

Private Events

FULL FARE MENUS

\$50 Menus

<u>Appetizer Delights (\$50 pp)</u> Hot Cheese Puffs Tomato Tartin Coconut Cilantro Shrimp Baby Twice-Baked Potatoes Chocolate Fondue	<u>Caribbean (\$50 pp)</u> Tangy Tomato and Mango Salad Jamaican Rice and Peas Grilled Pork Roast Pineapple and Chili Salsa Toasted Coconut Custard Tart	<u>Classic French (\$50 pp)</u> Potato Blue Cheese Soufflé Coq Au Vin (Chicken in red wine) Pommes Anna Vanilla Crème Brulee
<u>Comfort Food (\$50 pp)</u> Caesar Salad Tomato Soup en Croute Crispy Chicken on Potato-Cheese Gratin Chocolate Layer Cake	<u>Island Caribbean (\$50 pp)</u> Black Bean Salad with Corn Fritters Jerk Chicken Tropical Fruit Salad Rum Cake with Caramelized Bananas	<u>Northern Lights (\$50 pp)</u> Cream of Carrot-Chive Soup Dill Crusted Salmon with Orange Sauce Rosti Potatoes Crepes with Berry Sauce
<u>Sicilian (\$50 pp)</u> Tapenade Tartlets Fresh Pasta with Spicy Tomato Sauce Grilled Fresh Fish with Lemon Sauce Biscotti with Chocolate Espresso Gelato	<u>Rustic Italian (\$50 pp)</u> Panzanella (White Bean, Tomato & Bread Salad) Prosciutto Stuffed Chicken Thighs Risotto with Pancetta, Peas and Mushrooms Plum Crostata	<u>Southwest (\$50 pp)</u> Roasted Corn Salsa with Tortillas Southwest Risotto Marinated Skirt Steak Flan

\$55 Menus

<u>Elegant Hors d'oeuvres (\$55 pp)</u> Shrimp Crostini Steak and Bleu Cheese Bruschetta Roasted Tomatoes on Polenta Cakes Warm Brie En Croute Goat Cheese Profiteroles	<u>New Orleans (\$55 pp)</u> Bacon Wrapped Shrimp and Polenta Chicken and Andouille Gumbo Traditional Jambalaya Bread Pudding with Whiskey Sauce	<u>Provence (\$55 pp)</u> Olive-Red Pepper Tart Tomato and Goat Cheese Salad Roasted Leg of Lamb Rosemary White Beans Poached Pears with Vanilla Ice Cream
<u>Southern Italian (\$55pp)</u> Eggplant and Olive Caponata Angel Hair Pasta with Fresh Herbs Chicken Scarpariello with Asparagus Parmesan Baked Stuffed Pears with Chocolate Sauce	<u>Tapas (\$55 pp)</u> Potato & Chorizo Tortilla Sizzling Shrimp with Aioli Roasted Squash Empanadas Roasted Onion & Blue Cheese Crostini Flan	<u>Tuscan (\$55 pp)</u> White Bean Soup Cheese Ravioli with Tomato Sauce Pesto-Stuffed Sirloin Pizzelle with Lemon Gelato

\$60 Menus

<u>Elegant & Easy (\$60 pp)</u> Warm Pecan Crusted Goat Cheese Salad with Shallot Vinaigrette Individual Beef Wellington Pommes Lyonnaise Classic Cream Brulee	<u>French (\$60 pp)</u> Gruyere Cheese Puffs Fish en Papillote Rack of Lamb with Potatoes Gratin Classic Apple tart	<u>Hawaiian Luau Pig Roast (\$60 pp)</u> Kaluha Pig with Mango Salsa Island Fried Rice Black Bean Salad Grilled Shrimp Coconut Cream Pie
<u>High Style (\$60 pp)</u> Lobster Bisque Seared Duck with Cherry Sauce Roasted Root Vegetables Grand Marnier Soufflé	<u>Italian Winter Fare (\$60 pp)</u> Herb Roasted Olives Mushroom and Fontina Cheese Crostini Winter Squash Soup with Porcini Cream Osso Buco with Mushroom Orzotto Rustic Pear and Hazelnut Crostata	<u>New England Fare (\$60 pp)</u> Crab cakes with Chipotle Aioli Classic Steak Diane Green Beans Almondine Roasted Garlic Mashed Potatoes Homemade Apple Pie
<u>Southern Charm (\$60 pp)</u> Grilled Shrimp on Polenta Crab Cakes with Aioli Cornbread-Andouille-Stuffed Pork Chops Chocolate Pecan Pie		

These menus may be customized based on your group's needs and desires.

**Private Events
FULL FARE MENUS**

CONTACT AND TERMS INFORMATION

Chef Dave West handles ALL bookings for Private Events

**813-653-2418 ext 204
Or
dwest@rollingpinonline.com**

Full Fare Menu Private Party Pricing does NOT include wine. House wines & Premium Wine Pairings are available by the bottle at retail pricing.

NO Florida Sales Tax is due on cooking classes.

Gratuuity for assistants is not included and will be added at 20% of total.

Minimum 12 Students or \$600 per event is required for booking a \$50 menu

or

Minimum 12 Students or \$660 per event is required for booking a \$55 menu

or

Minimum 12 Students or \$720 per event is required for booking a \$60 menu

Full Fare Menu Private Parties are scheduled for 2 ½ hours unless negotiated differently.

A NON-Refundable Deposit of 50% is required at time of booking.

Off-site Events are Available at an additional fee (\$200 min).

OTHER PRIVATE EVENTS OFFERED

Kid's Private and Birthday Parties

Tween's Private and Birthday Parties

Wine and Cheese Pairing Events

Bridal Showers

Bachelorette Parties

Wedding Receptions

Contact Chef Dave for additional Information

dwest@rollingpinonline.com