



2023-24 Weddings | Tampa Bay + West Coast region of Florida

Welcome!

Congratulations on your engagement and thank you for considering Good Food Events + Catering 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 packet 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 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 if we can be of any assistance.

Kevin Lacassin
President, Good Food Events + Catering

| 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 Events + Catering, 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 finalize your decision?

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

That's it!

Easy enough?

Our Contact Info

phone | 813.241.9500

web | www.goodfoodtampa.com

email | events@goodfoodtampa.com

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 |

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 and event 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 “Menus” section of our website at www.GoodFoodTampa.com

Unique + Innovative Station Reception

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Cocktail Style Wedding Reception

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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 crostini (v)

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

ASIAN MARINATED PORK BELLY | chili star anise jam and pickled cucumber, wonton crisp

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 choice of sauce (choose one): cabernet red wine reduction, dijon shallot mushroom cream or horseradish cream

served with **HERB ROASTED POTATO WEDGES + 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 or three for the station), composed by a station attendant

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

EGGPLANT ETOUFFEE | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices (vg)

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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!

SMOKED CHICKEN + CAVATAPPI | hand pulled hickory smoked chicken, roasted broccolini, blistered cherry tomatoes, parmesan cream sauce

TRI-COLOR CHEESE TORTELLINI | tossed in a traditional bolognese

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

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 |

SIGNATURE ARTISAN SALAD | 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

| surf + turf duet entrée |

WOOD GRILLED FILET MIGNON | cabernet reduction
paired with

BUTTER POACHED ARGENTINIAN RED SHRIMP TRIO
served with **MUSHROOM PEARL BARLEY RISOTTO + ROASTED BROCCOLINI**

vegetarian / vegan entrée selection

MISO GLAZED EGGPLANT | with carrot ginger quinoa, lentils, and sesame seeds (vg)
With **ROASTED BROCCOLINI**

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)

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

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 (v)

ON EACH TABLE | fresh house baked breads, chef paired 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 **MUSHROOM PEARL BARLEY RISOTTO** and **ROASTED TRI COLOR CARROTS**

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**

- CONTINUED ON NEXT PAGE -

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

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

| 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 house baked breads, chef paired 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 **HERB ROASTED FINGERLING POTATOES**

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)

upscale buffet style dinner | sample menu

passed signature appetizers | cocktail hour

STEAK, GORGONZOLA + CAMELIZED 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 BITE | buttermilk fried chicken, Belgian waffle square, pecan-maple butter

| plated or 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 house baked breads, chef paired 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)

cocktail style wedding reception | sample 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

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

HICKORY SMOKED PORK SHOULDER | smoked low and slow over hard wood, hand pulled and tossed in our house BBQ sauce

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

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

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

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

a sweet finish | unique dessert stations

Finish your event or reception with a big bang! When the party is in full swing, these late-night dessert stations will be the perfect send-off for your guests to after a night of drinking, dancing and celebrating!

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:

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

STRAWBERRIES + CREAM | MAPLE BACON | SMORES | BLUEBERRY CHEESECAKE

VANILLA BEAN | CHOCOLATE | CHEF SELECTED FRUIT SORBET (VG)

Ice cream sandwich carving station

Frozen torchons of house made **VANILLA ICE CREAM** are presented on a liquid nitrogen chilled griddle, hand carved into medallions by our chef to fit between guests' choice of fresh baked cookies.

Guests then get the option of "rolled" toppings to personalize their creation!

TOPPINGS | MINI CHOCOLATE CHIPS, SPRINKLES, TOFFEE, OREO

donut hole flambé

(chef attended action station)

CHOCOLATE GLAZED AND TRADITIONAL GLAZED DONUT HOLES | tossed with a flambéed sauce of rum, vanilla vodka, and brandy, served over **VANILLA ICE CREAM**

dessert empanadas

choose three of our house made sweet empanadas:

GUAVA CREAM CHEESE | APPLE PIE | BANANA NUTELLA | BRIE + FRUIT COMPOTE

SEASONAL BERRY + WHITE CHOCOLATE

served with a selection of accoutrements, such as **cinnamon sugar, powdered sugar, fruit compote, chocolate sauce and dulce de leche**

savory late-night snacks | butler passed

Finish your event or wedding reception with a big bang! When the party is in full swing, these late-night snacks will be the perfect send-off for your guests to re-fuel after a night of drinking, dancing and celebrating!

SOUTHERN FRIED CHICKEN SLIDER | buttermilk fried chicken, garlic aioli, pickle, sweet roll

BUFFALO CHICKEN SLIDER | buttermilk fried chicken tossed in buffalo sauce, blue cheese aioli, pickled carrot and celery, sweet roll

MINI BISTRO BURGER | sharp cheddar, fancy sauce, pickle, fresh baked brioche bun

NY STYLE PIZZA | thin crust, cheese or pepperoni, served on pizzeria style white plates

MINI CUBAN SANDWICHES | house mojo roast pork, ham, salami, swiss, pickles, and yellow mustard aioli on fresh baked Cuban bread

BEEF EMPANADA | Tampa style beef picadillo, chimichurri crema

PHILLY CHEESESTEAK EGGROLL | shaved bistro steak, provolone, caramelized onions + peppers, smoked ketchup

SHREDDED SHORT RIB + WHITE CHEDDAR GRILLED CHEESE | shredded cabernet braised beef short rib and sharp white cheddar griddled on buttery white bread

SMOKED GOUDA + WHITE CHEDDAR GRILLED CHEESE | sliced smoked gouda and sharp white cheddar griddled on buttery white bread

| bar + beverage packages |

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

Bar and beverage pricing can vary, based on length of event, bar selections and guest count. All prices are subject to change without notice. All bar packages are fully customizable.

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

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

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

BEER + WINE BAR

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

WINE | two selections from our premium list

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

| 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

Beer and Wine selections are subject to availability and may be substituted for selections of equal or greater quality and price point.

| craft cocktail inspiration |

vodka

MOSCOW MULE | vodka, ginger beer, fresh lime

STRAWBERRY MULE | vodka, ginger beer, strawberry simple syrup, fresh lime, dehydrated lime wheel

SALTY DOG | vodka, fresh grapefruit juice, salted rim

gin

CUCUMBER COLLINS | Hendrick's gin, cucumber simple syrup, fresh lemon, club soda, fresh cucumber garnish

GIN+ BASIL LEMONADE | gin, basil infused lemonade, dried lemon wheel

PIMM'S CUP | Pimm's, fresh lemonade, lemon-lime soda, strawberry + cucumber garnish

bourbon + whiskey

BOURBON PEACH TEA | bourbon, peach infused sweet tea, dehydrated lemon wheel garnish

WHISKEY MULE | whiskey, ginger beer, lime juice, mint garnish

OLD FASHIONED | rye whiskey, angostura bitters, simple syrup, big ice cube, lemon twist

tequila

PALOMA | tequila, grapefruit soda, splash of grapefruit juice, fresh lime wheel garnish, salt + sugar rim

BLACKBERRY MARGARITA | tequila, triple sec, fresh lime, blackberry simple syrup

CLASSIC MARGARITA | tequila, triple sec, fresh lime, house margarita mix

rum

DAIQUIRI | silver rum, fresh lime juice, simple syrup

| non-alcoholic beverage stations |

INFUSED WATER STATION

Guests are able to help themselves to a refreshing infused water bar!

Served from our elegant beverage decanters, flavor combination examples include:

Strawberry/Basil, Citrus, Blueberry/Mint, Mango/Kiwi/Cucumber, Grapefruit/Rosemary

-Please call for pricing-

SOUTHERN BEVERAGE STATION

Guests are able to help themselves to a selection of delicious and refreshing drinks!

Served from our elegant beverage decanters

Southern Style Sweet Tea, Unsweet Tea, Classic Lemonade, Ice Water

-Please call for pricing-

CLASSIC COFFEE BAR

Throughout the event, guests are able to help themselves, whenever the caffeine need strikes!

Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, Irish coffee mugs, to-go coffee cups

Optional addition: Hot Water with assorted tea bags

-Please call for pricing-

“THE WORKS” COFFEE BAR

Throughout the event, guests are able to help themselves, whenever the caffeine need strikes!

Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, Irish coffee mugs, to-go coffee cups,

with an assortment of seasonal flavored syrups and toppings

-Please call for pricing-

HOT CHOCOLATE STATION

On chilly nights, or when the season is right, guests are able to help themselves to this tasty treat!

Served from our beautiful signature hand hammered coffee urns: house-made hot chocolate, butterscotch and chocolate chips, whipped cream, sprinkles, mini marshmallows, Irish coffee mugs, and to-go coffee cups

-Please call for pricing-

GOURMET ESPRESSO CART

Guests can choose from a variety of made-to-order specialty espresso drinks, coffees, gourmet hot chocolate and more!

Your professional barista will serve made-to-order gourmet drinks from a specialty coffee cart: espresso, coffee (hot or iced), hot chocolate, variety of flavored syrups, assorted sweeteners, sugar swizzle sticks, whipped cream, Irish coffee mugs, to-go coffee cups

-Please call for availability + pricing-

bar + beverage | notes + details

Bar and beverage pricing can vary, based on length of event, bar selections and guest count. All prices are subject to change without notice.

| 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.

While there are many “bartending services” available in our region, most are unlicensed and operating illegally, which transfers liability to the host. If you are considering other options, please make sure they are legally licensed to provide alcohol. If they are providing alcohol or “shopping” for you without a license, they are operating illegally. Anyone licensed in the State of Florida can be verified here (easiest to search by name) - <https://www.myfloridalicense.com/wl11.asp?mode=0&SID=>

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

| our contact info |

phone | 813.241.9500

web | www.goodfoodtampa.com

email | events@goodfoodtampa.com

**** updated January 2023 – **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.**

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.

What china patterns and styles do you own? Can we provide our own china? Because we work on many uniquely styled events, we choose to source our china from some of the area’s best rental companies. This gives us the option to provide the most sought-after items and giving each of our clients a unique experience. If you have seen it, we can source it! China, glassware and flatware are an integral part of the food and beverage experience, so we prefer to provide it for each of our full-service events. In certain instances, we will allow an outside event planner to order the china and we simply charge a handling fee to cover the labor on our side.

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 a limited number of 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, \$2,000 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? Our pricing is based on 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)