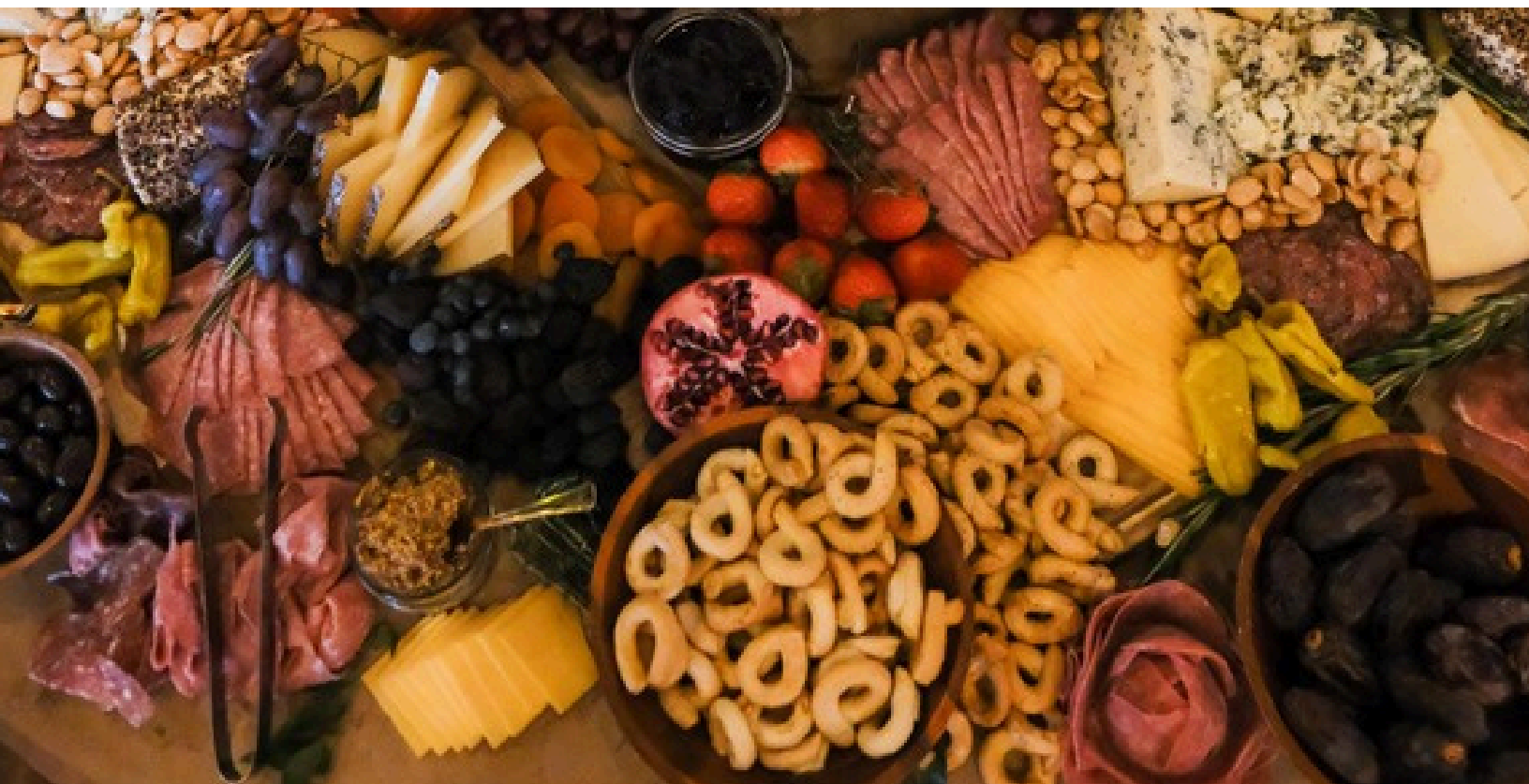




2026 HOLIDAY MENU

goodfood
EVENTS + CATERING



LET US HELP YOU
*celebrate this
holiday season!*

Thank you for considering Good Food Events + Catering for your 2026 holiday celebration. Whether you're hosting a corporate gathering, client appreciation event, employee holiday party, or a festive social, our team is dedicated to creating memorable culinary experiences filled with exceptional food, warm hospitality, and seamless service.

The holiday season is a time for gathering, celebrating, and creating meaningful connections. We believe great food is at the heart of every successful event, bringing people together and creating moments guests will remember long after the season has passed.

To ensure the highest quality and service during our busiest time of year, we have carefully curated a collection of our most popular seasonal menus and holiday favorites. These offerings are designed specifically for November and December events and allow our culinary and event teams to deliver an exceptional experience for every client.

Our team is here to help you create a celebration that reflects your company culture, holiday traditions, and event goals. We invite you to browse the menus that follow and connect with one of our event specialists to begin planning your perfect holiday gathering.

Let's make this season delicious, memorable, and stress-free.

| our contact info |

phone | 813.241.9500

web | www.goodfoodtampa.com

email | events@goodfoodtampa.com



INSPIRATION BY THE BITE

Here is a sneak peek at some of our favorite passed hors d'oeuvres and stationary displays.
[Click here](#) to view our most current menus on our website.

curated hors d'oeuvres selections

RUM RUNNER SHRIMP

jumbo shrimp, smoked bacon,
pineapple-rum glaze (gf)

STEAK, GORGONZOLA + CAMELIZED RED ONION QUESADILLA

steak, creamy blue cheese,
sharp cheddar and caramelized
red onions

DUCK CONFIT FRITTER

cornbread stuffing, spiced
cranberry-orange marmalade

WILD MUSHROOM TART

wild mushrooms, fresh herbs,
mascarpone and cream cheese (v)

BEEF CARPACCIO CROSTINI

sliced filet mignon, arugula,
garlic-caper aioli, shaved
parmesan, crostini

ROASTED TOMATO "TARTARE"

oven roasted tomatoes, capers,
EVOO, fresh herbs, parmesan
crème fraiche, basil pesto
cones (v)

SPICY ITALIAN SAUSAGE AND ASIAGO PINWHEELS

fig mustard

BEEF EMPANADA

Tampa style beef picadillo,
chimichurri crema

BABY LAMB CHOP

roasted garlic oil, fresh herbs
and finishing salt (gf)

MINI BEEF WELLINGTON

tender beef, red wine
reduction, mushroom duxelles
wrapped in puff pastry

SHRIMP COCKTAIL SHOOTER

creole poached, horseradish
cocktail sauce, lemon (gf)

ARTICHOKE FLATBREAD

marinated artichokes, roasted
garlic oil, vegan mozzarella,
teardrop peppers & fresh thyme
(vg)

BLACK BEAN + BUTTERNUT SQUASH QUESADILLA

shredded pepperjack cheese &
spices (v)

SPICED APPLE + BACON SKEWER

applewood smoked pork belly
and fuji apple with a brown
sugar cinnamon glaze (gf)

TASSO CHEDDAR CROQUETTE

tasso ham, white cheddar
cheese, scallion, cider honey
drizzle

HOLIDAY MEATBALL

sweet BBQ glaze (gf)

SAVORY PUMPKIN BISQUE

brie, white cheddar,
pomegranate molasses grilled
cheese (v)

PAN SAUTÉED CRAB CAKE

petit crab cake, creole white
remoulade

BUTTERNUT SQUASH BRUSCHETTA

roasted butternut squash
cubes with maple syrup,
shaved red onions, walnuts +
extra virgin olive oil (gf)

PROSCIUTTO WRAPPED FIG

black mission figs, herbed goat
cheese, crispy prosciutto,
balsamic glaze (gf)

POMEGRANATE GLAZED CHICKEN SATAY

rosemary & thyme marinated,
pomegranate molasses glaze,
maldon salt (gf)

COCKTAIL STYLE EVENT

stationary displays

THE GATHERING BOARD

imported + domestic cheeses | our chef's hand selected imported and domestic cheeses

cured meats | house cured + specially selected cured meats

accoutrements | fresh + dried fruits, house pickled vegetables, mustard + preserves, orange blossom honey, Cajun candied pecans, artisan breads, crackers

TASTE OF TAMPA

mini cuban sandwiches, citrus grilled + chilled shrimp, heart of palm "ceviche", beef empanadas, saffron potato empanadas

STEAKHOUSE BOARD

sliced espresso rubbed beef tenderloin, served at room temperature, with horseradish cream sauce, arugula, pickled red onions, fresh baked artisan rolls

THE WARM WELCOME

trio of dips: hot crab dip, spinach + artichoke and buffalo chicken, served with warm sliced baguette, cocktail crackers, and crudité

GARDEN OF CAPRI

cherry tomatoes, heirloom tomato bruschetta, fresh mozzarella, shaved prosciutto, basil, arugula, EVOO, pesto, balsamic glazes, flavored sea salts



COCKTAIL STYLE EVENT | CONTINUED

MEDITERRANEAN MARKET

classic hummus, baba ghanoush, muhammara, tzatziki, tirosalata, marinated + grilled vegetables, semidried tomatoes, pepperoncini, olives, toasted pita, artisan breads

SEASONAL MARKET FRUIT

vibrant sliced seasonal fruit, cookie butter, nutella, vanilla chai yogurt

GARDEN HARVEST

baby carrots, radishes, fresh broccoli, cauliflower, baby tomatoes, blanched green beans, raw asparagus; served with romesco and cajun ranch (vg)

RAW BAR COLLECTION

KEY WEST CEVICHE

poached jumbo shrimp + bay scallops, red onion, peppers, scallions, key lime dressing

AHI TUNA POKE

sushi grade ahi tuna, soy marinade, cucumber, sesame, scallions

SHRIMP COCKTAIL

creole poached jumbo shrimp cocktail

ACCOUTREMENTS

plantain chips, lemon wedges, tabasco, traditional cocktail sauce



COCKTAIL STYLE EVENT | CONTINUED

THE GRAND GRAZING EXPERIENCE

Elevate your cheese + charcuterie experience with a custom-curated grazing table that will be a focal point of your event!

Displayed on a table lined with parchment paper, this station is interactive, visually appealing, and full of flavor!

Selections may include:

IMPORTED CHEESES

manchego, triple creme brie, derby cheddar, petit basque

DOMESTIC CHEESES

smoked gouda, sharp cheddar, goat cheese

CURED MEATS

salami, prosciutto, bresaola, copa, chorizo, pate

JAMS + SPREADS

seasonal berry jams, assorted mustards

ACCOUTREMENTS

seasonal pickled vegetables, artisan breads + crackers, fresh + dried fruits, Cajun candied pecans, assorted confections



STATION STYLE DINNER

featured dinner stations

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.

THE BUTCHER’S HOLIDAY | CARVING STATION

[chef-attended carving station]

pair these live action carved selections with our featured holiday side dishes for a fun and festive dinner

CHOOSE ONE OR TWO:

ROASTED BEEF TENDERLOIN

house seasoned, hand carved, pumpkin ale demi (gf)

SMOKED PRIME RIB

house seasoned, slow cooked, au jus and horseradish cream (gf)

CIDER BRINED TURKEY BREAST

spiced cranberry sauce (gf)

HONEY GLAZED HAM

sorghum Dijon mustard sauce (gf)

PORCHETTA

roasted garlic cabernet reduction (gf)

CHOOSE THREE SIDES:

HOLIDAY FAVORITES

cornbread stuffing, sweet potato + butternut squash mash, green bean casserole, honey roasted carrots

STEAKHOUSE STAPLES

roasted fingerlings, creamed spinach, holiday brussels, lobster mac-n-cheese



STATION STYLE DINNER

culinary dinner stations

SMOKE + PICKLE PROVISIONS

a collective of smoked meats, house pickles, and artisan sauces + mustards gathered in one irresistible self-serve display.

CURATED BACON BAR

traditional hardwood smoked bacon, maple-chipotle bacon

PORK BELLY RILLONS

sorghum Dijon glaze

SLICED SMOKED PORK SAUSAGE + ANDOUILLE SAUSAGE

MUSTARDS + HOUSE MADE PICKLES (GF)

PASTA & CO

a celebration of handcrafted pasta dishes and bold Italian-inspired flavors. Our chefs continuously prepare a selection of signature composed pasta dishes throughout the evening, allowing guests to enjoy restaurant-inspired favorites served fresh and ready to savor.

CHOOSE TWO OR THREE FOR YOUR EVENT

DUCK CONFIT CAVATELLI

oyster mushrooms, peas, roasted garlic cream sauce

GORGONZOLA TRUFFLE MAC-N-CHEESE

cold water lobster, gruyere, sharp white cheddar cheese, cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

ASIAGO STUFFED GNOCCHI

oxtail ragu, Calabrian chili relish, romano cheese

CHICKEN PENNE

charred asparagus tips, caramelized onions, parmesan, wild mushroom, marsala cream sauce

BUTTERNUT SQUASH GNOCCHI

kale, brown butter sauce, crispy sage, pine nuts (v)

gf - Gluten Free

v - Vegetarian

vg - Vegan



STATION STYLE DINNER | CONTINUED

Inspired by the comfort of a great supper club, this attended station features a selection of chef-composed small plates prepared throughout the event. Each dish is individually plated and ready to enjoy, allowing guests to sample multiple seasonal favorites at their own pace.

SUPPER CLUB | GRAB + GO SMALL PLATES

CHOOSE TWO OR THREE FOR YOUR EVENT

CABERNET BRAISED BEEF SHORT RIB

beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace, served with
CAMELIZED ONION MASHED POTATOES (GF)

PORK BELLY RILLONS

cubes of smoked pork belly tossed in spiced cranberry sauce, pickled mustard seeds, served over
SWEET POTATO + BUTTERNUT SQUASH MASH (GF)

CHICKEN CACCIATORE

braised chicken thighs in a rich sauce of tomatoes and aromatics, fresh thyme and rosemary, served over
CREAMY PARMESAN POLENTA (GF)

“CHARLESTON STYLE” SHRIMP

with andouille sausage, onions and peppers in a white-wine cream sauce, served over
WHITE CHEDDAR GRITS (GF)

EGGPLANT ETOUFFEE

roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices and shaved scallions, served with
WHITE RICE (GF, VG)

gf - Gluten Free

v - Vegetarian

vg - Vegan



STATION STYLE DINNER | CONTINUED

CUBAN FRY BAR

[SERVER-ATTENDED STATION]

FRIED POTATO WEDGES | tossed with garlic and salt

station servers will top your wedges with:

SLOW ROASTED MOJO PORK | SWISS CHEESE MORNAY | DICED SALAMI
CHOPPED DILL PICKLES | YELLOW MUSTARD AIOLI | SCALLIONS

LATE NIGHT CANTINA

a crowd-favorite late-night indulgence featuring tri-colored tortilla chips topped with warm queso and braised beef short rib. Guests can customize their creation with fresh garnishes, house-made salsas, and cantina-inspired toppings.

TRI COLORED TORTILLA CHIPS

station servers will top the chips with

SHREDDED CABERNET BRAISED BEEF SHORT RIB + QUESO

with an assorted self-serve topping bar

PICKLED VEG MEDLEY | CHOPPED GREEN ONION | GUACAMOLE | PICO DE GALLO
SOUR CREAM | SALSA PICANTE | JALAPENOS



STATION STYLE DINNER | CONTINUED

THE TOT SPOT

CRISPY TATER TOTS

with an assorted self-serve topping bar

CHOPPED GREEN ONION | QUESO | PICO DE GALLO | SOUR CREAM
CRUMBLLED BACON | HOT SAUCE | KETCHUP | GARLIC AIOLI

HANDHELD SOCIAL

choose three - served with classic

CRISPY TATER TOTS

SOUTHERN FRIED CHICKEN SLIDER

buttermilk fried chicken, garlic aioli, pickle, hawaiian roll

TURKEY STACK

oven roasted turkey, mayo, corn bread dressing, spiced cranberry
sauce, garlic butter brushed Hawaiian roll

MINI CUBAN SANDWICH

house mojo roast pork, ham, salami, Swiss cheese, pickles, yellow mustard
aioli, pressed on fresh baked La Segunda Cuban bread

MINI BISTRO BURGER

sharp cheddar, fancy sauce, pickle, fresh baked brioche bun

PORK BELLY SLIDER

sous vide smoked pork belly, sorghum glaze, roma tomato, Calabrian chili aioli, spicy
jalapeno slaw on a brioche bun

NEW ENGLAND MINI LOBSTER ROLLS

celery, tarragon, lemon, split brioche roll

HOISIN MUSHROOM SLIDER

kewpie mayo, toasted sesame seeds, pickled red onion, cilantro, fresh baked brioche bun (v)

gf - Gluten Free

v - Vegetarian

vg - Vegan



BUFFET STYLE DINNER

featured buffet style dinner selections

ROASTED BEEF TENDERLOIN

house seasoned, hand carved, pumpkin ale demi (gf)

GRILLED BISTRO STEAK

24-hour marinated beef shoulder tender, house seasoned, classic bordelaise (gf)

CABERNET BRAISED BEEF SHORT RIB

beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace (gf)

FRENCH ONION ROASTED CHICKEN

pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere (gf)

CHICKEN CACCIATORE

braised chicken thighs in a rich sauce of tomatoes and aromatics with, fresh thyme and rosemary (gf)

TUSCAN CHICKEN

stuffed with goat cheese, sundried tomato, lemon basil beurre blanc (gf)

PORK BELLY RILLONS

cubes of smoked pork belly tossed in spiced cranberry sauce, pickled mustard seeds (gf)

CALABRIAN SHRIMP SCAMPI

with creamy polenta (gf)

PAN SEARED SALMON

creole remoulade + gf panko crusted (gf)

gf - Gluten Free

v - Vegetarian

vg - Vegan



BUFFET STYLE DINNER | CONTINUED

side dishes + vegetables

LOBSTER MAC-N-CHEESE

cavatappi pasta, Atlantic lobster, gruyere, lemon crispy shallot breadcrumb topping

THREE CHEESE MAC-N-CHEESE

cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

CORN SOUFFLE

creamed corn, roasted corn, baked until golden brown (gf, v)

ROASTED FINGERLING POTATOES

tossed with oil, cracked pepper, kosher salt + fresh herbs (gf, vg)

SWEET POTATO AND BUTTERNUT SQUASH MASH

savory rustic style (v, gf)

TRADITIONAL CORNBREAD STUFFING

with sage and sauteed aromatics (v)

CREAMED SPINACH (v)

ROASTED BROCCOLINI

seasoned simply with Kosher salt and fresh ground black pepper (gf, vg)

SLOW ROASTED ROOT VEGETABLES (gf, vg)

ROASTED MAPLE CARROTS (gf, vg)

HOLIDAY BRUSSELS SPROUTS

miso ginger roasted brussels, toasted hazelnuts, orange zest (gf, vg)

gf - Gluten Free

v - Vegetarian

vg - Vegan



BUFFET STYLE DINNER

salads

SIGNATURE ARTISAN SALAD

chopped artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (gf, v)

PORT POACHED PEAR + GOAT CHEESE SALAD

artisan greens, arugula, spiced port poached pears, toasted walnuts, crumbled goat cheese, shaved red onion, cider vinaigrette (gf, v)

BRUSSELS SPROUT SALAD

shaved brussels & fennel, chopped walnuts, pomegranate arils, sliced red onion, shaved parmesan, orange & champagne vinaigrette (gf, v)

SEASONAL HOLIDAY SALAD

chopped artisan greens, baby kale, roasted butternut squash, dried cranberries, pumpkin spiced pepitas, ricotta salata, maple sage vinaigrette (gf, v)

gf - Gluten Free

v - Vegetarian

vg - Vegan





DESSERT STATIONS

If you are looking for a fun and exciting end to your event or reception, we've got you covered. Here are some dessert ideas that "aren't cake."

CHEESECAKE MARTINI WORKSHOP

FLAVORS

TRADITIONAL CHEESECAKE

+

PUMPKIN CHEESECAKE

TOPPINGS

OREOS | REESE'S | CARAMEL SAUCE | DRIED CRANBERRIES | BLUEBERRIES | HOLIDAY THEMED SPRINKLES | CANDY CORN | HOLIDAY MOLDED CHOCOLATES | CRUSHED CAJUN CANDIED PECANS CRANBERRY SAUCE | WHIPPED CREAM CHOCOLATE SAUCE | BROWNIE CRUMBLES CRUSHED OREO COOKIES



THE ICE CREAM LAB

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:

DARK CHOCOLATE CANDY CANE
COOKIES N' CREAM | HOT COCOA +
MARSHMALLOW | PECAN PIE
VANILLA BEAN | PEPPERMINT CANDY CANE
SMORES | EGGNOG
PUMPKIN PIE SORBET (VG)
CHEF SELECTED FRUIT SORBET (VG)





DESSERT STATIONS

THE SWEET SHOPPE | DESSERT DISPLAY

An elegant selection of grab n go dessert varieties!

Selections may include:

SEASONAL FRUIT PIE SHOOTERS
HOLIDAY COOKIES | FUDGE
HOLIDAY CHEESECAKE BITES
MINI CRÈME BRULEE | EGGNOG SHOOTERS
CAKE POPS



CANNOLI & COMPANY

[chef-attended action station or roaming “cannoli guy” experience]

TRADITIONAL
CANNOLI SHELLS

filled with guests choice of

CHOCOLATE CHIP OR PISTACHIO FILLING

guests can then dip their cannolis in their
choice of toppings

MINI CHOCOLATE CHIPS | PISTACHIOS
RAINBOW SPRINKLES | CANDIED BACON
CRUMBLE | POWDERED SUGAR

BOURBON + FIRE

[chef-attended flambe action station]

HOMEMADE SOUTHERN STYLE BREAD
PUDDING
topped with
FLAMBÉED BOURBON PECAN CARAMEL
SAUCE



DESSERT STATIONS

LAYERS OF THE SEASON | TRIFLE STATION

guests choose between layers of

**GINGERBREAD, BROWNIE
OR FRUIT CAKE**

with

**EGGNOG MOUSSE OR
VANILLA PASTRY CREAM**

layered by our station chef and then can
finish their own trifle with their choice of
holiday toppings

**CRANBERRY COMPOTE | TOASTED
HAZELNUTS | CANDY CANE CRUMBLES |
WHITE CHOCOLATE CURLS CRUSHED
CANDIED PECANS**

COCOA + COFFEE HOUSE | AFFOGATO EXPERIENCE

HOUSEMADE VANILLA GELATO

topped with a guest choice of

HOT COCOA OR ESPRESSO

and a selection of gourmet
accoutrements including

**WHIPPED CREAM | CRUSHED PEPPERMINT
MINI MARSHMALLOWS | CINNAMON
STICKS | CHOCOLATE AND CARAMEL
SYRUPS**

gf - Gluten Free

v - Vegetarian

vg - Vegan



THE BAR

FULL BAR + BEVERAGE PACKAGES

Our packages range from Premium Selections all the way through Top Shelf and Craft options for spirits, beer and wine.

SET-UP & EQUIPMENT


We provide all the necessary mixers, bar equipment, ice, glassware, bartenders, and liquor liability insurance.

SPECIALTY COCKTAILS

We would be happy to assist you in coming up with specialty cocktails and are happy to incorporate a champagne toast or wine pour at dinner.

ZERO PROOF LIBATIONS

Our bar team can easily create non-alcoholic versions of your favorite cocktails and can also utilize “zero proof” substitutions for your favorite spirits.





HOLIDAY COCKTAILS

FROSTED GINGER KICK

vodka, ginger liquor, gingerbread syrup, ginger beer, cranberry juice, rosemary + cranberries garnish, served in a collins glass

POLAR PEPPERMINT

peppermint schnapps, vodka, white creme de cacao, irish cream, crushed candy cane rim, served in a coupe glass



WINTER ORCHARD

brandy, apple cider, cranberry juice, cinnamon, nutmeg, cinnamon stick + orange slice garnish, served in a wine glass

HOLIDAY PUNCH

blanco tequila, pineapple juice, cranberry juice, prosecco, served in a wine glass

MISTLETOE MOCHA MARTINI

blanco tequila, espresso, irish cream, vanilla vodka, chocolate liquor, garnished with chocolate shavings, served in a martini glass



TROPICAL SNOWFALL

vodka, irish cream, creme de cacao, marshmallow syrup, coconut cream, toasted coconut or toasted marshmallow garnish, served in a rocks glass



HOLIDAY COCKTAILS

BLUE COCONUT FROST

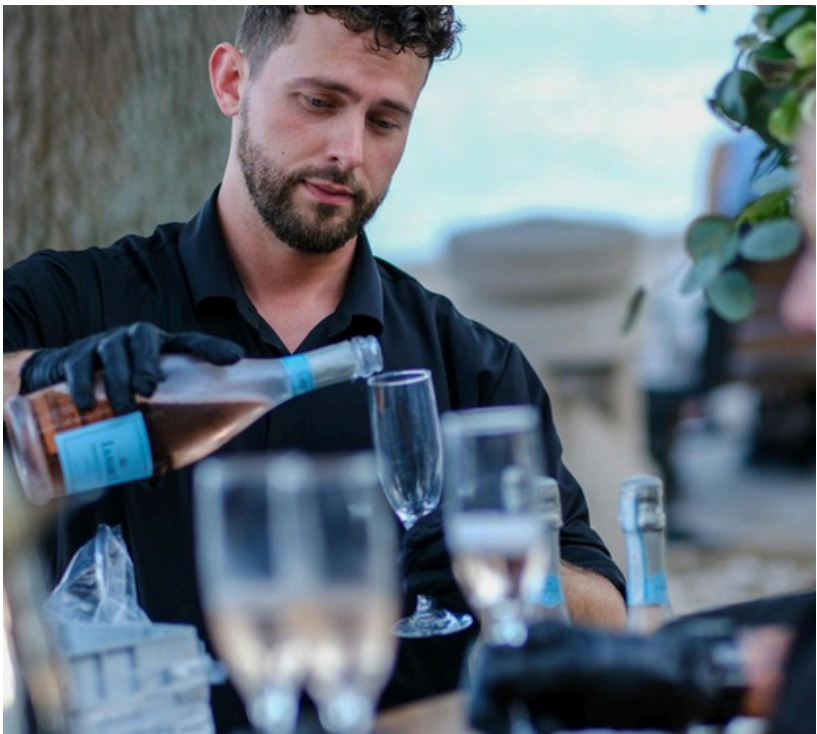
vodka, blue curacao, coconut cream, pineapple juice, crushed gingerbread garnish, served in a collins glass

RUBY REINDEER

blanco tequila, pomegranate juice, fresh lime juice, citrus liqueur, dehydrated lime + pomegranate seed garnish, served in a coupe glass

CRANBERRY ROSEMARY FRENCH 75

gin, cranberry rosemary syrup, lemon juice, champagne, rosemary sprig garnish, served in a champagne flute glass



SANTA'S NIGHTCAP

bourbon or rye, maple syrup, angostura bitters, orange bitters, cranberry syrup, orange peel & cinnamon stick garnish, served in a rocks glass

JINGLE JUICE

vodka, cranberry juice, lemon juice, simple syrup, cranberries garnish, served in a collins glass



ZERO PROOF 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

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

CLASSIC COFFEE BAR

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

French Roast and De-Caf Coffee with cream and assorted sweeteners, classic
coffee mugs + to-go coffee cups

Optional addition: Hot Water with assorted tea bags

“THE WORKS” COFFEE BAR

Guests are able to help themselves, whenever the caffeine need strikes!

French Roast and De-Caf Coffee with cream and assorted sweeteners, biscotti,
chocolate shavings, flavored syrups, whipped cream, pirolines and
classic coffee mugs + to-go coffee cups

HOT CHOCOLATE STATION

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