

# *Benedetto's*

can provide everything  
for your event.

Whether it just a pick up or full  
service with bars, servers and  
buffets, Benedetto's can make your  
event a success.

Benedetto's can also coordinate  
your entire event.

We have entertainers, wedding  
cake designers; tent rentals,  
dance floors, espresso bars,  
magicians, etc.

Please call our catering line  
to set-up an appointment  
to discuss details and pricing  
for your event.

Catering Line  
813-629-1799



**Open Seven Days**  
Mon-Thur 4pm to 10pm  
Fri-Sat 4pm to 11pm  
Sunday 4pm to 9pm

**Lunch Seasonal (Dec-March)**  
Wed, Thurs, Fri 11:30-2:30

[www.benedettoitaliano.com](http://www.benedettoitaliano.com)

# *Benedetto's*

RISTORANTE ITALIANO

## Catering & Off Site Pricing



# *Benedetto's*

## **Sinatra Room**

Private Room Rates

Perfect for your rehearsal dinner, shower, meeting or private dining accommodates up to 40 guests

Prices include:

- use of room for 2 hours
- projector and viewing screen
- an appetizer choice
- 4 selected entrees
- soda, coffee or tea.
- Tax and gratuity not included
- Certain menu items excluded.
- Call for multi use seminar pricing.

For private events, close the sliding windows and doors or leave open and enjoy the live entertainment



*Sinatra Room*



### **Luncheon**

11am - 3pm Any day

2 item-14.95 pp . . . . . 4 item-16.95 pp  
min \$600

### **Dinner**

Sunday - Thursday

..... 24.95 pp.....  
min \$650

### **Dinner**

Friday & Saturday before 5pm

..... 26.95 pp.....  
min \$800

### **Dinner**

Friday & Saturday after 6pm

..... 28.95 pp.....  
min \$900

### **Seminar Pricing**

..... 75.00 pp.....  
Includes tax and gratuity plus Liquor,  
Wine or Beer any Two appetizers 5  
specialty entrees 3 gourmet deserts and  
Exclusive use of room all evening.



*Selection Menu is our full menu excluding certain items. Appetizer choices do not include crab or shrimp cocktail. Menu choice does not include fish, steaks or gourmet specialties page. If you would like any of these items, please contact us (813) 629-1799*

*Espressos and cappuccinos not included in coffee selection. Cash Bar or Limit Bar or by the drink can be accommodated*

*A cake may be brought in, but a cake fee may apply.*

*Pricing subject to change without notice. Please ask about off season pricing (July-October)*

*Don't forget your "Ben Dip"*



## Plated Dinners

Fully plated packages available for your wedding or special event. Includes Plates, Utensils, Appetizers, Salads, Desserts starting at 25.00 per person. 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

5.00 Per person  
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

## Beverage Stations

### Coffee or Tea Stations

50.00 station set-up

Includes: coffee urns, coffee, paper cups, stirrer, creamers, etc.

5.00 Per person - 25 person minimum

### Sodas & Bottled Water Bar Station

50.00 station set-up

Includes: plastic cups, ice, beverage napkins, straws.

soda choice by customer request

4.00 Per person - 25 person minimum



*Cadillac Event*



*Cigar Fest  
Ybor City*



*Private  
Wedding Buffet*



*A sorted  
Desert Selections*

## Bars

(We come to you)

Packages below are priced by the hour  
50 guest minimum

100.00 bar rental fee applies  
includes set-up and break down,  
plastic cups, Ice, straws, napkins,  
mixers, fruit, etc.  
bartender 15.00 per hour

## Well Liquors and/or House Wine

13.00 Per person first hour

5.00 Per person each additional hour

4 domestic beer Choices

Vodka, Gin, Rum, Bourbon,  
Whiskey, Scotch, Tequila

Pinot Grigio, Merlot, Cabernet,  
White Zinfandel, Chardonnay

Same pricing applies for WINE ONLY  
but includes sodas and bottled water

## Call Liquors

16.00 per person

5.50 pp each additional hour

4 domestic beer choices

2 imports beer choices

Pinot Grigio, Merlot, Cabernet,  
White Zinfandel, Chardonnay

Tanquary, Absolut, Bacardi,  
Captain Morgan, J&B, Jack Daniels,  
VO, Canadian Club, Cuervo Gold

## Premium Bar

18.00 per person

6.50 pp each additional hour

4 domestic beer choices

2 imports beer choices

Pinot Grigio, Malbec, Cabernet,  
Merlot, Chardonnay, Belvedere, Grey  
Goose, Ketel One, Bombay Sapphire,  
Johnny Walker Black, Chivas,  
Glen Fiddich, Crown Royal, Cuervo 1800,  
Jameson's, Knob Creek

## Salads

	Half Pan	Full Pan
	6-8 guest	15-18 guest
Garden Salad	25.00	40.00
<i>(Include house Dressing on side)</i>		
Ceaser Salad	35.00	60.00
<i>(Dressing, croutons and Romano cheese served on side to toss at home.)</i>		
Antipasti Salad	50.00	90.00
Extra Garlic Rolls	3.00	a dozen

## A Must at any event

### Benedetto Dip

Our award winning seafood dip that includes lobster, crab, cheddar cheese, scallions, spinach, artichokes, topped with mozzarella and Alfredo. Served with crostinis for dipping  
 Half Pan 65.00 (feeds 25-35)  
 Full Pan 110.00 (feeds 50-75)

### Hors d'ourves

All Prices are per piece  
 Minimum order on items below is 25 pieces each

- Bruschetta** ..... 1.50 per person  
*Fresh tomatoes mixed with extra virgin olive oil, basil, garlic and Italian cheeses and herbs. Served with crustins.*
- Antipasti** ..... 3.75 per person  
*A mixture of Red and yellow roasted peppers, mushrooms, artichokes, prosciutto ham, sundried tomatoes, Black olives and peppadews. Served over mixed greens with a balsamic vignette.*
- Chicken Satay** ..... 2.75  
*Marinate pieces of skewered chicken breast grilled and served in a cacciatore sauce or a homemade peanut sauce*
- Ben Dip Puff Pastry Cups** ..... 2.50  
*Puff pastry cups filled with our Famous Benedetto Dip. (Lobster, crab, spinach, artichokes and five cheeses)*
- Glazed Prosciutto wrapped shrimp** ..... 3.75  
*Fresh gulf shrimp served tail on, wrapped with imported prosciutto then lightly flambéed and glazed with sweet chili pepper sauce.*

- Mini Crab Cakes** ..... 4.00  
*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:** ..... 1.85  
*Roasted eggplant, Zucchini and Squash layered with goat cheese and drizzled with Balsamic reduction and garnished a purple micro green basil*
- Cucumber Bowls with Ahia tuna** ..... 5.00  
*#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 Stuffed Eggplants** ..... 2.50  
*Fresh eggplant stuffed with three Italian cheeses.*
- Stuffed filet migon.** ..... 4.75  
*Thinly sliced and seasoned filet mignon served on garlic toast and stuffed with a sweet ricotta cream, and topped with light Chambord reduction sauce and garnished with a micro green onion.*

## Pastas

Your choice of Penne, Spaghetti, Angel Hair, Fettuccini or Rigatoni

	Half Pan	Full Pan
Must Pasta Marinara	30.00	55.00
W/meatballs	50.00	95.00
W/sausage	45.00	85.00
W/mushroom sauce	45.00	85.00
W/ garlic and oil	40.00	75.00
Lasagna	50.00	95.00
Baked Ziti	45.00	90.00
Eggplant Parmesan	45.00	95.00
Manicotti	45.00	90.00
Spinach Manicotti	50.00	95.00
Spinach Lasagna	50.00	95.00
Cheese Ravioli	45.00	85.00
Stuffed Shells	50.00	95.00
Penne Alla Vodka	60.00	100.00
with chicken	70.00	135.00
with crab and shrimp	85.00	150.00
Fettuccini Alfredo*	65.00	115.00
with chicken*	70.00	115.00
with shrimp*	75.00	140.00

## Entrée

	Half Pan	Full Pan
Chicken Marsala*	60.00	115.00
Chicken Parmesan	55.00	110.00
Chicken Pizza lola	55.00	110.00
Chicken Benedetto	55.00	110.00
Chicken Alexander	55.00	110.00
Chicken Lemon*	55.00	110.00
Chicken Franchise*	60.00	115.00
Chicken Picatta*	60.00	115.00
Eggplant Rollatini	55.00	110.00
Veal Parm	60.00	115.00
Veal Pizza lola	60.00	115.00
Veal Alexander	60.00	115.00
Veal Lemon	60.00	115.00
Veal Picatta	65.00	125.00
Shrimp Scampi*	75.00	135.00
Shrimp Parm	75.00	135.00
Linguine with Clams	65.00	125.00
Linguine Mussels	60.00	115.00

## Specialty Entrée

	Half Pan	Full Pan
Chicken Florentine	70.00	130.00
Lobster Ravioli	75.00	140.00
Seafood Cannoli	75.00	140.00
Chicken Cannelloni	65.00	125.00
Polo Tuscany	65.00	125.00
Filet Benedetto	90.00	175.00
Butternut Squash Ravioli	65.00	125.00
Rosemary Salmon	75.00	150.00
Groupier Bianco	85.00	165.00
Groupier Benedetto	85.00	165.00

All Pans served with our fresh baked garlic rolls, Romano cheese and in foil pans with serving utensils.

Pans do not include Salad.

**Deserts available on request**

\*Sauces may break please stir before serving

## Serving Packages

- China package** ..... 5.00 pp  
*Polished forks, knives, linen napkins, china plates, delivery*
- Plastic package** ..... 3.00 pp  
*Black knives, forks, black paper napkins, delivery*
- Chrome chaffing dishes** ..... 20.00 each  
*includes set up, fuel, and pick up.*

Additional servers and bartenders are available at 15.00 per hour

- Mini Mozzarella Pesto Caprese** ..... 3.75  
*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** ..... 3.00  
*Fresh mozzarella lightly breaded the pan fried Served in our Marinara sauce.*
- Crab Rangoon** ..... 3.75  
*Wonton sheets that we make by hand, then stuffed with real lump crabmeat, cream cheese, and a sweet and sour sauce for dipping. To die for!*
- Shrimp Cocktail** ..... 3.75  
*Fresh Jumbo Gulf Pink Shrimp Served with sliced lemon and cocktail sauce*
- Escargots** ..... 1.50  
*Tender snails and mushroom caps sautéed with wine, garlic, butter and herbs*

- Lump Crabmeat** ..... Market Price  
*Fresh Lump crabmeat served with a creamy horseradish sauce for dipping*
- Stone Crabs** ..... Market Price  
*Served with a creamy horseradish sauce for dipping*
- Manila Clams** ..... 2.00  
*Fresh Clams sautéed in garlic and white wine*
- Mini Jonah Crab Claws** ..... 4.00  
*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*
- Mushroom Florentine** ..... 2.25  
*Mushroom caps stuffed with baby spinach, Romano, mozzarella, and Italian herbs. Make them with fresh lump crab. 3.75*
- Chicken Fingers** ..... 3.00  
*Lightly breaded chicken breast strips*

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