

## 2019-2020 Weddings by



Serving the Tampa Bay + West Coast region of Florida

Welcome!

Congratulations on your engagement and thank you for considering Good Food Catering Company to provide great culinary memories and exceptional service for you and your guests on your wedding day. We consider great food to be an important factor in wedding reception success and one of the aspects most remembered by guests. That means we take it seriously!

We've put together this information package to serve as a beginning point in the wedding planning process. It contains several sample menus, frequently asked questions with helpful answers and some fun wedding ideas to get your creative juices flowing. In addition to this packet, please visit our website at [www.GoodFoodTampa.com](http://www.GoodFoodTampa.com) to browse photos from recent events and weddings in the "Photos" section.

And last, keep in mind that we are here to help you with the task of finding the right caterer for your wedding reception or rehearsal dinner. Please reach out to one of our event specialists or give me a call personally at 813.241.9500 we can be of any assistance.

Kevin

Kevin Lacassin  
President



## | our process |

### **Give us a call, or let us know when you can spend a few minutes on the phone.**

Through a 15-20 minute phone conversation (sometimes longer, sometimes shorter), we can find out your vision of your wedding day and the types of services you may want us to provide.

### **Then, we'll put together a proposal**

We will send menu proposals to you via e-mail in PDF format. We'll follow up with a phone call to discuss any questions or revisions you may have regarding the menu.

### **References?**

If you are unfamiliar with Good Food Catering Company, we are happy to provide you with a list of some of our ecstatic newly married couples who chose to feed their guests great food.

### **To Secure Your Date**

Once you've decided to secure our services for your wedding, we can secure your date with a deposit equal to one-third to one-half of your estimated total.

### **Need a Tasting to Help With the Decision?**

We are happy to arrange a tasting if desired. Once we've settled on a (tentative) final menu, we'll set up a date and time for a private tasting at our office in Ybor City. Since each menu is custom designed, we do not hold monthly tastings open to the public (just you!).

### **That's it!**

Easy enough

*If you want wedding food that actually tastes amazing...choose Good Food Catering. The service on the day of our event was five star! I would choose Good Food Catering for ANY event! Worth every penny and more!*

-Adrienne  
Via WeddingWire.com

## | sample menus + estimated pricing |

Below are several sample menus with pricing estimates that will help you in the planning and budgeting process. The pricing below is just an estimate and includes food, china and service. Any additional services will be extra and will be outlined in your custom designed proposal.

**Please keep in mind that each wedding is priced out individually based on several different factors, including event location (logistics), product availability (for seasonal ingredients), services desired and estimated guest count (the greater number of guests means lower per-person pricing).**

For full menu options and more sample ideas, please see the “Our Food” section on our website at [www.GoodFoodTampa.com](http://www.GoodFoodTampa.com)

*“The food Kevin prepared for our tasting was by far the best of any of the other food we sampled from other caterers in the Tampa area, making the decision to hire Good Food one of the easiest of the planning process.”*

Caroline  
Via WeddingWire.com

### **Unique + Innovative Station Receptions**

Sample Menu | Pages 5-6

### **Elegant Duet Plated Dinner**

Sample Menu | Page 7

### **Guest Choice Plated Dinner**

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### **Family Style Dinner**

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### **Buffet Style Dinner**

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### **Cocktail Style Wedding Reception**

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### **Bar + Beverage Packages**

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## unique + innovative station reception | sample menu

### passed signature appetizers | cocktail hour

**AHI TUNA POKE** | raw ahi tuna, diced cucumber, black and white sesame seeds, ginger, and scallions tossed together in soy sauce, crispy wonton strips

### CHORIZO STUFFED BABY PORTABELLAS

**ROASTED TOMATO "TARTARE"** | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan crème fraiche, basil pesto cone (v)

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

### short plate stations | main course

Our food stations are designed for "tapas style" dining and each station presents a carefully composed dish or small plate.

### bistro steakhouse experience

(chef attended carving station)

**GRILLED BISTRO STEAK** | hand carved, with cognac peppercorn cream sauce and **SAUTÉED MUSHROOMS**

served with **HERB ROASTED POTATO WEDGES** and **CREAMED SPINACH**

### southern grits bar | small plate

(grab and go station, chef attended)

our signature Southern-style white cheddar grits, topped with your guest's choice of entree (choose two for the station), composed by a station attendant

**SHRIMP + GRITS** | with smoked sausage, onions and peppers in a white-wine cream sauce

**SMOKED EGGPLANT + WILD MUSHROOM RAGOUT** (v)

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## **gourmet mac-n-cheese bar**

(chef attended action station)

Our pasta chef begins with cavatappi corkscrew pasta and mixes it with a rich, elegant cheese sauce and the perfect pairings. Elegantly served from a chafer (no long lines for food!).

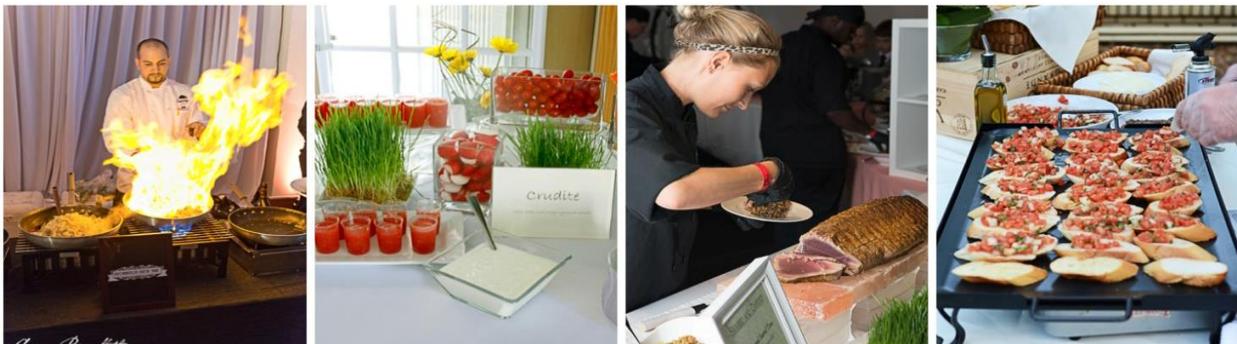
**choose 2 or 3 selections for your event from our menu or let us create one just for you!**

**GORGONZOLA TRUFFLE MAC-N-CHEESE** | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

**THREE CHEESE MAC-N-CHEESE** | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

**BACON + SHARP CHEDDAR MAC-N-CHEESE** | cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

*Prices will vary based on final customized menu, service staff required and location of your event. The above costs are estimates to be used as a guideline in planning and budgeting.*



## surf + turf duet plated dinner | sample menu

### passed signature appetizers | cocktail hour

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

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

**ROASTED GARLIC + RICOTTA CROSTINI** | with roasted sesame broccolini (v)

**WALKING OYSTER BAR** | tray passed fresh shucked oysters on the half shell served three ways – mignonette, cocktail sauce or with natural brine

**FINGERLING NIÇOISE** | tuna, grilled fennel, olive, chive and dill crema in a fingerling potato

### | plated salad course |

**STEAKHOUSE SALAD** | lettuce, tomatoes, red onion, crispy bacon, gorgonzola crumbles, red wine vinaigrette

**ON EACH TABLE** | fresh baked savory biscuits + focaccia, herb whipped butter

### | surf + turf duet entrée |

**GRILLED FILET MIGNON** | cabernet red wine reduction

served with **MUSHROOM PEARL BARLEY RISOTTO**

paired with

**TRIO OF JUMBO ARGENTINIAN RED SHRIMP**

and

**CARAMELIZED BRUSSELS SPROUTS** | pearl onions, hard wood smoked bacon, Kosher salt, black pepper

*Prices will vary based on final customized menu, service staff required and location of your event. The above costs are estimates to be used as a guideline in planning and budgeting.*



## guest choice plated dinner | sample menu

### passed signature appetizers | cocktail hour

**BEEF CARPACCIO** | sliced filet mignon, arugula, garlic-caper aioli, shaved parmesan, crostini

**PAN SAUTÉED LUMP CRAB CAKE** | petit crab cake, creole white remoulade

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

**AVOCADO TOAST** | mashed fresh avocado, black sesame seeds with pickled green tomato relish on toasted crostini (vg)

### | plated salad course |

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

**ON EACH TABLE** | fresh baked savory biscuits + focaccia, herb whipped butter

### plated entrée course | pre-selected guest choice

#### beef entrée selection

**CABERNET BRAISED BEEF SHORT RIBS** | slow braised in beef stock, red wine, porcini mushrooms and root vegetables, boneless

served with **WHITE CHEDDAR GRITS** and **ROASTED BROCCOLINI**

#### seafood entrée selection

**SAUTÉED GULF COAST GROUPER** | fresh locally caught black grouper topped with an artichoke, lemon, and leek cream sauce

with **ROASTED FINGERLING POTATOES** and **ROASTED BROCCOLINI**

#### vegetarian entrée option

**PAN FRIED GNOCCHI** | with roasted cauliflower, parmesan cream and crispy sage (v)

with **ROASTED BROCCOLINI**

*Prices will vary based on final customized menu, service staff required and location of your event.  
The above costs are estimates to be used as a guideline in planning and budgeting.*



## family style dinner | sample menu

### passed signature appetizers | cocktail hour

**BEEF EMPANADA** | Tampa style beef picadillo, chimichurri crema

**SOUTHERN FRIED CHICKEN + WAFFLE BITE** | buttermilk fried chicken, Belgian waffle square, pecan-maple butter

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

**PAN SEARED SEA SCALLOP** | romesco sauce

### | family style salad course |

**SIGNATURE ARTISAN SALAD** | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v)

**ON EACH TABLE** | fresh baked savory biscuits + focaccia, herb whipped butter

### | family style entrée course |

**CABERNET BRAISED BEEF SHORT RIBS** | braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless, paired with **WHITE CHEDDAR GRITS**

**CHICKEN RUSTICA** | sliced pan-seared chicken breast; topped with wild mushroom and caramelized onion ragout, fontina cheese

paired with **ROASTED FINGERLING POTATOES** | tossed with roasted fennel and mushrooms

**MEDITERRANEAN GRILLED EGGPLANT** | with couscous and preserved lemon gremolata (vg)

**GRILLED SEASONAL VEGETABLES** | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper (vg)

*Prices will vary based on final customized menu, service staff required and location of your event.  
The above costs are estimates to be used as a guideline in planning and budgeting.*

## upscale buffet style dinner | sample menu

### passed signature appetizers | cocktail hour

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

**PIMENTO CHEESE TART** | southern style pimento cheese (v)

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

**SOUTHERN FRIED CHICKEN + WAFFLE BITES** | buttermilk fried chicken, Belgian waffle squares, pecan-maple butter

### | plated or family style salad course |

**SIGNATURE ARTISAN GREEN SALAD** | mixed artisan greens, cajun candied pecans, fresh seasonal berries, crumbled goat cheese, honey tarragon vinaigrette

**ON EACH TABLE** | fresh baked savory biscuits + focaccia, herb whipped butter

### | chef attended buffet style dinner |

**GRILLED BISTRO STEAK** | 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, chef selected paired sauce [carved]

**FRENCH ONION ROASTED CHICKEN** | sliced pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere

**CREOLE REMOULADE CRUSTED SALMON** | oven roasted Atlantic salmon, creole remoulade

**HERB ROASTED POTATO WEDGES** | tossed with fresh herbs, garlic oil, and salt (vg)

**SMOKED GOUDA MAC-N-CHEESE** | cavatappi pasta, sharp cheddar and smoked gouda cheeses (v)

**SAUTÉED GREEN BEANS** | seasoned simply with Kosher salt and fresh ground black pepper (vg)

*Prices will vary based on final customized menu, service staff required and location of your event. The above costs are estimates to be used as a guideline in planning and budgeting.*

## cocktail style wedding reception | sample menu

### | menu |

A mix of stationary and passed signature appetizer bites is perfect for a relaxed, fun cocktail style reception!  
Food is presented to you and your guests for up to 3 hours!

### | stationary food displays |

#### cheese and charcuterie

**IMPORTED AND DOMESTIC CHEESES** | our chef's hand selected imported and domestic cheeses

**CURED MEATS** | house cured and specially selected meats

**ACCOUTREMENTS** | fresh + dried fruits, house pickled vegetables, artisan breads, crackers, Cajun candied pecans

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#### artisan bruschetta bar

**SERVED WITH GRILLED RUSTIC BREAD**

heirloom tomato bruschetta (v)

wild mushroom bruschetta with rosemary and fig balsamic (v)

grilled pineapple, roasted poblano, and crispy SPAM bruschetta

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#### pasta creation station

(chef attended action station)

This attended station gives your guests a choice of signature composed pasta dishes, cooked continuously by our chef

**choose 2 or 3 selections for your event from our menu or let us create one just for you!**

**WILD MUSHROOM + CARAMELIZED ONION RAGOUT** | fresh spinach, grated parmesan, penne (v)

**SAUSAGE + FENNEL** | Italian sausage, fennel, broccoli rabe, fresh parmesan, EVOO, penne

**SHRIMP ROBAN** | jumbo shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

### | passed signature appetizers |

**PAN SAUTÉED LUMP CRAB CAKE** | petit crab cake, creole white remoulade

**SOUTHERN FRIED CHICKEN + WAFFLE BITE** | buttermilk fried chicken, Belgian waffle square, pecan-maple butter

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

**BEEF EMPANADA** | Tampa style beef picadillo, chimichurri crema

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

**AHI TUNA POKE** | raw ahi tuna, diced cucumber, black and white sesame seeds, ginger, and scallions tossed together in soy sauce, crispy wonton strips

**HICKORY SMOKED PULLED PORK SLIDER** | tangy BBQ sauce, southern slaw, Hawaiian roll

*Prices will vary based on final customized menu, service staff required and location of your event.  
The above costs are estimates to be used as a guideline in planning and budgeting.*

## | bar + beverage packages |

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

This is our standard pricing for bar services. Final pricing can vary, based on length of event, bar selections and guest count. All prices are subject to change without notice.

### **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

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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

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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

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## bar + beverage packages | continued

### 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

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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

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## bar + beverage packages | continued

### | additional notes + details |

#### | service staff |

Our bartenders and bar staff are professionally trained.  
We are licensed by the State of Florida and fully insured.  
One bartender is required for every 75 guests (depending on specific situations).  
One bar-back is required on bar packages that include glassware per 75 guests.

#### | glassware |

Glassware is rented a la carte and is \$1 per glass for standard glassware. We have access to most styles and types of bar glassware, both traditional and modern. This includes wine glasses, high balls, rocks, cocktail (martini), Irish coffee and pint glasses.

We can work with you to find the right number of glasses for your event.

#### | licensing and insurance |

Good Food Catering Company holds the necessary licensing to sell and serve alcoholic beverages at your event or wedding; **License number BEV3910893** through the Florida Department of Alcoholic Beverages.

If you are considering other options, please make sure they are legally licensed. Anyone licensed in the State of Florida can be verified here - <https://www.myfloridalicense.com/wl11.asp?mode=1&SID=&brd=&typ=>

In addition, we carry \$2 million in general and liquor liability insurance.

Updated August 2019 – prices and selections may change without notice



## | frequently asked questions |

**Most caterers have set prices and menu packages. Where are yours?** Each of our menus is custom designed and priced for the occasion. For this reason, we feel that our unique touch allows us to work with your vision to design a menu that is perfect for your special day. Since your occasion is unique, your pricing will also be unique. Therefore, we do not have “one size fits all” package pricing. **You are only paying for services that you need and not those that will go wasted.**

**If I can't just pick an option from a menu, then how does your process work?** We want to get a feel for your unique “vision”. The best bet is for us to talk over the phone for 20-30 minutes to discuss the details. Once we have an idea of your specific needs, we'll put together a proposal that includes your custom designed menu and all of the associated costs. From there, we will fine tune the details until we come to an agreement and you are ready to book with Good Food.

**What services can you provide?** Through our trusted event partners we are able to provide basic rentals such as tables, chairs, linens and china. We are able to source additional specialty items from some of the top companies in the industry.

**Do you do tastings?** We do tastings on a personal basis with those who are ready to hire a caterer for their special event. We've found that many of the companies in Tampa Bay hold monthly "mass tastings", but we believe that a private tasting helps you to get a feel for the real people who will cater your event, as well as a tasting menu based specifically on your custom proposal.

**When should we book Good Food to cater our event or wedding?** Since we are a boutique caterer and only cater one or two events on any given day, your best bet is to get your date reserved with us as soon as you decide on a venue.

**Ok, everything sounds great, so how do we secure your services?** You can reserve your date with a first payment equal to 1/3 to 1/2 of the estimated final balance. Of this first payment, \$1000 is a non-refundable booking fee.

**When are payments due?** The final guest count is due 14 days prior to your event date and the final balance is due in full 10 days prior to your event date.

**What forms of payment do you accept?** We prefer check or cash payments; Visa, MasterCard and Amex are also welcome but subject to a 4% fee.

**Are you licensed and insured?** Yes. We are licensed with the Florida Department of Hotels and Restaurants (lic # CAT3913145) and personally own our commercial kitchen where all food is held and prepared. For liquor, we are licensed to provide full liquor bar services through our license with the Florida Department of Alcoholic Beverages and Tobacco (lic # BEV3910893)