



2022 holiday menu

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



813-241-9500
catering@goodfoodtampa.com
www.goodfoodtampa.com

| the details |

Below are our menus designed for cocktail style social parties and corporate events during December 2022. 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.

| good food to-go, drop off and pickup |

Are you looking to just have food provided while you entertain your guests? We'll simplify the process and build a fantastic menu that can be delivered to your home (or office) or picked up from our centrally located commissary. When full service is not a priority, you will still be able to enjoy Good Food for your holiday party or event.

| the fine print |

- \$4000 minimum for full-service events during December 2022, 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.

| our contact info |

phone | 813.241.9500

web | www.goodfoodtampa.com

email | catering@goodfoodtampa.com

| signature hors d'oeuvres |

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

CUBAN EMPANADA | ham, swiss, mojo pork, salami, dill pickle, mustard aioli

BEEF EMPANADA | Tampa style beef picadillo, chimichurri crema

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

JERK CHICKEN SKEWER | pickapeppa sauce

SPINACH + PANEER SAMOSA | coriander chutney crema (v)

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

PIMENTO CHEESE TART | southern style pimento cheese (v)

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

EDAMAME DUMPLING | soy sauce pipette (vg)

CHICKEN SATAY | sesame breaded chicken with peanut sauce

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

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

MEATBALL | bourbon barbecue sauce

HEART OF PALM CEVICHE | hearts of palm, jalapeno, red pepper, lime, cilantro, red onion, plantain chip in a shooter (vg)

| cocktail party displays |

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

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

MAPLE SOY TUNA | sliced seared ahi tuna, Asian slaw, maple ginger miso sauce, wonton crisps

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

BRIE EN CROÛTE | brie wrapped in pastry with fresh and dried fruits and gourmet crackers

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

BRUSCHETTA BAR | heirloom tomato bruschetta, mushroom fig bruschetta, butternut squash bruschetta with French bread crostini

| bar snacks |

FRESH FRIED CHIPS | dusted with kosher salt + malt vinegar

CRISPY BACON STRIPS | sugar cured and applewood smoked

CAJUN CANDIED PECANS

CARAMEL POPCORN

dinner selections | station style

Our food stations are designed for “tapas style” dining and each station presents a carefully composed dish or small plate. Though these suggestions are our most popular, let us know if you have a specific request, as each menu is custom designed and priced for your specific event.

ceviche and poke bar

this stationary display allows your guests to choose from three distinct selections of traditional and modern preparations of seafood, served with tortilla chips and plantain chips (choose 3)

KEY WEST CEVICHE | poached jumbo shrimp & bay scallops, red onion, peppers, scallions, key lime dressing

HEARTS OF PALM “CEVICHE” | hearts of palm, jalapeno, red pepper, lime, cilantro, red onion in a shooter (vg)

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

gourmet mac-n-cheese bar

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

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

SHREDDED SHORT RIB MAC-N-CHEESE | cavatappi pasta, shredded cabernet braised beef short rib, sharp cheddar, asiago; topped with bacon breadcrumb topping with crushed up crispy shallots, crushed red pepper and sliced scallions

risotto station

(server attended action station)

MUSHROOM PEARL BARLEY RISOTTO

PARMESAN PEARL BARLEY RISOTTO | diced crispy pancetta round

BUTTERNUT SQUASH & SAGE RISOTTO

-station style dinner selections continued on next page-

the butchers holiday

(chef attended carving station)

choose **ONE** protein below to be hand carved by our station chef:

HONEY GLAZED HAM | honey and brown sugar glazed

GOLD ROASTED TURKEY BREAST | spiced cranberry sauce

BACON WRAPPED PORK LOIN | rhubarb, peach, jalapeno compote

SERVED WITH

GERMAN FINGERLING POTATOES | caramelized onions, bacon, caraway seed, cider-grain mustard dressing

SEASONAL CARAMELIZED BRUSSELS SPROUTS | brussels sprouts, pearl onion, pumpkin seed + dried cranberries

chefs tapas bar | composed small plates

This attended station gives your guests a choice of three signature composed dishes, plated continuously by our station servers + chefs.

choose from our selections below for your event or let us create one just for you!

“CHARLESTON STYLE” SHRIMP | with smoked sausage, onions and peppers in a white-wine cream sauce, served over **WHITE CHEDDAR GRITS**

BACON WRAPPED PORK LOIN | whole-roasted, sliced pork loin with rhubarb, peach, jalapeno compote, served over **SWEET POTATO AND BUTTERNUT SQUASH MASH**

TUSCAN PORTOBELLO MUSHROOM | grilled and sliced
served over **GRILLED VEGETABLE + CANNELINI BEAN SALAD** fresh spinach, roasted red peppers, EVOO topped with preserved lemon gremolata + crispy shallot and garlic (vg)

dinner selections | buffet style

| main dishes |

CABERNET BRAISED SHORT RIBS | slow cooked in beef stock and red wine with root vegetables, braising reduction

GRILLED BISTRO STEAK | 24-hour marinated beef shoulder tender, sliced + porcini fig demi-glace

GRILLED CHURRASCO STEAK | hand carved; marinated + seasoned simply with sea salt and fresh ground black pepper + horseradish cream

BACON WRAPPED PORK LOIN | sliced and served with rhubarb, peach, jalapeno compote

CHICKEN RUSTICA | sliced roasted chicken topped with wild mushroom and caramelized onion ragout, fontina cheese

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

CHICKEN DIJON | seared, sliced chicken breast with a mushroom, shallot dijon brown sauce

PISTACHIO PESTO CRUSTED SALMON | Atlantic salmon roasted with our house made pistachio pesto garnished with chopped pistachios

SHRIMP + GRITS | with smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy white cheddar grits

GRILLED EGGPLANT | grilled eggplant with couscous, basil oregano preserved lemon gremolata (vg)

TUSCAN PORTOBELLO MUSHROOM | grilled and sliced served over grilled vegetable + cannellini bean salad (fresh spinach, roasted red peppers, evoo) topped with preserved lemon gremolata + crispy shallot and garlic (vg)

| side dishes |

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

HERB ROASTED FINGERLING POTATOES

WHITE CHEDDAR CHEESE GRITS | creamy southern style

MUSHROOM PEARL BARLEY RISOTTO

WILD + BROWN RICE BLEND | steamed with aromatics (vg)

SWEET POTATO AND BUTTERNUT SQUASH MASH

| vegetables |

ROASTED ASPARAGUS | seasoned simply with Kosher salt and fresh ground black pepper

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

APPLE CIDER SPICED CARROTS | roasted tri-color baby carrots

SEASONAL CARAMELIZED BRUSSELS SPROUTS | brussels sprouts, pearl onion, pumpkin seed + dried cranberries

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

| salads |

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

SEASONAL HOLIDAY SALAD | chopped artisan greens, baby kale, roasted butternut squash, dried cranberries, pumpkin spiced pepitas, ricotta salata, maple sage 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 | an assortment of bite sized desserts

bread pudding flambé

(chef attended action station)

HOMEMADE SOUTHERN STYLE BREAD PUDDING

topped with guest's choice of

FLAMBÉED BOURBON SAUCE or **WARM WHITE CHOCOLATE SAUCE**

nitro ice cream bar

Signature ice cream blends instantly frozen using liquid nitrogen!

Take your guests' experience to the next level by bringing molecular gastronomy to your event. Our chefs will take your choice of 2 ice cream bases, then add liquid nitrogen and mix to create a smooth and creamy dessert, complete with nitrogen fog and flair!

Choose 2 ice cream bases; examples include:

MINT CHOCOLATE CHIP | **COOKIES N' CREAM** | **PEANUT BUTTER** | **BUTTER PECAN**

STRAWBERRIES + CREAM | **TOASTED COCONUT** | **COOKIE DOUGH**

VANILLA BEAN | **CHOCOLATE** | **FRUIT SORBET (VG)**

| bar + beverage packages |

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

Bar and beverage services go hand in hand with food service to create the perfect blend of hospitality and service. Our professional bartenders work side by side with our service staff to create seamless service and an amazing experience for you and your guests. Our packages are carefully curated by our bar+ beverage team but let us know if you would like a fully customized experience.

CRAFT COCKTAIL BAR

SPIRITS | Ketel One Vodka, Hendrick's Gin, Ford's London Dry Gin, Basil Hayden's Bourbon, Triple R Russian River Valley Rye Whiskey, Siesta Key White Rum, Pyrat XO Rum, Glenlivet Single Malt Scotch, Partido Tequila Blanco

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

TWO CUSTOM CRAFT COCKTAILS | from our list, or custom created for you

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

WINE | four wine selections

\$100 bar setup plus \$40.90 per guest, for 100+ guests | Please call for fewer than 100 guests

TOP SHELF BAR

SPIRITS | Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Rum, Pyrat XO Rum, Bulleit Bourbon, Old Overholt Rye Whiskey, Johnnie Walker Black Scotch, Espolon Tequila

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

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

WINE | three wine selections

- \$100 bar setup plus \$30.60 per guest, for 100+ guests | Please call for fewer than 100 guests

PREMIUM BAR

SPIRITS | Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Old Overholt Rye Whiskey, Dewars Scotch, Espolon Silver Tequila

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

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

WINE | two selections from our premium list

- \$100 bar setup plus \$19.40 per guest, for 100+ guests | Please call for fewer than 100 guests

-bar + beverage packages continued on next page-

bar + beverage packages | continued

BEER + WINE BAR

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

WINE | two selections from our premium list

- \$100 bar setup plus \$14.40 per guest, for 100+ guests | Please call for fewer than 100 guests

ALL FULL LIQUOR BAR PACKAGES INCLUDE THE FOLLOWING:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
Margarita Mix, Simple Syrup, White Sugar, Kosher Salt
Olives, Cherries, Limes, Lemons, Oranges
Clear plastic cups, ice and beverage napkins
Good Food Creations LLC liquor liability insurance

*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, Pale Ale, Lager

3 DAUGHTERS BREWING | Beach Blonde Ale

GREEN BENCH | Post Card Pils, IPA

COPPERTAIL | Night Swim Porter, Free Dive IPA

ABITA BREWING | Amber

SIERRA NEVADA | Hazy Little Thing IPA

SWEETWATER | 420 Extra Pale Ale

| 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