Hilton

Key Largo Resort

Torchwood Reception Package

(Based on a minimum of 20 people)

A two hour package designed to assist you in planning the perfect evening for your day to remember.

Package also includes:
2 Hours of Open Bar and Champagne Toast
Standard Shell Motif Wedding Cake

Hor D Oeuvres

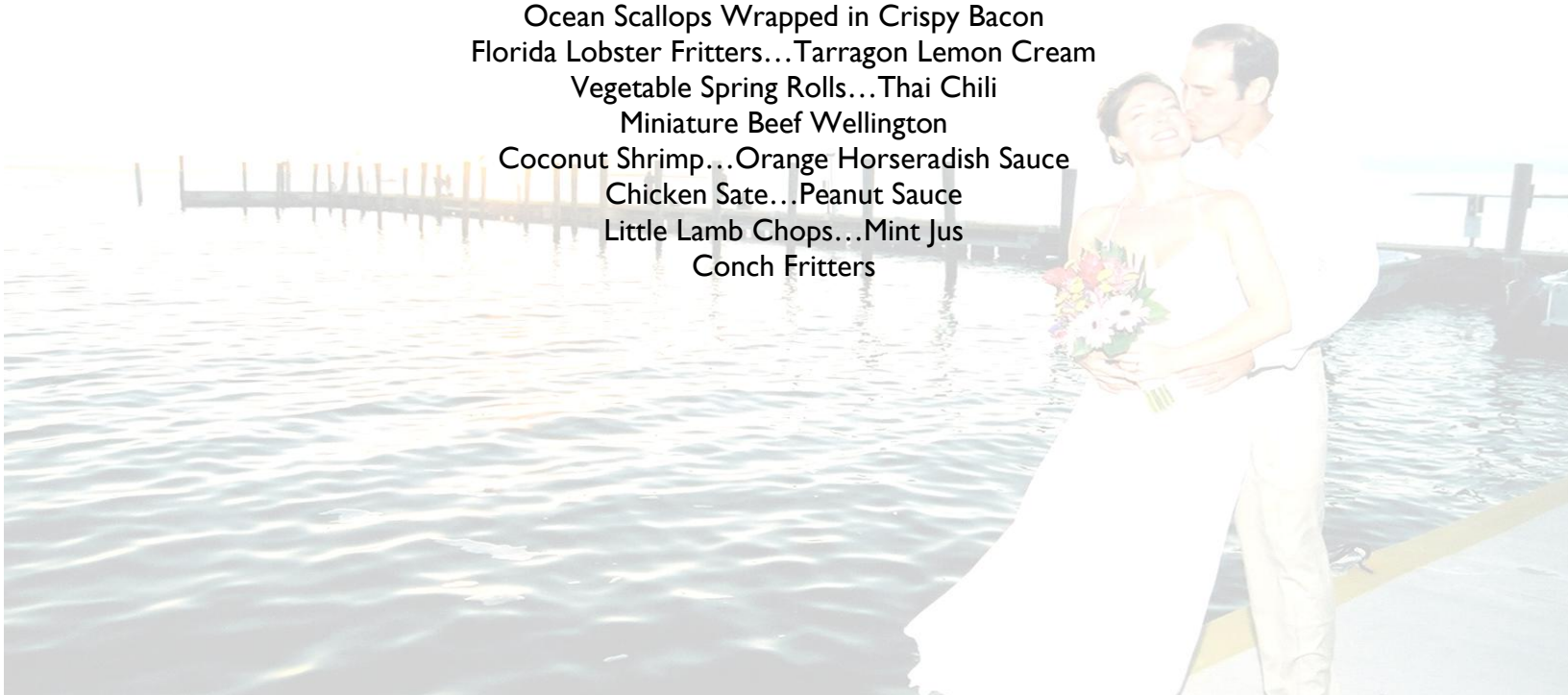
(Choose Five)

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



Stations

(Choose One)

Italian Pasta Station

Pastas
Tortellini…Farfalle…Penne…Cavatappi
Sauces
Alfredo…Pesto…Vodka…Tomato…Whole Grain Mustard Cream
(Your Selection of Two Pastas and Two Sauces)
Chef Attendant Required

$85.00

Edible Potato Bar

Idaho Potato…Sweet Potato…Peruvian Purple Potato
Bacon…Cheddar…Chives…Sour Cream…Sweet Corn…Spinach
Shrimp…Caramelized Onion…Brie

$80.00 per person

Mac "N" Cheese Bar

Cheddar…Mascarpone…White Truffle Crunch…Wisconsin Cheddar…Sweet Peas…
Basil…Asparagus…Wild Mushroom…Roasted Tomato
Chef Attendant Required

$85.00 per person

The Noodle Box

Lo Mien…Rice
Tofu…Broccoli…Egg…Shiitake…Mushroom…Peppers…Scallions…Ginger…Garlic
Choose Two Sauces
Dragon Sauce…Classic Thai Style Sweet Sauce…Ginger Garlic Sauce…Oyster Sauce
Chef Attendant Required

$85.00 per person

Available as Additions:

Chicken - $5.00 per person
Beef - $6.00 per person
Shrimp - $8.00 per person

Additional Reception Specialties

Imported & Domestic Cheeses with Assorted Seasonal Fruit Display - $6.00 per person

Vegetable Crudites Display with Sundried Tomato, Blue Cheese and Pesto Ranch Dressing - $4.00 per person

Warm California Artichoke and Spinach Dip with Parmesan Toasted Pita Chips - $4.00 per person

Imported French Brie with Toasted Almonds…Honey…Crisp Baguette – $7.00 per person

Japanese Sushi Boat

Nigiri…Maki…Sashimi served with Soy Sauce…Wasabi…Pickled Ginger…Chop Sticks
$150.00

Tropical Fruit Tree with Chocolate Sauce

$8.00 per person

Garden Salad Station

Mixed Greens with Cucumber, Carrot, Tomato and Radishes. Your choice of 2 dressings.
$8.00 per person

Carving Station

Oven Roasted Turkey
$12.00 per person

Chimichurri Roasted Pork Loin
$15.00 per person

Beef Tenderloin
$18.00

Florida Iced Seafood Station

Chilled Jumbo Shrimp - $9.00 per person
Fresh Florida Stone Crab Claws (in season) - market price
Jumbo Snow Crab Claws - $9.00 per person
Chilled Maine Lobster Medallions - $10.00 per person
Shucked Oysters - $6.00 per person
Little Neck Clams – 6.00 per person
Three pieces per persons
Served with brandied cocktail sauce, horseradish, lemons & crackers

Required Chef Attendant Fee - $100.00 per station
All menus include coffee, decaf and 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"