

**STAYBRIDGE SUITES
ST. PETERSBURG
DOWNTOWN**

Banquet Menus
2014-2015

BREAKFAST

- Breakfast Buffet \$12
 - Assorted Breads, Pastries & Muffins
 - Bagels with Cream Cheese & Preserves
 - Whole Fresh Fruit
 - Assorted Yogurts
 - Waffle Station
 - Oatmeal with Assorted Toppings
 - Eggs (will rotate)
 - Breakfast Meat (choice of one: bacon/sausage/ham)
 - Assorted Cold Cereals
 - Whole, 2% & Skim Milk
 - Assorted Juices
 - Coffee, Tea, Hot Cocoa

- Continental Breakfast \$8
 - Assorted Breads & Pastries
 - Variety of Homemade Muffins
 - Sliced Fruit & Berries Display
 - Two Juice Choices
 - Coffee & Herbal Tea Service



ALL DAY MEETING PACKAGE \$38 (\$35 PER PERSON FOR OVERNIGHT GUESTS)

To feature Breakfast, Morning Beverages, Lunch Buffet & Afternoon Break

- Breakfast
 - Full Hot Breakfast Buffet (*on existing hotel breakfast buffet*)
 - Items offered include Scrambled Eggs, Breakfast Meat, Fresh Sliced Fruit, Breakfast Pastries, Assorted Bagels & Muffins, Oatmeal with Assorted Toppings, Yogurts, Coffee, Tea & Juices
- AM Beverages
 - Regular & Decaf Coffee, Herbal Teas & Iced Water
 - Assorted Soft Drinks
- Lunch Buffet
 - Choice of *one of the three* lunch buffets on our menus (first three buffets listed below) or *customized menu* based on preferences
- Afternoon Break
 - Regular & Decaf Coffee, Herbal Tea & Iced Water
 - Assorted Soft Drinks
 - Choice of: Cookies or Brownies or Assorted Dry Snacks



LUNCH BUFFET

- Deli \$24
 - Mixed Greens with Assorted Dressings
 - Soup du Jour
 - Redskin Potato Salad
 - Gazpacho Salad
 - Deli Board to include Slices of Smoked Turkey, Honey Baked Ham & Roast Beef
 - Cheese Board to include Cheddar, Swiss & Dill Havarti
 - Condiment Board
 - Assorted Bags of Chips
 - Cookies or Brownies

- Bistro Sandwich Board \$24
 - Mixed Greens Salad with Assorted Dressings
 - Soup du Jour
 - *Pesto Chicken Sandwich*: Grilled Chicken, Roasted Red Pepper, Fresh Mozzarella, Pesto Mayonnaise on Multi Grain
 - *Beef & Boursin Wrap*: Shaved Roast Beef, Bacon, Lettuce, Onion, Boursin Cheese in a Tortilla Wrap
 - *Vegetarian Wrap*: Seasonal Grilled Vegetables, Field Greens, Balsamic Vinaigrette in a Tortilla Wrap
 - Choice of Potato Salad or Gazpacho Salad
 - Chef's Choice Dessert

- Picnic \$24
 - Mixed Greens Salad with Assorted Dressings
 - Traditional Coleslaw and Potato Salad
 - Grilled Chicken Breast
 - Grilled Hamburgers
 - Condiment Board
 - Gourmet Mac & Cheese
 - Cookies and Brownies

- Italian \$26
 - Italian Wedding Soup
 - Caesar Salad
 - Caprese Salad
 - Pasta Primavera
 - Chicken Parmesan or Grilled Chicken in Roasted Garlic & Lemon
 - Seasonal Vegetable Medley
 - Garlic Crostini
 - Chef's Choice Dessert

- Mexican \$26
 - Green Salad with Fire Roasted Corn & Peppers
 - Jicama & Mango Salad
 - Chicken Fajitas with Onions & Peppers
 - Chipotle Marinated Tenderloin Tips
 - Yellow Rice
 - Cheddar Cheese, Sour Cream & Salsa Bar
 - Chef's Choice Dessert

ALL LUNCH BUFFETS INCLUDE COFFEE SERVICE & ICED TEA

BOXED LUNCH

- Bistro Box Lunch \$18
 - Choice of One of the Following Sandwiches:
 - *Beef & Boursin Wrap*: Shaved Roast Beef, Bacon, Lettuce, Onion, Boursin Cheese in a Tortilla Wrap
 - *Vegetarian Wrap*: Seasonal Grilled Vegetables, Field Greens, Balsamic Vinaigrette in a Tortilla Wrap
 - *Turkey BLT*: Sliced Turkey, Bacon, Lettuce, Tomato and Mayo on Whole Wheat
 - *Tuscan Chicken*: Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella and Pesto Mayo on Focaccia
 - *Tuna Salad or Chicken Salad* on a Baguette
 - All Box Lunches Come with:
 - Choice of Potato Salad, Cole Slaw or Potato Chips
 - Cookie OR Brownie
 - Soft Drink or Bottled Water



PLATED LUNCH

- Tuscan Chicken \$24
 - Stuffed Breast of Chicken with Roasted Garlic, Sun Dried Tomatoes, Roasted Red Peppers, Artichoke Hearts and Ricotta Cheese, served with Orzo and topped with Marinara Sauce
- Southwest Chicken \$28
 - Tequila-Lime Marinated Airline Breast of Chicken on a Black Bean Cake, topped with Roasted Corn, Peppers and Black Beans in a Chili Sauce
- Chicken Marsala \$24
 - Chicken Breast with Crimini Mushrooms in a Marsala Wine Sauce served with Roasted Red Pepper Polenta
- Lemon Grass Chicken \$24
 - Lemon Grass Marinated Grilled Chicken on Basmati Rice with a Coconut Curry Sauce
- Salmon Florentine \$26
 - North Atlantic Salmon topped with Spinach Florentine and Béarnaise Sauce with Fingerling Potatoes
- New England Cod \$24
 - Cod Loin topped with Seasoned Bread Crumbs and Baked in a Lemon White Wine Butter Sauce and served with Rice Pilaf
- Cuban Roasted Pork Tenderloin \$26
 - Marinated Tenderloin in Mojo Criollo, slow-roasted and served over Yellow Rice and Fried Plantains
- Beef Medallions \$34
 - Pan-Seared Beef Medallions topped with Roasted Shallots and Crimini Mushrooms and served with Scalloped Potatoes

*** Plated Lunches Include Garden Salad, Vegetable du Jour, Chef's Choice Dessert and Coffee & Tea Service***

RECEPTION

- Cold Bites- Priced per 100 Pieces
 - Tomato Basil Bruschetta served on Crostini \$200
 - Herbed Goat Cheese on a Cocktail Pita \$200
 - Red Pepper Hummus on a Cocktail Pita with Tzatziki Sauce \$175
 - Wasabi Mayonnaise Crostini topped with Wakimi Salad, Ahi Tuna & Teriyaki Syrup \$250
 - Boursin Stuffed Strawberries \$250

- Hot Bites- Priced per 100 Pieces
 - Braised Smoked Brisket on Cowboy Slaw with Texas BBQ Sauce on a Crostini \$200
 - Blackened Chicken on a Toast Corn & Black Bean Cake with Pico de Gallo \$250
 - Hamburger Sliders or Grilled Chicken Sliders \$250
 - Mini Cuban Sandwiches \$250
 - Mini Beef Wellington with Horseradish Dijon Sauce \$300
 - Vegetable Spring Roll with Thai Chili Sauce \$250
 - Swedish Meatballs \$200

- Displays
 - Vegetable Crudité \$5
 - Assorted Hummus Display with Pita Triangles & Vegetables \$5
 - Imported & Domestic Cheese Display \$6
 - Antipasto Display \$8

- Stations
 - Salad \$10
 - Mixed Greens and Romaine Lettuce with Assorted Toppings: Tomatoes, Cucumbers, Olives, Carrots, Croutons, Bacon Crumbles, Assorted Cheeses, Dressings
 - ADD: Chicken \$4, Shrimp \$5

 - Mashed Potato \$11
 - Yukon Gold and Sweet Mashed Potatoes with Assorted Toppings: Caramelized Onions, Sour Cream, Chives, Cheddar Cheese, Butter, Bacon Crumbles & Cinnamon

 - Pasta \$14
 - Bowtie & Penne
 - Vodka Sauce and Pesto Cream Sauce
 - Grilled Chicken and Sautéed Baby Shrimp
 - Seasonal Vegetables

 - Taco Station \$14
 - Grilled Chicken and Ground Beef
 - Lettuce, Tomato, Sour Cream, Shredded Cheese, Guacamole, Salsa, Black Beans, Flour Tortillas

All stations require one Chef Attendant for every 100 guests at a fee of \$75 per attendant

DINNER BUFFET

- Mediterranean \$36
 - Mixed Greens with Assorted Dressings
 - Soup du Jour
 - Marinated Tomato, Cucumber and Feta Salad
 - Gazpacho Salad
 - Beef Tenderloin Brochettes with Onion, Green Pepper and Mushroom on a Bamboo Skewer
 - Baked Tilapia with Roasted Red Peppers, Olives, Red Onions and Artichoke in a White Wine Sauce
 - Vegetable Orzo
 - Chef's Choice Dessert
- Island \$36
 - Mixed Greens Salad with Assorted Dressings
 - Fried Plantains
 - Pigeon Peas and Rice
 - Gourmet Mac & Cheese
 - Coconut Curry Chicken
 - Baked Salmon with Pineapple and Mango Salsa
 - Chef's Choice Dessert
- Italian \$36
 - Wedding Soup
 - Caesar Salad
 - Caprese Salad
 - Cavatappi Bolognese
 - Grilled Chicken a la Vodka
 - Shrimp Primavera
 - Roasted Vegetables
 - Warm Breadsticks
 - Tiramisu & Cannoli's
- Fiesta \$36
 - Soup du Jour
 - Tossed Green Salad with Assorted Dressings
 - Avocado and Tomato Salad with Onion
 - Loco Chicken Breast topped with a Roasted Corn, Black Bean and Roasted Chilis
 - Cuban Roasted Pork Shoulder in a Mojo Criollo Jus
 - Yellow Rice
 - Grilled Vegetable Skewers
 - Chef's Choice Dessert

All Dinner Buffets Come with Rolls and Butter, Coffee and Tea Service

PLATED DINNER

- Chicken Mediterranean \$34
 - Topped with Roasted Garlic, Sun Dried Tomatoes, Roasted Red Peppers, Artichoke Hearts and Goat Cheese
- Stuffed Chicken \$34
 - Breast of Chicken stuffed with Apple, Craisins, Cornbread Dressing and Toasted Almonds
- North Atlantic Salmon \$36
 - Roasted Salmon with a Dill and Capers Cream Sauce
- New England Cod \$34
 - Cod Loin topped with Breadcrumbs and baked in a Lemon Butter White Wine Sauce
- Cuban Roasted Pork Tenderloin \$36
 - Marinated in Mojo Criollo and Slow Roasted
- Roast Prime Rib of Beef \$40
 - Slow Roasted and served with Horseradish Sauce and Roasted Shallot Au Jus
- Filet Mignon \$45
 - Hand Cut 6oz. Certified Angus
- Bacon Wrapped Filet of Beef \$46
 - Topped with Roasted Shallots and Crimini Mushrooms and finished with a Béarnaise sauce

All Plated Dinners Include Garden Salad, Rolls & Butter, Chef's Choice Starch, Vegetable du Jour & Dessert with Coffee & Tea Service

BEVERAGE

Hosted Bar

Premium Liquor	\$7++ per drink
Wine	\$7++ per glass
Imported Beer	\$6++ per bottle
Domestic Beer	\$5++ per bottle
Soft Drinks	\$3++ per glass
Bottled Water	\$3++ per bottle

Cash Bar

Premium Liquor	\$7.50 per drink
Wine	\$7.50 per glass
Imported Beer	\$6.50 per bottle
Domestic Beer	\$5.50 per bottle
Soft Drinks	\$3.50 per glass
Bottled Water	\$3.50 per bottle

House Wine by the Bottle \$25++

- Pinot Grigio
- Chardonnay
- White Zinfandel
- Merlot
- Cabernet Sauvignon



Bartenders are required, one per every 100 guests at a fee of \$75 per bartender

A LA CARTE ITEMS

Beverages

Regular or Decaffeinated Coffee	\$30 per gallon
Herbal Tea	\$30 per gallon
Hot Chocolate	\$30 per gallon
Iced Tea	\$25 per gallon
Lemonade	\$25 per gallon
Orange, Apple or Cranberry Juice	\$25 per gallon
Bottled Water	\$3 per bottle
Sparkling Water	\$4 per bottle
Milk (Individual Carton) (whole, skim or 2%)	\$3 each
Gatorade or Powerade	\$4 each
Red Bull	\$6 each
Soft Drinks	\$3 each

Food

Assorted Muffins	\$20 per dozen
Assorted Bagels & Cream Cheese	\$30 per dozen
Assorted Homemade Cookies	\$30 per dozen
Fudge Brownies	\$30 per dozen
Granola Bars	\$3 each
Individual Bags of Chips/Pretzels	\$3 each
Individual Fruit Yogurts	\$3 each
Greek Yogurts	\$4 each
Individual Boxed Cereals	\$3 each
Whole Fresh Fruit	\$2 each
Tortilla Chips & Salsa	\$5 per person
Sliced Fruit Display	\$5 per person

CATERING POLICIES

- Printed menus are a general reference, your catering manager will be glad to customize any menu to fit your needs
- All menu items and labor fees are subject to 22% service charge and 7% Florida state sales tax
- The guaranteed number of guests for each function is due three business days prior to the event start date. Guarantees cannot be reduced once we are within the three day window. If no guarantee is provided, the agreed upon number from the contract will become the guarantee
- Signed banquet event orders are due to your catering manager ten days before the event start date
- Absolutely no food or beverage from an outside source is allowed
- Unless credit is established and approved with the Staybridge Suites ahead of time, payment must be received as outlined in the signed contract



Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. –Section 3-603.11, FDA Food Code

