

⊗⊗⊗
SALTBLOCK
HOSPITALITY GROUP



© The Ganey's

THE FOOD AT YOUR EVENT WILL LEAVE
YOUR GUESTS WITH A LASTING MEMORY

for better or worse.

WE'RE HERE TO MAKE SURE YOUR CATERING
IS MEMORABLE FOR THE RIGHT REASONS

“

Ryan and Scott are true professionals and put people first at every touchpoint throughout their process. I can't recommend the SaltBlock team enough!

GABE L., WEDDING CLIENT



© Oxford Creative Studio

CO-FOUNDERS RYAN CONIGLIARO AND SCOTT ROBERTS

WHO WE ARE

THE STORY OF SALTBLOCK

Hi — We're **Ryan and Scott**, founders of SaltBlock Hospitality in Tampa, Florida. We curate and cater impressive food and beverage experiences that your guests will rave about for years to come. We built this company to help you realize the event of your dreams — and to raise the bar in an industry ripe for disruption. We are your secret weapon to delivering the ultimate hospitality experience to those special enough to make your guest list.

HOW? Through uncompromising food quality standards, meticulous attention to detail, genuine hospitality, and a team of passionate and creative individuals.

WHY? Because catering food ought to be better than just "okay."

YOUR EVENT IS SPECIAL THE FOOD SHOULD BE TOO

Crafting an impressive food and beverage experience starts with getting to know you — your unique personality, who your guests are, and what your dream event looks like. At SaltBlock Hospitality, we don't believe in a one-size-fits-all approach. That is why we offer three distinct catering brands — **SaltBlock Catering, Spotlight Catering, and Murph's Barbecue.**

And yes, we have a full beverage program! We'll help you choose the catering brand and bar package that's best for your event — from craft cocktails and top-shelf liquors to local brews and intentional wine pairings.

2015

YEAR FOUNDED

2200+

EVENTS EXECUTED

270+

REPEAT CLIENTS

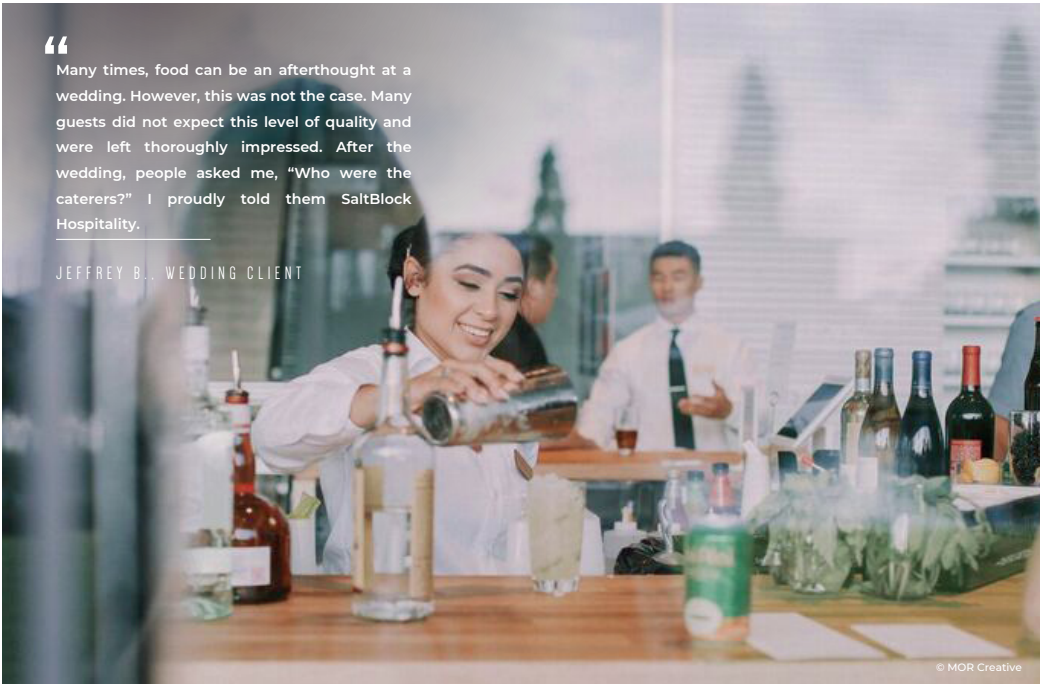
200,000+

PEOPLE SERVED

“

Many times, food can be an afterthought at a wedding. However, this was not the case. Many guests did not expect this level of quality and were left thoroughly impressed. After the wedding, people asked me, “Who were the caterers?” I proudly told them SaltBlock Hospitality.

JEFFREY B., WEDDING CLIENT



© MOR Creative

CHECK OUT OUR LATEST EVENTS:



Instagram

@saltblockhospitality



The Knot

SaltBlock Hospitality



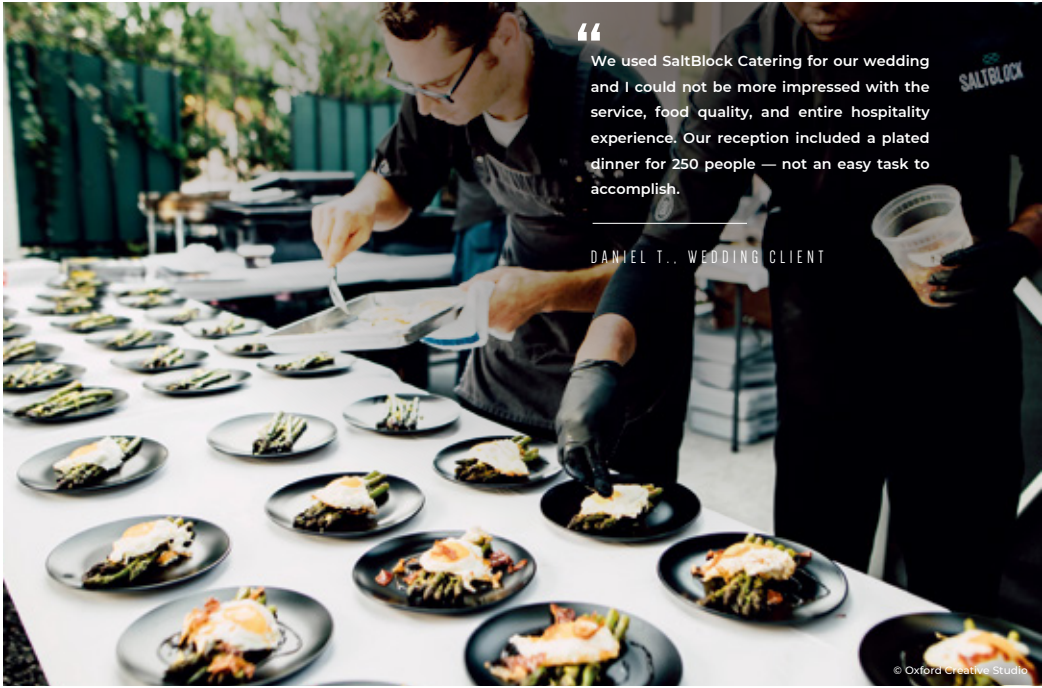
Wedding Wire

SaltBlock Hospitality

SALTBLOCK

CATERING & EVENTS

WE BRING THE RESTAURANT TO YOU



“

We used SaltBlock Catering for our wedding and I could not be more impressed with the service, food quality, and entire hospitality experience. Our reception included a plated dinner for 250 people — not an easy task to accomplish.

DANIEL T., WEDDING CLIENT

© Oxford Creative Studio

Where it all began. Our flagship brand, SaltBlock Catering, provides an immersive dining experience with the highest level of hospitality. Rest assured, you and your guests will be taken care of. Known for its onsite cooking capabilities, SaltBlock Catering creates a restaurant-like experience for you and your guests.

Choose from a wide variety of service options, such as plated, family-style, or interactive chef stations. This brand is ideal for those that plan vacations around eating, follow all of the hottest restaurants in town, have an extensive cookbook collection — or simply value quality above all else.

WHY YOU'LL LOVE SALTBLOCK:



High-touch service



A restaurant-quality experience



Custom and seasonal menus



Chef-crafted dishes that embrace creativity and innovation

CHECK OUT THE SALTBLOCK SAMPLE MENUS ON THE NEXT THREE PAGES!

PLATED SAMPLE MENU



START WITH OUR MOST-LOVED APPETIZERS BEFORE MOVING ONTO A CLASSY
PLATED DINNER AND FINISH WITH SOME SWEET AND SALTY LATE-NIGHT BITES
THAT KEEP THE PARTY GOING



Passed Appetizers

croquette | goat cheese, smoked tomato jam, thyme, lemon (VGT)

short rib gnocchi | braised short rib ragu, tomato confit, herbs

deviled crab | flash-fried blue crab cake, Texas Pete aioli

PLATED DINNER

vintner salad | mixed greens, herbs, roasted grapes, BellaVitano merlot-soaked cheese, honey balsamic vinaigrette (GF, VGT)

surf & turf | New York strip steak with tarragon & sea salt butter and Gulf of Maine sea scallops accompanied by Faedo Family Bakery Cuban rolls

sides | whipped cauliflower (GF) &
| honey bacon Brussels sprouts (GF)

DISPLAYED APPETIZER

salt flat | charcuterie and artisan cheeses, fresh market vegetables, marinated olives and artichokes, cured tomatoes, assorted spreads and dips, dried fruit, honeycomb, crackers and housemade bread

LATE NIGHT

crispy chicken | fried chicken thighs, SaltBlock sauce, dill pickle, honey butter, buttermilk biscuit

gnocchi n' cheese | bechamel, gouda, fine herbs, toasted breadcrumb (VGT)

key lime pie shooter | key lime custard, graham cracker dust, candied lime zest (VGT)

salted caramel cheesecake shooter | vanilla bean cheesecake, salted caramel drizzle, cookie crumble (VGT)

VGT - vegetarian

VG - vegan

GF - gluten-free

CHEF STATIONS SAMPLE MENU



GET YOUR GUESTS MOVING AND MINGLING WITH A GLOBALLY-INSPIRED MEAL OF PASSED APPETIZERS AND ENTERTAINING CHEF STATIONS



© Caroline & Evan Photography

Passed Appetizers

bruschetta | tomato confit, australian feta spread, basil-infused balsamic coulis (VGT)

Tampa-style Cubano | genoa salami, slow-roasted pork, deli mustard, Faedo Family Bakery Cuban bread

salmon poke | sustainably-sourced salmon, minced onion, tamari, sesame oil, toasted sesame seed (GF)

CHEF STATIONS

Cubano | accompanied by cilantro rice, sofrito black beans, and Faedo Family Bakery Cuban bread

Tampa salad | fresh market greens and herbs, sweet drop peppers, prosciutto, shredded manchego, green olives, garlic & herb vinaigrette (GF)

roast pork | duroc pork slow-roasted in blood orange mojo sauce (GF)

mojo chicken | mojo-marinated rotisserie chicken quarters (GF)

Cuban corn | charcoal roasted corn, sofrito aioli, cotija cheese (GF, VGT)

Italian kitchen | accompanied by focaccia, herb olive oil, freshly grated parmesan, and crushed red pepper flakes

Caprese salad | basil-marinated heirloom tomatoes, market greens, mozzarella, basil-infused balsamic coulis (GF, VGT)

carbonara | spaghetti, guanciale, cage-free egg yolks, Grana Padano

cauliflower ragu | pappardelle pasta, stewed tomatoes & fine herbs, sweet cream, olive oil roasted cauliflower, Grana Padano (VGT)

short rib gnocchi | braised beef short rib ragu, fire-roasted tomatoes

liquid nitrogen ice cream | with the help of liquid nitrogen, we quickly convert our homemade ice cream bases to velvety perfection right in front of your guests!

bases | chocolate on chocolate, sea salt caramel (VGT)

fixings | roasted pistachios, cookie crumble, flourless brownies, candied bacon, bourbon salted caramel sauce

VGT - vegetarian

VG - vegan

GF - gluten-free

COCKTAIL PARTY SAMPLE MENU



A COUPLE OF PASSED APPETIZERS AND ONE INTERACTIVE CHEF STATION IS JUST THE THING FOR A COCKTAIL PARTY, HOLIDAY GET-TOGETHER, OR CELEBRATING LIFE'S MILESTONES



© McNeille Photography

PASSED APPETIZERS

flash-fried cauliflower | Nashville hot, sesame orange, or Carolina gold BBQ (VGT)

carbonara | pasta purse, smoked chicken, Grana Padano, black pepper

lobster toast | spiny lobster meat, lobster butter, tarragon, Florida citrus, osetra caviar

Chef Station

street tacos | accompanied by green and red salsas, pico de gallo, red onion, cilantro, Mexican crema, house hot sauce, limes, flour tortillas, and gluten-free corn tortillas

al pastor | slow-roasted pork shoulder, pickled pineapple (GF)

pulled chicken | ropa vieja spiced free-range chicken, olive tapenade (GF)

shiitake | shiitake mushroom "chorizo", charred cauliflower, cilantro chimichurri (VG, GF)

SIDE | HOUSE GUACAMOLE MADE WITH AVOCADO, FRESH HERBS, AND LIME JUICE SERVED WITH TORTILLA CHIPS (GF, VG)

VGT - vegetarian

VG - vegan

GF - gluten-free

SPOTLIGHT

HIGH-QUALITY CATERING AT
AN AFFORDABLE PRICE



© Ashlee Harmon Photography

Spotlight Catering was founded in 1978 and acquired by SaltBlock Hospitality in 2019. Spotlight offers an impressive food and beverage experience **without compromising quality**. We accomplish this by reducing the number of touchpoints in food production and staff needed to pull off your fantastic event. This is an ideal option for fueling productive business meetings, satisfying even the pickiest of eaters, or when the wedding planning committee is on a tight budget.

“

We used Spotlight Catering for our wedding and everything was amazing. We had four buffet stations and passed appetizers and compliments on the food all night long — even from some very picky eaters.

Five Stars!

JEFF R., WEDDING CLIENT

Why you'll love Spotlight



Over 40+ years
serving Tampa



Crowd-pleasing
menus



Quality at an
affordable price



Versatile service and
dining options

CHECK OUT THE SPOTLIGHT SAMPLE MENUS ON THE NEXT TWO PAGES!



© Kristina Houser Photography

BUFFET SAMPLE MENU

A combination of irresistible appetizers and familiar yet elevated main dishes served buffet-style is perfect for any kind of event

PASSED APPETIZERS

caprese skewers | fresh mozzarella, basil, aged balsamic (VGT)

flatbreads | margarita (VGT), white truffle (VGT), or pepperoni

shrimp & grits | wild-caught shrimp, creamed grits, holy trinity, scallions (GF)

BUFFET

farm salad | baby greens, blueberries, goat cheese, Florida orange vinaigrette (VGT, GF)

roast chicken | roasted garlic, fresh lemon (GF)

short ribs | slow-roasted ragu, gnocchi, confit tomatoes, herbs

sides | roasted root vegetables (GF), garlic & parmesan fingerling potatoes (VG, GF)

VGT - vegetarian

VG - vegan

GF - gluten-free



© Kalty Brawley Photography

BREAKFAST SPREAD SAMPLE MENU

A fresh, healthy, and satisfying breakfast spread to wrap up your wedding weekend or fuel a productive meeting, conference, or networking event

morning bread and pastries | freshly baked croissants, petite muffins, housemade preserves (VGT)

fruit and cheese board | artisan cheeses, fresh and dried fruit, honey (VGT)

granola and yogurt bar | Greek yogurt, housemade granola, fresh berries, toasted nuts, honey (VGT)

baked eggs | farmhouse cheddar, peppercorn (VGT, GF)

VGT - vegetarian

VG - vegan

GF - gluten-free

MURPH'S *Barbecue*

SLOW-COOKED FOOD FOR ANY EVENT
OF ANY SIZE SERVED ANYWHERE



You can throw the ultimate barbecue party with Murph's catering. Who can resist Texas-style smoked brisket, tender pulled pork, and juicy rotisserie chicken? Tantalizing smoked meats paired with our homestyle sides, signature sauces, and nostalgic desserts make for one humble and hearty meal.

Murph's promises a dining experience unlike any other. Our offset smokers and **patented rotisseries** can be transported to any location. Watch our Pit Masters at work as they intuitively cook with nothing but aromatic smoke and a carefully tended-to fire. This is the ideal catering option for the low-key couple, small and large corporate events, and impressing your guests without busting your budget.

WHY YOU'LL LOVE MURPH'S:



Great for any sized event —
from 50 to 500+ people



Accommodates
last-minute bookings



Simple, slow-cooked,
scratch-made food



Impressive and
entertaining rotisserie
and charcoal cookers

GET A TASTE OF MURPH'S BARBECUE AT SPARKMAN WHARF
AND FOLLOW US ON INSTAGRAM

 @MURPHSTAMPA

CHECK OUT MURPH'S CATERING MENU
ON THE NEXT PAGE!

MURPH'S *Barbecue*



MAINS

Texas-Style Brisket

Pulled Pork

St. Louis-Style
Sticky Ribs

Signature
Rotisserie Chicken

Chopped Chicken

SIDES

Mojo Slaw (gf, vgt)

Baked Beans

Mac n' Cheese (vgt)

Sofrito Brussels
Sprouts (gf, vg)

Loaded Rotisserie
Potatoes (gf, vgt)

HOUSEMADE SAUCES (VG)



Signature BBQ



Carolina Gold



Chimichurri

FIXINGS

Housemade Pickles (vg)

Faedo Family Bakery
Cuban Rolls (vgt)

Dessert



BEVERAGES

Fresh-Squeezed Lemonade

Sweet Tea

Unsweetened Tea



PRICING & VENUES



© Ben Hewitt Photography

Pricing varies depending on **event location, size, duration, catering brand, and service style of your choice.** In addition to your food and beverage needs, we have tables, chairs, linens, plantscapes, and more! Please contact us for a detailed quote. We can't wait to provide you and your guests with an impressive catering experience!

WONDERING WHERE TO HOST YOUR EVENT?

We partner with Tampa Bay's most sought-after venue spaces - or we can bring the party to your home or office! For pricing and venue information, give us a call or shoot us an email.

Armature Works
Tampa Museum of Art
Hyde House
SB Nursery & Gardens
Brave Haus

Station House
Glazer Children's Museum
Red Door No.5
The Orlo
...and more!

BOOK YOUR EVENT!

☎ 877.793.7526

✉ CONTACT@SALTBLOCKHOSPITALITY.COM

NOTES

LET'S CHAT! CALL US AT 877-793-7526 TO DISCUSS YOUR EVENT DETAILS, DREAM MENU,
AND THE UNIQUE EXPERIENCE YOU WANT TO CREATE FOR YOUR GUESTS. USE THIS
SPACE TO JOT DOWN NOTES.

HERE ARE A FEW IMPORTANT QUESTIONS YOU MAY HAVE FOR US

Given the style, time, and date of my event, which catering brand and menu items do you suggest?

Which service style would you suggest for my event?

What kind of rental equipment do you offer?

Do you have any vendor recommendations to help us plan the rest of our event?

ADDITIONAL NOTES



CATERING FOOD OUGHT TO BE BETTER THAN JUST “OKAY”

YOUR NEXT EVENT WILL RAISE THE BAR



SALTBLOCK
HOSPITALITY GROUP



© The Portos

W E D D I N G S — C O R P O R A T E E V E N T S — P R I V A T E P A R T I E S

CALL OR EMAIL US AT:

877.793.7526

contact@saltblockhospitality.com

**OR COMPLETE OUR ONLINE
INQUIRY FORM:**

www.saltblockhospitality.com/intake-form-plan