

MARRY ME TAMPA BAY

"WHO'S WHO" OF TAMPA BAY WEDDING PROS



ISSUE 3 | JANUARY 2024 \$12.99

2024 EDITION

Lifelong Photography Studio

WHO'S WHO: WEDDING CATERERS & BARTENDERS



Elite Events Catering

At Elite Events Catering, we make it a priority to use the best ingredients and put love into our food, and our clients taste the difference! We do our best to work with local farms to provide organic, sustainable, and locally grown produce.

With more than 20 years of business in Tampa Bay, we have grown into a full-service event production company, capable of catering extravagant events for up to 2,000 guests.

[Learn More about Elite Events Catering](#)

As each wedding celebration is unique, so is our pricing. Our menus are constantly evolving with many innovative and custom options to choose from. Please inquire for up-to-date pricing.

Amici's Catered Cuisine

Amici's Catered Cuisine is an affordable, award-winning, off-premise catering company known for its stellar reputation for nearly 40 years. We are a preferred caterer at over 100 reception sites in the region.

Our executive chef is a graduate of The Culinary Institute of America in New York. She uses only the finest and freshest ingredients. Our cuisine not only tastes amazing but is presented beautifully through creative fruit and vegetable carvings and garnishes.

Pricing for wedding menus start in the low \$30's for complete packages (including china, flatware, glassware and linens).



[Learn More about Amici's Catered Cuisine](#)

WHO'S WHO: WEDDING CATERERS & BARTENDERS

Olympia Catering

Olympia Catering & Events is a third-generation, family-owned catering company with custom menus and rental and decor options. Our food is cooked fresh on-site to provide the best meal for your guests. We have some amazing tried and true recipes that clients rave about, but we're also always creating new, trendy recipes for clients with a creative palette.



[Learn More about Olympia Catering](#)

When couples contact us we respond with our full list of menu items as well as some example menus. These example menus can be customized, or we can make something from scratch using a unique combination of the vast array of options we offer. We are happy to make suggestions and work with clients to develop a menu that fits their style, budget, and tastes!

St. Pete Taco Lady

Having a food truck at your wedding is a great way to provide your guests with a culinary experience many of them may have never experienced before.

The St. Pete Taco Lady is committed to providing an exceptional experience. We pride ourselves on delivering fabulous food at a reasonable price point and making sure that no guest goes home hungry.

A food truck is not your average buffet or sit-down dinner service. Everything is made to order, and the menu is customizable.

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Our standard menu starts at \$18 per person for a 2-hour all-you-can-eat service.

Menu prices start at \$35/per person.



[Learn More about the St. Pete Taco Lady](#)



Elite Events Catering specializes in full-service event design while working with clients to develop unique, custom menus and beverage packages.



Landrum Photography

Our personality is:

Having been raised in a big family in a very small town in Minnesota, my personality is pretty down-to-earth. I have had the fortunate opportunity to travel around many parts of the world and lived in Europe for a while, so that has had quite an impact on me in terms of developing a broad respect for different cultures, styles, traditions and cuisines. I simply love to combine all of these experiences and inspirations when working with clients to create something really unique and personalized.

What inspired you to start your business?

I started my own business after spending more than 10 years working for other professionals in the catering industry and simply knew this is what I wanted to focus my creativity on moving forward.

Simply put, I just love catering and creating special events and lasting memories. To me, it doesn't get much more rewarding than that.

[Learn More about Elite Events Catering](#)



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What makes our food stand out is:

We have a talented team of chefs with different culinary backgrounds who each have their own style. When working together on creative menus we simply have so much fun collaborating together, and I believe this is what makes our food most unique.

Most importantly our attention to detail is what makes us stand out. We create most of our recipes in-house and focus on creating dishes that are made from scratch while sourcing the best products we can find, with an emphasis on trying to use as much local and sustainable products as we can.

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Where do you draw your inspiration?

I draw inspiration from everywhere (clients, chefs, media/photos, music, movies, you name it). I enjoy researching what is new in the catering world and adding our own "Elite" twist to it. I especially love collaborating with other talented and creative minds to create new menus and presentations that keep things exciting and fresh.



What is one of your passions, non-wedding related?

Everything can be related to weddings in some way but if I had to choose a passion that is non-food/catering related I would go with music.

I grew up signing in choirs and playing in bands and have always been passionate about music. From the moment I wake to the end of the day, I always have music around me which I find inspiring for whatever mood I'm in, and whatever creative outlet I'm looking to explore.



[Learn More about Elite Events Catering](#)



**AMICI'S CATERED CUISINE
IS AN AFFORDABLE,
AWARD-WINNING, FULL-
SCALE, OFF-PREMISE
CATERING COMPANY
SPECIALIZING IN WEDDINGS
AND EVENTS.**

WHAT INSPIRED YOU TO START YOUR BUSINESS?

I started washing dishes at an upscale French restaurant close to the Culinary Institute of America in New York where I worked my way up through the ranks and fell in love with the hospitality industry.

I went to Florida State University and earned a Bachelor's degree in Restaurant and Hospitality.

I started my business five days after I graduated, and it has been my passion ever since.



Michael Lamando

WHAT MAKES YOUR BUSINESS STAND OUT FROM OTHER CATERERS?

We are nearly a 40-year old company with an amazing team of passionate, driven, detail-oriented, creative, and inspired employees driven to make each and every event a "Wow" experience!

WHERE DO YOU DRAW YOUR INSPIRATION?

I'm inspired by always trying to deliver much more than might be expected and always strive to achieve rave reviews. There is nothing better than the feeling of overdelivering and experiencing the happiness and gratitude of a happy client!



Darin Crofton Photography

[Learn More about Amici's Catered Cuisine](#)

AMICI'S CATERED CUISINE IS A PREFERRED VENDOR AND CATERER AT OVER 100 RECEPTION SITES IN THE TAMPA BAY AREA.

WHAT ARE YOU MOST PROUD ABOUT YOUR BUSINESS?

I am so proud of the team we have created over the years and all the awards and recognition we have earned together. Many have worked at our business for well over 20 years, and we have built a work-family together that continually strives to reach new levels in our industry.

WHAT IS ONE THING MOST COUPLES WOULD BE SURPRISED TO KNOW ABOUT YOU?

When I was 11, 12, and 13-years-old I won first place all three years as the New York Accordion Champion in my age division.



Neil Shannon Photography

WHAT MAKES YOUR FOOD STAND OUT?

Our executive chef is a graduate of The Culinary Institute of America in New York and has trained and worked abroad for over three years honing and mastering her skills. She surrounds herself with a team of amazing culinary and hospitality professionals and uses only the finest and freshest ingredients in our food preparations and recipes. Our cuisine not only tastes amazing but is also presented beautifully through creative fruit and vegetable carvings and garnishes.



Neil Shannon Photography

[Learn More about Amici's Catered Cuisine](#)

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NAMED BEST BEST FOOD TRUCK* AND "BEST OF" THE PEOPLE'S CHOICE**

*GULF TO BAY MAGAZINE BY VISIT ST. PETE CLEARWATER

**PEOPLE'S CHOICE AWARDS BY THE TAMPA BAY TIMES



TAYLOR AND COLLEEN TRAVERS

WHAT INSPIRED YOU TO START YOUR BUSINESS?

Traveling through California and seeing the budding food truck scene there was definitely an inspiration. As a native of St. Pete I was surprised that fish tacos were not more popular in our area. Mahi mahi tacos were our first menu item, and they remain one of our most popular.

WHAT MAKES YOUR BUSINESS STAND OUT FROM OTHER CATERERS?

Food is our love language and we take great pride in the food that we serve. We believe that can be felt from our customers and clients, and it has helped us grow our business to where it is today.



OUR WEDDING STYLE AND PERSONALITY ARE:

Quirky, artsy, cool, and laid back. There is no better way to stand out from the crowd than to have a food truck cater for your wedding, especially the St. Pete Taco Lady! A food truck is not your average buffet or sit-down dinner service and the best thing about our food is that it is infinitely customizable. Everything is made-to-order and guests can have their meal exactly how they'd like it. Our style of food and service allows us to cater to any and all lifestyles and dietary restrictions.



[Learn More about The St. Pete Taco Lady](#)

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WHO'S WHO: WEDDING DESSERTS



@sweetlydippedconfections

[Learn More about Sweetly Dipped Confections](#)

Sweetly Dipped Confections, LLC

We specialize in custom cake pops, gourmet apples, and chocolate-dipped desserts. Sweetly Dipped Confections has earned national acclaim for our creative and delicious treats. We've provided amazing sweets for gala weddings and events around the state,

Our desserts are made fresh to order for superior quality and flavor. From simple sprinkled or drizzled cake pops to confectionery masterpieces, we work with our clients to create designs that inspire and meet their exact needs.



WE SPECIALIZE IN CUSTOM CAKE
POPS, GOURMET APPLES, AND
CHOCOLATE-DIPPED DESSERTS.

[Learn More about Sweetly Dipped Confections](#)



BRANDI MATIYAK

Sweetly Dipped Confections has earned national acclaim for its creative and delicious treats. From simple sprinkled or drizzled cake pops to confectionery masterpieces, we work with our clients to create designs that inspire and meet their exact needs.

WHAT INSPIRED YOU TO START YOUR BUSINESS?

I have always loved to create, and loved to bake! It seems like it was meant to be that the two would be combined in some form.

WHERE DO YOU DRAW YOUR INSPIRATION?

From the tiniest details about a couple's favorite things, hobbies, flowers, colors; it can all be tied into a one-of-a-kind design!

WHAT ARE YOU MOST PROUD OF ABOUT YOUR BUSINESS?

Our attention to detail, and our exceptional customer service.

Photos by: Carrie Wildes Photography



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