



*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](mailto: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

**Mini Pizzas**  
Mini Cheese & Pepperoni Pizzas

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

**Southwest Eggrolls**  
with Avocado Wasabi Dipping Sauce

**Assorted Mini Quiche**  
Egg & Bacon or Egg & Spinach Quiche

**Bamboo Style Beef Skewers**  
with a Thai Peanut Dipping Sauce

**Bamboo Style Chicken Skewers**  
with a Thai Peanut Dipping Sauce

**Shrimp Canapé**  
Gulf Shrimp on Toast Rounds with Lemon Aioli

## *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

**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

**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

**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 Display* (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

#### **Vegetarian Asian Spring Rolls**

with a Thai Chili Sauce

#### **Two-bite Lamb Chops**

with Mint Jelly

#### **Shredded Chicken Sopes**

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

#### **Shrimp Cocktail Skewers**

with Cocktail & Remoulade Sauces

#### **Beef Canapé**

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

#### **Stuffed Mushroom Florentine**

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

#### **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 Paillard**

Sautéed Chicken Breast with Tomato Cancece, 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, Copped 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

### **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

### **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

### **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

**Roma Tomato & Basil Bruschetta**  
Drizzled with Balsamic Glaze

**Mini Quiche**  
Spinach and Cheese in a Pastry Crust

**Southwest Egg Rolls**  
With Avacado Wasabi Dipping Sauce

**Bamboo Chicken Skewers**  
With Thai Chili 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**  
Sautéed Chicken topped with a Marsala Wine  
and sautéed Mushroom Sauce

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

**Chicken Vesuvio**  
Sautéed Chicken with a Onion Rosemary Butter Cream Sauce

**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.*