



# SPOTLIGHT CATERING



## WEDDING PACKAGES



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# ◇◇◇ WEDDING PACKAGES ◇◇◇

**Spotlight Catering** has been providing premier quality food and service in the Tampa Bay area for over 35 years. Spotlight provides reliably delicious food that can be customized into the ideal menu for your event.

## Wedding Packages Include:

- ◆ All Table Linens
- ◆ Buffet Service with Equipment
- ◆ All Service Personnel
- ◆ Cake Cutting

## Sales Tax & Fees:

- ◆ Please note that 7% Florida Sales Tax will be applied to all invoices.
- ◆ Facility Fees may be required by your venue.
- ◆ A Credit Card processing fee of 3% will be charged on all credit card transactions.
- ◆ Gratuity may be paid at the client's discretion.

## Travel Fees:

Distance in Miles	1 to 10	11 to 20	21 to 30	31 to 40	41 to 70
Price	Free	\$35.00	\$55.00	\$75.00	\$100.00

**Deposits & Payments:** A 10% deposit is due with the signing of the contract to reserve the date for your event, 40% of the remaining amount is due two months prior to the event, and the final payment is due one week before the event.

**Final Guest Count:** Due one week prior to the event.

◆◆◆ BRAVO ◆◆◆

THE PRODUCTION DETAILS

BASIC CHINA PACKAGE

*Dinner Plate, Cake Plate, Stainless Flatware*

THE ACTORS BAR

*Beer (Budweiser and Bud Light)*

*House Wines (Chardonnay, Merlot, White Zinfandel)*

*Assorted Sodas (Coke, Diet Coke, Sprite)*

*Disposable Cups, Cocktail Napkins, Ice*

*\*Champagne Toast.....\$3.50 Per Person*

*\*Glassware..... \$3.00 Per Person*

FRESH BREWED COFFEE

*Regular and Decaffeinated*

*Condiments (Sweeteners, Flavored Creamers)*

*Disposable Coffee Cups, Cocktail Napkins, Stir Sticks*

PASSED HORS D'OEUVRES

*(Choose Two)*

WATERMELON CAPRESE SKEWERS

*Watermelon, Tomato, Mozzarella, Fresh Basil*

ROASTED HEIRLOOM TOMATO BITES

*In-House Ricotta, Balsamic Reduction, Garlic Crisp*

SESAME GINGER CHICKEN BITES

*Marinated Sliced Chicken breast, Toasted Sesame Seeds*

PARMESAN SAUSAGE STUFFED MUSHROOMS

*Creminis, Sweet Fennel Sausage*

GOAT CHEESE CROSTINIS

*Kalamata Olive, Sweet Basil*

SEASONAL FRUIT CUPS

*Local Florida Citrus, Tequila Mint Vinaigrette*

SPANAKOPITA

*Spinach, Feta Cheese wrapped in Filo Dough*

CHICKEN CORDON BLEU BITES

*Breaded Chicken Breast, Ham, Gruyere Cheese*

SWEDISH MEATBALLS

◆◆◆ BRAVO ◆◆◆

THE OPENING ACT

*(Choose One)*

CLASSIC CAESAR SALAD

*Romaine, Parmesan, Toasted Crouton*

MIXED GREENS SALAD

*Cherry Tomato, Shaved Red Onion, Choice of Dressing*

THE MAIN ACT

*(Choose One)*

SPOTLIGHT CHICKEN

*Mushroom Sauté, White Wine Glace*

PARMESAN CRUSTED CHICKEN

*House Breading, Crispy Parmesan*

ROAST PORK CUBAN STYLE

*Mojo, Garlic, White Onion*

ROASTED TURKEY BREAST

*\*\*Carved To Order by Our Chef\*\**

LASAGNA

*Fennel Sausage, Ricotta, House Marinara*

CHICKEN MARSALA

*Chicken Breast, Mushrooms, Marsala Wine Sauce*

VEGETABLE LASAGNA

*\*\*Vegetarian Option\*\**

THE EXTRAS

YEAST ROLLS WITH BUTTER

THE SUPPORTING PLAYERS

*(Choose Two)*

CRISP CHIVE GARLIC MASH

*Garlic Mashed Potatoes, Sharp Cheddar, Whipped Butter*

BLISTERED RED POTATOES

*Balsamic reduction, Parsley Dust*

HOUSE GREEN BEANS

*Choice of Garlic Butter Sauté or Roasted Pepper*

ROASTED VEGETABLES

*Local Root Vegetables, Charred Red Onion*

FETTUCCINE ALFREDO

*Grated Parmesan, Black Pepper*

HOME STYLE MAC N CHEESE

*Semi-Sharp Grated Cheddar, Traditional Elbow Macaroni*

SAFFRON RICE

*Yellow Rice, Peas, Roasted Pimentos*

FRIED PLANTAINS

*Local Fried Platanos, Citrus Finish*

PRICING

\$ 34.00 PER PERSON

*(50 to 74 People)*

\$ 31.50 PER PERSON

*(75 to 99 People)*

\$ 29.50 PER PERSON

*(100 People or More)*

*\*All Prices are Subject to Change\**

◆◆◆ ENCOIRE ◆◆◆

THE PRODUCTION DETAILS

MEZZO CHINA PACKAGE

*Dinner Plate, Cake Plate, Stainless Flatware, Linen Napkin*

THE PRODUCERS BAR

*Scotch Island, George Dickle, Canadian O.F.C., Smirnoff  
Vodka, Gordon's Gin, Ronrico Rum, BV Wine (Chardonnay,  
Merlot, White Zinfandel), Domestic and Imported Beer  
(Budweiser, Bud Light and Corona)*

*Disposable Cups, Cocktail Napkins, Stir Sticks, Ice*

*\*Champagne Toast.....\$3.50 Per Person*

*\*Glassware..... \$3.00 Per Person*

FRESH BREWED COFFEE

*Regular and Decaffeinated*

*Condiments (Sweeteners, Flavored Creamers)*

*Disposable Coffee Cups, Cocktail Napkins, Stir Sticks*

PASSED HORS D'OEUVRES

*(Choose Three)*

CHICKEN & WAFFLES

*In-House Waffles, Spiced Honey*

BBQ SHRIMP BITES

*Apple Wood Smoke Bacon, House Barbeque Sauce*

SMOKED CHICKEN CUPS

*Pecan Smoked Chicken, Arbol Aioli*

BBQ PORK FLATBREADS

*Smoked Mozzarella, Shaved Red Onion*

PARMESAN CHICKEN FLATBREADS

*Parmesan Béchamel, Blistered Cherry Tomatoes*

CONCH FRITTERS

*Served with Island Sauce*

SESAME CHICKEN CUPS

*Orange Smoked Chicken, Ginger Sesame Soy Reduction*

CHICKEN QUESADILLAS

*In-House Smoked Chicken, Smoked Gouda*

EGGPLANT SLIDERS

*Portabella Mushroom, Bean Sprout*

CANDIED PECAN CANAPES

*Crisp Wafer, Gorgonzola*

# ◆◆◆ ENCOIRE ◆◆◆

## THE OPENING ACT

*(Choose One)*

### SIGNATURE SUNSET SALAD

*Seasonal Greens, Local Mandarin Orange, Florida Strawberry, Almond, Poppy Seed Dressing*

### FLORIDA CAPRESE SALAD

*Watermelon, Grape Tomato, Shaved Red Onion, Mozzarella, Basil, Balsamic Vinegar*

### MIXED GREENS SALAD

*Cherry Tomato, Shaved Red Onion, Choice of Dressing*

### CLASSIC CAESAR SALAD

*Romaine, Parmesan, Toasted Crouton*

## THE MAIN ACT

*(Choose Two)*

### CHICKEN FLORENTINE

*Fresh Spinach, Feta, Roasted Tomato Cream*

### CHICKEN MARSALA

*Cremini Mushrooms, House Marsala*

### CHICKEN YELLOW RICE

*Baked Chicken, Sofrito, Fresh Peas*

### ROPA VIEJA

*Braised Flank, Stewed Tomato*

### SIRLOIN BEEF TIPS

*Grilled Sirloin, Cabernet Portabella Reduction*

### CITRUS PORK TENDERLOIN

*Local Citrus, Fresh Rosemary*

*\*\*Carved to Order by our Chef\*\**

### CARVED ROAST BEEF A JUS

*\*\*Carved to Order by our Chef\*\**

### EGGPLANT PARMESAN

*Baked Eggplant, Polenta, Mozzarella*

*\*\*Vegetarian Option\*\**

## THE EXTRAS

### YEAST ROLLS WITH BUTTER

## THE SUPPORTING PLAYERS

*(Choose Two)*

### ROASTED NEW POTATOES

*Fried Parsley oil, Toasted Rosemary*

### CANDIED BABY CARROTS

*Orange-Blossom Honey, Sea Salt*

### SALT & VINEGAR POTATOES

*Flaked Sea Salt, Apple Cider Vinegar*

### ROASTED VEGETABLES

*Local Root Vegetables, Charred Red Onion*

### TRADITIONAL STEAK HOUSE FLORETS

*Broccoli Florets, Hollandaise Drizzle*

### BLACK BEANS & YELLOW RICE

*House-made Sofrito, Spanish Yellow Onion*

### ROASTED GARLIC & BACON MASHED POTATOES

*Crisp Applewood Bacon, Sharp Cheddar, Roasted Garlic*

### PENNE WITH OLIVE OIL, GARLIC & SUNDRIED TOMATO

*Roasted Garlic, Diced Florida Sundried Tomatoes*

### SPAGHETTI WITH ROASTED TOMATO, GARLIC & WHITE WINE

*Blistered Cherry Tomatoes, Grated Parmesan*

## PRICING

\$ 44.50 PER PERSON

*(50 to 74 People)*

\$ 42.00 PER PERSON

*(75 to 99 People)*

\$ 39.50 PER PERSON

*(100 People or More)*

*\*All Prices are Subject to Change\**

◇◇◇ MARQUEE ◇◇◇

THE PRODUCTION DETAILS

PRIMO CHINA PACKAGE

*Dinner Plate, Cake Plate, Stainless Flatware,  
Linen Napkin, Water Goblets*

THE DIRECTORS BAR

*Chivas Regal, Jim Beam Whiskey, Seagram's V. O.,  
Absolut Vodka, Tanqueray Gin, Captain Morgan Rum,  
BV Wines (Chardonnay, Merlot, White Zinfandel),  
Domestic Beer (Michelob Ultra, Corona, Local IPA)  
Disposable Cups, Cocktail Napkins, Stir Sticks, Ice*

*\*Glassware..... \$3.00 Per Person*

COMPLIMENTARY CHAMPAGNE TOAST

*Cook's Brut Grand Reserve Champagne*

FRESH BREWED COFFEE

*Regular and Decaffeinated  
Condiments (Sweeteners, Flavored Creamers)  
Disposable Coffee Cups, Cocktail Napkins, Stir Sticks*

PASSED HORS D'OEUVRES

*(Choose Three)*

GLAZED PORK BELLY

*Watermelon, Cilantro Vinaigrette*

FRIED MAC & CHEESE

*Smoke Gouda Macaroni and Cheese, Seasoned Breading*

ROASTED FIGS

*Apple Wood Smoked Bacon, Goat Cheese*

SHRIMP CEVICHE

*Cilantro, Local Citrus*

CROQUE MONSIEUR

*Open Faced Baguette, Shaved Ham, Melted Brie*

GRILLED CHEESE & BACON ONION JAM

*Asiago Cheese, Applewood Smoked Bacon*

GOLDEN GAZPACHO

*Heirloom Tomatoes, Local Cucumber, Garlic Crostini*

SMOKED SALMON

*Grilled Lemon Crème Fraiche, Chive Wisp*

FRIED GATOR BITES

*Local Fried Gator, Cajun Dressing*

LIME BEEF

*Roasted Citrus Tenderloin, Toasted Black Sesame Seeds*

CRAB MUSHROOMS

*Roasted Creminis, Local Parsley*

SHORT RIB FLATBREAD

*Braised Short Rib, Charred Onion, Queso Fresco*

# ◇◇◇ MARQUEE ◇◇◇

## THE OPENING ACT

*(Choose One)*

### YBOR CITY SALAD

*Iceberg, Romaine, Ham, Cherry Tomato, Green Olive, Sharp Cheddar, Olive Oil Vinaigrette*

### SIGNATURE SUNSET SALAD

*Seasonal Greens, Mandarin Orange, Florida Strawberry, Almond, Poppy Seed Dressing*

### MIXED GREENS SALAD

*Cherry Tomato, Shaved Red Onion, Choice of Dressing*

### CLASSIC CAESAR SALAD

*Romaine, Parmesan, Toasted Crouton*

## THE MAIN ACT

*(Choose Two)*

### CHICKEN FLORENTINE

*Fresh Spinach, Feta, Roasted Tomato Cream*

### CHICKEN PARMESAN

*House Breading, Mozzarella, House Marinara*

### CHICKEN PORCINI

*House-Brined Chicken, Crisp Skin, Porcini Soy Glaze*

### SIRLOIN STEAK MEDALLIONS

*Grilled with House Seasoning*

### BEEF TENDERLOIN

*Medium- Rare Shaved Tenderloin, Smoked Sea Salt*

*\*\*Carved To Order by Our Chef\*\**

### GUAVA PORK SHOULDER

*Prunes, Guava, Ham, Apple Wood Smoked Bacon, Malta*

### MARSALA BRAISED SHORT RIBS

*Ziti, San Marzano Tomatoes*

### PECAN CRUSTED TILAPIA

*Grilled Lemon, Citrus Brown Butter*

### GRILLED SALMON

*Orange Confit, Cilantro Oil*

## THE SUPPORTING PLAYERS

*(Choose Two)*

### ROASTED MUSHROOMS

*Goat Cheese, Chile Oil*

### SWEET CORN SUCCOTASH

*Apple Wood Smoked Bacon, Basil, Okra*

### ROASTED ASPARAGUS

*Grilled Lemon Juice, Flaked Sea Salt*

### ROASTED VEGETABLES

*Local Root Vegetables, Charred Red Onion*

### CHOPPED SWISS CHARD

*Smoked Pork Belly, Cider Vinegar*

### CHARRED CAULIFLOWER

*Cracked Black Pepper, Basil Oil, Parmesan Dust*

### COCONUT JASMINE RICE

*Coconut Milk, Local Organic Cilantro*

### SAFFRON RISOTTO

*In-House Chicken Broth, Roasted Shallot*

### BACON POTATO GRATIN

*Smoked Maple Bacon, White Cheddar, Grated Parmesan, Smoked Gouda*

### SMOKED GOUDA MAC & CHEESE

*Applewood Bacon, Smoked Gouda, Grated Parmesan*

## THE EXTRAS

### YEAST ROLLS WITH BUTTER

### PRICING

\$ 56.50 PER PERSON  
*(50 to 74 People)*

\$ 53.00 PER PERSON  
*(75 to 100 People)*

\$ 49.50 PER PERSON  
*(100 People or More)*

*\*All Prices are Subject to Change\**



◇◇◇ BEHIND THE SCENES ◇◇◇

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*Great for entertaining and maintaining a constant, upbeat atmosphere!  
\$ 650.00 for 4 hours.*

TENTS

*Sizes big enough to a football field or small enough for a patio!  
Priced according to size.*

CHAIRS

*White padded, Folding Lawn Chair - \$5.00 each.  
Includes delivery and set-up.*

CHIAVARI CHAIRS

*Chiavari Chairs - \$8.00 each  
Set Up in Hillsborough County - \$40.00  
Set Up in Pinellas County - \$75.00*

CHAIR COVERS & SASHES

*Linen chair covers with sashes available in an array of colors to choose from.  
\$5.50 Each*

TABLES

*60" Round Tables - \$11.00 each  
8' Banquet Tables - \$10.00 each*

LINEN NAPKINS

*A vast array of colors to choose from - \$1.00 each.*

DANCE FLOOR

*12'x12' Wooden Dance Floor - \$265.00*