

# Catering Menu

Staybridge St. Petersburg  
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## Breakfast

### Continental Breakfast - \$13 per person

- Toast & English muffins
- Bagels with cream cheese
- Selection of jam, Jellies & butter
- Sweet pastries and assorted muffins
- Regular & decaf coffee, specialty teas and fruit juice

### Light & Fresh Breakfast - \$17 per person

- Toast & English muffins
- Bagels with cream cheese
- Selection of jam, Jellies & butter
- Sweet pastries and assorted muffins
- Whole Fresh Fruits
- Variety of yogurts
- Oatmeal
- Assorted cereal with milk
- Regular & decaf coffee, specialty teas and fruit juice

### Hot & Hearty Breakfast - \$24 per person

- Toast & English muffins
- Bagels with cream cheese
- Selection of jam, Jellies & butter
- Sweet pastries and assorted muffins
- Whole Fresh Fruits
- Oatmeal
- Assorted cereal with milk
- Fluffy scrambled Eggs
- Sausage & Bacon
- Regular & decaf coffee, specialty teas and fruit juice
- **Add** chicken and waffles or waffle station for \$6 per person

## Coffee Breaks

### All day coffee service - \$8 per person

- Iced Tea & water
- Assorted sodas
- Hot chocolate
- Regular & decaf coffee, specialty teas

### Continental Coffee Break - \$15 per person

- Bagels with cream cheese, jam, jellies & butter
- Cinnamon rolls
- Assorted muffins
- Whole Fresh fruits
- Bottled water
- Assorted sodas
- Regular & decaf coffee, specialty teas, water and iced tea

### Energizer Break - \$17 per person

- Assorted protein bars, granola bars & power bars
- Pretzels
- Assorted nuts
- Cookies or brownies
- Bottled water
- Assorted sodas
- Regular & decaf coffee, specialty teas, water and iced tea

### Personalized breaks

- Baked goods by the dozen; Bagels, Muffins, Cookies or brownies \$42
- Assorted protein bars, granola bars and power bars \$6 per person
- Hummus, salsa & chips \$6 per person
- Whole fresh fruit and yogurts \$6 per person
- Assorted nuts & pretzels \$6 per person

## Lunch Buffet

### Hot sandwich buffet - \$21 per person

- Authentic Cuban Sandwiches - Thin Sliced Ham, Salami, Cuban Style Roast Pork, Swiss Cheese and Pickles with our special blend of Mayonnaise and Mustard
- Pressed Cuban Sandwiches
- Black Beans
- Yellow Rice
- Diced Onions
- Tossed Garden Salad with Ranch and Italian Dressing
- Includes an assortment of cookies & brownies

### Grilled Fajitas - \$27 per person

- Seasoned Steak and Seasoned Chicken
- Warm Flour Tortillas, Grilled Peppers and Onions, Shredded Cheddar and Monterey Jack Cheese, Diced Tomatoes and Lettuce, Salsa, Sour Cream, Guacamole, and Jalapeno Peppers
- Refried Beans
- Tossed Garden Salad
- Black Beans
- Yellow Rice
- Includes an assortment of cookies & brownies

### Build your own burger bar - \$27 per person

- Fresh Never Frozen Ground Beef Burgers and All Beef Hot Dogs
- Hamburger and Hot Dog Buns and all the toppings
- Choose three side items:
- Macaroni and Cheese, Coleslaw, Potato Salad, Pasta Salad, or Baked Beans
- Includes an assortment of cookies & brownies

## Lunch Buffet

### BBQ Lovers Feast – Southern Style - \$31 per person (based on 50 guests)

- BBQ ribs
- BBQ Chicken Quarters
- Hamburgers & Hot Dogs
- Corn on the Cob
- Macaroni & Cheese
- Bakes beans
- Potato Salad
- Coleslaw
- Cornbread
- Includes an assortment of cookies & brownies

### Assorted meat & cheese buffet - \$27 per person

- Trays of Assorted Deli meats including Roast Beef, Baked Ham, Roast Turkey, Corned Beef, Salami, and Cuban Pork.
- Trays of Assorted Cheese including American, Swiss, Provolone, Cheddar and Pepper Jack.
- All Appropriate Condiments and Lettuce, Tomato, Onion and Pickles.
- Assorted Breads and Hoagie Rolls

## Lunch Buffet

Select your one (1) Entrée \$25 per person

All served with rolls & butter and an assortment of cookies & brownies

- Grilled Salmon
- Grilled Grouper
- Key Lime Shrimp
- Honey Rosemary Chicken -
- Chicken Parmesan
- Hawaiian Chicken
- Blackened Chicken Alfredo Pasta
- Chicken Marsala

Select your one (1) starch

- Roasted Red or oven brown baked potatoes
- Au Gratin Potato
- Wild rice
- Pilaf rice
- Mac & Cheese

Select your one (1) vegetable

- Fresh vegetable medley
- Sautéed squash and zucchini with tomatoes
- Sautéed green beans in garlic & oil

Select your one (1) salad

- Tossed garden salad
- Traditional Caesar salad
- Potato salad
- Pasta salad

Soft Drink package All day soda & water package \$3 per person

## Boxed Lunch

Boxed Lunch including water - \$21 per person

All boxed lunches are served on Fresh Baked Croissants.

All Appropriate Condiments are served on the side.

Each lunch includes a Pickle Spear, Homemade Cookie, and chips

- **Sandwiches**

- Virginia Baked Ham and Swiss
- Roast Beef and Cheddar with Creamy Horseradish Sauce
- Smoked Turkey Cordon Bleu - (Thin sliced smoked Turkey, Baked Ham, Swiss Cheese with Honey Dijon Mustard)
- Fresh Roast Turkey with Cranberry Mayonnaise
- Vegetarian (Thin sliced cucumber, mushroom, zucchini, lettuce and tomato served with balsamic vinaigrette)

# Dinner Buffet

**Choose one Entree - \$34 per person, Two Entrees \$37, Three Entrees \$40 per person**

All served with tea, coffee, water & iced tea

## Select your Entrée(s)

- Pepper Crusted Roast Pork Loin Roasted Red potatoes
- Chicken Cordon Blue
- Shrimp and Scallops tossed in garlic butter served over Linguini
- Roast Round of beef
- Chicken Parmesan
- Chicken with Mango Salsa
- Baked Virginia Ham with Mt. Vernon Mustard Sauce
- Beef Tips over Buttered Noodles

## Select your two (2) sides

- Roasted Red potatoes
- Au Gratin Potato
- Wild rice
- Fresh vegetable medley
- Pasta tossed with garlic and olive oil

## Select your two (2) Vegetables

- Fresh vegetable medley
- Broccoli
- Carrots tossed with dill
- Sautéed Green beans with tri-colored peppers

## Select your salad

- Tossed garden salad
- Traditional Caesar salad

## Pre-Dinner & Cocktail Hors d'oeuvres

Choose five Hors d'oeuvres - \$19 per person, Choose nine Hors d'oeuvres \$28

- Display of imported cheese with assorted crackers
- Stuffed mushrooms
- Cocktail meatballs
- Petite Jerk chicken sticks
- Fresh Garden Crudities
- Garden Vegetable Tray with Peppercorn Dip
- Fresh Fruit Display
- Warm Artichoke Dip
- Mini Quiches
- Baked Brie in Puff Pastry

## Chicken Wings

All come with blue cheese and celery.

Served with a choice of Siracha, Kentucky Bourbon, Garlic Parmesan, Sweet Thai Chili, Teriyaki, Mild, medium or hot sauce

- 50 pieces \$85
- 100 pieces \$160



## Happy Hour Menu

\$27 per person

- Cocktail Meatballs
- Stuffed Mushrooms
- Display of Cheese & Crackers
- Garden vegetable Tray with Peppercorn Dip
- Fresh Fruit Display
- Warm Artichoke Dip
- Mini Cubans
- Smoked Fish Spread with Crackers
- Chicken Wings with Dipping sauce

## Cocktail Menu

\$35 per person

- Mini Beef Tenderloin sliders
- Charcuterie board
- Jumbo shrimp cocktail
- Caprese bites
- Cheeseburger stuffed mushrooms
- Bacon wrapped stuffed dates
- Display of ahi tuna
- Mini dessert shooters
- Bruschetta

## Desserts

\$8 per person

- Pineapple upside-down cake
- Chocolate Decadent Cake
- Italian Rum Cake
- Cookies and Cream cake
- New York Cheesecake
- Carrot Cake
- Peanut Butter Pie
- Key Lime Pie
- Apple Pie

## Bar & Beverage Service

### All day Soft Drink package - \$3 per person

- Iced tea
- Water
- Assorted sodas

### All day coffee service - \$8 per person

- Bottled water
- Iced Tea
- Assorted sodas
- Hot chocolate
- Regular & decaf coffee, specialty teas

### Alcohol & Evening Reception

- Bartender fee \$150
- Premium Liquor starting at \$8 per drink
- Wine starting at \$7 per glass
- Imported beer starting at \$8 per bottle
- Domestic beer starting at \$7 per bottle
- Soft drink starting at \$3 per can
- Bottled water starting at \$3 per bottle
- House wine starting at \$30 per bottle
  - Moscato
  - Pinot Grigio
  - Chardonnay
  - White Zinfandel
  - Cabernet Sauvignon
  - Merlot