



CUISINES

— CULINARY & CATERING —

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BEVERAGE SERVICE

HALF DAY

4 hour beverage service

Regular and decaffeinated coffee | Soft drinks | Assorted teas | Aquafina bottled water

FULL DAY

8 hour beverage service

Regular and decaffeinated coffee | Soft drinks | Assorted teas | Aquafina bottled water

COFFEE REFRESH

\$ for groups over 100+

COFFEE & TEA

Freshly brewed Starbucks coffee | Assortment of hot Teavana teas

ASSORTED FRESH INFUSED FLAVORED WATERS

Florida citrus | Strawberry basil | Watermelon mint | Cucumber lime

FRESHLY SQUEEZED ORANGE JUICE

UNSWEETENED ICED TEA

LEMONADE

ASSORTED SOFT DRINKS

12 oz. Coke products

Coke | Diet Coke | Coke Zero | Sprite | Seagram's Ginger Ale

ASSORTED JUICES

10 oz. Tropicana juices | House-made aqua fresca

BOTTLED WATER

12 oz. Aquafina bottled water

SPARKLING BOTTLED WATER

16.9 oz. San Pelligrino bottles



BREAKFAST

All breakfast packages include freshly squeezed orange juice and coffee and tea service.

SPREADS

HEALTHY START

Freshly baked Danish pastries | Seasonal scones | Low-fat mini muffins | Gourmet bagels | Traditional spreads | Seasonal fruit | Low-fat Greek yogurt | Granola

CONTINENTAL BREAKFAST

Assorted cold cereals | Mini Danish pastries | Mini scones | Mini muffins | Mini bagels | Fresh berry yogurt parfaits | Seasonal fruit | Fresh fruit smoothie | Granola

BREAKFAST BUFFET

Scrambled eggs | Choice of applewood smoked bacon or pork sausage | Home fries | Seasonal fruit

HOT BREAKFAST

Choice of broccoli and cheddar or ham and Swiss quiche | Home fries | Belgium style waffles | Steel cut oats with cinnamon apples | Seasonal fruit

À LA CARTE

Whole fresh hand fruit

Fresh fruit platter

Fresh berry and granola parfaits

Multigrain croissants

Chocolate croissants

Freshly baked biscuits

Bagels and spreads

Assorted Danish pastries

Chicken apple sausage

Turkey sausage

EXECUTIVE BREAKFAST

Choice of lemon ricotta pancakes or french toast with berry compote | Pure maple syrup | Scrambled eggs (*egg whites available upon request*) | Smoked bacon | Pork sausage | Home fries | Seasonal fruit

BREAKFAST SANDWICHES (CHOOSE 3)

Applewood smoked bacon, egg, and cheddar cheese croissant | Pork sausage, egg, and cheddar cheese English muffin | Scrambled egg, smoked ham, cheddar cheese, and salsa burrito | Egg white and spinach croissant | Fried chicken biscuit with cinnamon honey butter | Sausage, country gravy, and scrambled egg biscuit

HANDHELDS (PRICED PER EACH)

Spinach and cheese Danish pastry | Egg and cheese Danish pastry | Ham and cheese Danish pastry | Chicken empanada | Ham and cheese empanada | Spinach and cheese empanada

ENHANCEMENTS

HOT CEREAL BAR

Oatmeal | Cream of wheat | Brown sugar | Cinnamon | Walnuts | Granola | Fresh berries | Raisins

GREEK YOGURT BAR

Greek yogurt | Granola | Seasonal berries | Bananas | Raisins | Dried cranberries | Honey | Pure maple syrup

AVOCADO TOAST BAR

Thick cut 7-grain bread | Mashed ripe avocado | Tomato | Pickled red onions | Cucumbers | Capers | Chopped bacon | Hard-boiled eggs

BAGELS AND LOX PLATTER

Everything bagels | Cold smoked salmon | Capers | Hard-boiled eggs | Chive cream cheese | Pickled red onions | Cucumbers | Fresh dill

LUNCH

EXPRESS BOXED LUNCHES

All items are served on a Kaiser bun. Served with chips, whole fruit, bottled water, and your choice of dessert (freshly baked chocolate chip cookie, classic fudge brownie, or walnut blondie).

Choose up to 3 sandwich varieties. Vegan or gluten-free options are available.

GRILLED MEDITERRANEAN CHICKEN

TURKEY BREAST & PROVOLONE

HAM & SWISS

ROAST BEEF & CHEDDAR

TUNA SALAD

CHICKEN SALAD

GRILLED VEGGIE WRAP

SOUP & SANDWICH SLIDERS

All items are served on slider buns. Served with soup of the day, garden salad with 2 dressings, house made chips, relish tray, freshly baked chocolate chip cookies, and assorted soft drinks and bottled water.

Choose up to 2 mini sandwich varieties.

CAPRESE

Mozzarella cheese | Tomato | Pesto aioli

TURKEY BLT

Turkey | Applewood smoked bacon | Lettuce | Tomato

BUFFALO CHICKEN

Buffalo chicken | Lettuce | Blue cheese

HAM & SWISS

GRILLED VEGETABLE

TUNA SALAD

CHICKEN SALAD



LUNCH

ARTISAN SANDWICH BOARD

Served with house made chips, your choice of dessert (freshly baked chocolate chip cookies, fudge brownies, or walnut blondies), and assorted soft drinks and bottled water.

Choose up to 3 sandwich varieties and 1 salad variety.

SANDWICHES

Turkey & Brie

Honey roasted turkey | Brie cheese | Honey mustard | Baguette

Roast Beef

Roast beef | Frizzled onions | Horseradish aioli | Baguette

Buffalo Chicken Wrap

Grilled buffalo chicken | Shredded lettuce | Blue cheese | Wrap

Italian Combo

Capicola | Salami | Pepperoni | Roasted peppers | Provolone | Ciabatta

Fried Chicken Sandwich

Buttermilk fried chicken | Slaw | Pickles | Brioche

Cuban

Roasted pork | Smoked ham | Pickles | Swiss cheese | Mustard | Baguette

Grilled Chicken Caesar Wrap

Grilled chicken | Shredded romaine | Parmesan cheese | Caesar dressing | Wrap

Pesto Chicken

Grilled chicken | Pesto aioli | Mozzarella cheese | Ciabatta

Sweet Chili Chicken

Grilled sweet chili chicken | Pickled veggies | Cilantro | Sriracha aioli | Baguette

Vegetable Wrap

Balsamic roasted veggies | Romaine lettuce | Goat cheese | Wrap

Grilled Cheese

Aged cheddar, Swiss, and provolone cheeses | Whole grain bread

Caprese

Mozzarella cheese | Tomatoes | Pesto aioli | Balsamic | Ciabatta

Portobella Mushroom

Grilled portobella mushroom | Hummus | Boursin | Whole grain bread

SALADS

Mixed green salad with 2 dressings

Caesar salad

Pesto and roasted veggie pasta salad

Grain salad of the day

Fresh seasonal fruit salad

Red bliss potato salad

Homestyle macaroni salad



À LA CARTE

Soup of the day

Specialty chili with chips

Hummus and veggie crudité

Avocado dip and tortilla chips

Seasonal fruit salad

LUNCH

All lunch packages include assorted sodas and bottled water.

SALADS

CAESAR SALAD BUFFET

Choice of protein | Crisp hearts of romaine | Garlic croutons | Shredded Parmesan cheese | Caesar dressing | Herb focaccia | Choice of assorted cookies or selection of mini desserts

GRILLED MARINATED CHICKEN BREAST

LEMON PEPPER BAKED SALMON

MARINATED AND GRILLED FLANK STEAK

GRILLED BALSAMIC PORTOBELLO MUSHROOM

GRAIN SALAD BOWL

Choice of protein | Mixed baby greens | Quinoa | Wheat berries | Avocado | Cucumbers | Olives | Tomatoes | Walnuts | Sunflower seeds | Goat and Parmesan cheeses | Sesame ginger and raspberry dressings | Choice of assorted cookies or selection of mini desserts

GRILLED MARINATED CHICKEN BREAST

LEMON PEPPER BAKED SALMON

MARINATED AND GRILLED FLANK STEAK

GRILLED BALSAMIC PORTOBELLO MUSHROOM

DECONSTRUCTED BOWLS

BRAZILLIAN BOWL

Grilled chicken breast | Charred flank steak | Romaine heart salad with avocado, tomatoes, lime, and hearts of palm | Coconut infused rice | Braised black beans | Roasted sweet potatoes | Pico de Gallo | Lettuce | Avocado | Fresh corn | Chimichurri | Choice of assorted freshly baked cookies or selection of mini desserts

TASTE OF TAMPA BOWL

Roast pork carnitas | Pollo Asado | Romaine heart salad with tomatoes, avocado, and radishes | Yellow rice | Braised black beans | Avocado | Pickled red onions | Maduros | Garlic sauce | Choice of assorted freshly baked cookies or selection of mini desserts

ASIAN BOWL

Grilled steak | Thai chili chicken | Napa cabbage and romaine salad with ginger dressing | Jasmine rice | Yakisoba noodles | Edamame | Shredded carrots | Cucumbers | Green onions | Honey soy glaze | Choice of assorted freshly baked cookies or selection of mini desserts

MEDITERRANEAN BOWL

Grilled chicken breast | Crispy falafel | Romaine heart salad with tomatoes and cucumbers | Toasted couscous salad | Hummus | Kalamata olives | Feta cheese | Roasted red peppers | Tzatziki sauce | Fresh pita bread | Choice of assorted freshly baked cookies or selection of mini desserts



LUNCH

All lunch packages include assorted sodas and bottled water.

LUNCH BUFFETS

REGIONAL AMERICAN BBQ

Texas beef brisket | Carolina pulled pork | Macaroni and cheese | Cole slaw | Molasses baked beans | Garden salad with ranch and balsamic dressings | Corn bread | Choice of pecan bars, fudge brownies, or freshly baked cookies

TASTE OF ITALY

Chicken Parmesan | Penne alla vodka with peas | Sautéed green beans and red peppers | Caesar salad | Garlic bread | Choice of classic tiramisu, mini cannolis, or freshly baked cookies

SOUTHEAST ASIAN FLAVORS

Sweet chili chicken | Spicy bulgogi beef | Fried rice | Curry coconut veggies | Edamame dumplings | Garden salad with ranch and balsamic dressings | Choice of caramel fried cheesecake, fudge brownies, or freshly baked cookies

MEXICAN TAQUERIA

Chicken tinga | Pork carnitas | Soft flour tortillas | Cilantro rice | Black bean sofrito | Tortilla chips | Guacamole | Tomato salsa | Crema | Pickled Red onions | Garden salad with ranch and balsamic dressings | Choice of cinnamon sugar churros, fudge brownies, or freshly baked cookies

PICNIC BBQ

Hamburgers | Hotdogs | Chipotle black bean burgers | Macaroni and cheese | Potato salad | Cole slaw | Relish tray | Garden salad with ranch and balsamic dressings | Choice of walnut blondies, fudge brownies, or freshly baked cookies



COMFORT CLASSICS

Served with garden salad with ranch and balsamic dressings, choice of fudge brownies or freshly baked cookies, and assorted soft drinks and bottled waters.

Choose 2 entrées and 2 sides.

ENTRÉES

Classic meatloaf with mushroom gravy

Braised chicken cacciatore

Grilled salmon with lemon butter and parsley

Rosemary rubbed pork loin with apples

Chicken marsala with portobellos

Roast turkey breast with pan gravy

Penne pasta primavera

SIDES

Smashed Yukon potatoes

Rice pilaf

Steamed green beans and peppers

Balsamic roasted veggies

Steamed broccoli with lemon

BREAKS

MORNING

YOGURT PARFAIT BAR

Greek yogurt | Seasonal berries | Dried fruits | Toasted nuts | Wheat germ | Granola

AVOCADO TOAST BAR

Thick cut 7-grain bread | Mashed ripe avocado | Tomatoes | Pickled red onions | Cucumbers | Capers | Chopped bacon | Hard-boiled eggs

POUND CAKE BREAK

Flavors: Orange poppy, lemon glazed, marble chocolate chip, and cinnamon streusel | Whipped cream | Berry compote

TEA & SCONES

Apple cinnamon and blueberry scones | Devonshire cream | Assorted jams | Teavana teas

POWER BREAK

Dried fruit | Nuts | Fresh berries | Granola bars | Assorted fresh juices

À LA CARTE

Sliced fruit platter
Seasonal whole fruit
Bagged chips and pretzels
Assorted candy bars
Freshly baked cookies

Fudge brownies
Ice cream bars
Walnut blondies
Mixed nut snacks
Popcorn

AFTERNOON

HUMMUS BREAK

Traditional lemon garlic hummus | Roasted pepper hummus | Grilled pita bread

TORTILLA CHIP BAR

Tortilla chips | Tomato salsa | Guacamole | Queso

CHIPS & DIPS

House made chips | Tortilla chips | Buffalo chicken dip | Spinach artichoke dip

PRETZEL BITES

Honey mustard | Spicy mustard | Queso

BRUSCHETTA BREAK

Tomato basil | Olive tapenade | Pickled peppers | Crostinis

ARTISAN MEAT & CHEESE

Selection of domestic and imported artisan meats and cheeses | Dried fruits | Crostinis | Assorted crackers | Seasonal fresh fruit

COOKIES & MILK

Freshly baked chocolate chip, oatmeal, and white chocolate macadamia nut cookies | 2%, chocolate, and soy milks

ICE CREAM SOCIAL

Choice of 2 flavors: vanilla, chocolate, and strawberry ice cream (*additional flavors upon request*) | Whipped cream | Cherries | Chocolate chips | Sprinkles | Crushed Oreos | Nuts | Hot fudge | Caramel

DINNER

PLATED MEALS

Kosher meals and other specialty dietary meals are available upon request. All plated dinners are served with bakery fresh dinner rolls, freshly brewed regular and decaffeinated coffee, and an assortment of teas. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menus are seasonal and subject to change.*

Choose 1 salad, 1 entrée, 1 vegetarian option, and 2 desserts.

SALADS

Local greens | Heirloom tomatoes | Cucumbers | Carrots | Aged balsamic

Baby kale Caesar | Parmigiano-Reggiano | Focaccia croutons

Baby bok choy | Avocado | Cashews | Ginger vinaigrette

Arugula | Shaved fennel | Gorgonzola dolce

\$26.99 PER PERSON

Entrée

Pan seared chicken breast cutlet | Exotic mushrooms | Marsala | Pecorino risotto

Scallopini of turkey | Cannellini sage ragout

Applewood smoked bacon wrapped pork tenderloin | Fuji apple | Calvados | chanterelles

Blackened gulf snapper | Fingerling potatoes | Tomato saffron broth

Vegetarian

Thai coconut curry vegetable stew | Steamed jasmine rice

Cavatelli | Marinated artichokes | Kalamata olives | Tomatoes | Fresh ricotta

Dessert

Warm brioche bread pudding | Bourbon vanilla sauce

Dark chocolate mousse | Seasonal berries

Seasonal sorbet | Waffle tuile



DINNER

PLATED MEALS (CONT'D)

\$29.99 PER PERSON

Entrée

Herb roasted Cornish hen | Glazed root vegetables | Tomato jam
Orange lemongrass braised short ribs | Wasabi scalloped potatoes | Roasted carrots
Pan seared salmon | Shitake mushrooms | Pickled cucumbers | Lemongrass broth
Roasted grouper | Cilantro lime rice | Mango pineapple salsa

Vegetarian

Grilled cauliflower steak | Arugula fennel slaw | Lemon tahini
Wild mushroom cannelloni | Burrata cheese | Basil pesto

Dessert

Flourless chocolate cake
Vanilla bean panna cotta | Raspberry coulis
Classic espresso tiramisu

\$32.99 PER PERSON

Entrée

Seared filet mignon | Sweet potatoes | Baby beets
Espresso filet | Garlic confit potato purée | Roasted asparagus
Crusted rack of lamb | Fava bean succotash | Roasted mushrooms
Seared duck breast | Port wine | Currants
Seared diver scallops | Celeriac puree | Spinach | Chorizo
Roasted jumbo prawns | Farro | Spinach risotto

Vegetarian

King oyster mushroom "scallops" | Mushy green peas | Olive oil confit parsnips
Potato gnocchi with butternut squash | Kale | Browned butter and sage

\$32.99 PER PERSON

Dessert

Crème brûlée cheesecake
Chocolate toffee mousse cake
Blueberry white chocolate cheesecake

\$36.99 PER PERSON (DUET PLATES)

Entrée

Seared petite filet mignon | Seared chicken breast | Garlic confit potato puree | Roasted asparagus
Seared petite filet mignon | Seared sea scallops | Yukon gold potato gratin | Baby carrots | Red win demi-glace
Espresso petite filet | Seared salmon | Herbed risotto | Baby zucchini | Red win demi-glace
Pan seared chicken breast | Jumbo prawns | Caribbean style rice | Citrus glaze | Pineapple relish

Dessert

Crème brûlée cheesecake
Chocolate toffee mousse cake
Blueberry white chocolate cheesecake



RECEPTIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All menus and prices are subject to change.

ARTISANAL CHEESE

Selection of domestic and imported cheeses | Dried fruits | Jams | Crostinis | Assorted crackers | Seasonal fresh fruit

MEDITERRANEAN MEZZE

Baba ghanoush | Hummus | Tabbouleh | Marinated olives | Artichokes | Pita chips | Crostinis | Focaccia

ANTIPASTO

Imported prosciutto, capicola, and hard salami | Imported cheeses | Olives | Crostinis | Focaccia

GUACAMOLE TASTING

Traditional guacamole | Edamame | Black bean | Tomato salsa | Tortilla chips

FLATBREADS

Heirloom tomato Margherita | Mini pepperoni | Grilled portobello

ASIAN DUMPLINGS

Shrimp shumai | Pork gyoza | Edamame dumplings | Hoisin BBQ | Sweet chili | Soy glaze

SUSHI & SASHIMI

Assorted sushi and sashimi | Spicy tuna | Salmon | Shrimp | California roll | Vegetarian roll | Wasabi | Soy | Pickled ginger

MAC & CHEESE BAR

Creamy macaroni and cheese | Grilled chicken | Applewood smoked bacon | Roasted tomatoes | Broccoli | Scallions | Crispy onions | Blue and Parmesan cheeses

MASHED POTATO BAR

Creamy Yukon gold potatoes | Ground beef | Applewood smoked bacon | Gravy | Broccoli | Scallions | Crispy onions | Cheddar cheese | Mashed sweet potatoes | Cinnamon | Brown sugar | Mini marshmallows

CARVING BOARD

Choice of 1 protein: beef tenderloin, prime rib, NY strip loin, maple roasted turkey breast, fennel and cracked pepper pork loin, or cedar plank salmon | Potato purée | Roasted veggies | Mini rolls | Aioli and spreads

DESSERT BOARD

Assorted cookies | Assorted dessert bars | Petit fours | Fresh seasonal fruit



RECEPTIONS

RJ RECEPTION PACKAGE

This package includes the following receptions and up to 4 hors d'oeuvres.

ARTISANAL MEAT & CHEESE

Selection of domestic and imported meats and cheeses | Dried fruits | Jams | Crostinis | Assorted crackers | Seasonal fresh fruit

HUMMUS & CRUDITÉ

Assortment of fresh veggies | Ranch dressing | Classic hummus | Pita bread

APPETIZERS

Thai chicken satay with peanut sauce
Buttermilk fried chicken tender with hot honey
Beef empanada with creamy salsa
Swedish meatballs
Mini Franks in a blanket with spiced mustard
Chorizo empanadas
Assorted mini quiches
Mozzarella sticks with marinara
Brie en Croute with raspberry

APPETIZERS

Choose up to four of the following hors d'oeuvres. Each selection is priced per dozen.

POULTRY

Thai chicken satay with peanut sauce
Buttermilk fried chicken tender with hot honey
Chicken wellington
Chicken and cheese quesadillas
Buffalo chicken spring roll with avocado ranch
Chicken empanada with creamy salsa
Chicken lemongrass dumpling with soy dipping sauce
Deviled eggs with pimento cheese

BEEF

Asian short rib pot pie
Beef empanada with creamy salsa
Mini beef sliders with cheddar cheese
Mini beef wellington with horseradish aioli
Beef tenderloin kebob with caramelized onion
Mini Franks in a blanket with spiced mustard
Swedish meatballs

PORK

Chorizo empanada
Mini Cuban sandwich
Smoked BBQ pulled pork biscuit

Pork tenderloin kebob

SEAFOOD

Maryland crab cake with remoulade sauce
Shrimp cocktail shooter
Seared tuna on wonton crisps
Crab rangoon with sweet and sour sauce
Smoked salmon mousse on potato crisp
Coconut shrimp with sweet and sour pineapple sauce
Shrimp casino

VEGGIE

Spanakopita
Mozzarella sticks with marinara
Veggie spring roll with soy glaze
Whipped goat cheese and fig crostini
Assorted mini quiches
Hummus shooter with crudité
Wild mushroom tartlet
Breaded artichoke with goat cheese
Caprese skewer with balsamic
Brie en Croute with raspberry

