Maestro's

RESTAURANT & CATERING SERVICES
AT THE STRAZ CENTER FOR THE PERFORMING ARTS

Wedding Packages

STRAZ CENTER
FOR THE PERFORMING ARTS

Call **813.222.6443**
or email us at
catering@strazcenter.org.

Wedding Package I

Butler Passed Hors d'Oeuvres

(Choice of four hors d'oeuvres)

Vegetarian Asian Spring Rolls
with a Thai Chili Dipping Sauce

Southwest Eggrolls
with Avocado Wasabi Dipping Sauce

Bamboo Style Chicken Skewers
with a Thai Peanut Dipping Sauce

Mini Pizzas
Mini Cheese & Pepperoni Pizzas

Assorted Mini Quiche
Egg & Bacon or Egg & Spinach Quiche

Shrimp Canapé
Gulf Shrimp on Toast Rounds with Lemon Aioli

Roma Tomato & Basil Bruschetta
Drizzled with Olive Oil & Fresh Basil

Bamboo Style Beef Skewers
with a Thai Peanut Dipping Sauce

Plated Salad

(Choice of one salad)

Maestro's House Salad
Mixed Greens tossed with Sliced Carrots, Tomatoes, Cucumbers, Heart of Palm & Roasted Rosemary Croutons, served with choice of Vinaigrette or Creamy Dressings

Maestro's Caesar Salad
Romaine Lettuce topped with Shaved Parmesan, Anchovies & Roasted Rosemary Croutons, served with a Traditional Homemade Caesar Dressing

Maestro's Italian Salad
Romaine Lettuce tossed with Carrots, Celery, Tomatoes, Kalamata Olives, Red Onion, Roasted Rosemary Croutons, served with a Traditional Italian Vinigairette Dressing

Plated Entree

(Choice of one entrée)

(You may select two entrée selections at an additional $4 per person)

Oven Roasted Boneless Chicken Breast
Choice of one: Lemon Bearnaise, Piccata, Marsala, Vesuvio, Bordeaux, Chimichurri or Provencal, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes or Rice Pilaf

Filet of Tilapia
Sautéed Filet of Tilapia topped with choice of Sauce; Scampi or Piccata, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes or Rice Pilaf

New York Strip
6 oz. New York Strip, prepared medium, topped with choice of Red Wine Demi Glaze, Port Wine Demi Glaze or Bordelaise Sauces, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes or Rice Pilaf

Grilled Filet of Salmon Bronzed or Blackened
Served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato,
Chef's Roasted Potatoes or Rice Pilaf

$38 per person

A 23% administrative fee and sales tax will be applied.

Wedding Package II

Chef's Artistries Displayed

(Choice of one display)

Maestro's Antipasto Display
Prosciutto, Pepperoni, Genoa Salami, Cappacola, Bocconcini, Provolone Cheese, Peppers, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Tapenade & Basil Dipping Sauce presented with Crusty Italian Farm Breads

Fresh Vegetable Crudités Display
Seasonal Assorted Vegetables
presented with Assorted Dipping Sauces

Domestic Cheese & Fruit Display
Presented with Fresh Sliced Fruit, Pickles and Homemade Bread & Butter, accompanied by Crisps, Flatbreads and Gourmet Crackers

Butler Passed Hors d'Oeuvres

(Choice of four hors d'oeuvres)

Fresh Lump Crab Cakes
with Roasted Red Bell Pepper Aioli

Shredded Chicken Sopes
Shredded and Seasoned Chicken over a Thick Homemade Corn Tortilla topped with Shredded Lettuce, Guacamole & Salsa Fresca

Vegetarian Asian Spring Rolls
with a Thai Chili Sauce

Shrimp Cocktail Skewers
with Cocktail & Remoulade Sauces

Stuffed Mushroom Florentine
Crimini Mushroom Caps stuffed with a Blend of Spinach, Artichokes and Asiago Cheese

Two-bite Lamb Chops
with Mint Jelly

Beef Canapé
Thinly-sliced Filet Mignon over a Homemade Crustini, served with Creole Mustard

Mini Sliders
with appropriate condiments

Plated Salad

(Choice of one salad)

Maestro's House Salad
Mixed Greens tossed with Sliced Carrots, Tomatoes, Cucumbers, Heart of Palm & Roasted Rosemary Croutons, served with choice of Vinaigrette or Creamy Dressings

Traditional Grilled Caesar Salad
Romaine Lettuce grilled and topped with Shaved Parmesan, Anchovies & Roasted Rosemary Croutons, served with a Traditional Homemade Caesar Dressing

Maestro's Mediterranean Salad
Mixed Greens tossed with Chopped Tomatoes, Cucumber, Kalamata Olives, Red Onion & Feta Cheese, served with Choice of Vinigairette or Creamy Dressings

Plated Entree

(Choice of one entrée)

(You may select two entrée selections at an additional $4 per person)

Chicken Paellard
Sautéed Chicken Breast with Tomato Canccace, Shitake Mushrooms, Cello Spinach, Roasted Garlic, finished with a Rosemary Beurre Blanc Sauce, served over a choice of Angel Hair Pasta or Garlic Mashed Potatoes

Oven Roasted Boneless Chicken Breast
Choice of one: Lemon Bearnaise, Piccata, Marsala, Vesuvio, Bordeaux, Chimichurri or Provencal, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes or Rice Pilaf

Petite Filet
4 oz. Filet Mignon, prepared medium, choice of Marsala, Lemon Butter or Vesuvio Sauces, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes or Rice Pilaf

New York Strip
6 oz. New York Strip, prepared medium, choice of Marsala, Lemon Butter or Vesuvio Sauces, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes or Rice Pilaf

Pork Chop Vesuvio
10 oz. Pork Chop topped with a Garlic White Wine Sauce & garnished with Pearl Onions, Snow Peas & Grapes, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes or Rice Pilaf

$54 per person

A 23% administrative fee and sales tax will be applied.

Wedding Package III

Chef's Artistries Displayed

(Choice of one display)

Pike Place Inspired Imported Cheese Display
Smoked Salmon served with Chopped Red Onion, Cream Cucumber Relish, Ccopped Hard Boiled Eggs, Capers & Seasoned Aioli, accompanied by Imported Cheeses, Grilled & Fresh Sliced Assorted Fruits, Gourmet Crackers & Crisps

Grilled Vegetable Crudités Display
Seasonal Assorted Vegetables
grilled and presented with Assorted Dipping Sauces

Imported Cheese & Fruit Display
Presented with Fresh Sliced Fruit, Pickles and Homemade Bread & Butter, accompanied by Crisps, Flatbreads and Gourmet Crackers

Butler Passed Hors d'Oeuvres

(Choice of four hors d'oeuvres)

Two-bite Lamb Chops
with Mint Jelly

Fresh Caprese Skewers
Fresh Milk Mozzarella Balls, Cherry Tomatoes & Fresh Basil skewered & drizzled with Balsamic Glaze

Watermelon Gazpacho Shots
A sweet-and-savory Tomato & Watermelon chilled Soup made with Cilantro, Olive Oil, Jalapeño and Lemon Juice, served cold

Filet Florentine Crustini
Thinly-sliced Filet Mignon, prepared medium well, over a Homemade Crustini with Truffle Oil Lentil Rago

Florida Pacific Rim Lobster Bisque Shots
Maestro's own version of the Florida favorite Creamy Lobster Bisque finished with Cognac, served in a shot glass

Fresh Ahi Tuna over Wonton Crisp
with Corn Relish

Lobster Roulette
Fresh Lobster over a Homemade Crustini with Tangy Jelly

Assorted Seafood Sopes
Lobster, Crab & Shrimp seasoned & served at room temperature over a Thick Homemade Corn Tortilla & topped with Shredded Lettuce, Homemade Guacamole & Salsa Fresca or Salsa Verde

Plated Salad

(Choice of one salad)

Maestro's House Salad
Mixed Greens Tossed with Sliced Carrots, Tomatoes, Cucumbers, Heart of Palm & Roasted Rosemary Croutons, served with choice of Vinaigrette or Creamy Dressings

Maestro's Grilled Caesar Duet Salad
Red & Green Romaine Lettuce Leaves grilled and topped with Shaved Parmesan, Anchovies & Roasted Rosemary Croutons, served with a Traditional Homemade Caesar Dressing

Strawberry Poppy Seed Salad
Fresh Baby Spinach Leaves tossed with Sliced Strawberries, Red Onion, Brie Cheese and Poppyseed Vinaigrette

Plated Entree

(Choice of one entrée)

(You may select two entrée selections at an additional $4 per person)

Seabass & Filet Duet
Pistachio Encrusted Seabass with Orange Butter, served alongside a four oz. Filet Mignon, prepared medium well, topped with Bordeaux, Redwine Demiglaze or Maitre d'Butter Sauce, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes, Sweet Potato Mash or Rice Pilaf

Chicken & Shrimp Vesuvio Duet
Three Jumbo Shrimp sautéed and served alongside a Chicken Breast topped with a Garlic White Wine Sauce & garnished with Pearl Onions, Snow Peas & Grapes, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes, Sweet Potato Mash or Rice Pilaf

Grouper & New York Strip Duet
Fresh Gulf Coast Grouper seasoned with Crimini Mushroom Dust served alongside a six oz. New York Strip Steak, prepared medium, topped with Bordeaux, Redwine Demiglaze or Maitre d'Butter Sauce, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes, Sweet Potato Mash or Rice Pilaf

Filet and Shrimp Duet
USDA Choice Filet Mignon, prepared medium, served alongside a trio of Grilled Jumbo Shrimp with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes, Sweet Potato Mash or Rice Pilaf

Maestro's Mixed Grill
Fire-grilled Filet Mignon, Lollipop Lamb Chops and All-natural Boneless Chicken Breast topped with Accompanying Sauces, served with Seasonal Grilled Vegetables & choice of Garlic Mashed Potato, Baked Potato, Chef's Roasted Potatoes, Sweet Potato Mash or Rice Pilaf

$72 per person

A 23% administrative fee and sales tax will be applied.

Wedding Package IV

BUFFET

Butler Passed Hors d'Oeuvres

(Choice of two hors d'oeuvres)

Vegetable Spring Rolls
With Thai Chili Dipping Sauce

Mini Quiche
Spinach and Cheese in a Pastry Crust

Bamboo Chicken Skewers
With Thai Chili Dipping Sauce

Roma Tomato & Basil Bruschetta
Drizzled with Balsamic Glaze

Southwest Egg Rolls
With Avacado Wasabi Dipping Sauce

Mini Pizzas
Mini Cheese and Pepperoni Pizzas

Fresh Vegetable Crudités Display

Seasonal Assorted Vegetables presented with Assorted Dipping Sauces

Salad Display

(Choice of one salad)

Classic Caesar Salad
Hand-cut Hearts of Romaine, Anchovies, Parmesan,
Garlic Croutons and a Traditional Dressing

Maestro's House Salad
Mixed Greens, Tomatoes, Cucumbers, Red Onions, Kalamata
Olives, Carrots, Rosemary Croutons, choice of Dressing

Carving Station

Garlic Rosemary Crusted Beef Round
Served with Horseradish Sauce and Hollandaise and Mini Rolls

Entree

(Choice of two entrées)

Chicken Marsala
Sauteed Chicken topped with a Marsala Wine
and sauteed Mushroom Sauce

Chicken Vesuvio
Sauteed Chicken with a Onion Rosemary Butter Cream Sauce

Long-fin Tilapia
Sauteed Fresh Tilapia topped with Citrus Butter Sauce
and Tropical Fruit Salsa

Seafood Provencal
Tomato, Basil, Artichokes and Olives

Choice of One: Orzo Basmati Rice Blend, Garlic Mashed Potato, Roasted Potatoes or Sweet Potato Mash

Chef's selection of Seasonal Garden Vegetables

Chef's Homemade Focaccia and Seasonal Butter

$45 per person

A 23% administrative fee and sales tax will be applied.
Additional charge for substitutions.

Beverage & Bar Pricing

Hosted Bar

(Priced per drink)

Cocktails (Premium Brands)	$6.50
Cocktails (Top Shelf)	$7.00
Cordial	$8.00
Domestic Beer	$5.00
Imported Beer	$5.50
Non-alcoholic Beer	$5.00
House Wine	$6.00
Soft Drinks	$3.00
Sparkling Water, Bottle Water	$3.25

Cash Bar

(Priced per drink)

Cocktails (Premium Brands)	$7.00
Cocktails (Top Shelf)	$7.50
Cordial	$8.50
Domestic Beer	$5.50
Imported Beer	$6.00
Non-alcoholic Beer	$5.50
House Wine	$6.50
Soft Drinks	$3.25
Sparkling Water, Bottle Water	$3.50

Hosted Bar Options:

*Premium Brands: **$13.00** per person for the first hour and **$7.50** for an additional hour (up to 5 hours)*

Absolute, Bacardi, Captain Morgan, Tanqueray, Canadian Club, Dewars, Jack Daniels, Jose Cuervo & Peachtree Schnapps,
Domestic & Imported Beer, House Wine, Fountain Soda & Bottle Water

*Top Shelf Brands: **$15.00** per person for the first hour and **$9.50** for additional hour (up to 5 hours)*

Grey Goose, Bacardi 8, Captain Morgan, Bombay Sapphire, Crown Royal, Chivas Regal, Maker's Mark, Hornitos & Southern Comfort
Domestic & Imported Beer, House Wine, Fountain Soda & Bottle Water

*Beer and Wine only: **$11.00** per person for the first hour and **$5.00** for an additional hour (up to 5 hours)*

Domestic & Imported Beer, House Wine, Fountain Soda & Bottle Water

Hosted Bar Options (under 21):

*Soda & Bottled Water Bar: **$6.00** per person for the first hour and **$3.00** for an additional hour (up to 5 hours)*

Assortment of Sodas & Bottled Water

*PUNCH: Priced per gallon, minimum order two gallons (*Alcoholic punch requires a **$75.00** attendant fee)*

Fruit Punch or Lemonade Punch **$19.95**

$75.00 charge per bartender if sales are less than **$600.00** per bartender
$75.00 bar back fee for all bars with 300 people or more in attendance
All bars are stocked with appropriate Mixers, Garnish, Soft Drinks and Bottled Water

Add 23% administrative fee and sales tax.
Pricing based on current market price and may change without notice.