



YOUR PARTY, YOUR WAY

Let Datz's team of hand-selected chefs work with you to create:

- casual + corporate catering events (p.2-3)
- signature cocktail receptions (p.4-5)
- cutting edge themed parties (p.6)
- exciting cooking + tasting classes (p.7-8)





SANDWICH SOLUTIONS

DATZ A DELI TRAY

A tempting variety of meats, condiments and breads. Everything you'll need to make a sandwich just like we do! Tray include Mustard, Mayo, home made Russian Dressing, lettuce, tomato, onion and PICKLES!

DATZ A DELI TRAY PLUS

Same as Datz A Deli Tray (left), just add cheese and a choice of Datz chips, coleslaw, potato salad, pasta salad or baked beans.

BOXED LUNCHES

Chose your sandwich and we will box it up with our sweet & salty homemade potato chips, a pickle and a fresh homemade cookie.

SPECTACULAR DATZ SANDWICH FAVORITES PLATTER

A collection of our BEST selling sandwiches all wrapped up in butcher paper, sliced in two and ready for your event. Comes complete with our sweet & salty homemade potato chips, coleslaw, potato salad and pickles!

CASUAL CORPORATE CATERING

No one brings food and business together better than Datz! Whether you're planning a team building event, pharmaceutical luncheon, project grand opening or elegant holiday party, we work hard to understand your goals — and work within your budget! Breakfast, lunch, dinner, appetizers and everything in between, we offer easy ordering, fresh food presented in a professional manner and consistent service every day.



SIGNATURE COCKTAIL PARTIES

SAMPLE COLD HORS D'OEUVRES

Pea Soup Shooters
w/ lump crab +
smoked paprika oil

Parmigiano Crisps
w/ asparagus + goat
cheese mousse

Shrimp Cocktail
w/ basil ponzu sauce

Hummus Duet
w/ crudité + crostini

Wasabi Pea Crusted
Salmon Bites
w/ lime aioli

Sweet Corn + Smoked
Chicken 'Cupcakes'
w/ jalapeno-maple
cream cheese icing

Datz Bar Mix
Manchego, niçoise +
picholine olives w/
marcona almonds

Foie Gras Mousse on
Toast Points
w/ apple chutney

Bittersweet Chocolate
Crostini
w/ bacon + sea salt

Pretzel Bites
w/ fresh parmesan,
garlic oil + smoked salt

Smoked Salmon
Mousse w/ wasabi +
ginger caviar

Scallop Ceviche
in a Squid Ink Cornet
w/ fresh lime, pink
peppercorns

Fire & Ice Shrimp

Jalapeno Crab Dip
w/ crudité + crostini





SIGNATURE COCKTAIL PARTIES

**SAMPLE HOT
HORS D'OEUVRES**
Mini Beef Wellington

Cuban Spring Roll
w/ tomatillo-cilantro
dipping sauce

Roasted Brisket Sliders
w/ herb aioli

"Pigs in a Blanket"
Endive w/ blue
cheese, prosciutto +
balsamic syrup

Chicken & Biscuits -
Cheddar biscuits w/
piquante smoked
corn + chicken salad

Pulled Pork & Jack
Grilled Cheese
w/ tomatillo jam

Pork Belly Brûlée
w/ white cheddar
buerre blanc

Beef Tenderloin
Crostini w/ horseradish
cream + balsamic
onion compote

Herbed Lamb Chops
w/ harissa, yogurt +
lime aioli

Blue Cheese & Potato
Stuffed Mushroom
w/ wasabi caviar

Tillamook Cheddar
Stuffed Dates
wrapped in bacon



THEMED EVENTS

PAELLA PARTY

A spectacular outdoor party with this classic one dish meal eaten right out of the pan! 'Olé!'

SUMMER IN MADRID

Nibble your way from Mallorca to Andalusia on dozens of savory "little" dishes, "big" on impact.

CAJUN SENSATION

Nothing says "party" like a big mess of crawfish. How can you do anything else but have fun when the directions for eating are "pinch the tail and suck the head?"

PANINI PARTY

Fire up the counter top grills for a night of poker and paninis. Double down!

HAVE YOUR CAKE + DRINK IT TOO!

Five sweet + savory layer cakes paired with five Layer Cake wines.

MIDNIGHT IN MARRAKECH

Fragrant spices, intriguing flavors, sultry North African music. Turn your home into a Moroccan Palace and enjoy exotic Moorish-inspired dishes.





WINE, BEER, CHEESE + CHARCUTERIE

Entertain deliciously and... experience the exceptional knowledge and warm hospitality that Datz's team of Wineauxs, Beer Geeks, Curd Nerds and Salumiers has to offer. From private cheese tastings to elegant wine dinners to creative craft beer and homebrewing parties, let Datz create a seamless, unforgettable occasion — in your home or ours.



EAT, DRINK + LEARN

As Tampa's specialists in culinary entertainment, Datz's chefs have dazzled thousands of enthused customers with exciting private and group cooking classes! Whether you're looking for a vibrant, live cooking demonstration at our Chef's Table or a hands-on in-home workshop to hone your culinary skills, our classes are a fun, unique, and affordable way to enjoy the company of friends, family or co-workers.





SWEET ENDINGS

You can't turn the corner these days without passing a boutique chocolate shop or a cupcake bakery — not that we're complaining. A sweet treat holds the power to lift your spirits (yes, the sugar high) and is the one meal everyone usually agrees on. Which is exactly why Datz works with the best pastry chefs and chocolatiers in the Bay Area to turn your 'sweet' dreams into reality. With desserts, just like catering as a whole, the finest touches really do complete the big picture. No matter what your theme, budget or overall goal, let Datz turn your simple party into an extraordinary affair.

Contact:

Shane Zinn,
Catering Coordinator
shane@datzdeli.com
813.831.7000

Suzanne Perry,
Owner
suzanne@datzeli.com

Heather Anne Stalker,
Director of Fun
heather@datzdeli.com

