

1700 W. FIG

WE WISH
YOU WIL

WILLA'S

Est. 2021

PARTY MENU



Order Willa's for Your Party!

visit willastampa.com/party,
email hi@willastampa.com or
call 813-51-WILLA to get started.





PARTY PLANNING

We are so excited to work with you! Our team is ready to plan and support you and your guests to host the best event experience in Tampa. We can't wait to celebrate with you real soon.

How do I order?

You can visit us online at willastampa.com/party, email hi@willastampa.com or call us at 813-51-WILLA to get started.

What about hosting at the restaurant?

We'd love to host your party at Willa's! We offer a simple, chic atmosphere, with flexible spaces, beloved cuisine, sought after wines, classic cocktails and excellent service. Give us a call and we'll get to planning!

How far ahead do I need to start planning?

We got you any time! The team appreciates having large orders 48 hours in advance, though if you are in a pinch, we got you.

Dietary requests?

We are able to accommodate most special dietary needs. Please let us know of any allergies or dietary restrictions and we will make necessary adjustments.

Can I add to my order from your regular menus?

We are able to accommodate special menu requests from any of our regular menus. If there is something you'd like to add just let us know.

Interested in a special bottle of wine?

We'd love to order special bottles for you! Find our current wine list online at willastampa.com and let us know how we can make your event extra special.

Where do I pick up my order?

You can pick up at Willa's curbside located in our parking lot at 1700 W Fig Street. Just pull up and we'll run it out!

Do you offer delivery?

Yes! We can deliver your catering order to you within a 5 mile radius for a \$20 per mile charge.

How does payment work?

You can pay directly through our event portal Triple Seat with a credit card.

What is your cancellation policy?

Cancelling less than 24 hours prior will require 100% payment of the event. Final non-refundable payment in full is required 48-hours in advance.

BRUNCH

Our menu features cravable classics that cover all the bases.

small serves 4 / medium serves 8

BREAKFAST TACOS

Taco Box

with hot sauce and green sauce
served on flour tortillas

Veggie

squash and black bean 20/40

Bacon

egg, potato, cheese 25/50

BREAKFAST SANDWICHES

Breakfast Sandwiches

with spicy mayo on house
english muffin

Bacon, Egg & Cheese 30/60

Egg & Cheese 25/50

BRUNCH ITEMS

Appetizing Board

plain and everything bagels
with scallion cream cheese,
onions, capers, lemon, tomato

Salmon Gravlax 85 / 170

Whitefish 70 / 140

**Salmon Gravlax &
Whitefish** 125 / 250

Bagel Box

plain or everything with
scallion cream cheese 25 / 50

Potato Onion Latkes
charred scallion crème fraîche
and apple butter 30 / 60

DELI SALADS

32 / 64

Roasted Carrots & Tahini

za'atar roasted carrots,
tahini caesar dressing

Farro Salad

carrot ginger vinaigrette,
cucumber, pickled red onion

Potato Salad

fresh dill, chives, apple cider vinegar

Rotisserie Chicken Salad

garlic aioli, dijon, red onion,
celery, rotisserie chicken

Chimichurri Chicken Salad

rolled rotisserie chicken, chimichurri

SALADS

Rainbow

beets, frisée, peppers,
marinated cucumbers, red onions,
hummus, tahini 40 / 80

Caesar Salad

roasted chicken caesar, little gems,
baby kale, grana padano 40 / 80

Chicken Salad

little gems, grape tomatoes, red
onions, lemon vinaigrette 40 / 80

SANDWICHES on fresh baguette

Rainbow

beets, frisée, peppers,
marinated cucumbers, red onions,
hummus, tahini 40 / 80

Caesar Salad

roasted chicken caesar, little gem,
baby kale, grana padano 40 / 80

Chicken Salad

little gems, grape tomatoes, red
onions, lemon vinaigrette 40 / 80

LUNCH & DINNER

Willa's greatest hits. Choose options from each, perfect for sharing.

small serves 4 / medium serves 8

APPETIZERS

Cheese and Charcuterie

meats and cheeses, marconas, castelvetrano olives, fresh berries, dijon mustard 50 / 90

CANAPES

40 / 75

Ricotta Toast

florida honey, sourdough

Mushroom Toast

pickled fennel, gremolata, focaccia

Gravlax Toast

caperberry slices, pickled red onion, pumpernickel

Chimichurri Chicken

scallions, crostini

Jambon de Paris

dijonnaise, gruyère, sourdough

Ceviche

salmon, cucumber, cilantro

Roasted Red Pepper Hummus

cucumber, crispy quinoa

SALADS

Tahini Caesar

little gems and kale with a mountain of grana padano and rustic croutons 32 / 64

House Salad

mixed greens, crispy grains, green goddess dressing 30 / 62

Fred's Roasted Chicken

pears, haricot verts, lardons, blue cheese, tomatoes, onion, balsamic vinegar 30 / 62

SIDES

16 / 32

Braised Greens

garlic confit, apple cider vinegar

Coconut Squash

brown butter

Roasted Mushrooms

thyme, rosemary, garlic butter

Seared Broccolini

chili, lemon

Roasted Fingerling Potatoes

chicken schmaltz and herbs

Macaroni Au Gratin

gruyère, cheddar, provolone

MAINS

Rotisserie Chicken

all natural, free-range, slow-roasted on the spit, salsa verde 26 / 52

Applewood Smoked Nueske Ham

maple dijon glaze 48 / 96

Faroe Island Salmon

herb crusted 48 / 96

Rotisserie Chicken Wings

roasted, flash-fried and tossed in choice of sauce served with veggies and creamy ranch or tangy blue cheese 95 / 190

choice of sauce:
buffalo / lemon pepper / chimichurri

DRINKS

Our bar team creates special house cocktails, zero-proofers and perfect wine selections to enhance your event.

KING STATE COFFEE

serves 8

Big Willa Latte

king state espresso, milk 25

oat / almond 2

vanilla / simple / chocolate / seasonal 2

Drip Coffee

fresh brewed 20 / 35

Cold Brew

king state coffee 27

ORGANIC TEA

Rishi organic

Iced Tea

classic black / hibiscus blueberry 20

ZERO-PROOFERS

serves 4 / serves 8

Ginger Beer

fresh ginger with citrus 25 / 50

Willa's Tonic

lemongrass, lavender, citrus 25 / 50

Soft Sangria

pomegranate, cinnamon, tonic 25 / 50

Green Juice

apple, pineapple, parsley,
kale, spinach, celery, ginger 32 / 60

COCKTAILS

large batched cocktails perfect for
enjoying with friends at home

serves 4

Mimosa Kit

bottle of sparkling wine with choice
of orange or grapefruit juice 50

Willa's Fix

cathead orange vodka,
cocchi americano,
orange cordial, vanilla 56

Strawberry Aperol Spritz

aperol, sparkling wine,
soda, orange 48

House Negroni

tangeray, campari,
house vermouth 36

WINES BY THE BOTTLE

here's a snapshot, let us select a spread
for your guests from our bottle list

Still Rosé

château de berne 'romance'
provence fr '20

Sparkling Rosé

zardetto 'extra dry' veneto it '20

White

Sauvignon Blanc

salvard 'cheverny' loire fr '20

Pinot Grigio

marco felluga friuli-venezia it '19

Chardonnay

joseph drouhin burgundy fr '19

Red

Cotes du Rhone

st cosme rhone fr '19

Pinot Noir

michel magnien burgundy fr '19

Cabernet Sauvignon

annabella napa ca '19

SWEETS & CAKES

Our pastry team bakes up the best sweets to complete the meal with something special.

DESSERT

small serves 4 / medium serves 8

Cookies & Brownies

chocolate chip cookies, rosemary
cornmeal cookies, double chocolate
brownies 40 / 80

Petit Fours

assortment of bite sized cakes,
cookies and sweets 30 / 60

Macarons

vanilla bean, chocolate, s'mores,
seasonal fruit 15 / 30

Double Chocolate Brownie

12 / 24

Soft Baked Cookies

chocolate chip,
double chocolate chip,
rosemary cornmeal or funfetti 12 / 24

CUSTOM CAKES

6-inch serves 4 / 8-inch serves 8

Carrot Cake

white chocolate caramel 40 / 80

Funfetti

funfetti cake, sprinkles, icing 35 / 70

Croquembouche

puffed pastry tower filled
with pastry cream,
coated with caramel 50 / 100

Crepe Cake

20-layers with pastry cream 35 / 70