



Tired of Chain Food? ...We make it Fresh!®



813-909-9694  
italianrestauranttampa.com

## CATERING & OFF SITE PRICING

Call today to order for your next event,  
to make it an event to remember.

Call 813-909-9694  
or email Chef Ben at [Chefpumo@yahoo.com](mailto:Chefpumo@yahoo.com)

Whether it's pick up, or full service buffets with servers and china, your guests will be talking about the food you provided for years to come.

*Benedetto's can also coordinate your entire event. With entertainers, wedding cake designers; tent rentals, dance floors, espresso bars, magicians, etc.*

### All-inclusive Delivered to your Venue or home. BUFFET SERVING PACKAGES PER PERSON

#### - Hors d'oeuvres -

All pieces below are handmade individually by our chefs. Minimum order 25 pieces.

Oysters 5.00 each  
(can talk about availability of certain oysters)  
presented with microgreens, horseradish, cocktail  
sauce and lemons. Benedetto's does not serve gulf  
oysters.

Bruschetta ..... 4.00 pp  
Fresh tomatoes mixed with extra virgin olive oil,  
basil, garlic and Italian cheeses and herbs. Served  
with crustins.

Antipasti. .... 6.00pp  
A mixture of fresh mozzarella Red and yellow  
roasted peppers, mushrooms, artichokes,  
prosciutto ham, sundried tomatoes, Black olives,  
asparagus, and peppadews. Served over mixed  
greens with a balsamic vinaigrette.

Chicken Satay ..... 4.00  
Marinate pieces of skewered chicken breast grilled  
and served in a cacciatore sauce or a homemade  
peanut sauce

Glazed Prosciutto wrapped shrimp . 4.75  
Fresh gulf shrimp served tail on, wrapped with  
imported prosciutto then lightly flambéed and  
glazed hot sweet chili pepper sauce.

Mini Crab Cakes ..... 6.00  
Our fresh jumbo lump crab cake stuffing molded  
into mini  
2 oz crab cakes. Served with sautéed spinach and  
served with our Key Lime Burblanc

Petite Vegetarian Squares ..... 3.50  
Roasted eggplant, Zucchini and Squash layered with  
goat cheese and drizzled with Balsamic reduction  
and garnished a purple micro green basil.

Cucumber Bowls with Ahi tuna ..... 8.00  
#1 Sushi grade ahi tuna tar tar seasoned with black  
truffles, olive oil, and Italian herbs served in a mini  
cucumber bowl. Garnished with a wasabi micro  
green.

Mini Mozzarella Pesto Caprese ..... 4.00  
Beefsteak or Roma tomato topped with fresh  
buffalo mozzarella, and purple micro green basil.  
Drizzled with imported olive oil, balsamic vinegar  
glaze and pesto.

Fried Mozzarella Triangles ..... 4.00  
Fresh mozzarella lightly breaded the pan fried.  
Served in our Marinara sauce.

Shrimp Cocktail ..... 4.00 each  
Fresh Jumbo Gulf Pink Shrimp Served with sliced  
lemon and cocktail sauce.

Stone Crabs ..... Market Price  
Served with a creamy horseradish sauce for dipping

Mini Jonah Crab Claws ..... 6.00  
Mini crab claws cracked so the meat sticks up out of  
the shell for your guest to handle easily Served with  
a creamy horseradish or drawn butter.

Stuffed Mushroom Florentine ..... 2.75  
add crab meat 2.00 additional  
Mushroom caps stuffed with baby spinach,  
Romano, mozzarella, and Italian herbs.

Chicken Fingers ..... 3.00 each  
Lightly breaded chicken breast strips

If you don't see what you are looking for contact us  
and we can create.

#### EVERY PARTY NEEDS.....The "BEN" DIP

The mistake that became FAMOUS!  
Our award winning seafood dip that includes lobster,  
crab, cheddar cheese, scallions, spinach, artichokes,  
topped with mozzarella and Alfredo.

9" Round Foil Pan (feeds 10) ..... 45.00  
Half Pan (feeds 2035) ..... 85.00  
Full Pan \$160.00 (feeds 50-75) ..... 140.00  
Served with crustinis for dipping

#### - Salads -

All salads include Benedetto's House or Ceaser  
dressing served on the side

Feeds	HALF PAN 8-10 guest	FULL PAN 15-20 guest
Cedar plank Cheese Tray	80.00	150.00
Cedar Plank Italian Meats	100.00	200.00
Trays are beautiful with crackers, crostini's, grapes, garnishes, etc.		
Garden Salad	30.00	45.00
Ceaser Salad	40.00	60.00
Garlic Rolls (a dozen)	6.00	
Benedetto Roasted Garlic (per 8oz)	10.00	
Antipasta Salad	75.00	125.00

A Italian lovers dream salad. Fresh mushrooms, red and yellow bell  
peppers, artichokes, black olives, bruschetta tomatoes, prosciutto  
ham, fresh mozzarella, topped with our balsamic vinaigrette

#### - Variety Dessert Trays -

All Benedetto's desserts made in house.

True Italian Ricotta Cheese Cake. . . 90.00 16 slices  
Variety trays ..... 5.00 pp  
including Carrot Cake, 3 Layer Chocolate Cake,  
Italian Cheese

#### - Buffet -

All-inclusive Buffet Dinners 45.00 pp starting Buffet packages available for your wedding or  
special event. Contact Benedetto's for details and pricing.

Action Stations  
The stations below includes all amenities, heat lamp,  
lights, décor and sauces.  
75.00 Station Set-up Fee  
50.00 chef fee applies

Pasta Stations  
10.00 pp  
30 person minimum  
Includes: Marinara, Alfredo and Pink Sauce,  
Penne Pasta and Bow Tie Pasta.  
Chef will cook pastas in front of your guests.

Prime Rib/Steam Ship Carving Stations  
9.00 Per person  
25 person minimum on Prime Rib  
50 person minimum on Steam ship

#### - Pasta -

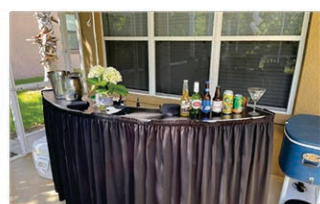
All pans served with fresh made garlic rolls, grated  
cheese, full size disposable serving spoons or tongs.

	HALF PAN	FULL PAN
Feeds	5-7	15-18
Any Pasta Marinara	40.00	90.00
W/meatballs	75.00	125.00
Lasagna	75.00	125.00
Baked Ziti w/ricotta	75.00	125.00
Eggplant Parmesan	75.00	115.00
Manicotti	65.00	115.00
Eggplant Rollatini	65.00	115.00
Cheese Ravioli	75.00	110.00
Lobster Ravioli	125.00	200.00
Duck Ravioli	100.00	175.00
Penne Alla Vodka	75.00	135.00
with chicken	85.00	150.00
with crab and shrimp	85.00	150.00
Fettuccine Alfredo*	65.00	125.00
with chicken*	75.00	130.00
with shrimp*	95.00	150.00

KIDS TRAYS	Feeds	5-10	15-20
Penne butter	35.00	65.00	
Mac n Cheese	55.00	85.00	
Chicken Fingers	65.00	110.00	

See back of this menu for  
All-inclusive Delivered to your Venue  
BUFFET SERVING PACKAGES PER  
PERSON

Beverage and Bar Stations  
2 hour minimum applies.  
Coffee or Tea Station or Water  
50.00 station set-up  
Includes: coffee urns, coffee, paper cups,  
stirrer, creamers, or tea and water dispenser  
5.00 pp - 25 person minimum



#### - House Specialties -

	HALF PAN	FULL PAN
Chicken Marsala*	85.00	140.00
Bison Meat loaf	100.00	175.00
Chicken Parmesan	75.00	135.00
Veal Benedetto	100.00	175.00
Polo Tuscany	85.00	140.00
Chicken Franchise*	85.00	135.00
Chicken Picatta*	85.00	140.00
Shrimp Scampi*	75.00	150.00
Linguine with Clams	85.00	140.00
Linguine Mussels	60.00	115.00
Chicken Florentine	70.00	130.00
Lobster Ravioli	125.00	200.00
Short Rib Cannelloni	95.00	160.00
Polo Tuscany	75.00	130.00
Filet Benedetto	125.00	225.00
Cedar plank Salmon	90.00	150.00
Salmon Picatta	90.00	150.00
Grouper Bianco	100.00	185.00
Grouper Benedetto	100.00	185.00
Off the farm Ratatouille	75.00	
Off the Farm Veggies	65.00	155.00
Wild Game	Mp	
Stone Crabs	Mp	

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Italian Cheese

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- Choice of one appetizer (limited selection)
- Salad and two entrees, garlic rolls included
- Chrome food Warmers with fuel
- Plina (nice plastic plates), Plastic silver Forks
- Napkins, Buffet tables and Linen
- One server
- Delivery within 20 miles
- 45.00 per person 500.00 minimum
- Do china and real silver ware add 10.00 per person
- Full Liquor bar 30.00 per person for 2 hours (500.00 minimum)
- Beverage stations Available
- Tax and Gratuities not included



A True farm  
to table experience