

Hollywood Venue

SIGNATURE EVENTS & CATERING



Celebration Package

9210 Anderson Road | Tampa, FL | 33634 | 813-885-1600
www.hollywoodvenue.com

Include the following customary enhancements:

- ◆ Solid color floor length linen and napkins
 - ◆ China, flatware and glassware
- ◆ Centerpieces with mirror and votives
 - ◆ Banquet and reception tables
- ◆ Outside courtyard area overlooking lake
 - ◆ Complimentary parking for all guests
- ◆ Beautifully appointed ballroom with dance floor
 - ◆ Gift, place card and DJ tables
 - ◆ Day of vendor coordination
 - ◆ Set up and Break down
 - ◆ Four hours of hall rental

Pricing

Event Minimum(s)

Saturday Events: \$6,000 plus tax and service fee
Friday & Sunday Event: \$4,000 plus tax and service fee

Packages start as low as \$40 per person

Plated Package

CHOICE OF TWO HORS D'OEUVRE

(SEE HORS D'OEUVRE PAGE)

CHOICE OF ONE SALAD

CEASAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN
CHEESE, GARLIC CROUTONS AND
CAESAR DRESSING

WILD FIELD GREEN

GARNISHED WITH FRESH GARDEN
TOMATOES, CUCUMBERS. WITH YOUR
CHOICE OF DRESSING

CHOICE OF TWO PLATED ENTRÉES

ENTREES SERVED WITH DINNER ROLLS, CHEF'S SELECTION OF SEASONAL VEGETABLES,
AND STARCH

HERBED GRILLED CHICKEN

WITH A LEMON CHIVE SAUCE

STUFFED PORK CHOPS

PORK LOIN CHOPS STUFFED WITH CORN
BREAD DRESSING AND GRAVY

BALSAMIC GLAZED SALMON

WITH A PINEAPPLE SALSA

CHICKEN PARMESAN

REGIANO/ PARMESAN BREADED
CHICKEN COMPLIMENTED WITH A BASIL
MARINARA

PARMESAN CRUSTED CHICKEN

REGIANO AND PARMESAN CRUSTED
CHICKEN

MOJO CHICKEN

CHICKEN MARINATED IN ORANGE JUICE
AND GARLIC (Baked On or Off the
Bone)

GRILLED NY STRIP

WITH A HONEY BOURBON BLACK
PEPPER GLAZE

SLICED ROAST PORK TENDERLOIN

SERVED WITH CURRIED APPLE SAUCE

Buffet Package

CHOICE OF TWO HORS D'OEUVRE (SEE HORS D'OEUVRE PAGE)

CHOICE OF SALAD

WILD FIELD GREEN
GARNISHED WITH FRESH GARDEN
TOMATOES, CUCUMBERS
WITH YOUR CHOICE OF DRESSING

GARLIC CROUTONS AND CAESAR
DRESSING

PASTA SALAD
BOW TIE PASTA SALAD WITH TOMATO
BASIL AND OLIVE OIL

CEASAR SALAD
ROMAINE LETTUCE, PARMESAN CHEESE,

TROPICAL FRUIT SALAD

CHOICE OF TWO ENTREES

CHEF'S SELECTION OF SEASONAL VEGETABLES, STARCH AND ROLLS & BUTTER

SIRLOIN
ROAST SLICED SIRLOIN WITH A PAN JUS

HERBED GRILLED CHICKEN
WITH LEMON CHIVE SAUCE

STUFFED PORK CHOPS
PORK LOIN CHOPS STUFFED WITH CORN
BREAD DRESSING AND GRAVY

BAKED CHICKEN
WITH A HERB CREAM SAUCE

BAKED TILAPIA
WITH COCONUT LIME SAUCE

BALL TIP STEAK
WITH A PORT WINE DEMI OR A ROASTED
RED PEPPER CREAM SAUCE

Hors D'Oeuvre

Coconut Fried Shrimp

Butterfly Shrimp Coated with Coconut
Served with Sweet Chili Sauce

Croquettes

Chopped ham or chicken and cheese
Breaded and fried

Tostones

Fried Green Plantain

Pork Sliders

Pulled BBQ Pork mini rolls

Bruchette

Topped with Roma Tomato, Fresh Basil,
Regiano Cheese

Pigs in a Blanket

Mini Cocktail Wieners
Wrapped in Flakey Puff Pastry

Meat Balls

With a Plum or Marinara Sauce

Egg Rolls

Vegetable, Chicken, or Pork
With Plum Sauce

Mini Crab Cakes

With A Cajun Sauce

Fried Ravioli

With Marinara Sauce

Wonton Dumplings

Crispy Fried Pork Dumplings
Served with Plum Sauce

Chorizo Stuffed Potatoes

Spicy Chorizo Sausage
Stuffed Inside Mashed Potato Balls then Fried