

Gourmet Tailgate Party – Sample Menu

Corporate Tailgate Party – Tampa Bay Bucs vs New Orleans Saints

Sunday, November 30, 2008

TIME: 10am – 12:30pm (1pm game time) CONTACT: Kevin Lacassin
LOCATION: Outside Raymond James Stadium PHONE: 813-731-0819
ATTENDANCE: 85 guests, by RSVP EMAIL: catering@goodfoodtampa.com
DESCRIPTION: 2 ½ hour tailgate party; food and service only

Menu

Grilled Ribeye Steak

Seasoned and grilled USDA Choice ribeye steak, sliced for easy tailgate eating!

Chicken and Sausage Jambalaya

Authentic Cajun style jambalaya with chicken and smoked sausage, cooked in a cast iron pot

Grilled Seasonal Vegetables

Asparagus, red onion, Portobello mushrooms and whatever is in season!

Blue Cheese Cole Slaw

take it up a notch with our signature slaw!

Asiago Peppercorn Pasta Salad (cold)

Made with penne pasta, with fresh tomatoes, feta cheese, black olives and pine nuts

Assorted Dessert Bites

Cheesecake, mini éclairs and cream puffs)

Beverages

Ice cold cans of Coke, Diet Coke, Sprite and Bottled Water

Included

Onsite chef attendant, all food grilled onsite
High quality plastic plates, forks and napkins
All serving dishes, chafing dishes and utensils
Assorted Hot Sauces

From the Bar

(provided by our licensed and insured bartender company)

New Orleans Style Bloody Mary

Our secret spicy homemade mixture with all of the fixin's

Good Morning Mimosa

Champagne and Fresh Squeezed Orange Juice

Ice Cold Beer

Miller Lite, Budweiser

About This Menu

Here is a copy of a menu from a corporate tailgate party we threw during the 2008 football season. **Since your tailgate party is meant to be unique and impressive, we'll be happy to custom design a menu that impresses even the most discerning guests.** The logistics of throwing a top notch tailgate are different for every situation, so give us a call so we can talk about your next corporate event.

