



KEY LARGO GRANDE

RESORT & BEACH CLUB

A HILTON® RESORT

BANQUET MENUS

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

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

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 21 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 \$100 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.

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.

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.

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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 not 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 10:00 P.M. Curfew for functions on the Beach is 10:00 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

FEATURING

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

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

Scottish Smoked 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

FEATURING

BAYSIDE

Assorted Hot Cereal
Oatmeal, Cheese Grits, Apple, Brown Sugar and Strawberry Compote
Fluffy Scrambled Eggs
Pancakes
Sweet Potato Apple Sausage Hash
Hickory Smoked Bacon and Country Link Sausage
Chef's Bakery Display & Assorted Bagels
Butter, Marmalade, Jams and Cream Cheese
Fresh Brewed Coffee, Tea and Decaffeinated Coffee
\$27 Per Person

MILE-MARKER 97

Select Fruit Juices to Include
Red Apple, Florida Orange, Passion/Guava and Grapefruit
Exotic Island Fruit Display
Assorted Muffins & Danish
The Bagel Shop
Variety of Bagels, Cream Cheese and Citrus Spread
Individual Baked Frittatas of Spinach, Tomato and Feta with Chive Hollandaise
Bacon & Sausage
Finger Potato Hash
Fresh Brewed Coffee, Tea and Decaffeinated Coffee
\$31 Per person

OVERSEAS HIGHWAY

Selection of Chilled Fruit Juices
Orange Apple V-8 Grapefruit
Slice Fresh Seasonal Fruit
Assorted Berries
Assorted Cold Cereal with Whole or Skim Milk
Fresh Farm Scrambled Eggs with Cheddar Cheese and Scallions
Thin-Cut French Toast with Vermont Maple Syrup
Hickory Smoked Bacon
Breakfast Link Sausage
Oven Roasted Hash Browns
Assorted Bagels
Cream Cheese, Butter, Marmalade and Assorted Jams
Fresh Brewed Coffee, Tea and Decaffeinated Coffee
\$31 Per Person

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BREAKFAST ENHANCERS

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

☞ Omelette Station – Low Carb ☞
with Ham, Onions, Green Peppers, mushrooms, Diced Tomatoes, Monterrey Jack and Cheddar Cheese, Sausage, Bacon
\$9 Per Person \$100 Chef's Fee

Stuffed Croissants with Ham, Bacon or Sausage, Cheese and Eggs - \$4 Per Person

Sausage and Cheese Biscuits - \$3 Per Person

Build your Own Waffle Station: \$9 Per Person
Includes Warm Maple Syrup, Whipped Cream, Cinnamon and Confection Sugar
Strawberries and Blueberries

Cheese Blintzes with Fruit Sauce - \$4 Per Person

Assorted Dry Cereals with Whole Or Skim Milk
\$3 Per Person

BREAKFAST – BOXED TO GO!

Stop & Go!

Individual Orange Juice
Muffin & Danish
Chilled Fruit Yogurt
Wrapped Toasted English Muffin
With Scrambled Eggs, Canadian Bacon & American Cheese
Coffee, Tea and Decaffeinated Coffee Station with To-Go Cups

\$15 Per Person

Early Riser

Individual Orange Juice
Fresh Baked Danish
Chilled Fruit Yogurt
Bagels with Smoked Salmon
Cream Cheese Sliced Tomato Red Onion
Coffee, Tea and Decaffeinated Coffee Station with To-Go Cups

\$19 Per Person

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BAYSIDE BRUNCH

FEATURING

Fresh Brewed Coffee, Tea and Decaffeinated Coffee
Chilled Fruit Juices

BLT Salad with Pulled Mango Jerked Chicken
"ATM" Avocado, Tomato and Mozzarella Salad
Assorted Domestic and Imported Cheeses

Croissants, Danish and Cinnamon Swirls with Butter & Preserves
NY Bagel Station

Smoked Salmon Bar with Traditional Garnish

Benedict 2-Ways:

Traditional Eggs Benedict
"Crab Cake" Benedict with Grilled Tomato & Caper Hollandaise

The Carver

Oven Browned Tuscan Turkey with Thyme, Balsamic Marinade and Shallot Gravy

From the Dish

Crispy Snapper with Lemon Vinaigrette
Chicken Scallpini with Yellow Tomato Broth Greek Olives and Feta
Red Potato Hash and Pomegranate Onions

Choice of:

Captain's 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

Coffee, Decaffeinated Coffee or Hot Tea	\$4/Per Person
Iced Tea	\$32/Gallon
Homemade Lemonade	\$30/Gallon
Florida Orange or Grapefruit Juice	\$42/Gallon
Tropical Nectars	\$6/Each
Assorted Juices	\$4/Each
Assorted Sodas	\$3/Each
Bottled Water	\$4/Ea. Small
Individual Orange and Grapefruit Juices	\$4/Each
Individual Whole or Skim Milk	\$3/Each

From the Bakery

Assorted Breakfast Muffins, Danish, Cinnamon Rolls or Croissants	\$24/Dozen
Assorted Bagels and Cream Cheese	\$36/Dozen
Banana Nut and Apple Walnut Breads (Served with Butter and Preserves)	\$24/Dozen
Brownies	\$27/Dozen
Assorted Cookies (Chocolate Chip, Oatmeal Raisin, Etc.)	\$28/Dozen
Assorted Fruit Bars	\$ 4/Each
Large Assorted Candy Bars	\$ 6/Each
Ice Cream Bars, Haagen Dazs	\$ 6/Each
Frozen Fruit Bars	\$ 5/Each
Large Pretzels with Mustard	\$24/Dozen
Assorted Yogurts	\$32/Dozen

Fruit

Whole Fresh Fruit	\$ 4/Person
Fresh Fruit Kebobs	\$22/Dozen
Sliced Fruit Display	\$ 6/Person
Fresh Strawberries (4 Per Person)	\$ 8/Dozen

Specialty Items

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

Snacks

Peanuts	\$20/Lb
Mixed Nuts	\$25/Lb
Chips & Dips	\$19/Lb
Tortilla Chips and Salsa	\$16/Lb
Pretzels	\$14/Lb

FULL OR HALF-DAY

Morning Break: Choose 3

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

Afternoon Break: Choose 2

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

\$9 Per Person/Half Day

Does not include full-day beverages

\$15 Per Person/Full Day

Full Day Package includes all day beverage refresh of Coffee, Tea, Decaffeinated Coffee, Assorted Sodas and Bottled Water

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PLATED LUNCHES

FEATURING

The Rotisserie

Minestrone Soup
Roasted Vegetable and Orzo Pasta
Rotisserie Tuscan Chicken Breast with Rosemary Balsamic and Olive Oil
Cremini Mushroom Ragout
Spring Vegetable Orzo
Florida Key Lime Pie with Strawberry Coulis
Iced Tea
\$24 Per Person

Sunburst

Lolla Rossa Field Greens
With Tomato, Cucumber, Sunflower Seeds, Herbed Vinaigrette
Herbed Crusted Snapper with Lemon Drizzle
Garlic Toasted Potatoes and Yellow Sunburst Squash
Deep dish Apple Crumb with Caramel Sauce
Iced Tea
\$24 Per Person

SOUP AND A SANDWICH

Red Velvet Heirloom Tomato Soup
Petit Sourdough Grilled Cheese
Chilled Shrimp and Crab Salad with Baby Greens, Vine Ripe Tomatoes, Cucumber
Avocado Crème Fraiche and Mango Jerked Vinaigrette
Tiramisu
Iced Tea
\$25 Per Person

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PLATED LUNCHES

CONTINUED

High Noon

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

The Grill

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

Chilled 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
\$24 Per Person

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GRANDE BUFFET LUNCHES

FEATURING

THE CORNER DELI

White Bean & Ham Soup
Field of Greens with Bleu Cheese, Ranch & Balsamic
Tri-Color Rotini Ten Vegetable Pasta Salad
Marinated Cabbage Salad
Custom Carved Roast Beef, Smoked Turkey, Honey Maple Ham
Tuna & Chicken Salad
Assortment of Sliced Cheese and Condiments
Artesian Style Rolls
Key Lime Pie
Iced Tea
\$24 Per Person

LUNCH ON FLAGLER

Chicken Noodle Soup
Crisp Iceberg Lettuce Salad with Beefsteak Tomato, Sweet Onions, Bleu Cheese Dressing
Custom Carved Salami, Roast Beef and Ham
Griddled Reuben on Rye
Oven Roasted Carved Turkey with Cranberry Sauce & Mayonnaise
Assorted Breads & Condiments
Vanilla Rice Pudding
Old Fashioned Fruit Cocktail
Iced Tea
\$26 Per Person

CLASSIC CAYO TRIO OF SALAD

Tuna, Chicken and Shrimp with Micro Sprouts
Rolls and Croissants
Potato Salad and Cole Slaw
Fresh Fruit Display
"Build Your Own" Parfait Station
Iced Tea
\$24 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 Press: Slow Roasted Turkey with Swiss Cheese on Cuban Bread
Chimichurri Roasted Mahi with Avocado Jerked Broth
Crispy Island Chips & Dip
Caribbean Fruit Display
\$28 Per Person

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GRANDE BUFFET LUNCHES

CONTINUED

Mexican Siesta Buffet

Margarita Fruit Smoothies
Black Bean and Corn Salad

Make your own:

Chicken and Beef Fajitas with Peppers and Onions with Flour Tortillas
Yellow Rice with Capers, Cilantro and Sun-dried Tomato

Refried Beans Chili

Traditional Nachos and Hot Cheese

Fresh Salsa, Guacamole, Sour Cream, Diced Tomatoes and Shredded Lettuce

Mexican Smores

Iced Tea

\$28 Per Person

Little Italy

Tomato Basil Soup

Classic Caesar Salad

Caprese Salad featuring Tomato, Fresh Mozzarella, Olive Oil and Balsamic Reduction

Oven Baked Pizza

(Choose Two Types)

Margherita – Four Cheese with Mozzarella, Fontina, Parmesan and Asiago

Spinach, Feta, Black Olives, Tomatoes and Fresh Oregano

Grilled Shrimp with Roasted Tomato Brushetta, Mozzarella and Fontina

Italian Sausage, Pepperoni, Mozzarella

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 Pancetta, Wild Mushrooms and a Light Reggiano Pan Sauce

Fruit Fresca, Cannoli and Tiramisu

Iced Tea

\$31 Per Person

Boxed Lunches

You may choose two types of sandwich for your boxed lunch(es), as well as the bread or roll
Each Boxed Lunch includes one sandwich, one whole fresh fruit, cheese and crackers, potato chips,
and Homemade Chocolate Chip Cookie

Options:

Grilled Chicken Breast, Roast Beef, Ham, Turkey, Tuna or Chicken Salad, Grilled Vegetable

Bread Selection:

Whole Wheat, White, Rye, Croissant, Hoagie Roll or Kaiser Roll

All sandwiches are prepared with cheese, lettuce, tomato, onion and sprouts

Assorted Condiments Included

Includes an individual beverage choice of Soft Drink or Water

\$19 Per Person

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PLATED DINNER OPTIONS

FEATURING

Taste of the Keys

Garden Tomato Salad with Grilled Red Onion with Manchego Cheese, Roasted Shallots and Jerked Mango Vinaigrette
Spring Chicken with Toulouse Red Wine and Wild Mushrooms served with Cauliflower Puree, Asparagus and Baby Carrots
Mango Cheesecake with Tropical Fruit Salsa
\$ 31 Per Person

Florida Bay

Fire Roasted Shrimp Salad with local Tomatoes, Seedless Cucumber and Baby Greens with Orange Vinaigrette
Fontina Chicken Roulade with Mushrooms, Spinach and Marsala sauce
Served with Pancetta Risotto, Blistered Asparagus and Split Carrots
Lemon Torte with a Key Lime Drizzle
\$32 Per Person

Conch Republic

Conch Cake with Cajun Remoulade and Micro Greens
Tropical Spinach Salad with Mango, Pineapple, Tomato, Cucumber, Red Onion, Coconut Cashews and Mango Vinaigrette
Herb Battered Yellow Tail Snapper served with Calabaza Mash, Pencil Green Beans and Roasted Peppers with Key Lime Butter
Key Lime Pie with Raspberry Coulis and Whipped Cream
\$40 Per Person

Blackwater Sound

Sun Ripened Tomato and Fresh Mozzarella, Basil Oil and Aged Balsamic
Open-Faced Ravioli with Braised Chicken, Red Wine Jus, Roasted Tomato, Shaved Parmesan and Balsamic Reduction
Pan Seared Mahi with Florida Bay Shrimp Scampi served with Buttered Asparagus and Roasted Finger Potatoes
Lemon Torte with Raspberry Coulis
\$44 Per Person

Homestead

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, Roasted Cherry Tomato and Pomegranate Demi Glaze
Tiramisu
\$44 Per Person

Southern Rapture

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 and Maple Balsamic Vinaigrette
Filet Mignon "Straight Up"
Served with Sour Cream "N" Chives Twice Baked Potato, Asparagus Tips, Sherry Mushrooms and Sweet Pearl Tomatoes
Philadelphia Cheesecake with Marinated Berries
\$46 Per Person

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PLATED DINNER OPTIONS

CONTINUED

Key Largo Sunset

Cream of Asparagus Soup with Tomato Crème

Chilled Fruit Kabobs with Minted Yogurt

Pan Roasted Pommeray and Honey Brushed Chicken 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 with Chocolate Sauce

\$64 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 & Panko Crumbed Shrimp with a Rich Merlot Sauce, Corn Broth, Yukon Gold Mash
and a Sunburst of Petit Vegetables

Key Lime Pie served with Whipped Cream and Raspberry Coulis

\$68 Per Person

Summer Bliss

Mediterranean Vegetable Risotto with Cracked Olives, Thyme and Tomato Jus

Floral Greens with Roasted Beets, Gorgonzola, Candied Pecans, Tiny Tomatoes and Port Thyme Vinaigrette

Pepper-Studded Filet Mignon with Buttered Florida Lobster Tail and Barolo Sauce

Served with Whipped Garlic Potato and Crisp Baby Beans

Chocolate Molten Cake with Vanilla Ice Cream

\$70 Per Person

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BUFFET DINNER OPTIONS

FEATURING A TASTE OF THE KEYS

Italy in the Keys

Fried Calamari with Spicy Marinara Sauce
Tortellini En Brodo: Tri-Color tortellini with Spinach Broth
Caprese Salad of Sliced Tomatoes with Buffalo Mozzarella, Balsamic Modena and 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, Tiramisu, Biscotti and Fruita Fresca (Fruit Salad)
\$46 Per Person

Key West Buffet

Coconut-Lime Seafood Ceviche
Pineapple Tree Display with Fruit Kebobs and Chocolate Sauce
Keys Crab Cake with Key Lime Mustard Sauce
Homestead Mixed Greens with Assorted Toppings and 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
\$56 Per Person

Southernmost Point Buffet

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

Entrees

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
Purple Potato Souffle
Vegetables

Carving

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

Dessert

Flan

\$58 Per Person

Requires Carver @ \$125.00

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BUFFET DINNER OPTIONS

CONTINUED

Key Largo Buffet

Tropical Fruit Tree with Chocolate Sauce
Conch Tribute featuring: Conch Chowder, Conch Fritters and Conch Salad
Margherita Hearts of Palm and Artichoke Salad
Iced Seafood Bar
Peel "N" Eat Shrimp, Clams and Oysters
Served with Lemons, Horseradish, Cocktail Sauce and Tabasco
Fish Station
Local Mahi-Mahi in Smoked Tomato Broth
Banana Leaf Grouper with Miso Ginger Broth
Roasted Corn on the Cobb
Banana/Sweet Potato Soufflé
On the Board
Whole Roasted Pig with a Mango Punch
Spiked Prime Rib with Rum BBQ Glaze
Dessert
Rum Pineapple Upside Down Cake with Chocolate Sauce
\$78 Per Person

Requires Carver @ \$125.00

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HORS D'OEUVRES

COLD

Raspberry Mascarpone Cheese in a Stuffed Fig with Shredded Coconut.....	\$
Mediterranean Hummus on a Crispy Pita with Key Lime Oil.....	\$
Mango & Apple Smoked Chicken Salad on Black Bean Bread.....	\$
Hand Cut Tuna Tartar with Miso Ginger Glaze, Ginger Scallion Aioli in a Mini Cornet.....	\$
Tuscan Vegetable Spiedini Skewer with Tomato, Roasted Pepper, Mozzarella, Tortellini and Basil.....	\$
Smoked Salmon Mousse with Spinach Cornet.....	\$
Florida Turtle Creek Goat Cheese Lollipop with Raspberry Almonds.....	\$
Tenderloin of Beef with Tiger Prawn on Toast	\$
Petit Cuban Panini and Roast Pork with Swiss, Pickles and Mustard.....	\$
Aged Brie Cheese with Strawberry Basil Fresca.....	\$

HOT

Miniature Maryland Crab Cakes with Old Bay Aioli.....	\$
Risotto Parmesan Pearls and Romesco Sauce.....	\$
Ocean Scallops Wrapped in Crispy Bacon.....	\$
Florida Lobster Fritters with Tarragon Lemon Cream.....	\$
Vegetable Spring Rolls with Thai Chili.....	\$
Miniature Beef Wellington.....	\$
Coconut Shrimp with Orange Horseradish Sauce.....	\$
Roasted Tomato Bruschettaj with Olive Tapenade and Mozzarella	\$
Chicken Sate with Peanut Sauce.....	\$
Little Lamb Chops with Mint Jus.....	\$
Conch Fritters.....	\$

JAPANESE SUSHI BAR

Nigiri, Maki and Sashimi

All displays served with Soy Sauce, Wasabi, Pickled Ginger and Chop Sticks

\$11.00 Per Person

SEAFOOD DISPLAYS

Choose One or the Entire

Florida Iced Seafood Station

Chilled Jumbo Shrimp.....	\$ 6 Per Person
Stone Crab Claws (in season).....	\$Market Price
Jumbo Snow Crab Claws.....	\$ 8 Per Person
Chilled Maine Lobster Medallions.....	\$ 6 Per Person
Shucked Oysters (50 People Minimum).....	\$ 6 Per Person
Little Neck Clams (50 People Minimum).....	\$ 6 Per Person

All selections served with Brandied Cocktail Sauce, Horseradish, Lemons and Crackers

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 foodborne illness, especially if you have certain medical conditions.

STATIONS

COMPLEMENT YOUR BUFFET OR RECEPTION!

PAELLA STATION

With Shrimp, Chicken, Scallops, Scallions, Garbanzos and Mussels
\$7 Per Person

MC "N" CHEESE BAR

Cheddar, Mascarpone, White Truffle Crunch
Florida Rock Shrimp, Wisconsin Cheddar, Sweet Peas and Basil
Asparagus, Wild Mushroom, Roasted Tomato and Chicken
\$8 Per Person

ITALIAN PASTA STATION

Select Two Pastas and Two Sauces:

Pasta

Tortellini, Farfalle, Penne, Cavatappi

Sauces

Alfredo, Pesto, Vodka, Tomato or Whole Grain Mustard Cream
\$9 Per Person

POTATO BAR

Idaho Potato, Sweet Potato, Peruvian Purple Potato
Bacon, Cheddar, Chives, Sour Cream, Sweet Corn, Spinach
Shrimp, Caramelized Onion and Brie
\$14 Per Person

THE NOODLE BOX

Lo-Mein and Rice with Broccoli, Eggs, Shiitake Mushrooms, Peppers, Scallions, Ginger, Garlic, Chicken, Seasoned Beef
Assorted Sauces
Dragon Sauce, Classic Thai Style Sweet Sauce, Ginger Garlic Sauce and Oyster Sauce
Served in Chinese Take-Out Box
\$10 Per Person

SPECTACULAR DISPLAYS

Imported and Domestic Cheese Display.....	\$6 Per Person
Deluxe Vegetable Crudités Display with warm California Artichoke and Spinach Dip.....	\$4 Per Person
Imported French Brie with Toasted Almonds On a Crisp Baguette.....	\$8 Per Person

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

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BARS

CASH OR CONSUMPTION BAR

Value Drinks	\$ 8
Premium Drinks	\$ 9
Super Premium Drinks	\$10
Wine	\$ 8
Cordials	\$12
Imported Beer	\$ 5
Domestic Beer	\$ 4
House Champagne	\$ 7
Soft Drinks	\$ 3
Juices	\$ 4
Bottled Water	\$ 4

Cash Bar Prices include Tax
*A minimum consumption of \$250.00 is required for all bars.
If minimum is not met, a \$250.00 restocking charge will be applied to your account.*

OPEN BAR PER PERSON – BY THE HOUR

VALUE – ONE HOUR \$17.00

First Additional Hour	\$12
Second Additional Hour	\$ 8

Premium – One Hour \$27.00

First Additional Hour	\$12
Second Additional Hour	\$ 8

Bartender Fee: \$125 (One Per 50 People)

Value Brands:

Smirnoff Vodka, Bombay Gin, Bacardi Superior, Sauza Gold Tequila, JW Red Label Scotch, Jim Beam Bourbon
Canadian Club Whiskey

Premium Brands:

Absolut Vodka, Tanageray Gin, Bacardi Superior Rum, Cuervo Gold Tequila, Dewars White Label Scotch
Jack Daniels Bourbon, Canadian Club Whiskey

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

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