



EVENTS MENU

BREAKFAST

CONTINENTAL BREAKFAST

THE EARLY RISER- \$33 pp

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice

Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins

Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE AMERICAN CONTINENTAL- \$37 pp

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice

Market Style Seasonal Fruit and Berries (GF)

Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins

Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Gluten Free Muffins and Bagels available upon request

ENHANCEMENTS

(Sold individually on consumption or by the dozen)

Protein Box

Almond butter, Fuji Apple section, Quartered Hard cooked Egg, Grapes \$16.500 each

Plated Sliced Fruit (GF) - \$17.50 pp

Cup of Mixed Berries (GF) - \$10.00 per cup

Whole Fruit (GF) - \$7.50 per piece

Granola Bars- \$72 per doz.

Protein and Energy Bars- \$78.00 per dozen

Cold Cereal, Milk, Skim and 2%- \$7.50

Yoplait Fruit Yogurt, Dannon Oikos Greek Yogurt- \$7.50 each

Assorted Fruit Smoothies- \$8.25 each

Mini Yogurt Parfaits- \$8.25 each

Hard Boiled Eggs (GF) - \$45.00 per doz.

Nova Lox (GF) - \$18.00 per person

Egg and Cheese Croissants - \$15.00 each

Sausage Breakfast Burrito - \$15.00 each

Turkey Sausage (GF) - \$10.00 per person

Chicken Apple Sausage (GF) \$10.00 per person

Applewood Smoked Bacon (GF) \$10.00 per person

Steel-Cut Oatmeal, Raisins, Brown Sugar, Walnuts \$9.00 per person

Breakfast Quinoa, Dried Cranberry, House made Granola \$9.00 per person

Freshly Brewed Coffee/Decaffeinated Coffee - \$100 per gallon

Hot Herbal Teas - \$90 per gallon

Bagels with Cream Cheese - \$72 per Dozen

Assorted Danish - \$72 per dozen

Assorted Muffins - \$72 per dozen

Assorted Scones - \$72 per dozen

PLATED BREAKFASTS

INDIVIDUALLY CRAFTED PLATED BREAKFAST \$44.00 pp

Orange Juice & Coffee

First Course (Select One)

Mixed Berry Granola Parfait

Overnight Oats: Oats, Almond Milk, Fresh Berries

Seasonal Melon Display (GF)

Second Course (Select One)

Cage-Free Eggs, Crispy Bacon, Skillet Roasted Potatoes (GF)

Brioche French toast; Vanilla Infused French toast, Pork Sausage Links, Maple Syrup

Egg White Frittata; Spinach, Roasted Tomato, Avocado, Turkey Sausage, Skillet Potatoes (GF)

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST STATIONS

*One Chef Attendant Required per 75 Guests, Attendant Fee Applies

OMELETTE STATION* \$19.50 pp

Cage Free Eggs, Egg Beaters, Egg Whites

Smoked Applewood Bacon, Diced Ham, Sausage, Grilled

Chicken, Mushrooms, Peppers, Tomatoes, Scallions,

Onions, Cheddar Cheese, Monterey Jack Cheese and

Bleu Cheese, Avocado and Salsa (GF)

BELGIAN WAFFLE STATION* \$17.50 pp

Seasonal Fresh Berries, Pecans, Macadamia Nuts,

Whipped Cream, Chocolate Chips, Served with Pure

Maple Syrup and Strawberry Compote

****STATIONS CAN ONLY BE PURCHASED WITH BUFFET****

Tampa Westshore Marriott

1001 N. Westshore Blvd. Tampa, FL 33607

813.287.2555 – 2025 Menus

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meetings imagined

BREAKFAST BUFFETS

BREAKFAST BUFFETS (Minimum of 30 People)

THE AMERICAN BUFFET- \$47 pp

Orange, Grapefruit, Tomato, & Apple Juice
Market Style Seasonal Fruit and Berries (GF)
Cold Cereals Served with 2% and Skim Milk
Cage Free Scrambled Eggs (GF)
Breakfast Sausage Links, Applewood Bacon and Breakfast Potatoes (GF)
Freshly Baked Danish, Breakfast Muffins and Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

SOUTHWESTERN BUFFET- \$44 pp

Orange, Grapefruit, Tomato, & Apple Juice
Market Style Seasonal Fruit and Berries (GF)
Cage Free Scrambled Eggs with Chorizo Sausage, Pico De Gallo, Cheddar Cheese, Guacamole, Frijoles and Warm Flour Tortillas
Corned Beef Hash with Onions & Cilantro
Breakfast Potatoes
Texas Style Biscuits with Sausage Gravy
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST BUFFETS (Minimum of 30 People)

THE FRESH START- \$44 pp

Orange, Grapefruit, Tomato, & Apple Juice
Energy Juice- *Cucumber, Spinach, Ginger, Fuji Apple and Cilantro*

Market Style Seasonal Fruit and Berries (GF)
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins
Served with Butter, Preserves and Cream Cheese

Yoplait Fruit Yogurt, Greek Yogurt
Breakfast Quinoa, Dried Cranberry, House made Granola

Cage Free Egg White Frittata Popovers; Spinach, Roasted Tomato, Caramelized Onion (GF)

Turkey Sausage, Skillet Roasted Potatoes (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Gluten Free Muffins and Bagels available upon request



COFFEE BREAKS

MID MORNING BREAKS

THE NATURAL- \$27.50 pp

Fruit and Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries, Miniature Tropical Fruit Plates (GF)
Protein Box- *Almond butter, Fuji Apple section, Quartered Hard cooked Egg, Grapes* (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SMOOTHIE- \$27.50 pp

3 Types of Smoothies Blended with Yogurt Fresh for you:
Blueberry / Raspberry Smoothie
Orange/Strawberry/Banana Smoothie
Kale/Kiwi Smoothie
Market Style Seasonal Fruits (GF)
Kind Bars, Larabars and Clif Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE ENERGIZER- \$27.50 pp

Build Your Own Trail Mix with nuts, raisins, coconut shavings, chocolate chips, dried fruit, house made granola, pretzels
Protein Box- *Almond butter, Fuji Apple section, Quartered Hard cooked Egg, Grapes* (GF)
Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

MID-MORNING COFFEE KLATCH- \$29.00 pp

Variety of Seasonal Coffee Cakes and Croissants
Buttermilk Breakfast Tarts filled with Blueberry and Granola and Banana and Walnuts
Apple, Oranges, Seasonal Whole Fruits. Macerated Berries and Fresh Bananas
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The Donut Shop- \$31.00 pp

Assorted fresh baked, locally sourced donuts to include traditional glazed, chocolate iced and crème filled, Freshly Brewed Coffee, Decaffeinated Coffee and Teas

AFTERNOON BREAKS

LOW-CARB- \$28.00 pp

Individual Vegetable Crudit  Shooters, Chipotle Ranch and Hummus
House made Giardinera, Gourmet Olives (GF)
House Kettle Chips
Build Your Own Trail Mix with nuts, raisins, coconut shavings, chocolate chips, dried fruit, house made granola, pretzels
Infused Water Station

SEATTLE COFFEE HOUSE- \$30.00 pp

Frappuccino's and Double Shots
Bottled cold brew coffee
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Hazelnut, Caramel, Vanilla Flavored Syrups
Blueberry, Cinnamon, Cranberry Orange Scones and Almond Biscotti

ICE CREAM BREAK- \$30.00 pp

Assorted Ice Cream and Frozen Fruit Novelties
House Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE COUNTY FAIR- \$28.00 pp

Pulled Pork Sliders
Bavarian Pretzel Sticks, Beer Cheese Sauce, Spicy Mustard
House made Kettle Chips, Freshly Popped Popcorn, and Cinnamon Sugar Churros
Meyer Lemonade
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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COFFEE BREAKS

AFTERNOON BREAKS

THE COOKIE MONSTER- \$25.00 pp

Gourmet Cookies to Include:

White Chocolate Macadamia Nut,
Chocolate Chip, Peanut Butter and Oatmeal Raisin
Chocolate Fudge Brownies (Gluten Free Cookies &
Brownies Available Upon Request)

Served with Chilled Regular and Chocolate Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**All breaks are 45 minutes maximum service time
(excluding All Day Beverage Break)**

ALL DAY BEVERAGE BREAK- \$28.00 pp (Mid-Morning and Afternoon 15 – 45 Minutes Available)

Assorted Regular and Diet Sodas (Pepsi Products), Bubly
Flavored Sparkling Water, Bottle Spring Water,
Tropicana Bottled Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ENHANCEMENTS

(Sold individually on consumption or by the dozen)

Coffee, Decaffeinated Coffee \$100 per gallon

Herbal Teas \$100.00 per gallon

Bottled Water \$6.00 each

Assorted Regular and Diet Soda's (Pepsi Products) \$6.00

Bubbly Flavored Sparkling Water \$7.50 each

Icelandic Sparkling Water \$7.00 each

Icelandic Still Water \$7.00 each

Red Bull & Sugar Free Red Bull Energy Drinks \$8.00 each

Starbucks Cold Brew - \$9.00 each

Assorted Gatorade \$9.00 each

Muscle Milk Protein Shakes \$9.00 each

Individual Smoothies \$9.00 each

Bagels, Cream Cheese \$80.00 per doz.

Fruit Filled Danish \$80.00 per doz.

Freshly Baked Muffins \$80.00 per doz.

Assorted Scones \$80.00 per doz.

Fresh Baked Cookies \$80.00 per doz.

Fudge Brownies \$80.00 per doz.

Gluten Free Muffins (GF) \$80.00 per doz.

Soft Pretzels with Spicy Mustard and Beer Cheese \$80.00
per doz.

Chocolate Dipped Strawberries (GF) \$80.00 per doz.

Vegetable Crudit  Shooters (GF) \$90.00 per doz.

Shrimp Shooters (GF) \$130.00 per doz.

Hummus and Naan Shooters \$84.00 per doz.

Shrimp Ceviche (GF) \$120.00 per doz.

Tostadas and Guacamole \$83.00 per doz.

Protein and Energy Bars \$80.00 per dozen

PLATED LUNCH ENTREES

LIGHTER SIDE PLATED SALADS \$45.00

(All Salad Entrées are served with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot and Iced Tea)

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Greek Salad

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Pepperoncini, Feta Cheese, Red Wine Vinaigrette (GF)

Strawberry Fields Salad

Chilled Spring Mix with Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries & Mandarin Oranges Served with Champagne Vinaigrette Dressing (GF)

Quinoa Salad

Arcadian Mixed Greens, English Cucumber, Julienne Red Peppers, Baby Heirloom Tomato, Feta Cheese, Served with Citrus Dressing (GF)

Add to your Salad:

Grilled Chicken- \$46.00

Grilled Shrimp- \$53.00

Fillet of Salmon-\$53.00

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

INDIVIDUALLY CRAFTED PLATED LUNCH

(Three Courses: Choice of Salad, Entrée and table centerpiece of miniature Dessert crafted for your Event)

Greens

(Select one)

Baby Field Greens Salad: Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomato, Watermelon Radish, Served with White Balsamic Vinaigrette (GF)

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Baby Arugula Salad

Arugula, Frisee, Goat cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette (GF)

Red Quinoa Bowl

Avocado, Spinach, Roasted Corn, Red Onion, Vine Ripened Tomato, Honey Balsamic Vinaigrette (GF)

Entrees

(Select one)

Roasted Frenched Chicken Breast (GF) - \$52.00 pp

Peppered Lentils, Capers, Chardonnay Jus

Pan Seared Snapper (GF) - \$56.00

Red Quinoa, Caramelized Squash

Petite Filet Mignon (GF) - \$72.00

Roasted Root Vegetables, Fingerling Potato Hash, Green Peppercorn Pan Sauce

Caprese Seared Frenched Chicken (GF) - \$52.00

Pesto Marinated, Fresh Mozzarella, Roasted Cauliflower, Heirloom Tomato Relish

Seared Salmon- \$56.00

Stir Fried Snow Peas, Leeks, Mushrooms

Regional Seafood Selections- \$56.00

Mahi, Served with the freshest local ingredients

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

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LUNCH BUFFETS

Menus based on a minimum number of guests. Additional charges per person will apply

HOT LUNCHEON BUFFET

(Minimum 50 People) Priced by Two or Three Entrée

Two Entrée- \$60.00 | Three Entrée- \$65.00

Soup (Select One)

Pasta e Fagioli Soup
New England Clam Chowder
Fire Roasted Tomato Soup
Chicken and Kale Soup

Salad (Select Two)

Caesar Salad
Fresh Field Green Salad with Assorted Dressings (GF)
Quinoa Salad with Roasted Vegetables and Spinach (GF)
Roasted Beet Salad with Chevre Cheese and White Balsamic Vinaigrette (GF)
Ancient Grains Salad with Feta, Chick Peas, English Cucumber, Sherry Vinaigrette
Arugula Salad Goat cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette (GF)

Entrees (Select Two or Three)

Sam Adams Steak Tips

Sliced Flat Iron Steak Chimichurri

Savory Roasted Chicken; Natural Sage Jus

Mediterranean Shrimp and Arugula Pasta; fire roasted tomato, spinach, Olive Oil, crumbled feta

Sesame Garlic Cobia; pickled cucumber salad

San Marzano Chicken; Grilled breast, san Marzano tomato, chiffonade basil, spiced tomato broth

Chicken Scaloppini Francaise

Salmon with Saffron Honey Blossom

Regional Seafood Selections

Mahi, Served with the freshest local ingredients

All Entrees served with Herbed Farro Pilaf topped with Grilled Vegetables

Dessert

Table Centerpiece of Petite Fours and Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LITTLE ITALY- \$60.00 pp

(Minimum of 25 People)

Pasta e Fagioli Soup

Caesar Salad, Caprese Salad, Balsamic Grilled Vegetables, Red Quinoa Salad

Rigatoni a la Vodka with Mushrooms
Chicken Milanese with Arugula and Tomato Concasse
Roasted Vegetable Flatbread

Table Centerpiece of Miniature Napoleons, Cream Puffs, Éclairs

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

SOUTH OF THE BORDER- \$60.00

(Minimum of 25 People)

Chicken Tortilla Soup

Street Tacos– Mahi, Chicken Manchaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, House made Pico de Gallo, Shredded Lettuce

Three Cheese Quesadilla

Beef Barbacoa Taquitos- white cheddar and cotija cheese, corn tortilla

Mexican Rice with peas and corn

Black Beans with cilantro and cumin

Arroz con leche (Mexican Rice Pudding) & Cinnamon and Brown Sugar Churros

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea



LUNCH BUFFETS

Menus based on a minimum number of guests. Additional charges per person will apply if the minimum is modified.

THE ROCKEFELLER- \$65.00 pp

(Minimum 50 People)

Soup (Select One)

Pasta e Faggioli, New England Clam Chowder,
Fire Roasted Tomato Soup, Chicken and Kale Soup

Salad Selection (choice of three salads)

Red Quinoa Salad, Caesar Salad
Mixed Field Green Salad with Assorted Dressings
Cole Slaw, Spicy Potato Salad, Tuna Salad, White Meat
Chicken Salad, Egg Salad

Served on Tapas Plates (Hand Carved Sandwiches Served on Miniature Artisan Rolls- select four sandwiches)

Chilled Shaved Beef Brisket with Horseradish Aioli
Cuban Sandwich- Roast Pork, Cured Ham, Swiss, Pickle
Chips, Spicy Mustard
Pesto Chicken Sandwich-Fresh Mozzarella, Roma
Tomato, Ciabatta
Pulled Pork with Carolina BBQ Sauce
Miniature Reuben-Shaved Corned Beef, Sauerkraut,
Swiss, 1000 Island Dressing
Grilled Vegetable and Quinoa Wrap

House made Kettle Chips and Sweet Potato Chips

Accompaniments to Include: Gourmet Olives,
Pepperoncini, House made Pickles, Giardinera

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

DELI EXPRESS- \$60.00 pp

(Minimum of 25 People)

Soup (Select One)

Pasta e Faggioli, New England Clam Chowder,
Fire Roasted Tomato Soup, Chicken and Kale Soup

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw

Roasted Breast of Turkey, Sliced Roast Beef, Shaved
Ham, Sharp Cheddar Cheese, Big Eye Swiss and
American Cheeses

Wheat, Sourdough, Multi Grain Petite Rolls, Tomatoes
and Pickles, Mayonnaise, Specialty Mustards:
Horseradish and Peppercorn

House made Kettle Chips and Sweet Potato Chips

Table Centerpiece of Petite Fours and Cheesecake
Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas,
Iced Tea

IN-AND-OUT SALAD BAR- \$70.00 pp

(Minimum of 25 People)

Soup (Select One)

Pasta e Faggioli, New England Clam Chowder, Fire
Roasted Tomato Soup, Chicken and Kale Soup

Create Your Own Salad

Greens-Arcadian Spring Greens, Spinach, Romaine
Toppings-Baby Heirloom Tomatoes, English
Cucumber, Red Onion, Julienne Bell Peppers, Julienne
Carrots, Red Onion, Pickled Vegetables, Chick Peas,
Broccoli florettes, Fire Roasted Artichokes, Sun Dried
Tomatoes, Hard cooked Eggs, Dried Cranberries,
Sunflower Seeds, Olive Medley, Feta, Goat Cheese,
Bleu Cheese, Sharp Cheddar, Shaved Parmesan,
croutons

Dressings- Balsamic Vinaigrette (GF), Ranch (GF), Bleu
Cheese (GF), Cilantro Lime Vinaigrette, Italian (LF/GF),
White Balsamic Vinaigrette (GF)

Proteins-Sliced Skirt Steak, Herbed Grilled Chicken
Breast, Seared Salmon, Tuna Salad, Chicken Salad, Egg
Salad (GF)

Table Centerpiece of Petite Fours and Cheesecake
Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

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BOXED LUNCHES

Choice of Three Selections for your Experience (*Salad or Sandwich, Composed Salad and Dessert*) All Boxed Lunches include an Apple, An Individual Bag of Miss Vicki's Potato Chips and a Bottle of Water

ENTRÉE SALAD AND SANDWICHES

(Select one)

Grilled Chicken Caesar Salad- \$45.00

Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Turkey BLT- \$45.00

House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss cheese on a Multi Grain Roll

The Beefeater- \$45.00

Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

Balsamic Roasted Portobello- \$45.00

Mozzarella, Frisee, Caramelized Onion, Red Pepper Aioli on Rustic Whole Grain Breads

Gluten Free Rolls available upon request

COMPOSED SALADS

(Select one)

Southern Potato Salad

Orzo Greek Salad

Red Quinoa, Spinach, Roasted Vegetables with White Balsamic Vinaigrette

DESSERTS

(Select one)

Chocolate Chip Cookie

Chocolate Fudge Brownie

Oatmeal Raisin Cookie

Gluten Free Bread and Cookies available upon request

Boxed Lunch Enhancements (Priced on Consumption)

Assorted Regular and Diet Soda's (Pepsi Products) \$6.00 each

Bubly Flavored Sparkling Water \$7.50 each

Icelandic Spring Water \$7.00 each

RECEPTION



RECEPTION PACKAGES

(Packages Priced Per Person for One Hour)

THE HAPPY HOUR- \$32.00

Domestic and Imported Cheeses, Garnished with Fresh Fruit, House made Giardinera, Gourmet Olives
Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa

THE MEDITERRANEAN- \$35.00

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion, Drizzled Balsamic Vinaigrette Dressing (GF)

Italian Hard and Soft Bread Display Garlic Infused Olive Oil
Caprese Salad Skewers, Spanakopita, Parmesan Artichoke Hearts

VALENCIA PAELLA STATION- \$35.00

Classic presentation of seafood and chicken tossed with saffron rice, tomato, pepper, onions and peas

FRESH MARKET SEAFOOD DISPLAY- \$57.00

(Minimum 50 people, priced per person)

Jumbo Shrimp (3 per person)

Fresh Oysters (2 per person)

Alaskan King Crab Leg (1 per person)

Served over a Bed of Ice

Cocktail Sauce, Mignonette Sauce

Enhancements (additional cost)

Enhance your Raw Bar with a Customized Ice Carving with Company Logo or Decorative Display

Shrimp Cocktail Shooters (GF) - \$130.00 per doz.

Pickled Vegetable Shooters (GF) - \$90.00 per doz.

Grass Fed Burger Sliders- \$95.00 per doz.

Slow Roasted BBQ Beef Sliders- \$95.00 per doz.

Impossible Burger Sliders (V) - \$95.00 per doz.

Lobster Macaroni and Cheese in Bamboo \$130.00 per doz.

Assortment of Miniature Desserts \$105.00 per doz.

Assorted Mousse Shooters \$90.00 per doz.



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RECEPTION

THE CARVERY

(All Stations are attended by one of our Talented Chefs, Chef Attendant Fee Applies, One Chef per 75 People)

LOCAL ISLAND ROASTED WHOLE FISH- \$950.00

(Serves 50 People)

Banana Leaf, Citrus Infused, Tropical Salsa

ROSEMARY ROASTED AUSTRALIAN LAMB RACK-

\$225.00 *(Serves 8 People)*

Mint Au Jus, Artisan Silver Dollar Rolls

ROASTED BEEF TENDERLOIN- \$750.00

(Serves 30 People)

Rolled in Black Peppercorns and Roasted, Garlic Cream
Horseradish, Artisan Silver Dollar Rolls

GLAZED SMOKED SPIRAL CARVING HAM- \$725.00

(Serves 30 People)

Maple Citrus Glaze, Vidalia Onion Relish,
Dijon Mayonnaise, Artisan Silver Dollar Rolls

ROAST BREAST TURKEY- \$650.00

(Serves 30 People)

Honey Mustard, Cranberry Relish, Artisan Silver Dollar Rolls

BOURBON CITRUS PORK BELLY- \$650.00

"Luger" Sauce, Artisan Silver Dollar Rolls

ACTION STATIONS

(Attendant Required, Each Based on One Hour of Service, One Attendant per 50 People, Attendant Fee Applies)

PASTA STATION- \$25.00 pp

Have one of our talented chefs create your personal pasta creation

Select Three Pastas and Three Sauces:

Rigatoni, Tortellini, Penne, Farfalle

Carbonara, Puttanesca, Bolognese, Basil Pesto Cream

EL PEDRAGAL TACO STATION- \$31.00 pp

Have one of our talented chefs create your personal taco creation. Choose from your choice of protein, type of tortilla and select your toppings

Choice of Protein- Pork Carnitas, El Burro Pinto Beans,
Halibut, Chicken Machaca

Ingredients- Flour and Corn Tortillas, Cabbage Slaw,
Monterey Jack & Cheddar Cheeses, House made Pico De
Gallo, Guacamole, Sour Cream

KOREAN BBQ- \$31.00 pp

Choice of Protein- Grilled Flat Iron Steak, Grilled Chicken

Sauces- Gochujang Sauce, Korean BBQ Sauce, Sesame
Garlic Ginger Sauce

Ingredients- Bok Choy, Napa Cabbage, Julienne Peppers
and Onions, Spinach, Zucchini, Eggplant, Steamed Jasmine
Rice

CAESAR SALAD STATION- \$26.50 pp

Grilled Chicken, Grilled Salmon, Hearts of Romaine,
Parmesan Cheese, White Anchovies, Roasted Garlic
Croutons Tossed with Caesar Dressing

SWEET ENDINGS- \$30.00 pp

(No Attendant Required)

Fresh Fruit Tarts, Petite Fours, Chocolate Strawberries,
French Macarons, Miniature Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea,
Whipped Cream, Raw Sugar and Sugar Sticks, Cinnamon
Sticks, Orange and Lemon Zest and Chocolate Shavings

Attendant Fee \$120.00



meetings imagined

RECEPTION DISPLAYS & PLATTERS

RECEPTION DISPLAYS & PLATTERS

(Serves 50 People)

ITALIAN ANTIPASTA- \$685.00

Prosciutto, Soppressata, Genoa Salami, Capicola, Gourmet Olives, Fire Roasted Artichoke Hearts, Pepperoncini, House made Giardinera, Fresh Mozzarella, Provolone Crusty Italian Bread & Flavored Italian Oils

FRESH VEGETABLES- \$600.00

Green Asparagus, Baby Carrots, English Cucumbers, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Baby Heirloom Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips (GF)

DOMESTIC & INTERNATIONAL CHEESES- \$745.00

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego and Fontina Cheeses, Garnished with Fruits and Berries, Crostinis and French Baguettes

RECEPTION DISPLAYS & PLATTERS

(Serves 50 People)

FRESH CUT & WHOLE FRUIT- \$630.00

Mango, Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Seedless Watermelon, Strawberries, Pineapple, Honeydew Melon, Seasonal Berries and Honey Yogurt Sauce

GRILLED BALSAMIC VEGETABLES- \$630.00

Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze (GF)

PICKLED VEGETABLES- \$630.00

House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)



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HORS D'OEUVRES

COLD HORS D'OEUVRES

(Priced Per 50 Pieces)

Caprese Salad Skewers- \$425.00
Tuna Poke in Bamboo Cup-\$495.00
Jumbo Shrimp Cocktail Shooters (GF)-\$550.00
Vegetable Crudit  Shooters (GF)- \$365.00
Ahi Tuna with Wakame, Wasabi Aioli- \$495.00
Smoked Salmon Crostini- \$495.00
Charcuterie Bites- \$465.00
(Cured Meat, Sliced cheese on Crostini)
Beef Tataki on Brioche Crostini- \$455.00
Bruschetta Pomodoro- \$465.00
Chilled Sweet and Spicy Pork Belly- \$465.00
Smoked Salmon with Spicy Oriental Sauce, pickled
Cucumber Ribbons and Watercress- \$435.00
Shrimp Ceviche Shooters (GF)- \$465.00
Assorted Sushi Rolls- \$480.00

DRY SNACKS

(Priced per Pound)

House made Potato Chips and French Onion Dip- \$45.00
Tortilla Chips and House made Salsa- \$45.00
House made Kettle Chips and Bleu Cheese Dip- \$45.00
Pita Chips and Hummus Dipping Sauce- \$45.00
Terra Chips and Yogurt Dip- \$45.00
Mixed Nuts in Bamboo Cups- \$50.00
Cashews in Bamboo Cups- \$48.00
House made Trail Mix in Bamboo Cups- \$46.00
Guacamole with Corn Tortilla Chips- \$50.00

HOT HORS D'OEUVRES

(Priced Per 50 Pieces)

Spanakopita- \$435.00
Scallops over Nueske Bacon, Cajun Aioli- \$525.00
Parmesan Artichoke Heart with Boursin cheese-\$495.00
Thai Peanut Chicken Sate- \$495.00
Lamb Gyro on Miniature Pita- \$525.00
Thai Chicken and Lemongrass Spring Roll- \$465.00
Beef Bourguignonne- \$465.00
Quinoa and Zucchini Fritter- \$465.00
Chicken Yakatori- \$495.00
Chorizo Empanadas- \$495.00
Scallops Wrapped in Applewood Smoked Bacon-\$525.00
Maui Shrimp Spring Roll- \$525.00
Wild Mushroom and Artisan Cheese Tart- \$495.00
Chicken Tandori- \$495.00
Asian Garlic Chicken Wings- \$525.00
Goat Cheese Stuffed Dates Wrapped in Bacon- \$495.00

Craft Your Own Hors D'Oeuvres Reception

(All Items Served by White Gloved Butlers)

Choose the Following:

Three Hot or Cold Hors D'oeuvres- \$40.00 pp
Four Hot or Cold Hors D'oeuvres- \$45.00 pp
Five Hot or Cold Hors D'oeuvres- \$50.00 pp



meetings imagined

PLATED DINNER ENTREES

INDIVIDUALLY CRAFTED PLATED DINNER

Per Person

(Three Courses: Choice of Salad, Entrée and Dessert Crafted for your Event)

Greens

(Select one)

Strawberry Field Salad (GF)

Classic Caesar Salad

Mixed Baby Field Green Salad (GF)

Baby Wedge Salad (GF)

Greek Salad (GF)

Arugula Salad (GF)

Entrees

(Select one)

Balsamic Glazed Frenched Chicken Breast- \$65.00

Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree, Chicken Jus (GF)

Herb Frenched Chicken Breast- \$65.00

Sweet Potato Mashed, Broccolini, Meyer Lemon Broth (GF)

Rack of Lamb- \$100.00

Grilled Double Lamb Chops, Mint Pesto, Lamb Au Jus, Sweet Potato Gratin and Fresh Asparagus

Filet Mignon- \$110.00

Center Cut Filet Mignon, Bordelaise Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley (GF)

Braised Short Ribs- \$100.00

Slow Cooked Short Ribs, Cabernet Demiglace, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts (GF)

Grilled Flat Iron Steak Chimichurri- \$100.00

Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Gratin Potatoes

Fillet of Salmon- \$80.00

Tamarind Glazed Seared Fillet of Salmon, Bulgar Wheat, Haricot Vert, Apricot Honey Blossom (GF)

Regional Seafood Selections- \$85.00

Mahi, Served with the freshest local ingredients

INDIVIDUALLY CRAFTED PLATED DINNER

Combination Plated Entrees

(Select one)

Filet and Lobster- \$155.00

Petite Mignon and Butter Poached Lobster Tail, Parmesan Mashed Potato, Roasted Brussels Sprouts, Pinot Noir Demiglace (GF)

Roasted Chicken Breast and Blue Crab Cake- \$138.00

Frenched Chicken breast, Marsala Infused Chicken Jus, Jumbo lump crab cake, Corn salad, Ancient Grains Pilaf, Grilled Asparagus

Braised Short Rib and Jumbo Shrimp- \$144.00

Cabernet Demiglace, Light Tarragon Cream, Yukon Gold Mashed Potato, Roasted Brussels Sprouts (GF)

New York Strip and Regional Fish- \$144.00

Grilled Strip and Chef's Selection of the freshest local seafood, Merlot Demiglace, Lemon Beurre Blanc, Broccolini, Roasted Fingerling Potatoes (GF)

Dessert

Miniature Dessert Sampler, your choice of three:

Strawberry Shortcake Trifle

Vanilla Bean Cheesecake

White Chocolate Brulee Cheesecake with Raspberry

Flourless Chocolate Torte (GF)

Mike's Famous Key Lime Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

ENHANCEMENTS | APPETIZERS

(Priced Per Person)

Lobster Bisque- \$13.00

Seafood Chowder- \$13.00

Tortellini Carbonara- \$13.00

Lump Crab Cocktail- \$20.00

Penne Bolognese- \$13.00

Cajun Sea Scallops over Nueske Bacon (GF)- \$21.00

Seared Ahi Tuna- \$21.00

Alaskan Crab Cakes- \$24.00

Chilled Jumbo Shrimp (GF)- \$26.00

Burrata Caprese Salad, Beefsteak Tomatoes (GF)- \$18.00

ENHANCEMENTS | DESSERT

(Priced Per Person)

Key lime Mousse with Graham Cracker Streusel- \$10.00

Cookies & Cream – Vanilla Mousse with Oreo Crumble- \$10.00

Chocolate Peanut Butter with Reese's Cup- \$10.00

Strawberry Shortcake Shooter- \$10.00

(Vanilla Mousse, Pound Cake and Macerated Strawberries)

Cannoli Cream Mousse Shooters- \$10.00

(Chocolate Chips and Sliced Almonds)

Tampa Westshore Marriott

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meetings imagined

DINNER BUFFET

INDIVIDUALLY CRAFTED BUFFET DINNER

Per Person \$95.00 pp

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

Salad Platters *(select three)*

Tuscan Kale/Romaine Caesar Salad

"Freddy" Salad- Romaine, Diced Tomato, Bacon, Ranch Dressing

Mixed Baby Field Green Salad with Assorted Dressings (GF)

Caprese Salad- fresh mozzarella, beefsteak tomatoes, Arugula, Balsamic Glaze (GF)

Pickled Vegetable Platter House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)

Grilled Balsamic Vegetables- Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Glaze (GF)

Entrees *(Select three)*

Sliced "Luger" Steak

Hand Carved Striploin, natural jus, tomato, onion and House made Steak Sauce

Sliced Roast New York Strip

Roasted Cipolini Onions, Wild Mushroom Ragout, Cabernet Demiglace (GF)

Braised Beef Short Ribs

Gremolata, Port Wine Reduction

Brown Sugar/Mustard Glazed Pork Belly

Pear Demiglace (GF)

Chicken Napoli

Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes, White Wine Sauce

Seared Lemon Pepper Chicken

Tomato Fennel Relish, Balsamic Glaze

Miso Glazed Seared Salmon

Sugar Snap Peas, Roasted Pepper Coulis

Regional Seafood Selections

Mahi, Served with the freshest local ingredients

Chef's Selection of Seasonal Vegetables (GF)

Quinoa and Rice Pilaf (GF)

Olive Oil and Herb Roasted Fingerling Potatoes (GF)

Bread Service upon request

Dessert

Individual Mini Desserts:

Mini Cheesecakes

Mini Pastries

Mini Éclairs

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea



meetings imagined

DINNER BUFFET

TASTE OF AMERICA DINNER BUFFET- \$97.00

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

Salad Platters (select three)

Tuscan Kale/Romaine Caesar Salad
Mixed Baby Field Green Salad with Assorted Dressings
Texas Kohlrabi Slaw with Kale, Shaved Brussels Sprouts, Cabbage, Broccoli, Sweet Slaw Dressing
Apple Cider Potato Salad with Gherkins, Red Onions and Hard Boiled Egg
“Freddy” Salad- Romaine, Diced Tomato, Bacon, Ranch Dressing

Entrees (select three)

Slow Roasted Prime Rib Au Jus
Horseradish Cream, (Chef Attendant Required)
Braised Short Rib
Gremolata, merlot demiglace
Savory Pan Seared Snapper
Lemon Dill Essence
Herb Roasted Chicken
Caramelized onions, wild mushrooms, light Marsala pan gravy
Hand Carved Turkey Breast
Apricot Coulis
Grilled Free Range Chicken
Garlic Tomato Broth (GF)
Sliced “Luger” Steak
Hand Carved Striploin, natural jus, tomato, onion and House made Steak Sauce

Wild Rice and Quinoa with Dried Cranberries
Tri color Baby Potatoes with Caramelized Shallots
Roasted Seasonal Root Vegetables

Bread Service upon request

Dessert

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

THE FRENCH QUARTER DINNER BUFFET- \$91.00

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

Soup

Chicken and Andouille Gumbo

Salad Platters

Mixed Baby Field Green Salad with Assorted Dressings
Muffaletta Pasta Salad with New Orleans Olive Giardinera, Salami, Ham and Provolone
Chopped Salad with Tomato, Cucumber, Goat Cheese, Chopped Egg, Nueske Bacon, White Balsamic Vinaigrette (GF)

Entrees (select three)

Seafood Jambalaya
Crawfish and Local Seafood, peppers, celery, onion, Tomato, Creole Broth
Grilled Smoked Sausage and Cajun Andouille Sausage
Over Cajun Collard Greens
Bourbon Street “Grillades” of Beef
Medallions of Sirloin, peppers, onions, celery, Red Wine Demiglace
Rosemary and Thyme Roasted Chicken Breast
Natural Jus, Tri Color Pepper Ragout (GF)
Coconut -Cajun Pork Loin
Mushroom Demiglace infused with coconut milk

Accompaniments (select two)

Red Beans and Rice

Barbant Potatoes; Roasted Potatoes Tossed in Savory Garlic Butter (GF)

Southern Style Haricot Vert; Caramelized Onion, Rendered Bacon (GF)

Sweet Potato Gratin (GF)

Bread Service upon request

Dessert

Bread Pudding; Vanilla Bean Bourbon Sauce
Pecan Chocolate Squares

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea



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meetings imagined

VEGAN / GLUTEN FREE

INDIVIDUALLY CRAFTED PLATED LUNCH/DINNERS

(Three Courses: Choice of Salad, Entrée and Dessert Served with Warm Rolls and Butter, Crafted for your Event)

Greens

(Select one)

Strawberry Field Salad (GF)

Classic Caesar Salad, Gluten Free Croutons (GF)

Mixed Baby Field Green Salad (GF)

Baby Wedge Salad (GF)

Arugula Salad (GF)

Entrees

(Select one)

Mushroom Risotto- \$65.00 pp

Shiitake, Crimini, Trumpet Mushroom, Arborio Rice,
Miso-Mustard-Cashew Cream (GF/V)

Penne Pasta- \$65 pp

Leeks, Broccolini, Caramelized Onion, Mushroom-
Cashew Cream (GF/V)

Gnocchi- \$65.00 pp

Sundried Tomato, Spinach, Snow Peas, Crispy Leeks,
Lemon Truffle Cashew Cream (V/DF)

Seitan Scallopini- \$65.00 pp

Rice Flour Dredged Seitan (Wheat Gluten), White
Wine, Lemon Caper Sauce with Tomato Concasse and
Fire Roasted Artichokes, Corn and White Rice
Spaghetti (V)

Quinoa Tacos- \$65.00 pp

Southwestern Seasoned Crisped Quinoa, Mexican
Brown Rice (GF/V)

Ssamjang Glazed Tofu- \$65.00 pp

Edamame Puree, Miso Aioli, Jasmine Rice, Broccolini (V)

GF – Gluten Free

V – Vegan

DF – Dairy Free



meetings imagined

BAR OPTIONS

TERMS

TIERS

PREMIUM BRANDS

New Amsterdam, Beefeater, Cruzan Aged Light, Jim Beam, J&B, Sauza Signature Blue Silver 100% Agave, E&J, Seagram's 7, Hiram Walker Peach Schnapps, Bud Light, Miller Lite, Budweiser, Michelob Ultra, Blue Moon Belgian White, O'Douls

SUPER PREMIUM BRANDS

Tito's, Ketel One, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon, Tanqueray, Cruzan Aged Light, Captain Morgan Original Spiced, Maker's Mark, Johnnie Walker Red Label, Camarena Silver, E&J Gallo, Jack Daniel's Old No. 7, Crown Royal, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Disaronno, Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Stella Artois, Blue Moon Belgian White, Samuel Adams Rebel IPA, Samuel Adams Seasonal, Angry Orchard Hard Cider, O'Doul's

CATERING WINES

Proverb Chardonnay
Proverb Sauvignon Blanc
Proverb Cabernet Sauvignon
Proverb Pinot Grigio
Proverb Merlot
Sutter Home White Zinfandel
Wycliff Champagne

DELUXE CATERING WINES AVAILABLE

Tier One

10Span Chardonnay
10Span Pinot Noir
10Span Cabernet Sauvignon
Chloe Wine Collection Rose

Tier Two

Rodney Strong Chardonnay
Rodney Strong Cabernet Sauvignon
Rodney Strong Rose

Host, Cash or Open Bar Options Available

Beer & Wine

1 hour \$23.00 pp
2 hours \$30.00 pp
3 hours \$35.00 pp
4 hours \$38.00 pp

Full Bar Premium

1 hour \$33.00 pp
2 hour \$43.00 pp
3 hour \$48.00 pp
4 hour \$55.00 pp

Full Bar Super Premium

1 hour \$37.00 pp
2 hour \$45.00 pp
3 hour \$50.00 pp
4 hour \$59.00 pp

All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 25% taxable administrative fee.

The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage, internet and audio visuals are subject to applicable sales tax 7.5%

Administrative fees and taxes are subject to change without notice.

A.V. PRICES AVAILABLE UPON REQUEST

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