Hilton

KEY LARGO RESORT

BANQUET MENUS

Banquet Policies and Procedures

All reservations and agreements are made upon, and are subject to, the policies and regulations of the Hotel and the following conditions:

Guarantees

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11:00 A.M., seventy-two (72) hours in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than five percent over the guarantee for parties up to 1,000, parties over 1,000, three percent. Guarantees for Sunday, Monday and Tuesday are due by 11:00 A.M. the preceding Thursday. If a guarantee is not given to the hotel by 11:00 A.M. on the date it is due, the lower number on the contract will automatically become the guarantee.

Banquet Service Charge and Tax

A 22 percent is assessed to all events to offset labor, handling and administrative expenses for supervisory personnel. Special Décor, Audiovisual Rental, Attending and Set Up Fees are also subject to this service charge. There is a 7.5% Sales Tax assessed on all items and mandatory service or other charges.

Tax

All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the customer agrees to pay for them separately.

Food, Beverage, Menus and Labor Fees

No food or beverages of any kind will be permitted to be brought into the Hotel by the customer or any of the customers' guests or invitees. Food and beverages are not to be removed under any circumstances from the Resort including Hospitality Suites. As a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Florida Alcoholic Commission's regulations.

Menus are to be finalized ten (10) business days prior to your event. Pricing is subject to change. The Group Contact will provide the Resort with an accurate number of Entrée selections three (3) days prior to an event along with a coded place card for each guest indicating their meal choice. Selections must be listed on place cards and provided by the Group Contact before the event. Group has an option of up to two entrees with the higher priced option applied to both.

For private parties with groups of twenty (20) or less, the Hotel will charge a $175 labor fee. Wait staff, Chef and Bartender charges are a minimum of $125 for up to 3 hours per staff member, $75.00 each additional hour.

Private Bars are subject to a $450.00 minimum consumption or revenue. If this amount is not achieved, the difference will be charged to the Master Account as a re-stocking fee.

Contract Liability

Performance of this agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to troubles, disputes or strikes, accidents, government (federal, state and municipal) requisitions, restrictions upon travel, transportation, foods, beverage or supplies and other cause whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall the Key Largo Grande Resort & Beach Club be liable for the loss or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

Payment and Deposits

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable thirty (30) days after the date of the function. A non-refundable deposit of 25 percent of the total balance of social functions is required at time of booking; and is non-refundable after signing the contract, balance payable ten (10) business days prior to the event.

Storage

Customers or contractors cannot use hotel public areas and service hallway for storage of supplies or equipment. Please ask your Conference Services Agent about alternatives.

Above prices are plus 22% Service Charge and 7.5% Sales Tax

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Prices

The prices herein are subject to increase in the event of cost of food, beverages or other costs of operation increase at the time of the functions. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement seven (7) days after such written notice from the Key Largo Grande Resort & Beach Club.

Lost and Found

The Hotel does not accept responsibility for any items or equipment left behind in our banquet facilities before, during or after an event; however, you may contact our Service Promise Help Desk to inquire about an article that may have been turned in for safekeeping.

Outside Contractors

The Hotel reserves the right to advance approval of all outside contractors hired for use by a convention group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside to the extent that their function does note interfere with use of the facilities by other guests. All outside contractors must submit a proof of insurance, engineering electrical needs and Fire Department permits to the Hotel Fourteen (14) days prior to their set up. Smoking by outside contractors in the public areas or in the storage areas of the Hotel is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of a customer. The Hotel will give customers a recommended vendor list upon request. Key Largo Grande Resort & Beach Club does not accept any responsibilities for the damage done by the customer, customer's guests and contractors.

Signs and Banners

The Hotel has the following policy with respect to signs in the banquet and meeting areas. The Hotel reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guestroom level, elevators and main lobby areas of the hotel or building exterior. Printed signs outside function rooms on the ballroom level only should be free standing or on an easel. The Hotel will supply signs on the boardroom level. The Hotel will assist in placing all signs and banners. Depending on labor and equipment involved a charge for the service may apply.

Function Rooms

The Hotel according to the guaranteed minimum number of people anticipated assigns function rooms. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases.

Outdoor Functions

Due to the demands of scheduling staff and equipment movement, the Hotel will decide on the day of your function at 2:00 P.M., whether function will be held inside or outside. Based on the weather forecast the party might be moved inside (space permitting) to insure the safety of our guests and staff. Curfew for outdoor functions on the Pool Deck is 9:00 P.M. Curfew for functions on the Beach is 9:00 P.M. All outdoor food functions are subject to maximum and minimum numbers of people. The use of glassware is not allowed at the Beach or on the Pool Deck. Plastic cups and plastic plates will be used.

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Continental Breakfasts

Key Largo
Chilled Fruit Juices
Chef's Bakery Basket with Croissants, Cinnamon Swirls, Cheese Danish, Apple Danish and Home-Style Muffins
Bagels & Cream Cheese with Butter, Marmalade and Assorted Jams
Fresh Brewed Coffee, Tea and Decaffeinated Coffee
18 Per Person

TROPIC SUNRISE
Chilled Fruit Juices
Guava, Guava and Cheese and Sweet Beef Pastries
Bagels & Cream Cheese with Butter, Marmalade and Assorted Jams
Fresh Brewed Coffee, Tea and Decaffeinated Coffee
21Per Person

Bagels on the Bay
Orange and Grapefruit Juices
Tropical Sliced Fruit and Berry Display
Toast Your Own Bagel
Plain, Poppy, Sesame, Onion and Cinnamon Raisin Bagels
Assorted Cream Cheeses
Salmon Spread with Herbs & Chives Cream Cheese
Butter Rosettes, Marmalade and Assorted Jams
Fresh Brewed Coffee, Tea and Decaffeinated Coffee
22 Per Person

Gold Coast
Signature Fruit Juices
Carved Fresh Fruit
Muffins, Danish and Croissants
Fruit Smoothies
Yogurt Parfait
Norwegian Smoked Salmon
Bagels, Cream Cheese, Condiments
International Shaved Meats and Cheeses
Gourmet Croissant Sandwiches
Fresh Brewed Coffee, Tea and Decaffeinated Coffee
25 Per Person

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Conch Republic Breakfast Buffets

Bayside

Selection of Chilled Fruit Juices
Assorted Hot Cereal
Oatmeal, Cheese Grits, Apple, Brown Sugar and Strawberry Compote
Fluffy Scrambled Eggs
Pancakes
Roasted Breakfast Potatoes
Applewood Smoked Bacon
Breakfast Link Sausage
Chef's Bakery Display & Assorted Bagels
Butter, Marmalade, Jams and Cream Cheese
Fresh Brewed Coffee and Assorted Teas.
27 Per Person

Overseas Highway

Selection of Chilled Fruit Juices
Sliced Fruit Display
Assorted Bagels
Assorted Cold Cereal with Whole or Skim Milk
Scrambled Eggs with Cheddar Cheese and Scallions
Thick-Cut French Toast with Vermont Maple Syrup
Applewood Smoked Bacon
Breakfast Link Sausage
Oven Roasted Hash Browns
Cream Cheese, Butter, Marmalade and Assorted Jams
Fresh Brewed Coffee and Assorted Teas
29 Per Person

Mile-Marker 97

Selection of Chilled Fruit Juices
Exotic Island Fruit Display
Assorted Muffins & Danish
The Bagel Shop
Variety of Bagels, Cream Cheese and Citrus Spread
Baked Fritattas of Spinach, Tomato and Feta with Chive Hollandaise
Hickory Smoked Bacon
Breakfast Link Sausage
Roasted Potatoes
Fresh Brewed Coffee and Assorted Teas
31 Per person

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Breakfast Enhancers

Smoked Salmon display with Cream Cheese, Capers, Onions, Chopped Boiled Eggs and Bagels
9 Per Person

Omelette Station
Ham, Onions, Green Peppers, Mushrooms, Tomatoes, Monterrey Jack and Cheddar Cheeses, Sausage and Bacon
9 Per Person 100 Chef's Fee

Stuffed Croissants - Eggs, Cheese and your choice of Ham, Bacon or Sausage
6 Per Person

Sausage and Cheese Biscuits
3 Per Person

Build your Own Waffle Station
Includes Warm Maple Syrup, Whipped Cream, Cinnamon and Confection Sugar
Strawberries and Blueberries
4 Per Person

Cheese Blintzes with Fruit Sauce
4 Per Person

Assorted Dry Cereals with Milk
3 Per Person

Boxed Breakfast to Go

Stop & Go

Individual Orange Juice
Muffin & Danish
Chilled Fruit Yogurt

English Muffin
with Scrambled Eggs, Ham and American Cheese

Fresh Brewed Coffee and Assorted Teas

15 Per Person

Early Riser

Individual Orange Juice
Fresh Baked Danish
Chilled Fruit Yogurt
Bagels with Smoked Salmon
Cream Cheese, Sliced Tomato, Red Onion
Fresh Brewed Coffee and Assorted Teas

19 Per Person

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Bayside Brunch

Chilled Fruit Juices
BLT Salad with Pulled Mango Jerked Chicken
"ATM" Avocado, Tomato and Mozzarella Salad
Assorted Cheeses
Croissants, Danish and Cinnamon Swirls with Butter & Preserves
New York Bagel Station
Smoked Salmon Bar with Traditional Garnishes

Benedict Two Ways

Traditional Eggs Benedict with Canadian Bacon and Hollandaise Sauce
"Crab Cake" Benedict with Grilled Tomato and Caper Hollandaise

The Carver

Oven Roasted Turkey with Thyme, Balsamic Marinade and Shallot Gravy

From the Dish

Crispy Snapper with Lemon Vinaigrette
Chicken Scaloppini with Tomato Broth, Greek Olives and Feta
Red Potato Hash with Bermuda Onions

Choice of:

French Toast or Cheese Blintzes

Desserts

Key Lime Pie
Mango Cheesecake
Assorted Cookies and Ice Cream Bar with Build-Your-Own Toppings

39 Per Person

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Catering Menu – Meeting Break Suggestions

Beverages

Fresh Brewed Coffee and Assorted Teas	4	/Per Person
Iced Tea	32	/Gallon
Lemonade	30	/Gallon
Florida Orange or Grapefruit Juice	42	/Gallon
Organic Juices	6	/Each
Assorted Soft Drinks	3	/Each
Bottled Water	4	/Each
Individual Orange Juice	4	/Each
Individual Whole or Skim Milk	3	/Each

From the Bakery

Assorted Breakfast Muffins, Danish, Cinnamon Rolls or Croissants	24	/Dozen
Guava Pastries	36	/Dozen
Guava & Cheese Pastries	36	/Dozen
Sweet Beef Pastries (Cuban)	36	/Dozen
Assorted Bagels and Cream Cheeses	36	/Dozen
Banana Nut Bread with Butter and Preserves	24	/Dozen
Brownies	27	/Dozen
Assorted Cookies *(Chocolate Chip, Peanut Butter, Sugar and Oatmeal Raisin)*	28	/Dozen
Assorted Fruit Bars	4	/Each
Candy Bars	3	/Each
Ice Cream Bars	4	/Each
Frozen Fruit Bars	4	/Each
Soft Pretzels with Assorted Mustards	24	/Dozen
Assorted Yogurts	32	/Dozen

Fruit

Whole Assorted Fresh Fruit	4	/Person
Fresh Fruit Kebobs	22	/Dozen
Sliced Fruit Display	6	/Person
Fresh Strawberries	8	/Dozen

Specialty Items

White and Dark Chocolate Strawberries *(Seasonal)*	16	/Dozen
Fresh Fruit Kebobs with Chocolate Fondue	26	/Dozen

Snacks

Mixed Nuts – Individual Packets	4	/Each
Peanuts	20	/Lb
Mixed Nuts	25	/Lb
Chips and Assorted Dips	19	/Lb
Tortilla Chips, Guacamole, Sour Cream and Salsa	16	/Lb
Pretzels	14	/Lb

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Full or Half-Day Break Packages

Morning Break: Choose 3

Croissants, Cinnamon Swirls, Cheese Danish
Bagels & Cream Cheese, Yogurt Parfait, Fruit Smoothies

15 Per Person…AM Only

Afternoon Break: Choose 2

Whole Fresh Strawberries with Brown Sugar and Whipped Cream
Imported and Domestic Cheese Display with Crackers
Key Lime Hummus with Boniato Chips
Warm Soft Pretzels with Assorted Mustards
Chocolate Chip Cookies

18 Per Person…PM Only

25 Per Person/Full Day

Full Day Package includes all day beverage refresh of Fresh Brewed Coffee and Assorted Teas, Soft Drinks and Bottled Water

Espresso Station

For Groups of 15 people and under

Make your Own Espresso…Dark Chocolate Dipped and Plain Biscotti

9 Per Person

Make your Own Espresso

6 Per Person

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PLATED LUNCHES

Rotisserie

Minestrone Soup
Rotisserie Tuscan Chicken Breast with Rosemary Balsamic and Olive Oil
Mushroom Ragout
Spring Vegetable Orzo
Key Lime Parfait
Iced Tea
24 Per Person

Sunburst

Field Greens Salad
with Tomato, Cucumber, Sunflower Seeds, Herbed Vinaigrette
Herbed Crusted Snapper with Lemon Drizzle
Garlic Roasted Potatoes and Yellow Sunburst Squash
Brownies
Iced Tea
26 Per Person

Soup and Sandwich

Red Velvet Heirloom Tomato Soup
Petit Sourdough Grilled Cheese Sandwich
Chilled Shrimp and Crab Salad with Baby Greens, Vine Ripe Tomatoes, Cucumbers
Avocado Crème Fraiche and Mango Jerked Vinaigrette
White Chocolate Mousse
Iced Tea
25 Per Person

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PLATED LUNCHES

Make Your Own Sandwich
Salad Trio:

Fresh Fruit Platter with Yogurt Dressing
Tuna, Chicken and Shrimp Salad with Sprouts
Croissants
Sliced Tomatoes, Lettuce, Onions and Pickle Spears
Strawberry Parfait
Iced Tea
25 Per Person

High Noon

Island Conch Salad
Roasted Key Lime & Maple Glazed Salmon with Avocado and Tomato Relish
Smashed Vanilla Rum Sweet Potatoes
Jerked Asparagus
Chocolate Ganache Cake
Iced Tea
27 Per Person

The Wok

Crispy Chinese Sesame Greens with Snow Peas, Peppers, Carrots, Crisp Wontons and Ginger Peanut Dressing
Hibachi Grilled Mahi and Shrimp with Pineapple Teriyaki Glaze
Steamed Scallion Rice
Sesame Scented Broccoli
Coconut Rice Pudding and Chocolate Dipped Fortune Cookies
Iced Tea
29 Per Person

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Grande Buffet Lunches

Minimum 25 People

The Corner Deli

Roasted Tomato & Garlic Soup
Field of Greens with Bleu Cheese, Ranch & Balsamic
Tri-Color Rotini Ten Vegetable Pasta Salad
Marinated Cabbage Salad
Carved Smoked Turkey, Honey Maple Ham
Tuna and Chicken Salad
Assortment of Sliced Cheese and Condiments
Artesian Style Rolls
Key Lime Parfait
Iced Tea
26 Per Person

Lunch on Flagler

Chicken Noodle Soup
Crisp Iceberg Lettuce Salad with Tomatoes, Sweet Onions, Bleu Cheese Dressing
Custom Carved Salami, Roast Beef and Ham
Griddled Reuben on Rye
Oven Roasted Carved Turkey with Cranberry Sauce and Mayonnaise
Assorted Breads and Condiments
Brownies
Iced Tea
26 Per Person

Classic Cayo Trio of Salad

Tuna, Chicken and Shrimp with Micro Sprouts
Assorted Rolls and Croissants
Potato Salad and Cole Slaw
Fresh Fruit Display
Raspberry Parfait
Iced Tea
23 Per Person

90 Miles South

Cuban Black Bean Soup
Hearts of Palm Salad with Margherita Marinade
Sweet Pea, Ham and Roasted Pepper Salad
Hot Cuban Turkey Mojo Panini: with Slow Roasted Turkey, Swiss Cheese on Cuban Bread
Chimichurri Roasted Mahi-Mahi with Avocado Jerked Broth
Plantain Chips (Tostones) brushed with Garlic and Lime
Caribbean Fruit Display
Mango Cheesecake
Iced Tea
28 Per Person

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Grande Buffet Lunches

Minimum 20 People

Mexican Fiesta Buffet

Margarita Fruit Smoothies
Black Bean and Corn Salad

Make your own:
Warm Cheddar Cheese, Chicken and Beef Fajitas with Peppers and Onions with Flour Tortillas
Yellow Rice with Capers, Cilantro and Sun-dried Tomato
Refried Beans

Traditional Nachos
Fresh Salsa, Guacamole, Sour Cream, Diced Tomatoes and Shredded Lettuce
Flan
Iced Tea
28 Per Person

The Tuscan Piazza

Tomato Basil Soup
Classic Caesar Salad
Caprese Salad, Fresh Mozzarella, Crushed Tomato Olive Oil and Balsamic Reduction
Oven Baked Pizza
(Choose Two Types)

Margherita
Four Cheese Pizza with Mozzarella, Crushed Tomatoes and Basil, Fontina, Parmesan and Asiago

Spinach
Feta, Black Olives, Tomatoes and Fresh Oregano
Grilled Shrimp with Roasted Tomato Brushetta, Mozzarella and Fontina

Italian Sausage
Roasted Peppers, Caramelized Onions and Mozzarella

Warm Panino Pollo
Grilled Chicken with Fresh Mozzarella, Pesto, Roasted Peppers on Ciabatta
Penne Pasta with Sweet Peas, Crisp Bacon, Wild Mushrooms in a Light Reggiano Pan Sauce

Canoli

Iced Tea

29 Per Person

Boxed Lunches

Each Boxed Lunch includes Sandwich, Whole Fresh Fruit, Cheese and Crackers
Potato Chips and Chocolate Chip Cookie

Chose Two
Grilled Chicken Breast, Roast Beef, Ham, Turkey, Tuna Salad, Chicken Salad or Grilled Vegetable
Whole Wheat or Kaiser Roll
All sandwiches are prepared with cheese, lettuce, tomato and sprouts
Assorted Condiments Included
Soft Drink or Bottled Water Included
19 Per Person

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Plated Dinner Options

Taste of the Keys

Garden Tomato Salad with Grilled Red Onion, Manchego Cheese, Roasted Shallots with Caribbean Mango Vinaigrette
Spring Chicken with Toulouse Red Wine and Wild Mushrooms served with Cauliflower Puree, Asparagus and Baby Carrots
Trio of Bite Size Indulgences
31 Per Person

Florida Bay

Fire Roasted Shrimp Salad with local Tomatoes, English Cucumber and Baby Greens with Orange Vinaigrette
Fontina Chicken Roulade with Mushrooms, Spinach with a Marsala Sauce
Served with Pancetta Risotto, Blistered Asparagus and Split Carrots
Sunshine Passionfruit Torte
33 Per Person

Conch Republic

Conch Cake with Cajun Remoulade and Micro Greens
Tropical Spinach Salad with Mango, Pineapple, Tomato, Cucumber, Red Onion, Coconut Cashews with a Mango Vinaigrette
Herb Battered Yellow Tail Snapper served with Calabaza Mash, Pencil Green Beans and Roasted Peppers with Key Lime Butter
Strawberry Mango Custard
39 Per Person

Everglades Sunset

Open-Faced Ravioli with Braised Chicken, Red Wine Jus, Roasted Tomatoes, Shaved Parmesan with a Balsamic Reduction
Sun Ripened Tomatoes, Fresh Mozzarella, Basil Oil and Aged Balsamic
Pan Seared Mahi-Mahi with Florida Bay Shrimp Scampi served with Buttered Asparagus and Roasted Finger Potatoes
Cheesecake
41 Per Person

Atlantic Reef

Fingers of Romaine Hearts with Shaved Parmesan, Crisp Capers, Croutons and Caesar Dressing
Porcini Crusted Filet Mignon served with Goat Cheese Potato Au Gratin, Broccolini and Roasted Cherry Tomatoes with a Demi Glaze
Sunshine Passion Fruit Torte
49 Per Person

Southern Most

Maryland Crab Cake with Softened Baby Spinach, Charred Corn and Tomato Basil Relish and Avocado Butter
Organic Arugula and Baby Spinach Salad with Mango, Tomato, Cucumber, Coconut Cashews with a Maple Balsamic Vinaigrette
Filet Mignon "Straight Up"
Served with Sour Cream 'n Chives Twice Baked Potato, Asparagus Tips, Sherry Mushrooms and Sweet Pearl Tomatoes
Chocolate Torte
57 Per Person

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Plated Dinner Options

Key Largo Sunset

Cream of Asparagus Soup with Tomato Crème
Chilled Fruit Kabobs with Minted Yogurt
Chicken with a Honey Pommeray Glaze and Black Pepper Bacon Wrapped Shrimp with Tarragon Wine Sauce
Served with Rosemary Yellow Skinned Potatoes, Sunburst Squash and Baby Split Carrots
Meyers Rum Pineapple Upside Down Cake…Chocolate Sauce
Fresh Brewed Coffee and Assorted Teas

51 Per Person

Earth & Ocean

Keys Conch Chowder
Homestead Greens with Split Cherry Tomatoes, Cucumbers, Shaved Carrots with a Golden Parmesan Dressing
Bronzed Tenderloin of Beef in a Merlot Sauce and Panko Crumbed Shrimp in a Corn Broth, Yukon Gold Mash and a Sunburst of Petit Vegetables
Key Lime Pie
Fresh Brewed Coffee and Assorted Teas

59 Per Person

Summer Bliss

Mediterranean Vegetable Risotto with Cracked Olives, Thyme and Tomato Jus
Floral Greens with Roasted Beets, Gorgonzola, Candied Pecans, Tiny Tomatoes with Port Thyme Vinaigrette
Pepper-Studded Filet Mignon with Buttered Lobster Tail with a Barolo Sauce
Served with Whipped Garlic Potato and Crisp Baby Beans
Chocolate Molten Cake with Vanilla Ice Cream
Fresh Brewed Coffee and Assorted Teas

73 Per Person

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Buffet Dinner Options

Minimum of 25 People

Italian Buffet

Italian Wedding Soup
Caprese Salad with Basil
Classic Caesar Salad Station
Chicken Cacciatore
Flank Steak Marsala
Snapper Puttanesca with Tomato, Capers, Italian Olives and Yellow Tomato Broth
Wild Mushroom Penne with Crispy Pancetta, Sweet Peas, Sun-dried Tomato and a light Parmesan Reggiano Pan Sauce
Canoli, Biscotti
48 Per Person

Key West Buffet

Coconut-Lime Seafood Ceviche
Tropical Fruit Tree with Fruit Kebobs and Chocolate Sauce
Keys Crab Cake with Key Lime Mustard Sauce
Homestead Mixed Greens with Assorted Toppings with a Caribbean Mango Vinaigrette
Grilled Gulf Shrimp with Key Lime Chili Sauce
Yellow Tail Matecumbe with Lemon Vinaigrette
Flat-Iron Steak with Mojo Marinade
Buttonwood Roasted Chicken with Avocado Broth
Coconut-Mango Rice
Jerked Vegetables
Guava Cheesecake
Key Lime Pie
58 Per Person

Southernmost Point Buffet

Ceviche Sampler with Snapper, Conch, Shrimp and Scallops
Pulled Chicken on Crispy Plantain Chips (Tostónes) with Cheddar and Jack Cheeses
Black Bean Hummus with Sofrito and Tortilla Chips
Hearts of Palm Salad with Oranges, Mache with Cumin Vinaigrette

Guava Glazed Barbeque Swordfish
Caramelized Plantains with Vanilla Brown Sugar Drizzle
Shrimp Cakes with Pepper Corn Relish and Remoulade
Yucca with Caramelized Onions and Orange Mojo
Saffron Rice
Green beans in a Rum Butter

Tenderloin of Beef with Chimichurri
Split Roasted Pork Loin with Pineapple Cane Sugar
Cuban Black Bean Bread

Dessert
Flan
68 Per Person

Requires Carver @ 125

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Buffet Dinner Options

Minimum 25 People

Key Largo Buffet

Tropical Fruit Tree with Chocolate Sauce
Conch Tribute with Conch Chowder, Conch Fritters and Conch Salad
Margherita Hearts of Palm and Artichoke Salad

Iced Seafood Bar
Peel 'N' Eat Shrimp, Clams and Oysters
Traditional Garniture

Fish Station

Local Mahi-Mahi in a Smoked Tomato Broth
Banana Leaf Grouper with Miso Ginger Broth
Roasted Corn on the Cobb
Coconut-Mango Rice

On the Board

Whole Roasted Pig with a Mango Punch
Spiked Prime Rib with a Rum Barbeque Glaze

Requires Carver @ 125

Dessert

Rum Pineapple Upside Down Cake with Chocolate Sauce,
Coconut Flan
75 Per Person

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Hors D'oeuvres

Cold

Mediterranean Hummus on a Crispy Pita with Key Lime Oil..... 2
Mango Apple Smoked Chicken Salad on Black Bread..... 2
Tuna Tartar with Miso Ginger Glaze, Ginger Scallion Aioli in a Cornet..... 3
Tuscan Vegetable Spiedini Skewer with Tomato, Roasted Pepper, Mozzarella, Tortellini and Basil..... 2
Tenderloin of Beef with Tiger Prawn on Toast 3
Cuban Panini with Roast Pork, Swiss, Pickles and Mustard..... 2
Aged Brie Cheese with Strawberry Basil Fresca..... 2
Roasted Tomato Bruschetta with Olive Tapenade and Mozzarella 2

Hot

Maryland Crab Cake with Old Bay Aioli..... 3
Ocean Scallops Wrapped in Crispy Bacon..... 3
Florida Lobster Fritters with Tarragon Lemon Cream..... 4
Vegetable Spring Rolls with Thai Chili..... 3
Beef Wellington..... 3
Coconut Shrimp with Orange Horseradish Sauce..... 3
Chicken Sate with Peanut Sauce..... 2
Lamb Chops with Mint Jus..... 3
Conch Fritters..... 4
Mushroom Caps with Lump Crab Meat..... 3

* All above Hors D' Oeuvres to be ordered by the dozen

Japanese Sushi Bar

Nigiri, Maki and Sashimi
with Soy Sauce, Wasabi, Pickled Ginger and Chop Sticks

$11.00 Per Person

Florida Iced Seafood Displays

Chilled Gulf Shrimp..... 8 Per Person
Florida Stone Crab Claws (Seasonal)..... Market Price
Snow Crab Claws..... 6 Per Person
Maine Lobster Medallions..... 9 Per Person
Oysters on the Half..... 6 Per Person
Clams on the Half..... 4 Per Person

Displayed with Brandied Cocktail Sauce, Horseradish, Lemons and Crackers

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STATIONS

PAELLA

Shrimp, Mussels, Chicken, Scallops, Chorizo Sausage, Scallions, Garbanzos and Yellow Rice

12 Per Person

MAC 'N' CHEESE BAR

Cheddar, Mascarpone with a white Truffle Crunch
Florida Rock Shrimp, Wisconsin Cheddar, Sweet Peas and Basil
Asparagus, Wild Mushroom, Roasted Tomato and Chicken

10 Per Person

ITALIAN PASTA

Pasta
Tortellini and Penne
Sauces
Vodka and Whole Grain Mustard Cream Sauce

9 Per Person

POTATO BAR

Idaho Potato, Sweet Potato and Peruvian Purple Potato
Bacon, Cheddar, Chives, Sour Cream, Sweet Corn, Spinach
Caramelized Onion and Brie

8 Per Person

THE NOODLE BOX

Lo-Mein Noodles and Rice with Chicken, Seasoned Beef, Broccoli, Eggs, Shiitake Mushrooms, Peppers, Scallions, Ginger, Garlic and Green Beans
Assorted Sauces
Dragon Sauce, Thai, Sweet Chili, Ginger Garlic and Oyster

10 Per Person

SPECTACULAR DISPLAYS

Imported and Domestic Cheeses and Assorted Seasonal Fruits…….. 6 Per Person
Vegetable Crudités Display with Sundried Tomato Blue Cheese
and Pesto Ranch Dressing ……..…….. 4 Per Person
French Brie Wheel with Toasted Almonds with a Crispy Baguette…… 7 Per Person
California Artichoke and Spinach Dip with Parmesan Toasted Pita Chips…… 4 Per Person
Chips and Dips Bar with Black Bean Hummus, Avocado, Red Mango Mash, Papaya and Tomato Salsa
with Boniato and Plantain Chips…… 5 Per Person

Above prices are plus 22% Service Charge and 7.5% Sales Taxes

"Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions".

BEVERAGE

CASH / CONSUMPTION BAR

Value Drinks	11/8
Premium Drinks	12/9
Super Premium Drinks	13/10
Wine	12/8
Cordials	16/12
Premium Beer	7/5
Beer	6/5
House Champagne	9/7
Soft Drinks	5/4
Juices	5/4
Bottled Water	5/4

Private Bar subject to a $450.00 minimum consumption.

OPEN BAR PER PERSON – BY THE HOUR

VALUE – One Hour 17

Gordons Vodka, New Amsterdam Gin, Castillo Rum, El Zarco Silver Tequila, Early Times Bourbon, Black Velvet Whisky Grant's Scotch, Canyon Road Wines, Budweiser, Bud Light, Miller Lite, Coors Light, Corona Extra, Heineken Lager

First Additional Hour	12
Second Additional Hour	10
Third Hour	10

Premium – One Hour 27

First Additional Hour	12
Second Additional Hour	10
Third Hour	10

Bartender Fee: 125 (One Per 50 People Suggested)
Private Bar subject to $450.00 minimum consumption.

Value Brands – Consumption Bar
Smirnoff Vodka, New Amsterdam Gin, Bacardi Select Rum, Sauza Silver Tequila, Jim Beam Bourbon, Seagrams 7 Whiskey Cutty Sark Scotch, Canyon Road Wines, Budweiser, Bud Light, Miller Lite, Coors Light, Corona Extra, Heineken Lager

Premium Brands
Absolut Vodka, Beefeater Gin, Naked Turtle Rum, 1800 Silver Tequila, Jack Daniels Bourbon, Jameson Whiskey Chivas Scotch, (3 Wines) Prosecco, Mionetto, Moscato, Bella Sera, Chardonnay, A By Acacia, Sterling Vintner's Sauvignon Blanc or Tams Estates Pinot Grigio, Blue Moon, Bud Light, Corona Extra, Heineken Lager, Michelob Ultra, Miller Lite
******DUE TO OUTDOOR GLASSWARE RESTRICTIONS, BEER AT OUTDOOR EVENTS WILL BE CHARGED AT $0.50 MORE PER ITEM******

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