



::teatro::

by Chef Michael Psilakis

OFFSITE CATERING MENU - 2016

239.389.6901 | swflpac.com | teatrofl.com
11515 Bonita Beach Road SE | Bonita Springs, FL 34135



policies and information

SIGNED CONTRACTS

SWFLPAC requires that a signed contract accompany your deposit.

ADMINISTRATION FEE

Menu pricing is subject to a 20% administration fee and standard 6% Florida sales taxes. Should your event require additional or increased labor, this will be added.

PRICING GUARANTEES

Because of fluctuating market conditions, pricing within these menus is subject to change and is only valid for 120 days. Menus are evaluated and changed at the beginning of each calendar year. Should your pricing change, we will notify you in writing. In addition, with deposit, we guarantee that pricing will not go higher than 5% above listed pricing at the time you book your event.

PAYMENT SCHEDULE AND DEPOSIT INFORMATION

20% of food and beverage minimum deposit is required at the time of confirming the date (major credit cards, cash and checks are accepted). 50% of the estimated balance will be due 30 days before the event date. Final payment is due five business days before your event along with final arrangements. In the event of extenuating circumstances, any portion of the bill which is left unpaid will be due on the night of your event.

CANCELLATION POLICY

Deposits are non-refundable. If you need to cancel your event, deposit will be kept until the date has been re-booked. If the date is not rebooked, your deposit will be forfeited. Events that cancel with less than 72-hour notice are subject to full rate.

GUARANTEED GUEST COUNT

Guaranteed count of attending guests must be confirmed with our office five business days before your event. Because of special ordering procedures, it is not possible to extend this time. Once we have received final counts, these counts may not be reduced and will be the minimum number for which you will be charged. In addition to the guest count, we will need all menu selections, rental selections, head table counts, layouts of your events, any special requirements and other logistical information.

LEFTOVER FOOD

It is a SWFLPAC's policy and the policy of the State of Florida Health Department that any food left over from a banquet is not allowed to be taken by the guest. It remains property of SWFLPAC. We do not allow food to be taken off the premises and do not provide to-go containers. Please be accurate on your guest count.

HOLIDAYS AND SPECIAL EVENTS

Additional administration fees will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day, Memorial Day, Easter, Fourth of July. Administration fees are billed at 1.5 times the standard rate.

CONTACT

Catering Sales Department at SWFLPAC
11515 Bonita Beach Road SE | Bonita Springs, FL 34135
Catering questions: 239.389.6901 ext 5



deli patters and sandwiches

15 person minimum - condiment packets included

italian deli platter per person **6**

imported ham, salami, mortadella, pepperoni, american cheese and sharp provolone, potato salad, cole slaw, pickles, two rolls

american deli platter per person **8**

roast beef, turkey, ham, american cheese and sharp provolone, potato salad, cole slaw, pickles, 2 rolls

finger sandwich tray 2 per person **8**

your selection of fillings: seafood salad, tuna salad, chicken salad, roast beef and cheese, turkey and cheese, ham and cheese, or eggplant and roasted pepper, served on a finger roll

finger sandwich platter 2 per person **8**

tour selection of fillings: seafood salad, tuna salad, chicken salad, roast beef and cheese, turkey and cheese, ham and cheese, or eggplant and roasted pepper, potato chips, and your choice of one: pickles, potato salad, garden salad, or cole slaw

sandwich tray per person **7**

your selection of fillings; featuring whole wheat, white, pita, whole grain, wraps, and marble rye with crisp romaine lettuce leaf; includes pickles

customized box lunches starting at **9**

breakfast 25 person minimum

includes condiments and paper goods - priced per person

number 1 **5**

coffee, danish, tea bread or muffin and bagel

number 2 **7**

coffee, juice, danish, tea bread or muffin and bagel

number 3 **9**

coffee, fruit bowl, danish, tea bread or muffin and bagel

number 4 15-person minimum **12**

fluffy scrambled eggs with crisp bacon, tea bread or muffin and bagel, juice and coffee

number 5 **8**

coffee, bagel, yogurt; choose granola or fruit bowl

seasonal fruit - Tray or Bowl per person **5**

frittata serves 12-16 **42**

egg pie (no crust) with potato, vegetables and pecorino romano



appetizers 15 person minimum

mini arancini (one) meat or spinach	2.50
sesame chicken (two)	3.50
stuffed mushrooms with crabmeat (one)	2.95
chicken tender (one breaded)	3.75
grilled chicken or beef teriyaki (one skewer)	3.25
chicken wings with teriyaki or chinese ahso (two)	3.50
boneless buffalo tender (one)	3.75
coconut chicken (one)	3.75
miniature meatballs (two)	3.50
coconut shrimp	5.50
andouille sausage wrapped in puff pastry	3.75
scallops wrapped in bacon	3.75
mini beef wellington	3.75
jumbo shrimp cocktail	Market
spanikopita	3.50
vegetable spring roll	3.50
asparagus wrapped in prosciutto	3.25
seasonal fruit – tray or bowl (per person)	3.75
vegetable crudite with dip (serves 25)	50
assorted cheeses, pepperoni and crackers tray (serves 25)	60

pan pizza

cheese (sicilian style - whole sheet pan)	32
each additional topping	7
create your own: pepperoni, sweet italian sausage, extra mozzarella, fresh peppers, fresh garlic, mushrooms, onion, roasted peppers, roasted eggplant	
grilled or fried chicken topping	10
ny large	20
roasted with fresh chopped tomato, basil, garlic, romano cheese and oil	
garlic bread (serves 4-6)	5

CALZONES

*simply delicious - (serves 12 as an appetizer: 2 pieces each)
additional heating may be required*

served whole or prepared on tray	whole	on tray
ham, cheese and pepperoni	20	26
spinach	20	26
sausage and mozzarella	20	26
ham, cheese and tomato	20	26
broccoli	20	26
chicken and eggplant parmigiano	24	30



salads

	small serves 25	large serves 50
garden	20	40
iceberg and romaine, tomatoes, black olives, red onion and cucumber		
greek	30	60
Iceberg and romaine, tomatoes, sliced cucumber, green bell pepper, red onion, feta cheese and kalamata olives		
classic caesar	30	60
romaine, croutons and shaved parmesan cheese		
antipasto	40	80
iceberg and romaine, tomatoes, black olives, red onions and cucumber, pepperoncini, provolone, ham, prosciutto, and salami		
string bean	25	45
Fresh string beans, tomatoes, red bliss potatoes, celery and red onion		
asparagus	30	60
in garlic and oil, garnished with roasted red peppers		
grilled chicken caesar	40	80
caesar salad with marinated grilled chicken on the side		
tomato mozzarella	30	50
grape tomato and fresh mozzarella mixed with oil, and fresh basil		
broccoli rabe	40	60
sauteed in oil, garlic and garnished with sun-dried tomatoes		
spinach salad	30	60
fresh baby spinach with quartered mushrooms, tomatoes, and white balsamic vinaigrette on the side		

wrap sandwiches 12 each

grilled chicken caesar | veggie | turkey and swiss

grilled chicken with red roasted pepper

club

ham, roast beef, turkey and american cheese with bacon, lettuce and tomato (*includes mustard, mayonnaise and ranch dressing*)



house specialties

	medium serves 8-10	large serves 25
eggplant parmigiana	32	72
baked lasagna	32	72
ravioli	26	50
ziti or spaghetti	22	50
whole wheat penne	26	60
gluten free penne	32	58
baked ziti	32	68
cavatelli	26	50
gnocchi (tubular shape potato pasta)	26	50
fusilli with marinara sauce	34	70
rigatoni with marinara sauce	34	70
ziti with eggplant and chicken	38	74
chicken, ziti and broccoli alfredo	39	80
gluten free chicken, ziti and broccoli	40	85
fresh fusilli, broccoli rabe, and grilled chicken		
chicken limone	34	70
chicken sorrentina	39	80
fettuccine alfredo	32	68
tortellini alfredo	36	72
shrimp scampi with linguine	39	80
salmon florentine		110
baked schrod		90
linguini with shrimp	44	88
rigatoni with pesto	34	68
boneless chicken cacciatore	34	68
veal cutlet parmigiana	40	88
chicken cutlet parmigiana	36	80
chicken marsala	36	80
chicken, ziti and broccoli	36	80
stuffed shells	44	88
manicotti	34	68
sausage/pepper/onion	42	86
meatballs	46	90



carving station

wide selection available | ask for details





side dishes

roasted potatoes or rice pilaf

medium large

26 44

grilled vegetables

38 74

fresh vegetables

26 60

(choice of string beans or vegetable medley)

latin cuisine

24 Hour Notice Required

medium
(serves 8–10)

large
(serves 25)

pernil

32

61

pulled pork shoulder slowly roasted, marinated and seasoned

carne asada

40

79

grilled steak thinly sliced, marinated, seasoned and garnished with grilled peppers and onions

pollo asado

31

60

grilled chicken thinly sliced, marinated, seasoned and garnished with grilled peppers and onions

arroz con gandules

27

53

spanish rice with pigeon beans, ham and spanish seasonings

arroz con vegetales

27

53

mexican style yellow rice with a medley of colorful vegetables



desserts prices vary

torte cakes (serves 10)

black forest, chocolate mousse, oreo, triple chocolate cake, carrot cake, reeses, red velvet, german chocolate

strawberry cheese cake (small and large)

pies

apple, blueberry, tropical fruit, lemon, lemon meringue, banana cream, chocolate cream, boston cream, ricotta, custard, caramel apple crisp

miniature pastries

dozen in a box

dozen on a platter (minimum of 2 dozen)

specialty cakes

cake flavors

wedding white

chocolate

marble

yellow

lemon

cake fillings

butter cream

chocolate mousse

raspberry mousse

chantilly cream

lemon mousse

hazelnut mousse

white chocolate mousse

cake topping

butter cream

fondant*

cake pricing vary upon design

trimmings

frosting flowers

fresh flowers - *provided by your florist*

other trimmings prices available upon request

** Fondant cake prices vary upon design.*

contact our sales office to order our specialty cakes



cakes for every occasion

small serves 8-10

medium serves 12-15

large serves 16-20

quarter sheet serves 12-15

half sheet serves 20-30

3/4 sheet serves 35-50

full sheet serves 65+

american | carrot | ice cream | italian rum | tiramisu | red velvet
strawberry short cake | tres leches cake *with strawberries and peaches*

cakes extras

butter cream and whipped cream

chocolate dipped strawberries

fruit – strawberry | banana | pineapple | peach

yellow or chocolate cream

1/2 chocolate, 1/2 yellow or marble or white

american yellow has yellow cream filling, chocolate cake has chocolate cream filling, for small, medium and large round cakes

customized theme cakes

available themes include: disney princess, toy story, spiderman, sponge bob, sesame street, strawberry shortcake, dora the explorer, diego, red sox and all your favorite characters.

have your favorite photo scanned on a cake

additional fee

italian american cookies

two pound tray

three pound tray

five pound tray

60

80

130





accessories *if required*

chafing dish/equipment rental - 24.00 each

wire rim warmers with sternos purchase - 12.00 each

plastic dinnerware 3.50 per person

knife, fork, plate, napkin, bowl and cup

tablecloth 4.00 each

round or long white plastic tablecloth

coffee service 3.00 per person

coffee urn, or java box, coffee, cream, sugar, cups and stirrers

also available

full service catering available with waitstaff and china and linen

upgraded disposable dinnerware

delivery service – charges apply

ask about the cost to your location

* menu pricing subject to change without notice

It is the customers responsibility to return all rented equipment to SWFLAC within 24-36 hours of delivery. Arrangements can be made for an equipment pickup for an additional fee. A \$4.00 per day, per item fee will be charged thereafter.

MANNER OF PAYMENT: 1. Deposit required at time order is made. 2. Remaining balance is to be paid by certified check, money order, cash or credit card on the day of your function. Sorry, no personal checks. A delivery fee is added to your order based upon your distance from our facility. 24 hour cancellation needed. Prices subject to change without notice.



cooking and heating suggestions

if you have purchased food cold, please follow these guidelines

Baking Directions – Preheat oven to 350°

oven temperatures vary, so please use these instructions as a guide to the best preparation for your oven; our aluminum containers work well in the oven

	Small	Family	Restaurant	X-Large
eggplant – bake uncovered, heat throughout				
minutes	30	30-35	35/40	45
lasagna – bake uncovered, until Ricotta cheese is firm, should settle 10 mins.				
minutes	60	60-65	60-65	70
ravioli, ziti or spaghetti – bake covered with foil, heat throughout				
minutes	15	20	20-25	25-30
baked ziti – bake uncovered, heat throughout				
minutes	30	35	40	45
cavatelli or gnocchi – bake covered with foil, heat throughout				
minutes	15	20	20-25	25-30
chicken cacciatore – bake uncovered				
minutes	15	20-25	25-30	45
chicken or veal parm – bake uncovered, cheese should be melted				
minutes	15	20	20-25	25-30
chicken marsala – bake covered with foil, heat throughout				
minutes	20	20-25	25-30	35-40
stuffed shells – bake uncovered, until Ricotta cheese is firm				
minutes	35-40	40-45	45	50
manicotti – bake uncovered, until Ricotta cheese is firm				
minutes	25	30	35-40	40-45
sausage pepper and onion – bake uncovered, mix				
minutes	15	20-25	25-30	40
roasted potatoes – bake uncovered, turn gently				
minutes	15	20	25	25

microwave directions

use microwave safe container; our aluminum containers are not microwave friendly

microwave: 2-3 minutes, turn gently

bowtie chicken and eggplant	fettucini alfredo
chicken ziti and broccoli	tortellini alfredo
chicken ziti and broccoli alfredo	pasta checca
shrimp scampi with pasta	pesto rigatoni

the following small orders microwave well; for larger orders follow direction above

ziti or spaghetti	ravioli
cavatelli or gnocchi	chicken cacciatore
chicken or veal parmigiana	chicken marsala
sausage pepper and onion	roasted potatoes



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A WORLD-CLASS VENUE

Located in beautiful Bonita Springs, Florida, the SWFL Performing Arts Center is a state-of-the art, world-class performing arts facility serving Lee, Collier, and the surrounding counties.

This facility offers many unique amenities, including world class theatre, a state-of-the art culinary test kitchen for commercial kitchen rentals, modern Italian themed Celebrity Chef restaurant.

The Center offers diversified cultural programming, high end music and all genres of entertainment performances, featuring international, national and local artists.

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