyllo	Reception	Marriott
Hot Hors D'Oeuvres 4 - Fish	9	piece	crab cakes	utah crab cakes	Reception	Marriott
Cold Hors d'Oeuvres 1 - Veggie	7	piece	veggie skewers	roasted portobello, vegetable skewers	Reception	Marriott
Cold Hors D'Oeuvres 3 - Fish	8	piece	salmon	smoked salmon bites, berbed cheese, crostini	Reception	Marriott
Cold Hors D'Oeuvres 4 - sweet bites	14	per person	sweets display	Fruit tartlets, chocolate eclairs, key lime tarts, candied hazelnuts, chocolate chip cookies	Reception	Marriott
Cold Hors D'Oeuvres 5 - Cheese Display	10	per person	Cheese Display	Beehive Creamery promontory, Rouge Creamery buttermilk blue, Rosenborg Danish brie, Beehive Barely Buzzed espresso and lavender, Cypress Grove Humbolt Fog goat cheese, assorted lavosh and baguette	Reception	Marriott