

breakfasts



Tampa Bay Baker's Classic-Freshly Baked Muffins, Pastries, Mini Bagels, and Seasonal Fresh Cut Fruit served with Sweet Butter, Jellies and Cream Cheese \$5.99

Fresh Start- Assorted Low-fat Fruit Yogurts with House Made Granola Topping, Seasonal Fresh Cut Fruit and Assorted Muffins & Sweet Breads \$6.99

Corporate Board Room Chic- Skewered French Toast Squares dusted with Powdered Sugar and drizzled with Maple Syrup, Yogurt Shots with Fresh Berries and topped with Granola, Freshly Baked Petite Muffins and Mini Bagels, with Sweet Butter, Jellies and Cream Cheese \$7.99

Catering Country Inn- Farm Fresh Scrambled Eggs, Crispy Bacon, Home-style Biscuits with Sausage Gravy and Seasonal Fresh Cut Fruit \$7.99

European Neuvo-Fluffy Scrambled Eggs & Cheese on a Buttery Croissant, Smoked Salmon Plate with Capers, Onions, and Boursin and Cheddar Cheeses with Seasonal Fresh Cut Fruit and Berries \$8.99

Santa Fe Breakfast Wraps-Scrambled Eggs, Shredded Cheddar Cheese, Peppers, Onions and Green Chilies wrapped in Fresh Flour Tortillas with Salsa & Sour Cream. Served with Seasonal Fresh Cut Fruit \$7.99

Mediterranean Egg White Breakfast Sandwiches-Made with Roasted Tomatoes, Spinach, Feta Cheese & Basil Pesto on Ciabatta, served with Seasonal Fresh Cut Fruit \$8.99

Quiche Connection-A delicious variety of Homemade Traditional Quiche. Each Quiche serves 8 guests. Select from: Quiche Lorraine, Spinach & Feta, Mediterranean or Meat Lovers... or make up your own! \$23.99 each

Breakfast Sliders-A fun & unique way to start off any morning event! An assortment of Scrambled Eggs, Cheeses and Breakfast Meats on Mini Slider Buns. Served by the Dozen \$14.99

Create your Own Breakfast-Ala Carte Ordering, call for details



breaks

Health Club-An array of Artisan Cheeses with Crackers, sliced fresh Apple and 'on the vine' Grapes. Beautifully arranged and delicious! \$5.99

Smoothie Central- Assorted Real Fruit Puree Smoothies made with the freshest, premium ingredients for authentic flavor profiles \$4.29

Ball Park Break- Warm Soft Pretzels, Popcorn, Peanuts and Cracker Jacks \$5.99

Energizer- Trail Mix, Protein Bars & Red Bull Energy Drinks \$7.99

Tex Mex-9 Layer Mexican Dip with Tortilla Chips, Cinnamon Sugar Churros \$6.99

Coney Island Carnival-Assorted Sweet Street Bars of Oreo Dream, Lemon Jazzy, Brownie Bash and Raspberry Sammies & Cotton Candy \$7.99

The Lighter Side-Snack Well...A Healthier Approach to Snacking. Individually portioned selections that make snacking easy! Tropical Trail Mix, Rosemary Roasted Almonds, Sweet & Savory Popcorn and Grapes on the vine \$7.99

Quiche Connection-A delicious variety of Homemade Traditional Quiche. Each Quiche serves 8 guests. Select from: Quiche Lorraine, Spinach & Feta, Mediterranean or Meat Lovers... or make up your own! \$23.99 each

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Add a side salad to
any sandwich platter
\$2.99

Add soup to any
premium salad
\$4.99

sandwich platters



Let's Roll- This platter will liven up any meeting with an assortment of Turkey, Ham, Roast Beef & Vegetarian on our Ciabatta Rolls. Served with Chips and a Cookie. \$6.99

Wrap It Up- This gourmet assortment of our Signature Wraps is very popular for a meeting or a party. Served with Chips and a Cookie \$8.99

Upper Crust Sub Stations- This gourmet assortment of our Signature Subs is meant to impress! Served on House baked Wheat & White Sub Rolls. Served with Chips and a Cookie \$8.99

Philly Fan Favorite- Every City has something that defines it. In Philadelphia it's the delicious world-famous Hoagies. An assortment of Hot Philly Cheese Steak and Italian Hoagies. Served with Chips and a Cookie \$9.99

Wrapped To Perfection- Gourmet Sandwiches on Specialty Breads-each individually wrapped & tied. Served with Chef's Signature Penne Pasta Salad with fresh mozzarella, tomatoes, fresh basil and balsamic vinaigrette, Fresh Grapes on the vine, Bagged Chips and a Petite thick, rich chocolate fudge brownie~*to finish your lunch in style!* \$11.99

Peasant Luncheon-

Please choose from 2 of the selections below to complete your meal.

- Chef's fresh made soup Du Jour
- The ExecChef House Salad
- Half Sandwiches \$9.99



premium salads

The Wedge- Iceberg Lettuce, cut into quarters with Blue Cheese Dressing, Diced Tomato, Minced Green Onions, Crumbled Blue Cheese and Crumbled Cooked Bacon \$7.99

Chicken Caesar- Grilled Chicken, Romaine, Shredded Parmesan Cheese, Homemade Croutons and Caesar Dressing \$7.99

Chopped Steak & Blue Cheese- Seared Top Sirloin, Romaine, Frizzled Onions, Tomatoes and Gorgonzola, all tossed with Blue Cheese Vinaigrette and drizzled with Cabernet Reduction \$7.99

Chopped Chicken Cobb- Romaine, Tomatoes, Applewood-smoked Bacon, Gorgonzola & Hard-boiled Eggs, all chopped and tossed with Herb Vinaigrette \$7.99

Thai Chopped Chicken- Romaine, Wonton Strips, a blend of Fire-Roasted Edamame, Red Bell Pepper and Carrot tossed in a Thai Chili Vinaigrette. Topped with Strips of Seasoned Grilled Chicken, Thai Cashews, Fresh Cilantro and a Peanut drizzle \$7.99

Asian Sesame Chicken- Romaine, Cilantro, Almonds, Sesame Seeds, Wonton Strips & Reduced-Sugar Asian Sesame Vinaigrette \$7.99

Fuji Apple Chicken- Field Greens, Romaine, Tomatoes, Onions, Pecans, Gorgonzola, Apple Chips & White Balsamic Fuji Apple Vinaigrette \$7.99

Greek- Romaine, Tomatoes, Feta, Onions, Peperoncini, Kalamata Olives, Pepper & Greek Dressing \$7.99



We make impressing your guests easy!
Select from one of our convenient
hand-picked Chef Specialties.
(4) person food minimum.

Make your meeting planning easy! Help
yourself to one of our convenient
themed lunches (or customize your
event and create your own).

hot buffets



Province of Siena - Stuffed Chicken Boursin with Roasted Tuscan Potatoes & Green Beans with Pine Nuts. Served with Hearts of Romaine Salad with Shredded Parmesan Cheese and Steakhouse Yeast Rolls. \$12.99

Caribbean Sunset - Tender Center Cut Pork Loin marinated with a Roasted Garlic & Cilantro Mojo, served with Dirty Rice, Garden Salad and Steakhouse Yeast Rolls. \$14.99

Cozy Cozumel - Grilled & marinated in Citrus-Cilantro Vinaigrette with Mexican Rice and Roasted Corn. Served with Mixed Field Greens & Steakhouse Yeast Rolls. \$12.99

Summer inGenoa - Lemon Pepper Glazed Salmon with Rigatoni alla Genovese, with Yellow Squash & Zucchini sauté. Served with Tossed Garden Greens with Grape Tomatoes & Balsamic Vinaigrette and Steakhouse Yeast Rolls. - \$15.99

Mykonos Sunset - Grilled Rosemary Chicken with Black Olives & Feta, sliced Lemon-Garlic Potatoes & Greek Style Roasted Vegetables. Served with Spinach Greens and Steakhouse Yeast Rolls. - \$12.99

American Bistro - Sliced Herb Roasted Tenderloin with Garlic Smashed Potatoes & Grilled Vegetables. Served with our Classic Caesar Salad & Steakhouse Yeast Rolls. - \$15.99

themed buffets



The Feast of Little Italy

Homemade Lasagna with Marinara Sauce, Meatballs, Garden Salad and crusty Artisan Breads.
\$13.99

Baja Mexican Fiesta

Beef and Chicken Fajitas with Re-fried Beans & Spanish Rice, and Tortilla Chips with Salsa.
\$14.99

Bimini Barbecue

Shredded Barbecued Chicken with Confetti Rice, Caribbean Slaw and Steakhouse Yeast Rolls.
\$14.99

Oriental Shanghai Express

Asian Vegetable Stir Fry with Chicken & Beef, White Rice, Egg Rolls and Fortune Cookies. \$14.99

desserts



Assorted Dessert Options

Assorted Cookie Platter - \$2.00

Brownie Platter - \$2.25

Luscious Lemon Bar Platter - \$2.99

Cookie and Brownie Platter - \$2.25

Brownie and Lemon Bar Platter - \$2.95

Assorted Dessert Shooters- \$3.95

Gourmet Dessert Bar Platter - \$4.95

beverages



Bottled Water - \$1.25

Assorted Soda - \$1.50

Bottled Assorted Juices - \$1.75

Regular Coffee (serves 10-12)- includes cups, stirrers, sugars and creamers - \$16.99

Decaf Coffee (serves 10-12)- includes cups, stirrers, sugars and creamers - \$16.99

Starbucks Breakfast Blend Coffee Traveler (serves 10-12) - includes cups, stirrers, sugars and creamers - \$21.99

Hot Water with Assorted Teas (serves 8-10) - \$6.99

Sweet Tea - 1/2 gallon (serves 8-10) - \$3.79

Unsweet Tea -1/2 gallon (serves 8-10) - \$3.79

Lemonade -1/2 gallon (serves 8-10) - \$3.79

hors d'oeuvre packages



Catering Package A

Mediterranean Dip Sampler: Olive Tapenade, Hummus with Flatbreads and Bruschettas
Phyllo wrapped Asparagus
Brie and Apple Beggar's Purse
Fruit Skewers with Yogurt dipping sauce
Blue Cheese Stuffed Mushrooms

\$14 per person

Catering Package B

Cheese Sampler served with Crackers and Flatbreads
Insalata Caprese: thinly sliced Beefsteak Tomatoes layered with Fresh Mozzarella and Basil
Leaves drizzled with a Balsamic Reduction
Vegetable Crudite
Chicken dux Elle (Wild mushrooms and chicken in puff pastry)
Crab Stuffed Mushrooms

\$16 per person

Catering Package C

Bourbon Honey Mustard Baked Brie with Crackers
Chicken Satay with Peanut Curry Sauce
Antipasto Skewers
Moroccan Meatballs
Boursin stuffed Cherry Tomatoes
Spinach and Artichoke Dip with fresh baked Bread

\$18 per person



cold hors d'oeuvres

\$2.25 per piece

Artisan Bruschetta Trio - Roasted Red Pepper & Feta Cheese, Olive Tapenade, Tomato, Fresh Basil and Shaved Parmesan.

Tortellini Caprese Skewers with Fresh Mozzarella, Cherry Tomatoes. Drizzled with Basil Vinaigrette.

Smoked Salmon on Black Pepper Potato Chips and Lemon Crème Fraîche

Chilled Jerk Chicken on Fried Plantain Chips with Sweet Tomato Chutney

Grilled Chicken and Artichoke Salad on a Parmesan Herb Crostini with Red Onion

Shrimp Shooters with Mango Salsa

Crab Salad Martinis

Iced Summer Tomato Gazpacho Shots

Seared Rare Beef Tenderloin served Chilled on Petite French Baguette with Horseradish Cream Sauce

Grilled Gingered Ahi Tuna on Bamboo Skewers with Wasabi Picked Ginger

Cheese and Fruit Platter

Vegetables and Dip Platter

hot hors d'oeuvres



\$2.25 per piece

Petite Lobster Mac N` Cheese Casseroles

Mushrooms Stuffed with Italian Sausage, Spinach & Asiago Cheese

Trilogy Sates of Tandoori Chicken Sates with Yogurt Mint Sauce, Teriyaki Beef Sates with Ginger Wasabi Aioli and Seared Shrimp Sates with Spiced Pistachio Chutney

Mini Grilled Cheese with Tomato Basil Soup Shooters

Sliders - An assortment of Mini Burgers, BBQ Pork & Grilled Chicken Sliders

Petite Lump Crab Cakes with Roasted Poblano Pepper Remoulade

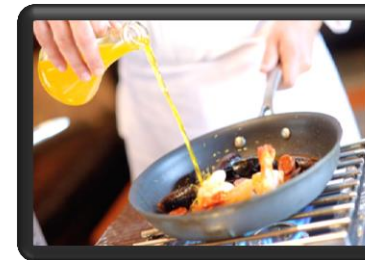
Eggplant Crisps with warm Mozzarella, Oven Roasted Tomatoes & Fresh Basil

Crispy Risotto Cakes with Sautéed Wild Mushrooms and Parmesan

Artisan Greek Flatbreads - Balsamic Caramelized Onion and Goat Cheese and Fresh Baby Spinach with Feta

Hoisin Cocktail Meatballs

chef stations



Asian Fusion - made to order with the finest selection of Oriental Vegetables, Chicken and Beef served in mini Chinese take-out containers with chop sticks

Duo Pasta Sauté - with Alfredo and Marinara Sauces, Vegetables and Proteins all tossed to perfection

Tenderloin Carving Station - Roast Tenderloin of Beef, carved at the station and accompanied by Smoked Tomato Jam, Gorgonzola Crème and Mini Rolls

Chipotle Seared Flank Steak served with a Smoked Tomato Ancho Chili Salsa and Cilantro Aioli

Honey Glaze Pork Loin served with Stone Ground Apricot Mustard Sauce and Cucumber Chowchow

Pecan Smoked Turkey Breast served with Cranberry/Orange Relish and Honey Dijon Sauce

\$7.25 per person plus chef fee

platters & crudités



International Cheese, Fruit & Berry Display with Crackers - per person - \$3.29

Fresh Seasonal Vegetables with Dip - per person - \$2.59

House made Hummus with Pita Chips - per person - \$3.59

Tri-Color Chips with Salsa - per person - \$1.99

If you can imagine it...we can make it happen!

We know what our corporate clients are looking for and we deliver on the details. We offer a wide array of delicious and affordable culinary options tailored to meet your specific needs and budgets. Be it an elegant catered corporate breakfast, convenient delivered lunches with bountiful delicious options; a festive catered holiday party to thank your corporate team; or a sumptuous five-course catered appreciation dinner cooked on-site for your esteemed corporate clients and partners, we will surpass your expectations!

We know that your time is valuable, and we pride ourselves on our ability to serve our corporate catering clients in a manner that respects their time. We will coordinate your rental needs and use our expertise to plan your event in concert with your goals and objectives. Choose from one of our menu selections, or let us create a custom menu for you: We make the process of hosting your catered corporate event simple and stress-free.

Breakfast
Box Lunches
Formal Catered Lunches
Happy Hour Receptions
Grand Opening and Kick Off Events
Themed Dinners and Award Presentations
Appreciation, Anniversary, Birthday and Launch Parties
Custom catering services

family style



Salads

Caesar: Crisp Romaine, Shredded Parmesan Cheese, homemade Croutons and served with Caesar Dressing - \$24.99

Cobb: Fresh Greens, Tomatoes, Applewood-smoked Bacon, Cucumbers, Gorgonzola & Hard-boiled Eggs, all chopped and served with Herb Vinaigrette - \$26.99

Thai Salad: Romaine, Wonton Strips, a blend of Fire-Roasted Edamame, Red Bell Pepper and Carrot. Topped with Thai Cashews, Fresh Cilantro and a Peanut drizzle. Served with a Thai Chili Vinaigrette - \$28.99

Greek: Romaine Lettuce, Tomatoes, Feta, Onions, Pepperoncini, Kalamata Olives, Peppers and served with Greek Dressing - \$28.99

Pasta

Baked Ziti Pomodoro - \$44.99

Penne Alfredo - \$46.99

Vegetarian Lasagna with Cheese - \$52.99

Lasagna with Meat and Cheese - \$56.99



family style

Culinary Creations

Balsamic Glazed Chicken - \$58.99

Chicken Parmesan - \$58.99

Chicken Teriyaki - \$58.99

Shrimp Scampi over Linguini - \$72.99

Parmesan-Crusted Tilapia - \$62.99

Blackened Fresh Atlantic Salmon - \$72.99

Eggplant Parmesan - \$44.99

Sides

Rosemary Mashed Potatoes - \$20.99

Roasted Herb Potatoes - \$20.99

Seasonal Vegetables - \$20.99

Green Beans with Almonds - \$20.99

Gourmet Mac N`Cheese - \$32.99

Delivery, Setup & Clean-up

Option #1 - Delivery: A great option for informal meetings, this drop-off only delivery option includes disposable serving utensils, wrapped cutlery kits and styrofoam cups and plates. Set-up and staging is the responsibility of the Client.

Option #2 - Delivery with Set Up: This is a great hands-free option for internal meetings, which includes beautiful disposable black plastic trays and bowls for cold items, disposable chafing dishes for hot items and black plastic serving utensils. Matching black disposable plates with rolled black plastic cutlery, paper linen-like tablecloths and clear plastic cups put a finishing touch on this attractive option. Set up will be included.

Option #3 - Delivery with Set Up and Clean Up: Designed to impress, this option includes beautiful China and ceramic trays or bowls for cold items, stainless and chrome banquet chafing dishes for hot items and stainless serving utensils. Matching high-end disposable plates with rolled Reflections cutlery, linen-like tablecloths and clear plastic cups are also included. Banquet set up and a return trip for clean up complete this all-inclusive option.

Equipment & Utensils: Please keep service equipment and utensils in the room to which they are delivered. Any Service Items not at the drop-off location will be charged to your final invoice.

Other Equipment Rental and Services

- Table linens and floral arrangements
- China, glass and silver
- Theatrical lighting, sound and related equipment
- Consultation and props for themed events
- Professional Service Staff and Management

Menu Selection

The availability of certain vegetables, fruits, meats and sea foods are limited by season and/or market supply. This is rare, indeed. As a matter of fact, we can find practically any food, anytime. But unfortunately, when products are scarce prices go up. We advise our clients if and when this happens.

Methods of Payment and Credit Policy

We accept standard forms of payment; check, cash, pre-approved credit card and/or authorized direct bill. Payment method is confirmed and approved prior to each event. For non-corporate orders fifty percent (50%) of the order total is due when the order is confirmed and the balance is due five days prior to the event date.

Emergency and Short Notice Catering Orders

We appreciate orders that are booked in advance, but realize that last minute decisions are made and we must adjust accordingly. Any orders placed after 5 PM for the following day must be confirmed by telephone to insure all communications are in place to complete the late order on time. Likewise, urgent changes to next day orders, such as time, location, number of people, etc., must be confirmed by telephone.

Cancellation Policy

In order for us to control the purchase of products for a specific catering order, a 48-hour cancellation notice is necessary to avoid cancellation penalties. Same-day cancellations will be assessed on a case-by-case basis.

For urgent changes to your order, such as time, location, number of people, etc., please call (727) 798-1246.

Billing Inquires

Can be directed to Bill at (727) 798-1246 or bill.buck@execchefcatering.com