



Continental Catering
Be Our Guest!



Catering

for all occasions

Contact Us
(813) 501-7272
www.papajoes.org

"No party is too big or too small!"

– Papa Joe

OFF SITE MENU

PAPA JOE'S - CATERING POLICIES & PROCEDURES

FINAL COUNTS/GUARANTEES

Final counts are due 10 days prior to your event. If final guest counts are below the minimum guarantee, the price per person may be subject to increase. If there should be more guests at your event than the final count we received, you will be responsible to pay for those guests (including additional tax and service charge) the day of the event. Failure to notify Papa Joe's of a final count 10 days prior to your event will result in our staff preparing and charging you based on the estimated guest count at the time of written proposal.

MENU CHANGES

Any menu changes must be requested in writing and can be made up to 2 weeks prior to your scheduled event. Menu changes may affect the original quoted price.

DEPOSIT

An initial deposit is required to reserve our services for the date of your event. The deposit amount is 25% of the estimated total charges or \$500, whichever is less. Deposits will be deducted from the total amount due.

CANCELLATION POLICY

If your scheduled event is cancelled 90 days prior, your initial deposit will be fully refunded, with the exception of events scheduled for the month of December. Initial deposits for events scheduled in December will NOT be refunded if cancelled under any circumstance. If a scheduled event is cancelled with less than 30 day notice, you are subject to be charged for the full cost of food ordered.

PAYMENT

Final payment is due 7 days prior to your event, unless prior arrangements have been made. You may pay by cash, check, or credit card. At the time of final payment, a credit card guarantee is required. This is to ensure payment of any charges that may be incurred during the time of your event, such as unexpected additional guests and/or overtime labor charges.

SERVICE CHARGE

A 20% service charge will be added to the taxable total of your bill. Labor charges are considered taxable. If you would like to add an additional service charge for exceptional service, it will be accepted with great appreciation, but it certainly is not expected.

FACILITY & KITCHEN FEES

If Facility & Kitchen Fees pertain to your chosen venue, they are not included in our price, and there will be an additional charge.

TAXES

All state and local taxes are applicable. Exceptions are the following with proper documentation: 1) You are a tax-exempt organization. 2) The scheduled event is for resale. If your group is tax exempt, we are required by the State of Florida to have an official copy of your Florida State sales tax exempt certificate and number issued by the Department of Revenue and Taxation on file in this office. Exemption of income taxes because of non-profit or charitable status will not automatically exempt an organization from sales tax.

SERVICE STAFF

Each off-site event requires a banquet captain to carry out all event details from start to finish—\$170 for each banquet captain. For servers, we recommend one server for every 30 guests for a buffet and one server for every 20 guests for a sit down dinner—\$150 for each server. If a chef is required at your function—\$150 each chef. The prices quoted above contract service staff for 5 hours, not including set-up time. The 5 hour time frame allots for a 4 hour event and 1 hour breakdown. After 5 hours from the start of your event, there will be an additional charge - \$20 an hour for each service staff.

PRICING

All prices are subject to change due to unexpected market increases. If the cost of a particular item unexpectedly increases, we will notify you. If necessary, alternatives and/or substitutions may be offered.

LIABILITY

Papa Joe's is fully licensed and insured. You, the customer are responsible and shall reimburse the venue for any damage, loss or liability incurred by the venue by any of the guests or persons or organizations contracted by the customer to provide any service or goods before, during, and after the function. Due to weight, moisture, heat, and other elements, it is highly recommended that all food is presented on commercial banquet tables. If you decide to use any other tables, we are not liable for any damage that might be incurred. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food-borne illness. Papa Joe's Catering cannot assume responsibility for the loss or damage of any merchandise or articles brought into the event. Arrangements may be made for security of exhibit merchandise or articles set up or displayed prior to the planned event by contacting the coordinator. Such additional security may incur additional charges to the client.

I acknowledge that I have read and fully understand the Catering Policies & Procedures set forth by Papa Joe's Continental Catering and agree to the terms and conditions:

Customer Signature

Date

EVENT CREDIT CARD AUTHORIZATION FORM

This form must be submitted with a photocopy of your credit card and driver's license.

Name: _____ Date: _____

Phone: _____

Event Date: _____

Name (as it appears on card): _____

Type of Card: _____ Credit Card #: _____

Exp. Date (xx/yyyy): _____ Security Code: _____

(3 digits on back of most card or 4 digits on front of AMEX)

I authorize Papa Joe's Continental Catering & Bar Service to charge the above credit card for:

Initial Deposit: \$ _____ Amount: \$ _____

If full payment is not made 7 days prior to my event, I authorize Papa Joe's Continental Catering & Bar Service to charge the above credit card for any remaining balances, including any incidental charges that may occur during my scheduled event, such as, but not limited to, additional guests and/or overtime labor charges. By signing this agreement I relinquish the right to dispute the charge.

Cardholder's Authorized Signature

Date

Email Completed Form to info@papajoes.org

or

Fax Complete Form to (352) 754-1498

BUFFET PACKAGES

The following packages are ONLY suggestions.

If you don't see one that fits all your needs or your budget, we will customize a menu "justa for you."

UNO

(choice of one entree)

Chicken Marsala ~ Beef Tips Toscano ~ Mango Chicken ~ Chicken Parmigiana
~ BBQ Chicken ~ Chicken Athens ~ Lasagna ~ Eggplant Parmigiana



(choice of one side)

Garlic Whipped Potatoes ~ Penne Vodka ~ Basmati Rice ~ Roasted Herb Potatoes ~ Cheese Grits



Menu Includes:

Garlic Steamed Vegetables ~ Papa Joe's Signature Salad
Assorted Dinner Rolls & Butter ~ Coffee Station

DUE

(choice of one entree)

Herb Crusted Pork Loin ~ Herb Roasted Turkey ~ Beef Tips Chasseur
Curry Chicken ~ Sausage & Peppers



(choice of one side)

Pasta Carbonara ~ Basmati rice ~ Herb Roasted Potatoes ~ Garlic Whipped Potatoes



Menu Includes:

Green Beans Almandine ~ Papa Joe's Signature Salad
Assorted Dinner Rolls & Butter ~ Coffee Station

TRÉ

(choice of two entrees)

Beef Tips Pizzaiola ~ Beef Stroganoff ~ Sundried Tomato Herb Chicken
Pork Tenders ~ Chicken Soprano ~ Roasted Turkey



(choice of one side)

Honey glazed Carrots ~ Scalloped Potatoes ~ Rice Pilaf ~ Riesling Potatoes
Penne Vodka ~ Cheese Ravioli ~ Tortellini Puttanesca



Menu Includes:

Garlic Steamed Vegetables ~ Papa Joe's Signature Salad
Assorted Dinner Rolls & Butter ~ Coffee Station

BUFFET PACKAGES

The following packages are ONLY suggestions.

If you don't see one that fits all your needs or your budget, we will customize a menu "justa for you."

Preferred Menu

Carved Herb Crusted Top Sirloin
Chicken Soprano
Tortellini Romano
Peas & Pearl Onions
Jovita Salad
Assorted Dinner Rolls & Butter
Coffee Station



Executive Menu

Carved Prime Rib
or
Carved Beef Tenderloin (*Market Price*)
Seafood Medley
Five Cheese Scalloped Potatoes
Spinach & Broccoli
Jovita Salad
Assorted Dinner Rolls & Butter
Coffee Station

All of our buffet packages include:
a variety of lifts, greens, and accent material to enhance presentation of the food tables



Our packaged menus reflect a discounted price for a 100 or more guests.
75 to 99 guests add \$1.00 p.p. ~ 50 to 74 add \$3.00 p.p. ~ 30 to 49 add \$ 5.00 p.p.



We recommend one server for every 30 guests for a buffet and one server for every 20 guests for a plated dinner.

The rate per server is \$

Chefs are a \$ (per event).

Each off-site party requires a banquet captain to carry out all event details from start to finish

\$: each captain

After five hours from start of event their will be a charge of \$20.00 per hour per staff member.



Florida State Sales Tax will be added to final bill at 6.5%

Along with 20% service charge

Final Guest Count is due 10 days prior to event date

COCKTAIL PARTY PACKAGES

The following packages are ONLY suggestions.

If you don't see one that fits all your needs or your budget, we will customize a menu "justa for you."



Party Menu One

Jovita Salad

Continental Cheeseboard with Assorted Crackers

Five Cheese Spinach Dip with Fire Grilled Dough

Meatballs (*choice*)

Spicy Italian or BBQ Glazed Drummettes

~ AND ~

Choice of Five Butler Passed Appetizers - Hot or Cold

(see appetizer selection on A' La Carte Menu)

Party Menu Two

Mediterranean Bruschetta

Continental Cheeseboard with Assorted Crackers

Carved Oven Roasted Beef Sliders

Smoked Fish Dip

Meatballs (*choice*)

Spicy Italian or BBQ Glazed Drummettes

~ AND ~

Choice of Five Butler Passed Appetizers - Hot or Cold

(see appetizer selection on A' La Carte Menu)



Party Menu Three

Mediterranean Bruschetta

Maple Pecan Crusted Baked Brie

Chilled Shrimp Cocktail Butler

Jovita Salad

Carved Beef Tenderloin Sliders with Gourmet Mushrooms

(with gorgonzola crumbles and horseradish sauce)

~ AND ~

Choice of Five Butler Passed Appetizers - Hot or Cold

(see appetizer selection on A' La Carte Menu)



All of our cocktail party packages include the same basic arrangements as our Buffet Dinner Packages.

(See details on previous page.)

Create Your Own SPECIALTY MENU

The following menu options are **ONLY** suggestions.

If you don't see one that fits all your needs or your budget, we will customize a menu "justa for you."



Southern Comfort
(see next page for details)

Caribbean

Tuscany

Holiday

OR

Tell us what you want...



SOUTHERN COMFORT MENU

Southern Entrees

(choice of one)

16 Hour Smoked Beef Brisket ~ BBQ Chicken
Hand-Pulled Pork or Chicken ~ BBQ Rib Tips
Southern Rub Pork Loin ~ Pork Steamboat Round

Sides

(choice of two)

Papa Joe's Signature Cowboy Beans ~ Five Cheese Grits ~ Creamed Corn Casserole
Southern Butter Beans ~ Collard Greens ~ Southern Green Beans
Candied Yams ~ Honey Glazed Carrots ~ Sweet Potato Casserole
Baked Macaroni and Cheese ~ Loaded Mashed Potatoes
Scalloped Yukon Gold and Sweet Potatoes

Salads

(choice of one)

Garden Salad ~ Cole Slaw ~ Macaroni Salad ~ Potato Salad
English Pea Salad ~ Caesar Salad

Appetizers

(choice of three)

Broccoli Salad with Bacon ~ Southern Jalapeño Peppers ~ Grilled Cheese Bites
Chicken Wings ~ Fresh Fruit ~ Grilled Seasonal Vegetables ~ Smoked Sausage Bites
Assorted Cheese and Olives ~ Smoked Fish Dip with Crackers ~ Shrimp & Grits



A'LA CARTE

Thank you for considering Papa Joe's Catering for your special event!

Below is a list of some of our more popular dishes, but we have so many more.

We will customize and tailor a menu "justa for you" based on your wants, needs and budget.

Beef

- Beef Tenderloin ala Roquefort
- Beef Stroganoff
- Beef Tips Pizzaiola
- Beef Tips Toscano
- Beef Tips Chasseur

Chicken

- Chicken Parmigiana
- Chicken Piccata
- Curry Chicken
- Chicken Cordon Bleu
- Mango Chicken
- Chicken Soprano

Baked Chicken

- Sundried Tomato & Herb Chicken
- Airline Chicken
- BBQ
- Hawaiian
- Caribbean

Pasta Dishes

- Penne:**
 - Vodka, Puttanesca, Meat sauce,
 - Tomato, Romano cheese.
- Ravioli:**
 - Romano cheese, Meat sauce, Tomato.
 - Pasta Carbonara
 - Fresh Broccoli Pasta
- Tortellini:**
 - Saffron Sauce, Romano Cheese, Vegetables
 - Pasta with Grilled Seasonal Vegetables

Seafood

- Seafood Etouffee
- Seafood Jambalaya
- Shrimp Carbonara
- Grouper (blackened, broiled or herb crusted)
- Salmon (blackened, broiled or herb crusted)

Pork

- Grilled Sausage & Peppers
- Sausage, Potato & Grilled Onions
- Pork Tenders with Grilled Onions & Potato

Baked Dishes

- Vegetarian Lasagna
- Beef Lasagna
- Baked Ziti
- Eggplant Parmigiana

MORE!

- Baked Beans
- Papa Joe's Cowboy Beans
- Cheese Grits
- Eggplant Caponata
- Mini Sub Sliders (*deli meats & cheese*)
- Polenta
- Risotto
- Spanish Rice
- Louisiana Rice
- Basmati Rice
- Mexican Rice



Don't see a particular dish? Not a problem! Just ask Papa Joe!

We are always happy to create a custom dish.

A'LA CARTE

(continued)

Appetizers

Chilled Shrimp Cocktail **

Cheeses & Olives (assortment)

Sea Maki (scallops wrapped in bacon) *

Deli Cold Cuts (assortment)

Stuffed Mushrooms

Anchovy Cheese Ball

Arancini (rice balls w/ cheese or meat)

Potato Croquettes

Mexican Pizza Bread

Crostini

Meatballs (Italian, Swedish and/or Curry)

Chicken Drumettes (Italian, BBQ, Curry, Hawaiian or Buffalo)

Bruschetta (sautéed olives, capers, eggplant, peppers, tomatoes & onion on fire-grilled dough)

Sausage Links (Tuscany style with artichokes leaks; grilled or with tomato sauce)

Grilled Fresh Vegetables

Garden Fresh Vegetables (served with dip)

Pastrami Crusted Smoked Salmon *

Gourmet Bread Station (assortment of breads with spices and dipping oil)

Skewers (fresh mozzarella, olive, peppadew)

Volcano Shrimp **

Five Cheese Spinach or Artichoke Dip (served with fire grilled dough)

Smoked Fish Dip *

Spicy Crawfish Dip *

Hot Crab Dip *

Spanokopita Bites

Caprese Cheese Board

* Add \$1.00 p.p.

** Add \$2.00 p.p.

Salads

Papa Joe's Signature Garden Salad

Jovita Salad

Spinach Salad

Fresh Fruit Salad

Asparagus Salad (with goat cheese)

Sun Dried Tomato Pasta Salad

Broccoli Pasta Salad

Ocean Salad

Tuna Salad

Italian Pasta Salad

Caribbean Roasted Turkey Salad

Waldorf Fruit Salad

Potato Salad (American, Italian, or German)

Three Bean Salad

*Don't see a particular dish? Not a problem! Just ask Papa Joe!
We are always happy to create a custom dish.*

A'LA CARTE

(continued)

Carving Station

Market Price

Prime Rib
Roasted Pork Loin
Smoked Beef Brisket

Champagne Baked Ham
Roasted Tenderloin of Beef
Manhattan Cut New York Strip

Side Dishes

Seasonal Fresh Vegetables
Grilled Seasonal Vegetables
Broccoli & Spinach *(with garlic)*
Glazed Carrots
Green Bean Almandine
Mixed Vegetables
Peas with Pearl Onions

Rice Pilaf
Roasted Herb Potatoes
Scalloped Potatoes
Riesling Potatoes
Twice Baked Potato
Whipped Potatoes
(with sour cream, butter and garlic)



