

CORPORATE
AND
SPECIAL EVENT
MENU



Maestros



813.222.6443 • CATERING@STRAZCENTER.ORG

SPECTACULAR EVENTS

Welcome

We are excited that you have chosen Maestro's Restaurant & Catering Services at the Straz Center for the Performing Arts for your event.

A Few Notes:

Room Rentals/Food and Beverage Minimums

Food and beverage minimums and room rental rates may vary depending on day of event and event requirements. Please contact a Straz Center sales representative for a personalized proposal.

Included in a Straz Center Event:

- All china, flatware and glassware
- A vast selection of tables in different sizes and standard banquet chairs, as well as standard linens and napkins in choice of black or white
- Professionally dressed and exceptionally trained service staff, dance floor and staging

Please ask a Straz Center sales representative for additional details and information.

Special Menu Requests

This menu is designed to give you a taste of what Maestro's Catering can offer for an event hosted at the Straz Center for the Performing Arts. A wide variety of other menus are available upon request. If you'd prefer a customized menu, please contact a Straz Center sales representative and they will be happy to assist in creating a menu that is best suited for your event.

Decorations

Decorating is permitted and needs to be pre-approved by Maestro's Catering.

Our guidelines are as follows:

- Open-flame candles are not permitted, however, you may use candles that are enclosed.
- Banners or items for display cannot be attached to walls, windows or ceilings with nails, tape or any other materials or substances that has the potential to cause damage to the property.

Maestro's Catering Décor Set-up

Maestro's Catering will set up provided décor for an additional installation fee of \$150.00. Items need to be dropped off the day before the scheduled event. Please ask your sales representative for more information.

Administration Fee and Sales Tax

Menu pricing is subject to a 24% administration fee and standard 7.5% sales tax. Should an event require additional or increased labor, not included in contract, it will be added.



BREAKFAST AND BRUNCH DISPLAYS

The items below are served buffet style and require a minimum of 20 guests. All breakfasts are accompanied by Florida orange and apple juices, and coffee service.

The Continental • \$12.00

Assorted muffins, bagels and Danish pastries served with butter, assorted fruit preserves and cream cheese

The Executive Continental • \$15.00

Applewood smoked bacon, display of fresh fruit and seasonal berries, assorted bagels, Danish pastries and breakfast breads accompanied by butter, jams, jellies and cream cheese

Classic Deluxe Breakfast • \$16.50

Applewood smoked bacon, fluffy scrambled eggs, roasted rosemary potatoes, display of fresh fruit and seasonal berries, flaky buttermilk biscuits, muffins, Danish pastries and bagels accompanied by butter, jams, jellies and cream cheese

Sunrise Fiesta • \$16.50

Fiesta breakfast scramble, Chorizo sausage, display of fresh fruit and seasonal berries, flaky buttermilk biscuits, muffins and tostones accompanied by butter, jams, jellies and cream cheese

Ultimate Breakfast • \$21.50

Applewood smoked bacon, roasted rosemary potatoes, chef-attended, loaded scrambled eggs, display of fresh fruit and seasonal berries, flaky buttermilk biscuits, muffins, Danish pastries and bagels accompanied by butter, jams, jellies and cream cheese
(\$75 chef fee will apply)



PLATED BREAKFAST & BRUNCH MEALS

Each table is served a basket of assorted baked goods, butter and fruit preserves, orange juice and coffee.

The All-American • \$13.00

Fluffy scrambled eggs and rosemary home-fried potatoes served with applewood smoked bacon

Jump Start • \$12.00

Egg whites, turkey, Swiss cheese and spinach protein wraps served with a seasonal fresh fruit medley and fresh baked power muffin

Good Morning Tampa Bay • \$13.00

Signature quiche prepared with asparagus, smoked ham, mushrooms and caramelized onions, cheddar cheese and rosemary home-fried potatoes

Eggs Benedict • \$15.00

Traditionally prepared fresh poached farm eggs with Canadian bacon served on a toasted English muffin and drizzled with Hollandaise sauce

Eggs Florentine • \$16.00

Sautéed baby spinach, applewood bacon and fresh poached farm eggs served on a toasted English muffin drizzled with Hollandaise sauce served with rosemary home-fried potatoes

Eggs Charon • \$27.00

Beef tenderloin medallions and fresh poached farm eggs served on a toasted English muffin drizzled with tomato Hollandaise sauce and rosemary home-fried potatoes

Farmhouse • \$26.00

Six-ounce Hereford certified strip steak cooked medium served with fluffy scrambled eggs and rosemary home-fried potatoes

EXECUTIVE BREAK DISPLAY

The Candy Counter • \$12.00

Assorted selection of M&Ms, Snickers, Milky Way, Three Musketeers, Hershey's Kisses, caramels, spring water, iced tea and freshly-brewed coffee

Intermission • \$11.00

Soft pretzels served with salt and deli mustard, popcorn, potato chips, corn chips, spring water and assorted sodas

Goody Goodies • \$14.00

Assorted fresh baked cookies, brownies and blondies, milk, spring water and freshly-brewed coffee

New Yorker • \$13.50

Assorted New York-style bagels, cream cheese spreads, iced tea and freshly-brewed coffee

7th Inning Stretch • \$12.50

Fresh buttered popcorn and Cracker Jacks, miniature franks in puff pastry with Dijon mustard, individual bags of peanuts, iced tea and freshly-brewed coffee

Cinco de Anytime • \$15.00

White corn tortillas, crispy plantain planks and tostones, guacamole, salsa verde, pico de gallo, mango salsa, iced tea, orange juice and tomato juice

Coffee and Tea Service \$45.00 per gallon

ASSORTED SNACKS

Fresh croissants • \$18.00/doz.

Granola bars • \$13.00/doz.

Assorted bagels with cream cheese • \$19.00/doz.

Assorted fresh baked cookies • \$16.00/doz.

(oatmeal, chocolate chip and white chocolate macadamia)

Assorted Danish pastries • \$24.00/doz.

Assorted cupcakes • \$25.00/doz.

Brownies and Blondies • \$18.00/doz.

BOXED LUNCH • \$15.00

Our signature boxed lunches include condiments, whole fruit, potato chips, salad and a homemade cookie.
All orders are limited to no more than four box lunch varieties.

Chicken Caesar Wrap

Grilled strips of chicken, hearts of romaine lettuce, grated Parmesan cheese, black olives and crunchy croutons with Caesar dressing wrapped in a choice of traditional flour or spinach tortilla

Garden Wrap

Fire roasted seasonal vegetables tossed in homemade basil pesto with crisp lettuce, Roma tomatoes and Parmesan cheese wrapped in a choice of traditional flour or spinach tortilla

Roma Wrap

Baby spinach greens, Roma tomatoes, roasted red peppers, artichokes and fresh mozzarella drizzled with balsamic glaze wrapped in choice of traditional flour or spinach tortilla

Deli Case

Choice of one: oven roasted beef, Virginia baked ham, smoked turkey breast or corned beef with lettuce, tomato, choice of Swiss or cheddar cheese wrapped in choice of a white, wheat, rye, flour or spinach tortilla

Old-Fashioned Salad Sandwich

Choice of one: traditional chicken salad, curry chicken salad, tuna salad or egg salad with lettuce, tomato, choice of Swiss or cheddar cheese wrapped in choice of a white, wheat, rye, flour or spinach tortilla

Grilled Chicken Baguette

Grilled marinated chicken breast and fresh mozzarella served on a French baguette with lettuce, tomato and sun-dried tomato aioli

Italian Hero

Baked ham, capicola, Genoa salami and provolone on a crispy Italian bread with romaine lettuce, tomatoes, onions and drizzled with Italian vinaigrette and a sprinkle of oregano

Cuban

Baked ham, salami, Cuban roast pork loin, Swiss cheese, dill pickles and Ybor mayonnaise on fresh Cuban bread

Big Beef

Slow-roasted top round of beef, thinly sliced with Havarti cheese, red onions and tangy horseradish sauce on a Kaiser roll



LIGHT LUNCH

Plated entrée salads are served with fresh baked rolls and butter, chef's selection of a decadent dessert, iced tea and coffee service.

Classic Caesar Salad • \$12.50

Crisp hearts of romaine lettuce with grated Parmesan, homemade garlic-rosemary croutons and anchovies accompanied by our classic Caesar dressing

Mediterranean Salad • \$13.50

Mixed greens with tomatoes, Kalamata olives, cucumber, pepperoncini, beets and crumbled feta on a bed of Maestro's signature potato salad served with a Greek vinaigrette

Caprese Salad Deluxe • \$13.50

Fresh mozzarella, beefsteak tomatoes, thinly-sliced red onions and fresh basil drizzled with pesto vinaigrette then topped with toasted pine nuts and accompanied by roasted garlic Parmesan crostini

Our Chef's Salad • \$14.50

Mixed fresh greens with julienne of fresh roasted turkey, tavern ham, roasted beef, Swiss and cheddar cheeses, sliced eggs, vine-ripened tomatoes and English cucumbers accompanied by your choice of two house dressings

Pear and Brie Salad • \$15.50

Baby spinach, heirloom tomatoes, pears, Brie, walnuts and oven-roasted turkey topped with our signature citrus vinaigrette

Sunburst Salad • \$15.50

Fire-roasted boneless chicken breast served atop tender baby greens, mandarin oranges, strawberries, grilled pineapple, mango and macadamia nuts served with balsamic vinaigrette

Thai Beef Salad • \$17.50

Sweet Thai chili-glazed beef sliced and served over mixed greens with thinly-sliced red onion, beefsteak tomatoes and hot house cucumbers topped with chopped cilantro and wonton crisps served with soy peanut vinaigrette dressing

Additions to all above salads

Chicken	\$4.00
Shrimp	\$6.00
Salmon	\$7.00

HOT PLATED LUNCH

Served with Maestro's salad, fresh baked rolls and butter, chef's selection of seasonal vegetables, decadent dessert, iced tea and coffee service.

California Chicken • \$22.00

Sautéed chicken breast topped with a sun-dried tomato and artichoke Mornay sauce served with roasted garlic whipped potatoes

Chicken Caprese • \$23.00

Fire-grilled boneless chicken breast topped with fresh plum tomatoes, basil and mozzarella cheese accompanied by roasted garlic and herb penne pasta

Stuffed Chicken Florentine • \$24.00

Stuffed chicken breast with fontina cheese, baby spinach and sun-dried tomato finished with a white wine cream sauce, served over Maestro's signature white truffle herbed risotto

Mojito Pork Tenderloin • \$23.00

Slow-roasted mojito pork tenderloin topped with spicy black bean corn relish accompanied by Cuban yellow rice

Seared Mahi Mahi • \$26.00

Blackened mahi mahi with a cilantro lime butter accompanied by fragrant jasmine rice

Orange Guava Grilled Salmon • \$27.00

Orange guava glazed salmon cooked to perfection then topped with citrus beurre blanc on a bed of wild rice

Petit Filet of Beef • \$34.00

Center-cut certified Hereford filet mignon, fire grilled to medium and finished with maitre d' butter paired with shallot and parsley fingerling potatoes



THEMED LUNCHEON BUFFETS

Each of the following delectably themed menus includes freshly-brewed coffee and iced tea service.

Price is per person, minimum of 25 people.

The Baja - Mexican • \$27.00

Tossed mixed greens (with jicama, tomatoes, cucumbers, onions with citrus vinaigrette) along with a create-your-own taco bar, with toppings to include: seasoned ground beef, pico de gallo, guacamole, cheddar cheese, shredded lettuce, black olives, sliced jalapeños and diced onions with oven-roasted seasonal vegetables, Mexican rice pilaf and churros dusted with ground cinnamon

Mulberry Street - Italian • \$30.50

Fresh-baked garlic toast points, Caesar salad with traditional dressing, croutons and Parmesan cheese, chicken Marsala, white truffle herbed risotto, pesto grilled fresh vegetables and New York cheesecake

Boardroom Feast - Deli • \$26.00

Chicken noodle soup, mixed greens (with tomatoes, cucumbers, carrots with a choice of two dressings), Mediterranean salad (kalamata olives, feta cheese, basil, sun-dried tomatoes with vinaigrette), assorted deli meats (roasted turkey, Virginia ham, roast beef, chicken salad, tuna salad), assorted cheeses and bakery breads, seasonal fresh fruit display, assorted chips and gourmet cookies

Hot Off The Grill - Western • \$27.00

Mixed greens (with tomatoes, cucumbers, carrots with a choice of two dressings), potato salad, cole slaw, southwest baked beans, grilled hot dogs, hamburgers and chipotle barbeque chicken breast, house-baked cookies and brownies

Cigar City - Cuban • \$28.50

Cuban bread and butter, Spanish bean soup, Ybor chopped salad, mojito pulled pork, traditional black beans and yellow rice, sweet plantains and guava empanadas



CREATE YOUR OWN LUNCHEON BUFFET

Choose from the following entrée options to create a one- or two-entrée buffet.

Includes fresh baked rolls and butter, Maestro's salad display, choice of fresh vegetable, choice of homemade starch and our chef's selection of dessert, iced tea and coffee.

One entrée **\$29.00** • Two entrées **\$33.00**

Chicken Piccata

Tender pan-seared breast in a traditional piccata sauce comprised of capers, lemon and butter

Island Chicken

Grilled chicken breast with tropical fruit salsa consisting of mango, pineapple, candied ginger, lime and cilantro

Chicken Besa

Seared chicken breast marinated with lemon and basil topped with mozzarella, tomato and finished with micro basil

Chicken Provencal

Baked chicken breast topped with garlic, tomatoes and Kalamata olives finished with white wine

California Chicken

Sautéed chicken breast topped with a sun-dried tomato and artichoke Mornay sauce

Chicken Parmesan

Parmesan crusted chicken cutlets, pan-fried and topped with roasted garlic tomato sauce, Parmesan and mozzarella cheeses

Chicken Florentine

Stuffed chicken breast with fontina cheese, cello spinach and sun-dried tomato finished with a white wine cream sauce

Bordeaux Braised Beef

Slow-braised beef in its natural juices with mirepoix vegetables, thyme and Bordeaux wine

Flank Steak

Grilled and sliced steak topped with shallot herb red wine demi-glace

Citrus Grilled Mahi Mahi

Citrus marinated grilled mahi mahi drizzled with a Chardonnay beurre blanc

Orange Guava Grilled Salmon

Orange guava glazed salmon cooked to perfection and topped with citrus beurre blanc

Fresh Vegetables

Grilled asparagus
Sautéed haricot verts
Roasted seasonal vegetables
Garlic dill haricot verts
Pesto grilled vegetable medley
Balsamic roasted Brussels sprouts

Homemade Starches

Wild grain rice
Steamed jasmine rice
Italian herb penne
White truffle herbed risotto
Yukon Gold mashed potatoes
Shallot and parsley fingerling potatoes

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HOT PLATED DINNER ENTRÉES

Each of the entrées are served with Maestro's salad, fresh baked rolls and butter, chef's selection of seasonal vegetables, decadent dessert and iced tea and coffee service.

California Chicken • \$28.00

Sautéed chicken breast topped with a sun-dried tomato and artichoke Mornay sauce served with roasted garlic whipped potatoes

Chicken Florentine • \$33.00

Chicken breast with fontina cheese, baby spinach and sun-dried tomato finished with a white wine cream sauce, served over Maestro's signature white truffle herbed risotto

Pollo Caprese • \$35.00

Fire-grilled boneless chicken breast topped with prosciutto di Parma, fresh plum tomatoes, basil and mozzarella cheese accompanied by roasted garlic and herb penne pasta

Apple Cider Pork • \$35.00

Thick-cut apple cider and palmetto honey marinated pork tenderloin topped with gingered apples and paired with caramelized sweet potatoes

Seared Mahi Mahi • \$39.00

Blackened mahi mahi with a cilantro lime butter accompanied by fragrant jasmine rice

Honey Grilled Salmon • \$38.00

Honey-glazed fresh salmon cooked to perfection then topped with ginger beurre blanc on a bed of wild rice

Grouper Provencal • \$42.00

Black grouper filet baked with garlic, tomatoes and kalamata olives finished with white wine

New York Strip • \$54.00

Certified Hereford New York strip grilled medium and drizzled with red demi wine glaze accompanied by shallot and parsley fingerling potatoes

Macadamia Nut Crusted Sea Bass • \$51.50

Pan-toasted macadamia nut-crusted sea bass filet finished with citrus beurre blanc and served with savory coconut rice

Chophouse Filet Mignon • \$59.00

Center-cut certified Hereford filets dusted with our house seasoning gilled medium and topped with Champagne hollandaise served with Gruyère whipped potatoes

HOT PLATED DUET DINNER ENTRÉES

The entrées are served with Maestro's salad, fresh baked rolls and butter, chef's selection of seasonal vegetables, decadent dessert and iced tea and coffee service.

Risotto in Phyllo • \$22.00

Creamy risotto, asparagus, mushrooms, seasonal garden vegetables and Parmesan cheese wrapped in crispy phyllo dough

Opening Night • \$36.00

Herb-marinated breast of chicken, grilled jumbo shrimp skewer with a lemon and garlic sauce served with toasted orzo rice

Center Stage • \$39.00

Island-spiced herb-crusted breast of chicken, grilled Scottish salmon with fruit salsa served with savory coconut rice

Curtain Call • \$49.00

Montreal-seasoned center-cut New York strip steak grilled to medium, butter poached jumbo shrimp served with white truffle herbed risotto

Encore • \$57.00

Bronzed petite certified Hereford filet cooked to medium, paired with a grilled honey-glazed wild salmon filet served with wild grain rice

Maestro • \$71.00

Herb-crusted center-cut filet mignon prepared medium, with rosemary béarnaise sauce, paired with a cold water lobster tail with shallot and parsley fingerling potatoes



CREATE YOUR OWN DINNER BUFFET

Choose from the following entrée options to create a one - or two - entrée buffet.

Includes fresh baked rolls and butter, Maestro's salad display, choice of fresh vegetable, choice of homemade starch and our chef's selection of dessert, iced tea and coffee service.

One entrée **\$44.00**
Two entrées **\$48.00**

Chicken Piccata

Tender pan-seared chicken breast in a traditional piccata sauce comprised of capers, lemon and butter

Island Chicken

Grilled chicken breast with tropical fruit salsa consisting of mango, pineapple, candied ginger, lime and cilantro

Chicken Besa

Seared chicken breast marinated with lemon and basil topped with mozzarella, tomato and finished with micro basil

Chicken Provencal

Baked chicken breast topped with garlic, tomatoes and kalamata olives finished with white wine

California Chicken

Sautéed chicken breast topped with a sun-dried tomato and artichoke Mornay sauce

Chicken Parmesan

Parmesan-crust chicken cutlets, pan-fried and topped with roasted garlic tomato sauce, Parmesan and mozzarella cheeses

Chicken Florentine

Stuffed chicken breast with fontina cheese, cello spinach and sun-dried tomato finished with a white wine cream sauce

Bordeaux Braised Beef

Slow-braised beef in its natural juices with mirepoix vegetables, thyme and bordeaux wine

Flat Iron Steak

Grilled and sliced steak topped with shallot herb red wine reduction

Citrus Grilled Mahi Mahi

Citrus-marinated grilled mahi mahi drizzled with a Chardonnay beurre blanc

Honey Grilled Salmon

Honey-glazed salmon cooked to perfection then topped with ginger beurre blanc

Fresh Vegetables

Grilled asparagus
Sautéed haricot verts
Roasted seasonal vegetables
Garlic dill haricot verts
Pesto grilled vegetable medley
Parmesan shallot
Brussels sprouts
Broccoli with
garlic and blue cheese

Homemade Starches

Wild grain rice
Steamed jasmine rice
Italian herb penne
White truffle herbed risotto
Yukon Gold mashed potatoes
Shallot and parsley
fingerling potatoes



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THEMED DINNER BUFFETS

Each of the following delectably themed menus includes freshly brewed coffee and iced tea service.

Cozumel - Mexican • \$49.00

Chicken tortilla soup, seasonal greens (jicama, tomatoes and onions with mango vinaigrette), roasted corn and black bean salad, marinated fire-grilled boneless chicken breast with mole verde, beef enchilada, pico de gallo, guacamole, cheddar cheese, shredded lettuce, black olives, sliced jalapeños, diced onions, Mexican rice pilaf, flour tortillas, churros dusted with ground cinnamon

Ciao Bella - Italian • \$56.00

Tomato basil soup, Caesar salad with traditional dressing, croutons and Parmesan cheese, antipasti display with imported meats and cheeses, roasted peppers, marinated mushrooms, penne pasta with alfredo sauce and grilled chicken, salmon piccata, baby spinach and tenderloin medallions with sun-dried tomato, mushroom with a port wine gorgonzola reduction, pesto-grilled fresh vegetables with basil and olive oil, fresh baked garlic rolls, cannoli and tiramisu

Channel Marker One - Floribbean • \$60.00

Spinach salad with tomatoes, red onions, bacon bits, strawberries, orange wedges and feta cheese, fire-roasted pineapple salad with roasted peppers and herbs, grilled mahi mahi with Florida fruit salsa butter sauce, jerk breast of chicken with an orange sauce and caramelized plantains and wild mushroom demi, coconut saffron rice, black beans, warm Cuban bread with butter, key lime pie and carrot cake

Low Country - Southern • \$60.00

Sweet corn bisque, fresh garden salad with mixed greens, tomatoes, cucumbers, black olives, red onions, shredded cheddar cheese, corn bread croutons, black eyed peas, onions and roasted fennel salad, oven-roasted honey herb chicken, mustard-glazed slow-roasted New York strip medallions, honey vinegar brined Carolina pork shoulder, green beans with almonds, traditional southern mac'n'cheese, buttermilk biscuits served with butter, pecan pie and bread pudding

The Chef's Table - Mediterranean • \$51.00

Feta, tomato, cucumber and kalamata salad, with Greek vinaigrette, Mediterranean salad display with assorted toppings and two dressings, chicken Athena with artichokes, sun-dried tomatoes, feta cheese and lemon, grilled salmon, mushrooms, tricolor roasted peppers, Vidalia onions coated with Mykonos butter, grilled lemon and oregano marinated beef slouvakı skewers, sautéed yellow squash, zucchini, eggplant, diced tomatoes and basil, toasted orzo basmati rice blend, pita bread, mini ricotta cake and assorted baklava

Hot Off the Grill - Western • \$56.00

Mixed greens with sliced tomatoes, cucumbers and onions with your choice of dressings, fire-roasted vegetable salad, Tex-Mex style flank steak, chipotle raspberry marinated chicken, hickory-grilled salmon with tricolor pepper relish, fire-roasted corn niblets, sun-dried tomato-basil grits, parker rolls and corn bread with butter, house-baked cookies, brownies and s'mores cups

Cigar City - Cuban • \$59.00

Traditional Spanish bean, potato and chorizo soup, Ybor chopped salad with mixed greens, diced tomatoes, red onions, sliced Virginia ham and Swiss cheese, Maestro's signature 12-hour Cuban pulled pork with mojito sauce,

Florida red snapper enchilada, tomatoes, onion and pepper trio, ropa vieja, shredded rib eye, peppers, onions, queen olives, sweet plantains, traditional black beans and yellow rice, and sweet plantains, garlic-tossed tostones, Cuban bread and butter and guava empanadas

Maestro on the River • \$67.00

Citrus gazpacho, baby spinach with tomatoes, red onions, bacon bits, strawberries, orange wedges and feta cheese, smoked salmon, black olive and avocado salad, served with tortilla chips, jicama, carrot and napa slaw, grouper Provencal, shrimp, lump crab, tomatoes, kalamata olives, artichokes, grilled chicken with black bean corn salsa, sliced New York strip, wild mushroom melange and port demi, golden currant



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SPECIALTY PLATES VEGETARIAN OPTIONS

These plates are served with Maestro's salad and fresh baked rolls with chef's selection of homemade starch, seasonal vegetables, decadent dessert and iced tea and coffee service.

Wild Mushroom Strudel • \$21.00

Mushrooms sautéed with truffle oil tossed with fresh herbs and pearl onions

Vegan Red Lentil Cakes • \$18.00

Served with yellow rice, salsa and black-eyed pea relish

Children's Options • \$12.50

Plated entrée is served with fresh fruit, cookie and beverage.
(Choice of one per event)
(4 - 9 yrs.)

Chicken fingers and French fries

Hot dog or corn dog and French fries

Mini sliders and French fries

DESSERT DISPLAYS

25-person minimum

Ultimate Cupcakes • \$14.00

A display of assorted decorative cupcakes, mini cupcakes and cake pops

Death by Chocolate • \$15.00

An assorted display of white, milk and dark chocolate cakes, brownies, mousses, minis, pralines and chocolate fondue

Viennese Delights • \$17.00

A display of mini desserts including cheesecakes, chocolate cakes, éclairs, cream puffs and assorted pastries
(3 pieces per order)

Fondue Bar • \$12.00

White and dark chocolate fondue with assorted seasonal fruits and sponge cake

Maestro's S'mores Bar • \$12.00

This campfire classic features dark, milk and white chocolates, marshmallows, caramel, and other toppings to create your own classic or gourmet station.

A LA CARTE DESSERTS

Priced per piece, minimum of 25 per item

Gluten Free Chocolate Cake Bites • \$1.50

Pistachio and Vanilla Financier • \$2.00

Madeleines • \$2.00

Coconut Macaroon • \$2.50

Alfajores • \$2.75

French Macaron • \$2.75

vanilla, coffee, chocolate, raspberry, lemon or dulce de leche

Lemon Squares • \$2.50

Seasonal Berries and Cream • \$3.00

Key Lime Tarts • \$2.50

Baklava • \$2.50

Pecan Bars • \$2.75

Vegan Piña Colada Panna Cotta • \$3.00

Mini Cheesecake • \$3.00

vanilla, chocolate, raspberry, guava, caramel or strawberry

Chocolate Passion Verrine • \$3.00

Triple Chocolate Verrine • \$3.50

Eggnog Panna Cotta - Seasonal • \$2.50

Pumpkin errine - Seasonal • \$2.00

Chocolate Covered Strawberries - Seasonal • \$2.00



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STRAZ
CENTER

HORS D'OEUVRES

*Priced per piece, minimum of 25 per item,
we recommend 3-4 pieces per person, per hour*

COLD SELECTIONS

Roma tomato and basil bruschetta	\$1.75
Salami cornett with horseradish cream cheese	\$2.00
Roasted pepper and artichoke tapenade	\$2.00
Gazpacho shooters	\$2.50
Roasted pepper, olive and artichoke on garlic toasts	\$2.50
Lemon-scented goat cheese	\$2.50
Prosciutto-wrapped melon	\$2.75
Country pate canape	\$3.00
Cucumber coin with smoked salmon mousse	\$3.00
Fig and blue cheese bruschetta	\$3.00
Goat cheese stuffed peppadews peppers	\$3.00
Smoked salmon on rye toasts	\$4.00
Louisiana-style jumbo shrimp	\$4.00
Beef tenderloin and horseradish cream canape	\$4.50
Tuna sashimi on coconut rice cake	\$4.50
Mini spicy tuna hand-roll	\$4.50
Seared Ahi tuna on a wonton wafer	\$4.50
Jonah crab claw cocktail	\$6.00
Lobster canape with spicy aioli	\$6.00

HOT SELECTIONS

Asian vegetable spring rolls	\$2.00
Kalamata and artichoke tart	\$2.00
Mini gourmet pizzas	\$2.00
Assorted mini quiche	\$2.50
Wild mushroom tartlet	\$2.75
Firecracker wings with blue cheese	\$3.00
Southwest spring rolls	\$3.00
Chicken sopes	\$3.00
Italian sausage-stuffed mushrooms	\$3.00
Crispy chicken tenders with honey mustard	\$3.00
Pulled pork sliders	\$3.00
Pear and Brie with cranberry chutney	\$3.00
Smoked chicken and avocado in bouchée	\$3.00
Seafood sopes	\$3.00
Bamboo-skewered Thai-style chicken	\$3.50
Two-bite cocktail lamb chop	\$3.75
Shrimp spring roll	\$4.00
Twice-baked potatoes with truffle oil	\$4.00
Beef and cheese empanadas	\$4.00
Louisiana barbeque shrimp in pastry hat	\$4.00
Bacon-wrapped scallops	\$4.50
Kobe beef sliders	\$4.50
Mini beef Wellington	\$4.50
Crab-stuffed mushrooms	\$5.00



CARVING AND DISPLAY STATIONS

CARVINGS

(\$75.00 attendant fee)

Oven Roasted Turkey Breast • \$120.00

(Serves 15)

Oven-roasted boneless turkey breast accompanied by cranberry chutney, pumpkin pecan butter and assorted rolls

Smoked Virginia Ham • \$180.00

(Serves 30)

Smoked Virginia ham with bourbon raisin sauce accompanied by little rolls

Steamship of Pork • \$200.00

(Serves 50)

Honey garlic roasted steamship of pork, served with homemade pepper jelly, herbed aioli and little rolls

Top Round of Beef • \$225.00

(Serves 50)

Rosemary garlic topped round of beef, served with wild mushroom demi-glace, horseradish cream and fresh rolls

New York Strip Loin • \$275.00

(Serves 20)

New York strip loin, served with wild mushroom demi-glace and horseradish cream

Whole-Roasted Filet of Beef • \$300.00

(Serves 15)

Whole-roasted filet of beef served with pearl onions, horseradish cream and fresh rolls

Premier Prime Rib • \$280.00

(Serves 25)

Oven-roasted premier prime rib with cracked black pepper served with au jus and fresh horseradish sauce

Beef Wellington • \$325.00 (Serves 15)

Choice beef tenderloin, mushroom duxelle and pâté wrapped in buttery puff pastry served with hollandaise sauce and port demi-glace

Whole Steamship Round of Beef • \$800.00

(Serves 100)

Certified Hereford choice steamship accompanied with horseradish cream, blue cheese aioli; Creole mustard and fresh rolls

Salmon en Croute • \$175.00 (Serves 15)

Wild Scottish salmon with fennel, red and yellow peppers, Vidalia onions wrapped in flaky puff pastry

Whole Side of Nova Scotia

Smoked Salmon • \$150.00 (serves 20)

Nova Scotia smoked salmon served with capers, chopped hard-boiled eggs, parsley, chopped red onion and bagel chips

DISPLAYS

(Price per person)

Fruit and Berries (vegetarian)

\$8.50

Sliced seasonal fruit and berries served with a cinnamon vanilla yogurt dip

Garden Crudité (vegetarian)

\$9.00

Seasonal vegetables served with garden ranch dip and seasonal hummus

Grilled and Roasted Vegetables (vegetarian)

\$11.00

Fresh seasonal vegetables including squashes, peppers, mushrooms, artichokes, beets, fennel, carrots and onions, served with white balsamic vinaigrette, accompanied by crisps, flatbreads and assorted gourmet crackers

Antipasto

\$15.00

Prosciutto, pepperoni, Genoa salami, capicola, bocconcini, provolone cheese, eggplant caponata, Kalamata olives, artichoke hearts, roasted red peppers, tapenade and basil dipping sauce presented with crusty Italian breads

Cheese Board

\$14.00

Our chef's selection of domestic and imported cheeses presented with a selection of fresh sliced fruit and bread and butter pickles, accompanied by crisps, flatbreads and assorted gourmet crackers

Classic Shrimp Cocktail (GF)

\$14.00

Louisiana-style boiled jumbo shrimp, three per person served with lemons, cocktail and remoulade sauces

Maestro's Tapas

\$16.00

Hummus with garlic confit, roasted red peppers, roasted eggplant Mediterranean, spicy black bean dahl, accompanied by spiced Greek olives, pita points, white corn chips and garlic crisps

Maestros

813.222.6443 • CATERING@STRAZCENTER.ORG



STATIONS

(\$75.00 attendant fee)

Minimum of 25 people for each station ordered.

Risotto Station • \$13.00

Chef-attended authentic Italian risotto station with guest choice of toppings to include: caramelized onions, sautéed mushrooms, roasted tomatoes and aged Italian Parmesan

Fondue Display • \$12.00

A terraced display of artisan breads and farm fresh vegetables served with a trio of cheese fondue: roasted garlic and sundried tomatoes, spinach and leek and traditional

Burger Slider Bar • \$14.00

Angus beef sliders atop a buttered and grilled brioche bun; toppings include: lettuce, tomato, garlic dill pickles, fried onions, bacon, American cheese, Blue cheese crumbles, ketchup, cilantro mayo and classic mayo

Mac and Cheese Bar • \$11.00

Homemade creamy macaroni and cheese, grilled ham, bacon bits, diced tomatoes, sour cream, scallions, grated cheddar cheese, sautéed onions and mushrooms

Nacho Bar • \$11.00

House made tortilla chips with all your favorite toppings queso fresco cheese sauce, seasoned ground beef, pickled jalapeños, shredded lettuce, Refried beans, fresh pico de gallo, guacamole and sour cream

The Ming Dynasty • \$16.00

Assorted dim sum to include pan-fried pot stickers, pork and shrimp dumplings and crispy vegetarian spring rolls, served with hot Chinese mustard sauce, sweet chili sauce, and fortune cookies, all served in small take-out style boxes with chopsticks

Ceviche Bar • \$23.00

Maestro's signature seafood ceviche, fresh guacamole, salsa verde, pico de gallo and mango salsa, paired with white tortilla chips and crispy plantain planks

Short Rib Martini Bar • \$23.00

Braised boneless short ribs served over garlic mashed potatoes with a variety of toppings to include fried onions, shredded cheese, sautéed shallots and a red wine demi-glace

Mashed Potato Martini Bar • \$14.00

Martini glasses filled with creamy, buttery mashed potatoes served with toppings including scallions, smoked bacon, crumbled blue cheese, grated cheddar cheese, sautéed mushrooms,

Tavolo Italiano • \$15.00

Freshly tossed Caesar salad, garlic rolls

Choose two:

Rigatoni bolognese, grilled chicken penne Alfredo, roasted vegetable pasta primavera or three-cheese tortellini in a pesto cream sauce

Accompanied by grated Parmesan cheese, crushed red pepper flakes

Salad Station • \$13.00

Served with fresh garlic rolls.

Choice of two:

Ybor Caesar salad, baby spinach and goat cheese salad, Greek salad, Maestro's salad,



Maestro's

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BEVERAGE AND BAR PRICING

HOSTED BAR OPTIONS

BEER AND WINE ONLY

Budweiser
Bud Light
Shock Top
Stella Artois
Corona
Founders All-Day IPA
Woodbridge Cabernet Sauvignon
Woodbridge Chardonnay
Woodbridge Moscato

PREMIUM

Tito's Vodka
Bacardi Light Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Canadian Club Whiskey
Dewars Scotch
Jose Cuervo Gold Tequila
Peach Tree Schnapps
**Inclusive of all items from
the beer and wine menu**

TOP SHELF

Grey Goose
Bacardi 8
Bombay Sapphire
Crown Royal
Johnny Walker Black
Makers Mark
Cuervo 1800
Hennessy
Kahlua
**Inclusive of all items from
the beer and wine menu**
Plus, the following wines:
Robert Mondavi Pinot Grigio
Robert Mondavi Pinot Noir
Sonoma Cutrer Chardonnay
Bogle Merlot Blend
Broken Earth Cabernet

All bars are stocked with appropriate mixers, garnish, soft drinks and bottled water.

Beer & Wine \$16.00 for the first hour, \$10.00 each additional hour
Premium \$18.00 for the first hour, \$11.00 each additional hour
Top Shelf \$22.00 for the first hour, \$11.00 each additional hour
Non-Alcoholic \$12.00 for the first hour, \$6.00 each additional hour



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POLICIES AND INFORMATION

Payment Schedule and Deposit Information

A minimum deposit of 20% is required at time of confirming date (major credit cards, cash and checks are accepted). 50% of the estimated balance will be due 30 days prior to the event date. Final payment is due five business days prior to the event taking place along with final arrangements and requests. In the event of extenuating circumstances, any portion of the bill left unpaid will be due on the night of the event. Deposits are non-refundable. Events that cancel within 72 hours of event time are subject to full rates.

Guaranteed Guest Count

Guaranteed count of attending guests must be confirmed with our office five business days before your event. Because of special ordering procedures, it is not possible to extend this time. Once final counts have been decided, these counts may not be reduced and will be the minimum number of attendees that will be subject to charge. In addition to the guest count, all menu selections, rental selections, head table counts, event layout and special requests/requirements and other logistical information will be required five business days prior to the event taking place.

Sit-Down Dinner

Menus at the Straz Center are priced based on choice of one entrée per person, for seated dinner events. If more than one entrée option is chosen, The Straz requires place cards to be placed specifying what has been ordered by each guest.

Culinary Information

It is a policy of the State of Florida Health Department that any food left over from a banquet is not allowed to be taken off the premises by a guest. It remains property of Maestro's Catering and no to-go containers of any kind will be provided. Because of this policy please be accurate with the guest count that is required to be provided five business days prior to the event date. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

Holidays and Special Events

Additional administration fees will apply if an event is to take place on one of the following: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day, Memorial Day, Easter or Fourth of July. Administration fees will be billed at 1.5 times the standard rate should an event be booked on one of the mentioned dates.

Security

If valuable items are to be left in the banquet area, it is recommended that a security firm be retained at the host's expense. Our catering staff will be available to assist in making these arrangements should they be needed. The Straz Center retains the right to approve, coordinate and monitor any supplemental security services.

Set-up and Tear-Down

Availability of Straz Center staff for set-up of events is subject to the schedule of events taking place at the time of the booked event. The minimum amount of time that will be allotted between two separate events is three hours. The catering team will be in contact with whomever is heading the event in question to inform them of when set up will be allowed. Any vendors bringing in items for a reception are responsible for the handling and setting up of their items the day of the event. This includes, but is not limited to, florists, entertainers, bakeries and friends of the family. The event host will be responsible for making arrangements with the vendors chosen for tear-down at the end of the reception. Any centerpieces, decorations or equipment must be removed upon conclusion of the event and may not be stored overnight.

Parking

The Poe Garage is directly across from the Straz Center on Ashley Drive. Attendees will be charged by the hour if they choose to park in the Poe Garage. If complimentary parking is preferred please contact your sales representative for more information and to make arrangements.

Administration Fee

Menu pricing is subject to a 24% administration fee and standard sales tax. Should the event require additional or increased labor this will be added to the remaining balance post event.

Pricing Guarantees

Because of fluctuating market conditions, pricing within these menus is subject to change and is only valid for 120 days. Menus are evaluated and updated at the beginning of each calendar year. Should pricing for an event be changed the host and whomever else they choose to be contacted with event details will be notified in writing. In addition, with deposit, we guarantee that pricing will not be raised more than 5% above the listed price at the time the event is booked.

Contact

Catering Sales Department at The Straz Center
1010 North MacInnes Place, Tampa, Florida 33602.

For catering inquires, please call 813.222.6443 or e-mail catering@strazcenter.org for more information.



Maestros'

R E S T A U R A N T

AT THE STRAZ CENTER FOR THE PERFORMING ARTS