Evening of Elegance Package

Hilton

Key Largo Resort

Presents...

Evening of Elegance

(Based on a minimum of 20 people)
A five-hour package designed to assist you in planning the perfect evening for your day to remember.

Package also includes:

Champagne Toast
5 Hours of Open Bar
One hour of Hors D'oeuvres
Four-Course Dinner
Standard Shell Motif Wedding Cake
Special rates for out-of-town guests

For one hour prior to dinner, we will serve you and your guests
Value brand drinks, Domestic Beer, Wine, Sodas and Juices.
During this time, we will serve Hot and Cold Hors D'oeuvres from the following selections

(Choose Four):

Cold

Mediterranean Hummus…Crispy Pita…Key Lime Oil
Mango & Apple Smoked Chicken Salad…Black Bread
Hand Cut Tuna Tartar…Miso Ginger Glaze…Ginger Scallion Aioli…Mini Cornet
Tuscan Vegetable Spiedini Skewer…Tomato…Roasted Pepper…Mozzarella…Tortellini…Basil
Smoked Salmon Mousse…Spinach Cornet
Tenderloin of Beef…Tiger Prawn on Toast
Petit Cuban Panini…Roast Pork…Swiss…Pickles…Mustard
Aged Brie Cheese…Strawberry Basil Fresca
Roasted Tomato Bruschetta…Olive Tapenade …Mozzarella

Hot

Miniature Maryland Crab Cakes…Old Bay Aioli
Ocean Scallops Wrapped in Crispy Bacon
Florida Lobster Fritters…Tarragon Lemon Cream
Vegetable Spring Rolls…Thai Chili
Miniature Beef Wellington
Coconut Shrimp…Orange Horseradish Sauce
Chicken Sate…Peanut Sauce
Little Lamb Chops…Mint Jus
Conch Fritters

Four Course Dinner – Plated Appetizer

(Please select one)

Conch Cake
Cajun Remoulade…Micro Geens

Maryland Crab Cake
Softened Baby Spinach…Charred Corn & Tomato basil relish
Avocado Butter

Keys Conch Chowder

Cream of Asparagus Soup
Tomato Crème

Mediterranean Vegetable Risotto
Cracked Olives…Thyme…Tomato Jus

Salad

(please select one)

Sun Ripened Tomato & Fresh Mozzarella
Basil Oil…Aged Balsamic

Garden Tomato Salad
Grilled Red Onion…Manchego Cheese…Roasted Shallots…Jerked Mango Vinaigrette

Fingers of Romaine Hearts
Shaved parmesan…Crisp Capers…Croutons…Caesar Dressing

Organic Arugula & Baby Spinach Salad
Mango…Tomato…Cucumber…Coconut Cashews
Maple Balsamic Vinaigrette

Tropical Spinach Salad
Mango…Pineapple…Tomato…Cucumber…Red Onion
Coconut Cashew…Mango Vinaigrette

Chilled Fruit Kabobs
Minted Yogurt

Plated Entree
(please select one)

Fontina Chicken Roulade
Mushrooms…Spinach…Marsala Sauce
Pancetta Risotto…Blistered Asparagus & Split Carrots
$135.00 per person

Pan Roasted Pommeray & Honey Brushed Chicken
Black Pepper Bacon Wrapped Shrimp…Tarragon Wine Sauce…
Rosemary Yellow Skinned Potatoes…Sunburst Squash…Baby Split Carrots
$140.00 per person

Herb Battered Yellow Tail Snapper
Calabazza Mash…Pencil Green Beans…Roasted Peppers…Key lime Butter
$135.00 per person

Pan Seared Mahi-Mahi
Florida Bay Shrimp Scampi…Buttered Asparagus…Roasted Finger Potato
$140.00 per person

Porcini Crusted Filet Mignon
Goat Cheese Potato au Gratin…Broccolini…Roasted Cherry Tomato…Pomegranate Demi
$145.00 per person

"Earth & Ocean"
Bronzed Tenderloin of Beef & Panko Crumbed Shrimp
Rich Merlot Sauce…Corn Broth…Yukon Gold Mash…Sunburst of Petit Vegetables
$152.00 per person

Pepper Studded Filet Mignon
Buttered Lobster Tail…Barolo Sauce…Whipped Garlic Potato…Crisp Baby Beans
$159.00 per person

If two entrees are to be offered, higher per person price applies
All menus include coffee, decaf and assorted hot tea by request
All prices subject to change unless signed upon and agreed to by contract
All prices subject to 22% Service Charge & 7.5% Tax

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"