



YOUR WEDDING RE-IMAGINED!



Imagine exchanging your vows and hosting your cocktail hour in one of our beautiful outdoor areas featuring cascading fountains and a spectacular view along Tampa's Riverwalk and then moving to one of our beautiful banquet locations. We are one of the most recognizable Tampa icons and you can have your special day here! We offer many ceremony and reception locations including the Ruth Shimberg Lobby of Carol Morsani Hall; the outdoor Tent Pavilion, Maestros indoor ballroom or even the Ferguson Stage! Each space is available for a four+ hour event. If you hold the ceremony on site, a rehearsal and dressing rooms are complimentary. We provide a team of experienced event experts to all of our brides consisting of Banquet and Bar Managers.



Our Catering Sales Managers Lainey Dunn and Christine Webb offer brides extensive planning and coordination support as well as a preferred vendor list. Let Maestro's Catering Event Team help you set up your event at the Straz Center.



The Shimberg

Hor D'Oeuvres Display, Choice of Three Butler Passed Hor D' Oeuvres, Plated Salad,
Plated Entrée.

Vegetable Crudités Display

Seasonal Assorted Vegetables & Cheeses presented with Assorted Dipping Sauces.

Butler Passed Hors D'Oeuvres:

Vegetarian Asian Spring Rolls

with a Thai Chili Dipping Sauce

Southwest Eggrolls

with Avocado Wasabi Dipping Sauce

Bamboo Style Chicken Skewers

with a Thai Peanut Dipping Sauce

Mini Pizzas

Mini Cheese & Pepperoni Pizzas

Assorted Mini Quiche

Egg & Bacon or Egg & Spinach Quiche

Shrimp Canapé

Gulf Shrimp on Toast Rounds with Lemon Aioli

Roma Tomato & Basil Bruschetta

Drizzled with Olive Oil & Fresh Basil

Bamboo Style Beef Skewers

with a Thai Peanut Dipping Sauce

Plated Salad:

Maestro's House Salad

Mixed Greens tossed with Sliced Carrots, Tomatoes, Cucumbers & Croutons, served with
choice of Vinaigrette or Creamy Dressings

Maestro's Caesar Salad

Romaine Lettuce topped with Shaved Parmesan, Anchovies & Roasted Rosemary
Croutons, served with a Traditional Homemade Caesar Dressing

Maestro's Italian Salad

Romaine Lettuce tossed with Carrots, Celery, Tomatoes, Kalamata Olives, Red Onion,
Roasted Rosemary Croutons, served with a traditional Italian Vinigairette Dressing

Plated Entrée:

(Make it a Duet! Select a combination of two scrumptious entrees and we will create a custom duet
entrée just for you. Add \$6.00 per person for duet option.)

Oven Roasted Boneless Chicken Breast

Choice of one: Lemon Béarnaise, Piccata, Marsala, Vesuvio, Bordeaux, Chimichurri or
Provencal, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato,
Chef's Roasted Potatoes or Rice Pilaf

Filet of Tilapia

Sautéed Filet of Tilapia topped with choice of Sauce; Scampi or Piccata, served with
Seasonal Grilled Vegetables & choice of Garlic Mashed Potato,
Chef's Roasted Potatoes or Rice Pilaf

New York Strip

6 oz. New York Strip, prepared medium, topped with choice of Red Wine Demi Glaze, Port
Wine Demi Glaze or Bordelaise Sauces, served with Seasonal Grilled Vegetables & choice
of Garlic Mashed Potato, Chef's Roasted Potatoes or Rice Pilaf

Grilled Filet of Salmon Bronzed or Blackened

Served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Chef's
Roasted Potatoes or Rice Pilaf

\$55.00 per person

The Jaeb

Hor D'Oeuvre Display, Choice of Three Butler Passed Hor D' Oeuvres,
Plated Salad, Plated Entrée

Maestro's Antipasto Display

Prosciutto, Pepperoni, Genoa Salami, Cappacola, Bocconcini, Provolone Cheese,
Peppers, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Tapenade & Basil
Dipping Sauce presented with Crusty Italian Farm Breads

Butler Passed Hors D'Oeuvres

Fresh Lump Crab Cakes

with Roasted Red Bell Pepper Aioli

Shredded Chicken Sopes

Shredded and Seasoned Chicken over a Thick Homemade Corn Tortilla topped with
Shredded Lettuce, Guacamole & Salsa Fresca

Vegetarian Asian Spring Rolls

with a Thai Chili Sauce

Shrimp Cocktail Skewers

with Cocktail & Remoulade Sauces

Stuffed Mushroom Florentine

Crimini Mushroom Caps stuffed with a Blend of Spinach, Artichokes and Asiago Cheese

Two-bite Lamb Chops

with Mint Jelly

Beef Canapé

Thinly-sliced Filet Mignon over a Homemade Crostini, served with Creole Mustard

Plated Salad:

Maestro's House Salad

Mixed Greens tossed with Sliced Carrots, Tomatoes, Cucumbers & Croutons, served with
choice of Vinaigrette or Creamy Dressings

Traditional Grilled Caesar Salad

Romaine Lettuce grilled and topped with Shaved Parmesan, Anchovies & Roasted
Rosemary Croutons, served with a Traditional Homemade Caesar Dressing

Maestro's Mediterranean Salad

Mixed Greens tossed with Chopped Tomatoes, Cucumber, Kalamata Olives, Red Onion &
Feta Cheese, served with Choice of Vinaigrette or Creamy Dressings

Plated Entrée:

(Make it a Duet! Select a combination of two scrumptious entrees and we will create a custom duet
entrée just for you. Add \$6 additional per person)

Island Salmon

Fresh Wild Domestic Salmon topped with a Tropical Fruit Salsa served with Seasonal
Grilled Vegetables & choice of Garlic Mashed Potato,
Chef's Roasted Potatoes or Rice Pilaf

Petite Filet

4 oz. Filet Mignon, prepared medium, choice of Marsala, Lemon Butter or Vesuvio Sauces,
served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Chef's
Roasted Potatoes or Rice Pilaf

Oven Roasted Boneless Chicken Breast

Choice of one: Lemon Béarnaise, Piccata, Marsala, Vesuvio, Bordeaux, Chimichurri or
Provençal, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato,
Chef's Roasted Potatoes or Rice Pilaf

New York Strip

6 oz. New York Strip, prepared medium, choice of Marsala, Lemon Butter or Vesuvio
Sauces, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato,
Chef's Roasted Potatoes or Rice Pilaf

Pork Chop Vesuvio

10 oz. Pork Chop topped with a Garlic White Wine Sauce & garnished with Pearl Onions,
Snow Peas & Grapes, served with Seasonal Grilled Vegetables & choice of Garlic Mashed
Potato, Chef's Roasted Potatoes or Rice Pilaf

\$65.00 per person

The Ferguson

Two Hor D'Oeuvres Displays, Choice of Three Butler Passed Hor D' Oeuvres,
Plated Salad, Plated Duet Entrée

Chef's Artistries Displays

Pike Place Inspired Imported Cheese Display

Smoked Salmon served with Chopped Red Onion, Cream Cucumber Relish, Chopped Hard
Boiled Eggs, Capers & Seasoned Aioli, accompanied by Imported Cheeses, Grilled & Fresh
Sliced Assorted Fruits, Gourmet Crackers & Crisps

Grilled Vegetable Crudités Display

Seasonal Assorted Vegetables grilled and presented with Assorted Dipping Sauces

Butler Passed Hors D'Oeuvres:

Two-bite Lamb Chops

with Mint Jelly

Fresh Caprese Skewers

Fresh Milk Mozzarella Balls, Cherry Tomatoes & Fresh Basil skewered & drizzled with
Balsamic Glaze

Watermelon Gazpacho Shots

A sweet-and-savory Tomato & Watermelon chilled Soup made with Cilantro, Olive Oil, Jalapeño
and Lemon Juice, served cold

Filet Florentine Crostini

Thinly-sliced Filet Mignon, prepared medium well, over a Homemade Crostini with Truffle Oil
Lentil Ragu

Florida Pacific Rim Lobster Bisque Shots

Maestro's own version of the Florida favorite Creamy Lobster Bisque finished with Cognac,
served in a shot glass

Fresh Ahi Tuna over Wonton Crisp

With Corn Relish

Plated Salad:

Maestro's House Salad

Mixed Greens Tossed with Sliced Carrots, Tomatoes, Cucumbers, & Croutons, served with
choice of Vinaigrette or Creamy Dressings

Maestro's Grilled Caesar Duet Salad

Red and Green Romaine Lettuce Leaves grilled and topped with Shaved Parmesan, Anchovies &
Roasted Rosemary Croutons, served with a Homemade Caesar Dressing

Strawberry Poppy Seed Salad

Fresh Baby Spinach Leaves tossed with Sliced Strawberries, Red Onion, Brie Cheese and
Poppyseed Vinaigrette

Plated Entrée:

Salmon & Filet Duet

Fire Roasted Salmon with Orange Butter, served alongside a four oz. Filet Mignon, prepared
medium well, topped with Bordeaux, Redwine Demi glaze or Maître d' Butter Sauce, served with
Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Chef's Roasted Potatoes, Sweet
Potato Mash or Rice Pilaf

Chicken & Shrimp Vesuvio Duet

Three Jumbo Shrimp sautéed and served alongside a Chicken Breast topped with a Garlic White
Wine Sauce & garnished with Pearl Onions, Snow Peas & Grapes, served with Seasonal Grilled
Vegetables & choice of Garlic Mashed Potato, Chef's Roasted Potatoes, Sweet Potato Mash or
Rice Pilaf

Grouper & New York Strip Duet

Fresh Gulf Coast Grouper seasoned with Crimini Mushroom Dust served alongside a six oz. New
York Strip Steak, prepared medium, topped with Bordeaux, Red wine Demi glaze or Maître d'
Butter Sauce, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Chef's
Roasted Potatoes, Sweet Potato Mash or Rice Pilaf

Filet and Shrimp Duet

USDA Choice Filet Mignon, prepared medium, served alongside a trio of Grilled Jumbo Shrimp
with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Chef's Roasted Potatoes,
Sweet Potato Mash or Rice Pilaf

\$75 per person

The Morsani Grand Buffet

Both Displays Included

Fresh Vegetable Crudités Display

Seasonal Assorted Vegetables presented with Assorted Dipping Sauces

Domestic Cheese & Fruit Display

Presented with Fresh Sliced Fruit, Pickles and Homemade Bread & Butter, accompanied by Crisps, Flatbreads and Gourmet Crackers

Butler Passed Hors D' Oeuvres:

(Choose Three)

Two-bite Lamb Chops

with Mint Jelly

Fresh Caprese Skewers

Fresh Milk Mozzarella Balls, Cherry Tomatoes & Fresh Basil skewered & drizzled with Balsamic Glaze

Watermelon Gazpacho Shots

A sweet-and-savory Tomato & Watermelon chilled Soup made with Cilantro, Olive Oil, Jalapeño and Lemon Juice, served cold

Filet Florentine Crostini

Thinly-sliced Filet Mignon, prepared medium well, over a Homemade Crostini with Truffle Oil Lentil Ragu

Florida Pacific Rim Lobster Bisque Shots

Maestro's own version of the Florida favorite Creamy Lobster Bisque finished with Cognac, served in a shot glass

Fresh Ahi Tuna over Wonton Crisp

With Corn Relish

Salad Display:

(Choose One)

Maestro's House Salad

Mixed Greens Tossed with Sliced Carrots, Tomatoes, Cucumbers, & Croutons, served with choice of Vinaigrette or Creamy Dressings

Maestro's Grilled Caesar Duet Salad

Red and Green Romaine Lettuce Leaves grilled and topped with Shaved Parmesan, Anchovies & Roasted Rosemary Croutons, served with a Homemade Caesar Dressing

Strawberry Poppy Seed Salad

Fresh Baby Spinach Leaves tossed with Sliced Strawberries, Red Onion, Brie Cheese and Poppyseed Vinaigrette

Carving Station

(Included)

Garlic Rosemary Crusted Beef Round

Served with Horseradish Sauce and Hollandaise and Mini Rolls

Entrée:

(Choose Two)

Chicken Marsala

Sautéed Chicken topped with a Marsala Wine and sautéed Mushroom Sauce

Chicken Vesuvio

Sautéed Chicken with a Onion Rosemary Butter Cream Sauce

Long-fin Tilapia

Sautéed Fresh Tilapia topped with Citrus Butter Sauce and Tropical Fruit Salsa

Seafood Provencal

Tomato, Basil, Artichokes and Olives

Starch

(Choose One)

Orzo Basmati Rice Blend, Garlic Mashed Potato, Roasted Potatoes or Sweet Potato Mash

Also Included

Chef's selection of Seasonal Garden Vegetables
Chef's Homemade Focaccia and Seasonal Butter

\$80 per person



Hosted Bar Options:
(Four Hour Packages)

Premium Brands \$36.00

Absolute, Bacardi, Captain Morgan, Tanqueray, Canadian Club, Dewar's, Jack Daniels, Jose Cuervo & Peachtree Schnapps, Domestic & Imported Beer, House Wine, Fountain Soda & Bottle Water

Top Shelf Brands \$46.00

Grey Goose, Bacardi 8, Captain Morgan, Bombay Sapphire, Crown Royal, Chivas Regal, Maker's Mark, Hornitos & Southern Comfort
Domestic & Imported Beer, House Wine, Fountain Soda & Bottle Water

Beer and Wine Only \$26.00

Domestic & Imported Beer, House Wine, Fountain Soda & Bottle Water
All bars are stocked with appropriate Mixers, Garnish, Soft Drinks and Bottled Water

Cash Bar (Priced per drink)

Cocktails (Premium Brands).....	\$10.00
Cocktails (Top Shelf).....	\$11.00
Domestic Beer.....	\$7.00
Imported Beer.....	\$8.00
Non-alcoholic Beer.....	\$7.00
House Wine.....	\$7.00
Soft Drinks	\$3.00
Bottle Water	\$3.00
Champagne Toast (included non-alcoholic toast).....	\$8.00

Hosted Bar Options (under 21):

Soda & Bottled Water Bar: \$10.00
Assortment of Sodas & Bottled Water

Fruit Punch and Lemonade:

Priced per gallon, minimum order two gallons (*Alcoholic punch requires a \$75.00 attendant fee)
Fruit Punch or Lemonade \$20.00

Celebrate your day of grandeur @ The Straz Center

