



*Farm to Table | The Chef is a farmer & the farmer is the Chef*



# ALL INCLUSIVE TIER CATERING MENU

**CALL TODAY** to order for your next event, to make it an event to remember.

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 works with many venues in the area or we can do event on your property.*

**Tired of Chain Food, We make it fresh . . .**

**All-inclusive Delivered to your Venue or home.**

**BUFFET SERVING PACKAGES PER PERSON**

See our tiered Packages under tiered menus on the website

**CALL: 813-629-1799**, text or email Chef Ben at ***Chefpumo@yahoo.com***

## WE HAVE ACCESS TO A VENUE HALL IN ST LEO AREA WITH A STAGE AND SEATING UP TO 150 PEOPLE

- *Discount Venue Pricing if food ordered through Benedetto's.*
- *Venue included with tiers 2 and 3*
- *Venue can also be rented without food.*
- *Benedetto's All-inclusive farm to table package 25 person minimum*
- *You may also sub from any other appetizer tiers to tier 1 for a additional charge*
- *Pricing can be adjusted without appetizer choices.*
- *For all tiers Add 150 plus grat. per buffet Attendant (if requested) for 4 hours*



### SEED THE FARM PACKAGE TIER 1

*40.00 per Person*

- *Stainless Roll Top Chaffers food warmers*
- *Delivery, Set Up, table for buffet only*
- *Clean Up and Break Down*
- *Farm to Table Garden Salad Included*
- *One Appetizer choice from Tier 1*
- *One Entree from Tier 1*
- *One pasta side from Tier 1*
- *Fresh garlic or Dinner rolls*
- *All Serving Utensils- Silver Plastic Forks- Hard Plina Plates - Appetizer Plates and Paper Napkin*
- *Real Plates and Stainless-Steel Silverware is an Additional Charge*
- *for all tiers Add 150 per Attendant (if requested) for 4 hours*

### PLANT THE FARM PACKAGE TIER 2

*55.00 per Person*

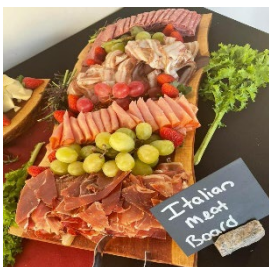
- *Stainless Roll Top Chaffer Food warmers*
- *Delivery, Set Up, table for buffet only*
- *Farm to Table Salad (Caesar or House)*
- *One Appetizer choice from Tier 1 or 2*
- *Two Entree choices from Tier 1 or 2*
- *One pasta choice from Tier 1*
- *One side choice from tier 2*
- *Fresh Garlic or Dinner Rolls*
- *Complete Break Down and Clean Up*
- *All Serving Utensils- Silver Plastic Forks- Hard Plina Plates - Appetizer Plates and Paper Napkins*
- *Real Plates and Stainless-Steel Silverware is an Additional Charge*

### HARVEST THE FARM PACKAGE TIER 3

*75.00 per Person*

- *Includes china and stainless silverware for dinner only*
- *appetizer plates are plastic*
- *Stainless Roll Top Chaffer food warmers*
- *Delivery, set-up, buffet table only*
- *Appetizer Station that includes Two Appetizer Choices from Tier 1 or 2 or 3*
- *Fresh Garlic knots and Farm to Table Salad (Choice of Caesar or House)*
- *Two Entree Choices from Tier 1 or 2 or 3*
- *One pasta choice from tier 1*
- *One Side Choice from Tier 2 or 3*
- *Complete Break Down and Clean Up*
- *China Plates, and stainless Silverware, linen napkins for dinner buffet only*
- *Add 150 per Attendant (if requested) for 5 hours*





## SPECIALTY Add Ons

Action Pasta Station – TBD per Event

Action Prime Rib or Steam Ship Carving station. Market price

Action Roasted Pork Loin Station-TBD per event

Action N.Y Strip Station – Market Price

Stone Crabs – Market Price

Steamship Station- Market price

Lobster Tails - Mar

## CHARCUTERIE BOARDS

### Meat Charcuterie Board

15.00 per person - 20 Person minimum

### Cheese Charcuterie Board

10.00 per person - 20 Person Minimum

### Combo with both Cheese & Meat Board

12.00 per person

## ATTENDANTS

Butler Pass or Buffet Attendant 150.00 per  
attendant, plus gratuity per Event up to 4  
hours



## ❖ MENU ITEMS AND DESCRIPTIONS ❖



### TIER 1 - APPS

#### **Bruschetta**

plum or farm tomatoes, olive oil,  
garlic, basil, cvrostini toasts

#### **Italian Meatballs**

house made served in a chaffer with  
marinara

#### **Mozzarella Capresa**

tomatoes, fresh mozzarella, basil,  
olive oil.

#### **Stuffed Mushrooms**

ricotta, spinach, garlic cream

#### **Roasted Cream Brussel Sprouts**

roasted crispy, white wine, garlic  
cream bread crumbs

### TIER 1 - ENTRÉES

#### **Chicken Marsala**

button mushrooms, 24 hour demi  
glace marsala wine

#### **Eggplant Parm**

eggplant pan fried, marinara,  
mozzarella, fresh basil

#### **Chicken Lemon**

mushrooms, white wine, lemon  
butter sauce

#### **Stuffed eggplant**

stuffed with ricotta, mozzarella,  
romano then baked

#### **Chick Picatta-** capers.

Artichokes, shallots, white wine  
lemon butter

#### **Lasagna**

Meat or Spinach

#### **Chicken Parmesan or Veal Parm**

### TIER 1 - PASTA ENTREES

#### **Baked Ziti**

penne noodles. Marinara.  
Mozzarella, ricotta

#### **Penne Marinara**

#### **Penne Garlic & Oil**

#### **Penne Pink Sauce**

penne noodles tossed with alfredo  
marinara , basil

#### **Penne Mushroom sauce**

mushrooms , white wine marinara,  
basil

#### **Baked Spaghetti**

noodles tossed in ricotta,  
marinara, topped with mozzarella

#### **Sauteed zucchini and squash**

garlic, white wine, parsley, romano





## TIER 2 - APPS

**Benedetto's- Famous Lobster and Crab Dip**  
served with crostini toasts

**Escargot**  
snails, mushroom caps, garlic, white wine.

**\*Clams Casino**  
fresh middle neck clams,  
breadcrumbs, romano cheese, garlic  
sauce

**\*Coconut Shrimp**  
coconut breading, amaretto cream  
sauce

**Veggie Stacks**  
(Grilled Eggplant, Zucchini, Summer  
Squash drizzled with Balsamic  
topped Micro basil)

**\*Chicken Satay**  
chicken skewers, grilled, peanut  
sauce

**\* Crab Stuffed Jalapeños**  
peppers, lump crabmeat, drizzled  
with honey

**Prosciutto Wrapped Shrimp**  
gulf shrimp, prosciutto, Sweet Chili  
Sauce

**Poke Ahi Tuna**  
cucumber cup, Micro-Onion,  
Wasabi Aioli

**Porcini Mushroom Ravioli**  
served in our steak Diane sauce with  
shiitake mushrooms.



## TIER 2 - ENTRÉES

**Fettuccini Alfredo Chicken**  
garlic, heavy cream , white wine

**Shrimp scampi**  
gulf shrimp, garlic, white wine  
lemon butter

**Salmon Picatta**  
seared salmon, capers, artichokes  
lemon butter sauce

**Penne Vodka w/shrimp or Chicken**  
shallots, bacon, vodka, marinara,  
and alfredo

**Shrimp Florentine**  
sauteed shrimp, spinach, marinara,  
alfredo

**Polo Tuscany**  
chicken, ricotta, prosciutto ham, red  
& yellow peppers, cream, white  
truffles

**Veal Parm**  
scalapini veal breaded, marinara,  
mozzarella

**Linguine with clams**  
choice of white clam sauce,  
marinara or fradiablo (spicy)

**Shrimp Parm**  
breaded gulf shrimp, marinara,  
mozzarella

**Porcini Mushroom Ravioli**  
served in our steak Diane sauce  
with shiitake mushrooms.



## TIER 2 - SIDES

**Roast Red Bliss Potatoes**  
butter, garlic, white wine, parsley

**Off the farm Vegetable Medley**  
whatever is available  
of the farm

**Garlic mashed**  
Yukon golds, sour cream , alfredo,  
topped w/mozzarella

**Off the farm**  
Heirloom Roasted purple and  
yellow Cauliflower (if growing)-  
garlic, white wine, olive oil





### TIER 3 – APPS HARVEST THE FARM

#### **Mini Lump Crabcakes**

*lump crabmeat, key lime sauce*

#### **Stuffed Mushrooms with lump crab**

*garlic cream sauce*

#### **Shrimp Cocktail**

*u-15 gulf shrimp, lemons, Cocktail  
Sauce*

#### **Stuffed Shrimp**

*gulf shrimp, lump crab stuffing,  
champagne cream sauce*

#### **Smoked Salmon**

*on toast points topped w/ Caviar  
Crème Fresh*

### TIER 3 - ENTREES

#### **Filet tips**

*grilled, 24 hour demi-glace, teriki,  
marsala wine, wild mushrooms*

#### **Fresh Grouper Ben**

*pan seared grouper, mushrooms,  
white truffled, marinara, alfredo, basil*

#### **Fresh Grouper Lemon**

*pan seared mushrooms, white  
wine, lemon butter.*

#### **Lobster Ravioli**

*pasta sheets, cognac, fresh lobster,  
truffle pink sauce or burnt butter*

#### **Wagyu Ravioli**

*pasta sheets, wagu meat,  
mushrooms, cream, 24 hour demi*

#### **12 oz N.Y. York Strip**

*steaks with a Dianne sauce*

#### **10-12oz Petite Lamb Racks**

*roasted, garlic herbs rosemary, red  
wine 24 hour demi-glace*

### TIER 3 – SIDES

#### **Grilled Asparagus**

#### **Creamed Spinach**

#### **Garlic Creamed roasted brussels**

#### **Roast Maple Butternut Squash**





## MOBILE BEVERAGE BAR



### SINGLE STATION BAR SET-UP 300.00

*Service bar and back bar set up with tables and black linens*

*Alcohol or/and Wine displayed and ice bins*

*Bar utensils, garbage cans and bar kit*

*Includes One bartender for 4 hours plus gratuity*

*Additional bartender 150.00*

*Mixers not included*



### FULL BAR MIXER PACKAGE

**4.00 per person 25 person Minimum plus grat.**

*Plastic squat cups*

*Ice water , Coke, Diet Coke, Sprite and ginger ale*

*Juices- Orange juice, Pineapple juice, and Cranberry juice*

*Sweet and Sour mix , club soda and tonic Water*

*Beverage napkins and straws*

### BEER AND WINE MIXER PACKAGE 200.00

*Service bar and back bar set up with tables and black linens*

*Beer and Wine displayed and ice bins*

*Bar utensils, garbage cans and bar kit*

*Includes One bartender for 4 hours plus gratuity*

*Additional*

*bartender 150.00*



### LEMONADE OR ICE TEA BEVERAGE STATION

**75.00 station set up**

**2.50 per person 25 person minimum**

*Plastic cups*

*Iced tea and Lemonade*

*Beverage Napkins*

*For selection of sodas add 2.00 per person*

