



STATION HOUSE CATERING

**BEYOND
THE
PIT**

www.StationHouseBBQ.com

813-625-1082

Catering@StationHouseBBQ.com



Our Story

STATION HOUSE BBQ has become the most requested BBQ Caterer in the greater Tampa Bay area, specializing in both casual gatherings and elegant wedding celebrations. We love everything about BBQ - the food, the culture, & most importantly, the way it brings people together for life's most memorable moments.

Founded by Firefighter Anthony Fonseca #902 & his wife Allison, Station House BBQ began with weekend catering for fellow first responders & quickly evolved into Tampa Bay's premier BBQ catering service. Anthony's expertise in crafting exceptional BBQ, combined with Allison's background in creating warm, welcoming experiences, has made Station House BBQ the go-to choice for events ranging from intimate family gatherings to sophisticated wedding receptions.

Today, our dedicated team of pit masters and catering professionals brings that same passion and expertise to every event we serve. Whether it's a family birthday or an elegant beachfront celebration, we pride ourselves on elevating traditional BBQ into an unforgettable dining experience. Our commitment to quality & service has helped countless couples create unique wedding celebrations that their guests still talk about years later.

Beyond our commercial operations, giving back to our community is at the heart of who we are. Station House BBQ remains deeply rooted in the Tampa Bay community, combining our love for exceptional BBQ and our service dedication. Through our non-profit initiative, we're dedicated to providing meals to members of our community who need it most, believing that good food can bring people together & make a meaningful difference in people's lives.

From our family to yours, we're honored to be part of your special celebrations & look forward to making your event uniquely memorable.

Let us know how we can help!

A & A



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CATERING



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Support Squad (apps)

- **MINI VEGETABLE SPRING ROLLS**- with sweet chili sauce
- **MINI BEEF EMPANADAS** - with chimichuri aioli
- **BRUSCHETTA** - fresh tomato and mozzarella on toasted baguette, drizzled balsamic glaze
- **COCONUT SHRIMP SKEWERS** - with sweet chili sauce
- **CHICKEN SKEWERS** - with honey glaze
- **CAPRESE SKEWERS** - drizzled with balsamic
- **BITE-SIZE CHICKEN & WAFFLES** - southern fried chicken bites & golden belgian waffle squares topped with maple BBQ sauce
- **MINI CUBANITOS** - our award-winning cuban sandwich bites served with guava sauce
- **PRETZEL SLIDERS** - choice of smoked pulled pork or chicken

DISPLAY

- **VEGETABLE CRUDITE** - with hummus
- **SEASONAL FRUIT DISPLAY** - with dip

DISPLAY UPGRADE (starting at an additional \$5.95/pp)

- **CHARCUTERIE DISPLAY** - with dips, crackers, cheeses, meats

Sides

THE GREENS

- **GREEN BEANS ALMADINE**- seasoned fresh green beans with almonds
- **APPLE COLESLAW** - crisp cabbage & fresh apple in creamy dressing
- **VEGETABLE MEDLEY** - seasonal grilled vegetables
- **BROCCOLI SALAD** - fresh broccoli with craisins & sunflower seeds

THE STARCHES

- **MASHED POTATOES** - homestyle mashed potatoes & gravy
- **SMOKED GOUDA MAC & CHEESE** - creamy blend with rich smoked gouda
- **BRISKET BAKED BEANS** - slow-cooked with smoked brisket
- **WHITE RICE or YELLOW RICE**
- **BLACK OR RED BEANS**
- **MEXICAN STREET CORN** - fire-roasted corn kernels tossed in a zesty chili-lime crema, topped with crumbled cotija cheese & a sprinkle of fresh cilantro
- **POTATO SALAD** - classic homestyle potato salad
- **MACARONI SALAD** - classic chilled pasta salad tossed with creamy dressing, crisp veggies, & just the right touch of seasoning

Signature Selections

The Classics

- **ISLAND HERB CHICKEN** - marinated in a bold blend of caribbean spices, then grilled to perfection for smoky, spicy, and savory flavor in every bite
- **GUAVA ROASTED CHICKEN** - guava, adding a tropical twist to a classic roast chicken
- **CARIBBEAN CITRUS CHICKEN** - chicken marinated & roasted in a zesty garlic-citrus mojo sauce
- **CHICKEN PICCATA** - lightly pan-seared chicken breast finished in a bright lemon-butter sauce with capers & fresh herbs
- **MOJO PORK**- slow-roasted pork marinated in our classic cuban mojo—garlic, citrus, and herbs
- **SLICED TURKEY BREAST** - tender slices of slow-roasted turkey breast, seasoned with garlic & fresh herbs, served juicy & full of flavor

Premium Upgrades \$5.95+ /per person per option (Other Options Available!)

- **GUAVA GLAZED SPARE RIBS** - fall-off-the-bone tender pork ribs rubbed with our house blend of spices, then finished with a sweet & tangy guava glaze for a bold, tropical twist
- **SLICED BEEF TENDERLOIN** - juicy, tender steak cooked to perfection & sliced for easy serving with au jus
- **SIRLOIN STEAK** - tender slices of seasoned sirloin, cooked medium for max flavor & finished with our rich house-made garlic herb sauce
- **SALMON** - oven roasted to perfection with lemon butter sauce
- **SHRIMP** - tender shrimp sautéed in bitterly garlic & herb blend



CATERING

Our tastiest pricing kicks in at 75 guests, but we're happy to accommodate parties of 25 or more! Just a heads up, events under 50 may have a slightly different per-person rate. The prices listed cover our mouthwatering food. We'll walk you through the rest, like beverages, staff, tax, and gratuity!

Beyond The Pit Packages

1 Alarm Classic Sandwich Box 17.95/pp

Package **INCLUDES:**

- (1) Green or Starch selection
- (1) Classic selection

1 Alarm Premium Sandwich Box 20.95/pp

Package **INCLUDES:**

- (1) Green or Starch selection
- (1) Premium selection

2 Alarm Classic Buffet 24.95/pp

Package **INCLUDES:**

- Rolls with butter
- (1) Green selection
- (1) Starch selection
- (2) Classic selections

2 Alarm Premium Buffet 28.95/pp

Package **INCLUDES:**

- Rolls with butter
- (1) Green selection
- (1) Starch selection
- (1) Classic selection
- (1) Premium selection

3 Alarm Classic Buffet 34.95/pp

Package **INCLUDES:**

- Rolls with butter
- Salad with dressing
- (2) Appetizer selections
- (1) Green selection
- (2) Starch selections
- (2) Classic selections

3 Alarm Premium Buffet 45.95/pp

Package **INCLUDES:**

- Rolls with butter
- Salad with dressing
- (3) Appetizer selections
- (2) Green selections
- (1) Starch selection
- (2) Classic selections
- (1) Premium selection

Level Up your order

Sizzle & Sweet 4.50/ per person

- **BANANA PUDDING** - classic southern style with vanilla wafers
- **PEACH COBBLER** - warm spiced peaches with a buttery crust
- **CHOCOLATE CHIP COOKIES** - fresh baked homestyle cookies
- **BROWNIES** - rich chocolate brownie

Beverage Station 4.50/per person (dinner portion only)

- Choose (2) - Unsweet Tea | Sweet Tea | Lemonade | Water

Pick-up and Delivery Drop-off Service with set-up includes: (Some venues may not allow drop-off services.)

- Served on disposable pans
- Paper plates, plastic cutlery packets
- Available for purchase - buffet utensils, disposable wire racks with (2) sternos (2-hour burn), plus water pan at \$20 per setup
- Disposable Acrylic plates, Acrylic silverware & paper napkins are available for purchase

Full-Service Buffet Package Includes:

- Wooden or Metal buffet chafers with serving utensils
- Black buffet linens & simple buffet table décor
- Paper plates, plastic cutlery packets
- Disposable Acrylic plates, Acrylic silverware, and paper napkins are available for purchase

Ask about the available rentals from our amazing vendors! Charger Plates, China Dinnerware, Gold/Silver/Rose Silverware, Linens, Napkins, Chairs, Tables, Furniture, Event Décor & more. (Available for full service only)



GATHERING

The official run down.....To help make your event planning process smooth & transparent, here are our key catering details:

Staffing

Full-service catering staffing counts will be determined by the final guest count and menu selections.

- Staff is billed at \$50/hour, with all events billed at a 4-hour minimum
- Banquet Captains or Event Managers are billed at \$65/hour, with all events billed at a 4-hour minimum when applicable
- Action station staffing is billed at \$275 per station with staff
- Guest counts over 125 may require a second buffet or station & additional costs will apply for staffing & equipment
- Additional rentals may require additional staff

Delivery Service with set up:

- May require additional staff for larger parties
- Minimum orders \$450

We'd love to know about any dietary needs or preferences so we can make sure everyone is taken care of. We're happy to accommodate Vegan & Vegetarian meals!

Additional items can be added À la Carte, such as proteins or appetizers!

If you're looking for something extra special, we also offer custom packages with upgraded proteins & personalized services to make your event truly unique.

*Boxed Buffet Packages are an additional \$2/more per person. **Minimum order of 10 for ALL box selections. SOME items we may not be able to do in boxes.***

A minimum order of 25 guests applies for all buffet packages. Higher price per person may apply.

Securing Your Date:

- A \$500 non-refundable deposit & signed agreement confirm your date, events less than 6 months require a 50% deposit.

Payment schedule:

- Second payment 6 months before your event date
- Final payment 30 days before your event date
- If your event is within 30 days, full payment & details are due at booking.

Our Commitment to Quality:

- We take pride in delivering exceptional quality at competitive prices. While we strive to maintain our quoted prices, occasionally, market conditions may require adjustments. Rest assured, we'll communicate any changes promptly & work with you to ensure your satisfaction.

Planning Timeline:

- We'll need these details 25 days in advance to execute your event. This helps us ensure everything runs smoothly:
 - Final guest count • Menu selections • Basic floor plan • Event timeline

Service Enhancements:

- Passed appetizers, stations & dessert displays may require additional service staff.

Pricing Structure:

- Some Venues may have venue/hall fees that will be added to your estimate as a separate line item. These fees vary by venues.
- Applicable sales tax (tax-exempt status available with proper documentation)
- 12% Operations Fee covers event planning, insurance, & preparation for full-service catering. (not a gratuity)
- 18% Gratuity on Full services (distributed to your event staff)
- 5% Gratuity on Delivery services or a minimum \$40 gratuity.
- Delivery fees vary by location, with a minimum of \$50, and then a per-mile fee may apply. We will travel to locations within 50 miles of Tampa. Additional travel areas are available, please ask for details. Travel fees may apply for staff.

Additional Details:

- A complete set of terms & conditions will be provided in your contract. We believe in transparency & are always happy to discuss any questions you may have about our services.
- Fully Licensed, Insured & Ready to Serve!





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