

HERITAGE HONEY

AFRO-CARIBBEAN & SOUTHERN CUISINE
CATERING • PRIVATE CHEF • LUXURY EVENTS

HONEY LUXE SUITE

A LAVISH FAMILY-STYLE EXPERIENCE

An elevated catering experience featuring premium meats and elevated sides, artfully prepared and presented for unforgettable moments with your favorite people.



STARTING AT

\$85

PER GUEST

GUEST MINIMUM

25

WHAT'S INCLUDED



3 Premium
Meats



3 Standard
Sides



1 Premium
Side



Luxury Buffet
Setup



Premium
Disposable
Dinnerware



Garnishes &
Presentation



Chafing Dishes
& Serving
Utensils

PREMIUM MEATS

- Herb-Crusted Lamb Chops
- Braised Oxtails
- Crab-Stuffed Salmon
- Wild-Caught Salmon
- Garlic Butter Lobster Tail
- Jumbo Garlic Butter Shrimp
- Ribeye Steak
- Beef Short Ribs
- Snow Crab Clusters (seasonal)
- Surf & Turf

INCLUDED PREMIUM SIDES

- Lobster Mac & Cheese
- Seafood Mac & Cheese
- Truffle Mac & Cheese
- Creamed Spinach
- Parmesan Asparagus
- Loaded Garlic Mashed Potatoes
- Roasted Seasonal Vegetables
- Cajun Corn
- Crab Medley

SERVICE INCLUSIONS

- ✓ Menu consultation
- ✓ On-site prep & professional presentation
- ✓ Luxury buffet setup
- ✓ Chafing dishes
- ✓ Guest dining utensils & linens
- ✓ Kitchen clean-up

SERVICE EXCLUSIONS

- ✗ Staffing / Servers
- ✗ Bartending
- ✗ Event Decor
- ✗ Floral Arrangements
- ✗ Tables & Chairs

BOOKING DETAILS



30% RETAINER
required to reserve your date



FINAL BALANCE
due 7 days before your event



TRAVEL FEES APPLY
outside of Tampa & Orlando



MENU SELECTIONS
confirmed prior to your event



THE HERITAGE & HONEY DIFFERENCE

We don't just cater—we create experiences. From premium ingredients to elevated presentation, we bring luxury, culture, and soul to every plate.

*it's always
sweeter over here.*