



2019 holiday menu

Designed for an upscale, no-fuss way to throw a great holiday party with great food!



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| the details |

Below are our menus designed for cocktail style social parties and corporate events during December 2019. Give us a call so that we can help create the perfect menu for your event!

| full service events and parties |

Because of the high volume of need for catering in the month of December, we carefully curate our favorite dishes into a limited menu in order to keep our quality high and service impeccable.

Please contact us to assist in putting together a customized proposal for your holiday party or event, from these menus. We can take care of food service, bar + beverage, staff, set up + breakdown.

| the fine print |

- \$4000 minimum for full service events during December 2019, including food, beverage, service and china.
- Payable by cash, credit card or check to "Good Food Catering Company." Visa and MasterCard are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.
- Florida State and County Sales Tax added to each event.
- Signed proposal and deposit are required to book your event.

| signature hors d'oeuvres |

RUM RUNNER SHRIMP | jumbo shrimp, smoked bacon, pineapple-rum glaze

BEEF EMPANADA | Tampa style beef picadillo, chimichurri crema

STEAK, GORGONZOLA + CARAMELIZED RED ONION QUESADILLA | steak, creamy blue cheese, sharp cheddar and caramelized red onions

TANDOORI CHICKEN SKEWER | coriander crema

JERK CHICKEN SKEWER | pickapeppa sauce

GOAT CHEESE TART | mascarpone cheese, goat cheese, sundried tomatoes (v)

PIMENTO CHEESE TART | southern style pimento cheese (v)

PHILLY CHEESESTEAK EGGROLL | shaved bistro steak, provolone, caramelized onions + peppers, house smoked ketchup (butler passed only)

ANTIPASTI SKEWER | mozzarella, provolone, marinated vegetables, olives, genoa salami

WILD MUSHROOM TART | wild mushrooms, fresh herbs, mascarpone cream cheese (v)

PORK + VEGETABLE POTSTICKER | herbed soy sauce

KALE + GOAT CHEESE RISOTTO ARANCINI | roasted red pepper sauce (v)

SHRIMP + GRIT CROQUETTE | with Alabama white BBQ sauce

BABY LAMB CHOP | roasted garlic oil, fresh herbs and finishing salt

| cocktail party displays |

GRILLED CHURRASCO STEAK | hand carved; marinated + seasoned simply with sea salt and fresh ground black pepper + cilantro chimichurri, served on a room temp

CREOLE SHRIMP COCKTAIL | chilled Creole boiled jumbo shrimp, traditional cocktail sauce

MARGARITA GRILLED + CHILLED SHRIMP | margarita seasoned jumbo shrimp, avocado crema

SEARED AHI TUNA | sliced seared ahi tuna, seaweed salad, cucumber wasabi sauce, wonton crisps

CHEESE + CHARCUTERIE PLATTER | chef's selection of imported and domestic cheeses, cured meats, pickled vegetables, crackers + crostini

DOMESTIC CHEESE PLATTER | assorted domestic cheeses with crackers and fruit

GRILLED SEASONAL VEGETABLE PLATTER | chef's choice market fresh vegetables, olive oil, kosher salt, fresh ground black pepper, served at room temperature, with house made green goddess dressing

MEDITERRANEAN MEZZE | hummus, tzatziki sauce, toasted pita, mixed olives, marinated artichokes, grilled vegetables, artisan breads

| bar snacks |

- FRESH FRIED CHIPS** | dusted with kosher salt + malt vinegar
- CRISPY BACON STRIPS** | sugar cured and and hickory smoked
- CAJUN CANDIED PECANS**

dinner selections | buffet style

| main dishes |

- CABERNET BRAISED SHORT RIBS** | slow cooked in beef stock and red wine with root vegetables, braising reduction
- GRILLED CHURRASCO STEAK** | hand carved; marinated + seasoned simply with sea salt and fresh ground black pepper + cilantro chimichurri
- MOJO MARINATED PORK SHOULDER** | slow cooked Cuban style pulled pork, with mojo-sour orange reduction
- CHICKEN RUSTICA** | sliced roasted chicken topped with wild mushroom and caramelized onion ragout, fontina cheese
- TUSCAN CHICKEN** | sliced Italian seasoned chicken breast, smothered in tomatoes, white wine, basil and mozzarella cheese
- GRILLED KEY WEST CHICKEN** | margarita grilled chicken breast, topped with fresh mango salsa
- PESTO CRUSTED SALMON** | Atlantic salmon coated and roasted with our house made pesto
- GRILLED EGGPLANT** | grilled eggplant with couscous, basil oregano preserved lemon gremolata (vegan)
- ITALIAN ROASTED BUTTERNUT SQUASH** | sliced and topped with wild mushroom and caramelized onion ragout (vegan)

| side dishes |

- HERB ROASTED FINGERLING POTATOES**
- WHITE CHEDDAR CHEESE GRITS** | creamy southern style
- MUSHROOM PEARL BARLEY RISOTTO**
- BACON + SHARP CHEDDAR MAC-N-CHEESE** | applewood smoked bacon, sharp cheddar, asiago
- THREE CHEESE MAC-N-CHEESE** | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (V)
- GORGONZOLA TRUFFLE MAC-N-CHEESE** | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

-menu continued on next page-

ARROZ CONGRÍ | Cuban style rice cooked with black beans and house-made sofrito oil

SWEET POTATO AND BUTTERNUT SQUASH MASH

GRILLED SEASONAL VEGETABLE PLATTER | chef's choice market fresh vegetables, olive oil, kosher salt, fresh ground black pepper, served at room temperature

ROASTED BROCCOLINI | seasoned simply with Kosher salt and fresh ground black pepper (v)

| salads |

SIGNATURE ARTISAN SALAD | chopped artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette

TRADITIONAL CAESAR SALAD | romaine, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing

YBOR SALAD | crisp Iceberg lettuce, julienne of baked ham, natural Swiss cheese, tomato, olives, Romano cheese, garlic vinaigrette

| desserts |

DESSERT BITES DISPLAY

Our chef's selected assortment of dessert bites, including a seasonal variety of dessert bars and shooters!

SHOOTERS | chef's perfect blend of chocolate and fruit-based shooters, which may include key lime pie, panna cotta, chocolate peanut butter pie, strawberry shortcake and more!

DESSERT BITES | dessert bars, cheesecakes and brownies

bar+ beverage packages | cocktail party

**** We are licensed by the State of Florida (license BEV3910893) and fully insured ****

CRAFT COCKTAIL BAR

BEER | three premium or local/craft and one domestic (four total)

WINE | four selections

TWO CUSTOM CRAFT COCKTAILS

TOP SHELF LIQUOR | Ketel One Vodka, Bombay Sapphire, Crown Royal Canadian Whisky, Bacardi Rum, Maker's Mark Bourbon, Johnny Walker Black Scotch, Casamigos Blanco

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Perrier Sparkling Water, Tonic, Bottled Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Olives, Cherries and Fresh Cut Fruit Garnishes

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus-

\$34.90 per guest – for 100 guests and greater

Please call for fewer than 100 guests

TOP SHELF BAR

BEER | two premium or local/craft and one domestic (three total)

WINE | three wine selections

TOP SHELF LIQUOR | Ketel One Vodka, Bombay Sapphire, Crown Royal Canadian Whisky, Bacardi Rum, Maker's Mark Bourbon, Johnny Walker Black Scotch, Cabo Wabo Reposado Tequila

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Perrier Sparkling Water, Tonic, Bottled Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Olives, Cherries and Fresh Cut Fruit Garnishes

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus-

\$27.60 per guest – for 100 guests and greater

Please call for fewer than 100 guests

-bar packages continued on next page-

PREMIUM BAR

BEER | one domestic, one premium and one local /craft (three total)

WINE | two selections from our premium list

PREMIUM LIQUOR Tito's Handmade Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum
Jim Beam Bourbon, Dewars Scotch, Milagro Silver Tequila

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Ice Water
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus-

\$18 per guest – for 100 guests and greater

Please call for fewer than 100 guests

BEER + WINE BAR

BEER | one domestic, one premium and one local /craft (three total)

WINE | two selections from our premium list

SOFT DRINKS | Coke, Diet Coke, Sprite, Ice Water

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus-

\$14 per guest – for 100 guests and greater

Please call for fewer than 100 guests

NON-ALCOHOLIC "SOFT" BAR

available on a limited basis, depending on venue and local regulations

All liquor, wine and beer to be provided by client

We provide:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Ice Water
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Olives, Cherries and Fresh Cut Fruit Garnishes

clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

-\$100 bar setup plus-

\$6.50 per guest - for 100 guests and greater

Please call for fewer than 100 guests

Add a signature cocktail or champagne toast to any bar package.

Please call us for specific pricing.

| beer selections |

domestic and premium

DOMESTIC | Bud Light, Miller Lite

PREMIUM | Yuengling, Corona, Sierra Nevada Pale Ale, Stella Artois

local and craft selections

CIGAR CITY | Jai Alai IPA, Maduro Brown Ale, Invasion Pale Ale

3 DAUGHTERS BREWING | Beach Blonde Ale

GREEN BENCH | Post Card Pils, IPA

COPPERTAIL | Independent Pilsner, Night Swim Porter, Free Dive IPA

MOTORWORKS | V-Twin Lager, Pulp Friction

LAGUNITAS | IPA, Sumpin' Easy

NEW BELGIUM | Fat Tire

ABITA BREWING | Amber, Seasonal

| wine selections |

premium bar wine selections

Luc Pirlet Cabernet Sauvignon

Fire Brand Barrel Reserve Pinot Noir

Conte Priola Pinot Grigio or Belvino Pinot Grigio

Hess Select Chardonnay

Anakena Sauvignon Blanc

top shelf and craft bar wine selections

REDS

A to Z Pinot Noir

Oak Ridge Lodi Cabernet Sauvignon

Josh Cellars Merlot

WHITES + ROSE

J Pinot Gris

Armani Pinot Grigio

River Road Chardonnay

Kim Crawford Sauvignon Blanc

Chateau Ste Michelle Riesling

Spier Rose