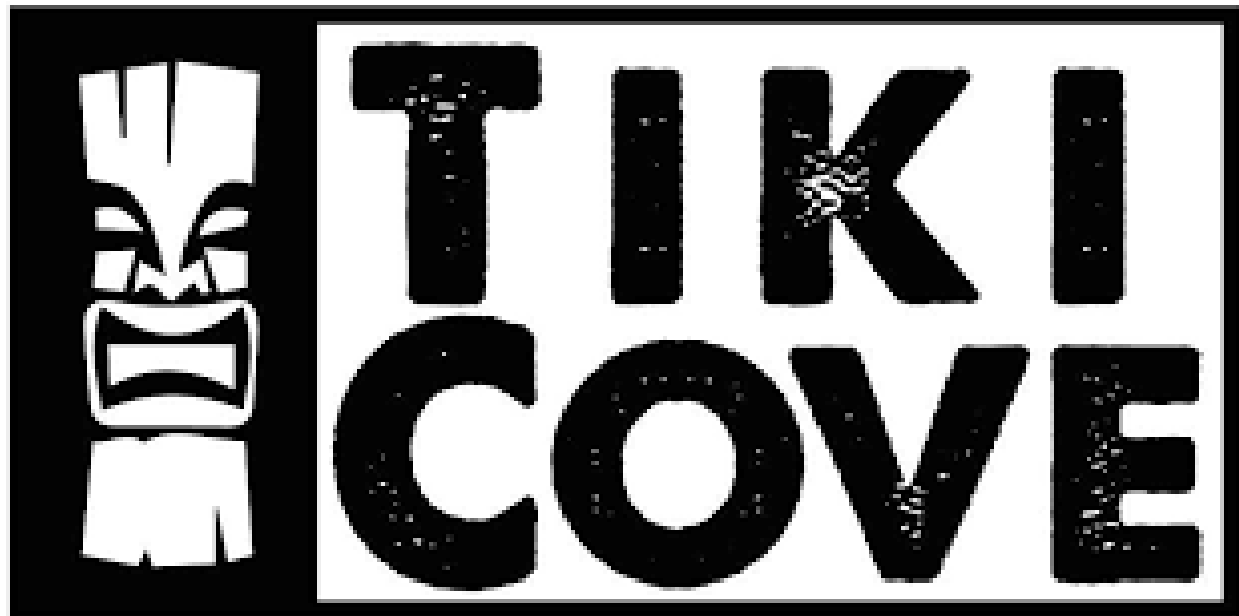


Thank you for choosing



◆ CATERING, EVENT PLANNING, PROMOTIONS ◆

ALL CATERING IS SPONSORED BY OTM EVENTS

EVENTS: 813.849.8270

EMAIL: OTMEVENTSLLC@GMAIL.COM

WWW.TAMPATIKI.COM

HOT HORS D'OEUVRES

TABLE PRESENTED OR PASSED. SERVED IN PANS OF 50

CRAB RANGOON	\$100
SPANAKOPITA	\$90
SPRING ROLLS	
-VEGETABLE	\$90
-SHRIMP	\$100
WONTONS (CRABMEAT, SHRIMP, BEEF)	\$125
MINI BEEF OR CHICKEN WELLINGTON	\$125
MEATBALLS (ITALIAN, BBQ, SWEET N' SOUR, SWEDISH)	\$90
STUFFED MUSHROOMS (CRABMEAT, SAUSAGE, SPINACH)	\$100
COCONUT SHRIMP 16/20 COUNT	\$100
BEER BATTERED CHICKEN FINGERS (HONEY MUSTARD, BBQ, SWEET N' SOUR SAUCES)	\$100
SCALLOPS WRAPPED IN BACON	\$125
CHICKEN OR BEEF SATAY (SERVED WITH A PEANUT SAUCE)	\$125
MINI CRAB CAKES (SERVED WITH A CAJUN REMOULADE SAUCE)	\$150
MINI DEVEILED CRABS	\$125
CHICKEN WINGS (BBQ, BUFFALO, TERIYAKI SAUCE)	\$100

Prices do not include staffing, delivery/pick up, tax and service charges.



COLD HORS D'OEUVRES

TABLE PRESENTED OR PASSED. SERVED ON TRAYS OF 50

ASSORTED DELUXE CANAPÉS (LOBSTER, BEEF MEDALLIONS, OR CAVIAR	\$300
SESAME CRUSTED SEARED AHI TUNA PLATTER	\$300
SHRIMP COCKTAIL	\$150
SALAMI CORONETS WITH HORSERADISH	\$100
CUCUMBER WITH CRABMEAT	\$125
MELON WITH PROSCIUTTO	\$125
HAM AND CHEESE PINWHEELS	\$125
STUFFED DEVEILED EGGS	\$125
ROMA TOMATO WITH GOAT CHEESE	\$125
STRAWBERRIES WITH BOURSIN CHEESE	\$100
MINI BOUCHÉES PUFFS - BLACKENDED CHICKEN	\$125
MINI BOUCHÉES PUFFS - CRAB SALAD	\$150
TROPICAL FRUIT SKEWERS	\$150
ASPARAGUS WRAPPED IN HAM	\$125

Prices do not include staffing, delivery/pick up, tax and service charges.

DISPLAYS AND TRAYS

FRESH FRUIT AND CHEESE

Seasonal Fresh Fruit and Cubed Cheese. Served with an Assortment of Crackers.

Small Tray (10-15 people)	\$75
Medium Tray (18-25 people)	\$100
Large Tray (30-35 people)	\$150

CHEESE TRAY

An Assortment of Cubed Cheeses served with a Cracker Assortment

Small Tray (10-15 people)	\$50
Medium Tray (18-25 people)	\$75
Large Tray (30-35 people)	\$100

BAKED BRIE

Served with Baked Cinnamon Apples and Toast Points

One Tray (25-30 people)	\$90
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FRESH FRUIT TRAY

An Assortment of Seasonal Fresh Sliced Fruits.

Small Tray (10-15 people)	\$75
Medium Tray (18-25 people)	\$100
Large Tray (30-35 people)	\$150

VEGETABLE TRAY

An Assortment of Fresh Vegetables with Creami Dipping Sauce.

Small Tray (10-15 people)	\$50
Medium Tray (18-25 people)	\$75
Large Tray (30-35 people)	\$100

GRILLED VEGETABLE TRAY

An Assortment of Grilled Vegetables with Balsamic Glaze

Small Tray (10-15 people)	\$75
Medium Tray (18-25 people)	\$100
Large Tray (30-35 people)	\$125

Prices do not include staffing, delivery/pick up, tax and service charges.

HOT DIPS

BAKED SPINACH/ARTICHOKE DIP

Chopped spinach and artichokes baked with parmesan and mozzarella cheeses served with toast points.

\$75

CHILI CON QUESO DIP

Spicy, creamy cheese dip with tortilla chips.

\$75

BUFFALO CHICKEN DIP

Shredded chicken, spicy buffalo sauce and creamy melted cheese served with tortilla chips.

\$75

JUMBO LUMP CRAB & PARMESAN DIP

Crab dip with jumbo lump crab and sour cream based

\$125

PRETZEL BITES

Served with Wisconsin beer cheese

\$90

All hot dips serve 25-30 people

COLD DIPS

TOMATO BRUSCHETTA

Diced vine ripe tomatoes with garlic, olive oil, fresh basil leaves and seasoning. Served with pita toast points.

\$90

GARLIC OR SWEET ROASTED RED PEPPER HUMMUS

Garbanzo beans, tahini and roasted red pepper. Pureed and served with toasted pita points.

\$50

FRENCH ONION DIP

Sour Cream and cream cheese based with onions and fresh herbs. Served with potato chips.

\$50

TEX-MEX LAYERED DIP

Seasoned beef, lettuce, tomatoes, green onions, black olives, sour cream salsa and shredded cheese. layered and served with tortilla chips.

\$125

CHIPS AND SALSA

Served with tortilla chips
Add guacamole for \$2.50 per person

\$40

All cold dips serve 25-30 people

LUNCH/DINNER ENTREES

Minimum of 15 per selection. Minimum of 15 people.

PASTA

All pasta choices come with garlic bread, house salad & parmesan cheese

Stuffed Shells w/ Marinara Sauce

(L) \$15 (D) \$18

Baked Ziti - Cheese or Meat

(L) \$15 (D) \$18

Lasagna - Cheese or Meat

(L) \$15 (D) \$18

PORK

Grilled Pork Chops

-Served with sautéed onions with a bourbon

glaze, mashed potatoes, green beans, house salad, & assorted rolls with butter

(L) \$15 (D) \$18

Jerk Rubbed Pork Tenderloin

-Red beans, rice, vegetable medley, house salad, Cuban bread and butter

(L) \$15 (D) \$18

Roasted Pork Mojo or BBQ Style

-Black beans, yellow rice, house salad, Cuban bread and butter

(L) \$15 (D) \$18

CHICKEN

Chicken Parmesan

-Grilled or breaded. Served with broccoli, house salad & garlic bread

(L) \$15 (D) \$18

Chicken Pot Pie

-Served with garlic bread, mashed potatoes, a house salad, topped with country style biscuits.

(L) \$15 (D) \$18

Chicken Marsala or Piccata

-Vegetable medley, pasta & house salad (L)

\$15 (D) \$18

Chicken Scaloppine

-Sautéed chicken breasts topped with mushrooms, artichokes, capers and prosciutto in a lemon butter sauce. Served with angel hair pasta, steamed broccoli, house salad & garlic bread.

(L) \$15 (D) \$18

Split Breast Chicken

-Split breast chicken served with black beans, yellow rice, house salad, Cuban bread and butter

(L) \$15 (D) \$18

Chicken Fajitas

-Yellow rice, lettuce, salsa, cheese, corn, black beans, sour cream on soft tortilla shell

(L) \$15 (D) \$18

LUNCH/DINNER ENTREES

Minimum of 15 per selection. Minimum of 15 people.

BEEF

Bourbon Filet Tips

-Served with mashed potatoes, vegetables, house salad, dinner rolls and butter

(L) \$20 (D) \$24

Beef Fajitas

-Yellow rice, lettuce, salsa, cheese, corn, black beans, sour cream served with soft tortilla shells

(L) \$18 (D) \$21

Hearty Beef Stew

-Served with mashed potatoes, house salad, dinner rolls and butter

(L) \$18 (D) \$21

Country Style Meatloaf

-Served with mashed potatoes, vegetables, house salad, dinner rolls and butter

(L) \$18 (D) \$21

STATIONS

They're interactive and allow your guests to customize a variety of menu items. Stations are chef-attended and made to order right in front of your eyes.

SLIDER STATION

Beef patties, turkey patties, crab cake patties, and hot dogs chef-made on sizzling skillet. Served with soft buns and an assortment of condiments.

ASIAN STATION

Chicken, Shrimp, Pork and an assortment of rice, noodles, vegetables all made to order

OMELETE STATION

Omelets made to order with assorted meats, cheese, and vegetables.

PASTA STATION

Assorted pasta choices, sauces, vegetables and meats made to order

CREPE STATION

Made to order crepes with an assortment of fillings and toppings. Including but not limited to Nutellas, chocolate, bananas and strawberries

Prices do not include staffing, delivery/pick up, tax and service charges.

SPECIALITY ENTREES

CHICKEN SICILIANO

Broiled chicken, marinated in olive oil, lemon, garlic, mushrooms and spices

EGGPLANT ETTOUFFE

Fresh eggplant and langoustine sauteed with onions, garlic, celery and tomatoes.

CREOLE SHRIMP SCAMPI

Shrimp sauteed in butter, lemon and garlic, topped with breadcrumbs and paprika

STUFFED SWORDFISH

Fresh baked swordfish stuffed with bacon, crabmeat, shiitake mushroom and spinach

BOURBON LACED BEEF

TENDERLOIN

Beef Tenderloin glazed with bourbon, brown sugar, garlic and Worcestershire sauce.

HORSERADISH GROUPEL

Grouper encrusted with horseradish pommery mustard and beurre blanc

CITRUS TUNA

Ahi Tuna topped with our freshest citrus vinaigrette

CHICKEN PESTO

Grilled chicken served with a creamy pesto sauce

TROUT A LA MADORI

Trout sautéed with almonds and a lemon-butter sauce

STUFFED GROUPEL

Grouper stuffed with scallops and crabmeat topped with chives and beurre blanc

RACK OF LAMB

Rack of Lamb glazed with rosemary and natural Au Jus

SEAFOOD CIOPPINO

Scallops, shrimp, salmon, grouper and clams, simmered in a tomato saffron broth.

GRILLED CHICKEN PAILLARD

Herb marinated chicken served over a bed of black eyed peas and roasted corn

DUCKLING ALA ORANGE

Succulent Duck Breast grilled with a sweet orange rosemary glaze

STUFFED BEEF TENDERLOIN

A herb cheese filled beef tenderloin grilled to perfection and served over a red onion marmalade

TENDERLOINS BORDELAISE

Roasted beef tenderloin served over a bed of chanterelle mushrooms, spinach and basil, all finished with a bordelaise sauce

ALMOND CHICKEN

Chicken sautéed with fresh raspberries, gorgonzola cheese and toasted almonds

MESQUITE SALMON

Mesquite seasoned salmon finished with a shrimp-filled cream sauce

PEPPER TUNA

Tuna sautéed and encrusted with black pepper served with a black bean salad

BLACKENED GROUPEL

Fresh grouper sautéed in the finest spices and a pineapple-basil marinade

SHITAKE SWORDFISH

Fresh Swordfish grilled to perfection served with a shiitake mushroom and roasted pepper salad

BLACKENED TUNA

Fresh loin of tuna, blackened topped with a cabernet beurre rouge

BAKED SNAPPER

Snapper baked with a potato crust and topped with a red onion sauce

GRILLED SALMON

Salmon grilled and served with a cucumber, tomato, and basil relish

SEAFOOD BROCHETTE

Skewered swordfish and prawns marinated in tomato vinaigrette

BROILED LOBSTER TAIL

Lobster tail served with roasted shallot butter and basil

DRUNKEN SHELLFISH

Mussels, shrimp and clams in a vodka sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

SPECIALITY SIDE DISHES

RICE PILAF WITH PINE NUTS AND CURRANTS

AGLIO E OLIO WITH FRESH SAGE

ARTICHOKE GRATIN

ASPARAGUS WITH HOLLANDAISE SAUCE

ASPARAGUS WITH ORANGE SAUCE

AUTUMN SQUASH FILLED WITH CHANTERELLE MUSHROOMS

BARLEY PILAF WITH TOASTED PECANS, GINGER & HERBS

BROCCOLI-NOODLE STIR-FRY

CRANBERRIES WITH ORANGE ZEST AND PORT

CREAMY TWO-CHEESE POTATO GRATIN

CREAMY SPINACH BAKE

CREAMY WILD RICE WITH MUSHROOMS

GARLIC ROSEMARY MASHED POTATOES

GLAZED GREEN BEANS WITH CRUMBLED GORGONZOLA

GREEN BEANS ALMANDINE

GREEN BEANS WITH LEMON, ROSEMARY, AND PISTACHIOS

GRILLED ASPARAGUS WITH ORANGE WASABI DRESSING

GINGER MASHED SWEET POTATOES

OVEN-ROASTED ASPARAGUS WITH BROWN SAGE-BUTTER

RATATOUILLE

WILD RICE PILAF

BABY CARROTS DRIZZLED WITH HONEY BUTTER

SEASONAL STEAMED VEGETABLE MEDLEY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

BAR MENU

CALL BAR LIQUOR

Big Storm Vodka
Beefeater Gin
Captain Morgan Spiced Rum
Jose Cuervo Tequila
Dewars Scotch
Jim Beam

BEER

Budweiser
Bud Light
Mich Ultra

WINE

Chardonnay
Merlot

3 HOURS \$22.00

4 HOURS \$26.00

ADD'L HOURS \$5.00 PP

TOP SHELF BAR

LIQUOR

Titos Vodka
Beefeater Gin
Cantera Negra Silver Tequila
Captain Morgan Spiced Rum
Makers Mark Bourbon
Crown Royal

BEER

Corona
Stella Artois
Yuengling

WINE

Pinot Grigio
Cabernet

3 HOURS \$26.00

4 HOURS \$30.00

ADD'L HOURS \$5.00 PP

DOMESTIC BEER

Budweiser
Bud Light
Mich Ultra

WINE

Chardonnay
Merlot
Cabernet

ASSORTED SODA

Assorted Coca-Cola
Products

3 HOURS \$15.00

4 HOURS \$20.00

ADD'L HOURS \$3.00 PP

** Bar set up included in all packages: Disposable cups, bottled water, beverage napkins, mixers, garnish, ice, coolers**

Additional Charges:

- Bartender: 3 Hours \$150.00 (included half hour set up and break down) + \$25.00 per additional hour
- Barback: 3 Hours \$100.00 + \$20.00 per additional hour
- Glassware for Bar: \$2.00 per person

Holiday Menu



Honey-Baked Ham

Stuffing, green bean casserole, mashed potatoes, gravy and cranberry sauce. Served with a house salad, assorted rolls and butter. Holiday themed eating-ware included.

\$17.95

Home-Style Turkey

Stuffing, green bean casserole, mashed potatoes and gravy OR sweet potato casserole, cranberry sauce. Served with a house salad, assorted rolls and butter. Holiday themed eating-ware included.

\$18.95

Dijon Pork Loin

Black beans, yellow rice, Cuban bread. Served with a house salad. Holiday themed eating-ware included.

\$18.95

Prime Rib

Au jus, grilled vegetables, three-cheese potatoes, honey-baked apples. Served with a house salad, assorted rolls and butter. Holiday themed eating-ware included.

\$25.95

Holiday Dessert

Based off of Market Price

Apple Crisp
Apple Pie
Pumpkin Pie
Sweet Potato Pie

Holiday Lunches are for a minimum of 25 people.

Holiday Lunches are also available for dinner!



POLICIES

EVENT PRODUCTION FEE, TAX AND SERVICE CHARGES

Please add 20% Event Production Fee and 7% sales tax to all invoices.
Facility fees may be additional depending on final event location

BOOKING FEE AND PAYMENTS

A \$500 booking fee is required to confirm and reserve your event date and is non-refundable. Final guest count and payment of the balance will be due to OTM Events seven days prior to your event. Increases in guest count are accommodated up to 72 hours prior to event.



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