



## PRIVATE EVENTS MENU

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# DOWNTOWN

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## SALAD

(CHOOSE ONE)

### Chef's Seasonally Inspired Salad

The freshest seasonal offerings, artfully prepared

### Spicy Bacon Caesar

Romaine hearts, Nueske bacon, Cajun cheddar, grilled rustic bread

### Sweet Corn Lobster Bisque

Wild mushroom, lobster, grilled corn, extra virgin olive oil

### Caveman Wedge

Baby iceberg, candied walnuts, Nueske bacon, house ranch

## ENTREE

(CHOOSE TWO)

### 7oz Filet Mignon

Seasonal vegetable garnish

### Wood Grilled Seasonal Salmon

Swiss chard, boar bacon, lemon oil

### Wood Grilled Chicken Breast

Free range, shaved fennel, red onion and navel orange salad

### Seasonal Vegetable Plate

Chef's freshest seasonal offerings

## SIDES

(CHOOSE TWO, SERVED FAMILY STYLE)

### Anaheim Creamed Corn

Anaheim peppers, sweet onion, chipotle

### Rococo Whipped Potatoes

Yukon Gold, sea salt

### Creamed Spinach

Chopped baby spinach, Asiago cheese, béchamel

### Artisanal Mac & Cheese

Chef's domestic cheese selection

### Wood Grilled Asparagus & Sweet Onion

Balsamic reduction, rosemary oil

## DESSERT

(CHOOSE ONE)

### Seasonal Berries

Chef's selection of seasonal berries

### Salted Caramel Bread Pudding

Brioche, rich caramel, vanilla cream

### Chocolate & Peanut Butter Pie

Graham cracker crust, rich chocolate ganache

**65.00 PER PERSON**



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Prices are subject to 18% service charge, 4% administration fee and 7% sales tax.

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# SIGNATURE

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## SALAD

(CHOOSE ONE)

### Chef's Seasonally Inspired Salad

The freshest seasonal offerings, artfully prepared

### Spicy Bacon Caesar

Romaine hearts, Nueske bacon, Cajun cheddar, grilled rustic bread

### Sweet Corn Lobster Bisque

Wild mushroom, lobster, grilled corn, extra virgin olive oil

### Caveman Wedge

Baby iceberg, candied walnuts, Nueske bacon, house ranch

## ENTREE

(CHOOSE THREE)

### 14 oz NY Strip

Seasonal vegetable garnish

### 10oz Grass Fed Filet Mignon

Seasonal vegetable garnish

### Black & Blue Seasonal Fish

Blackened, caramelized sweet onion, Gorgonzola compound butter

### Pan Seared Ahi Tuna

Served rare, spicy ginger slaw, house-made soy syrup

### Seasonal Vegetable Plate

Chef's freshest seasonal offerings

## SIDES

(CHOOSE THREE, SERVED FAMILY STYLE)

### Anaheim Creamed Corn

Anaheim peppers, sweet onion, chipotle

### Rococo Whipped Potatoes

Yukon Gold, sea salt

### Creamed Spinach

Chopped baby spinach, Asiago cheese, béchamel

### Artisanal Mac & Cheese

Chef's domestic cheese selection

### Wood Grilled Asparagus & Sweet Onion

Balsamic reduction, rosemary oil

## DESSERT

(CHOOSE ONE)

### Seasonal Berries

Chef's selection of seasonal berries

### Salted Caramel Bread Pudding

Brioche, rich caramel, vanilla cream

### Chocolate & Peanut Butter Pie

Graham cracker crust, rich chocolate ganache

**85.00 PER PERSON**



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# RESERVE

## STARTERS (CHOOSE TWO, SERVED BY THE DOZEN)

- Heirloom Tomato Bruschetta on Rustic French Bread**
- Southwestern Spring Rolls with Mole Dipping Sauce**
- Steamed or Fried Pork Dumplings with Spicy Soy Sauce**
- Beer Braised Pork Bratwurst, Artisanal Cheese**
- Prosciutto Wrapped Garden Melon, Sweet Basil, Balsamic Reduction**
- Ahi Tuna Tartar on Wontons**
- Mini Goat Cheese Pies with Pear and Fig Reduction**

## SALAD (CHOOSE ONE)

- Chef's Seasonally Inspired Salad**  
The freshest seasonal offerings, artfully prepared
- Spicy Bacon Caesar**  
Romaine hearts, Nueske bacon, Cajun cheddar, grilled rustic bread
- Sweet Corn Lobster Bisque**  
Wild mushroom, lobster, grilled corn, extra virgin olive oil
- Gorgonzola Wedge**  
Baby iceberg, candied walnuts, Nueske bacon, house ranch
- Baby Beets**  
Tomato, watermelon radish, mint, raspberry vinaigrette

## ENTREE (CHOOSE THREE)

- 7oz Filet Mignon & Lobster Tail**  
Seasonal vegetable garnish
- 16oz Bone-In Filet Mignon**  
Seasonal vegetable garnish
- Black & Blue Seasonal Fish**  
Blackened, caramelized sweet onion, Gorgonzola compound butter
- Pan Seared Ahi Tuna**  
Served rare, spicy ginger slaw, house-made soy syrup
- Seasonal Vegetable Plate**  
Chef's freshest seasonal offerings

## SIDES (CHOOSE THREE, SERVED FAMILY STYLE)

- Butter Poached Mushrooms**  
Tamari, shallots, garlic confit
- Lobster Mac & Cheese**  
Chef's domestic cheese selection, lobster
- Creamed Spinach**  
Chopped baby spinach, Asiago cheese, béchamel
- Wood Grilled Asparagus & Sweet Onion**  
Balsamic reduction
- Anaheim Creamed Corn**  
Anaheim peppers, sweet onion, chipotle
- Truffle Fries**  
Hand cut fries, white truffle oil
- Rococo Whipped Potatoes**  
Yukon Gold, sea salt

## DESSERT (CHOOSE ONE)

- Chocolate & Peanut Butter Pie**  
Graham cracker crust, rich chocolate ganache
- Salted Caramel Bread Pudding**  
Brioche, rich caramel, vanilla cream
- Strawberry Short Cake**  
Chantilly cream and mint
- Seasonal Berries**  
Chef's selection of seasonal berries

**110.00 PER PERSON**



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# HORS D'OEUVRES

## SEAFOOD (PRICED BY THE DOZEN, MINIMUM OF TWO DOZEN)

Ahi Tuna Tartar on Wontons	60.00
Jumbo Cocktail Shrimp, Smoked Paprika & Ginger Cocktail Sauce	60.00
Oysters on the Half Shell, Horseradish & Lemon	MKT
Mini Crab Cakes, Caramelized Fennel White Truffle Aioli	72.00
Scallops Wrapped in Bacon	60.00

## VEGETABLE (PRICED BY THE DOZEN, MINIMUM OF TWO DOZEN)

Tomato Bruschetta on Rustic French Bread	42.00
Southwestern Spring Rolls with Mole Dipping Sauce	48.00
Mini Goat Cheese Pies with Poached Asian Pear & Fig Reduction	48.00
Baby Beet, Tomato, Watermelon Radish, Mint, Raspberry Vinaigrette	48.00

## MEAT (PRICED BY THE DOZEN, MINIMUM OF TWO DOZEN)

Chicken Lollipops, Caramelized Fennel & Sweet Onion with Chipotle Ranch	36.00
Mini Rococo Burgers Brioche, bacon onion jam, tomato and lettuce	72.00
Roast NY Strip Sliders House made BBQ sauce, horseradish	72.00
All Natural Beef Tartar, Crostini, Sherry Cream	60.00
Steamed or Fried Pork Dumplings Key Lime Shoyu	60.00
Beef Carpaccio, Romano Cheese, Cracked Pepper	48.00
Beer Braised Pork Bratwurst, Artisanal Cheese	48.00
Prosciutto Wrapped Garden Melon, Sweet Basil, Balsamic Reduction	36.00

# DISPLAY PLATTERS

(PRICED BY PLATTER, ONE PLATTER SERVES APPROXIMATELY 25 GUESTS)

Chef's Selection of Artisan Cheese Displayed with Seasonal Accompaniments & Rustic Bread	120.00
Fresh Sliced Seasonal Fruits and Berries Platter with Yogurt Dipping Sauces	120.00
Grilled and Raw Garden Vegetable Platter with Chipotle Ranch Dipping Sauce	90.00



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# PRIVATE EVENTS BEVERAGES

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(PRICED PER PERSON - MINIMUM 20 GUESTS)

## BLACKBURN PACKAGE+

Jim Beam, Canadian Club, Dewars, Bacardi Light,  
Russian Standard, Bombay, Sauza Gold

Selection of two wines  
Rococo Steak selection of imported and domestic beers by the bottle

## HUDSON PACKAGE+

Bulleit, Jack Daniels, Johnnie Walker Red, Skyy,  
Beefeater, Tres Agave Reposado, Captain Morgan

Selection of two wines  
Rococo Steak selection of imported and domestic beers by the bottle

## WOLLASTON PACKAGE+

Makers Mark, Crown Royal, Johnnie Walker Black,  
Grey Goose, Tanqueray Ten, Patron Silver, Appleton Estate

Selection of two wines  
Rococo Steak selection of imported and domestic beers by the bottle

All Rococo Steak wines are available for purchase by the bottle. Please consult with your private events consultant for pricing.

+Bartenders are required for all host and cash bars  
+Bartender fee is 75.00 per bartender

# BEVERAGES

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(PRICED BY THE ORDER)

<b>Assorted Juices</b>	4.00
Orange, Apple, Cranberry	
<b>Panna &amp; Pellegrino</b>	5.00
<b>Red Bull &amp; Sugar Free Red Bull</b>	6.00

(PRICED BY THE GALLON)

<b>Coffee, Decaffeinated Coffee &amp; Hot Tea</b>	48.00
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