



*BANQUET
MENUS*



BREAKFAST BUFFET

(25 person minimum)



CHOOSE TWO

Assorted Bagels with Whipped Cream Cheese
Blueberry and Banana Nut Muffins
Butter Croissants
Chocolate Croissants
Pecan Sticky Buns
Assorted Danish

CHOOSE ONE

Scrambled Eggs
Scrambled Eggs with Cheddar Cheese
Scrambled Eggs with Ham and Cheddar Cheese
Scrambled Eggs with Peppers and Onions
Scrambled Egg Whites

CHOOSE ONE

Country Sausage
Applewood Smoked Bacon
Black Forest Ham
Canadian Bacon
Corned Beef Hash
Chicken Applewood Sausage

CHOOSE THREE

Assorted Cereals with Milk
Oatmeal with Toasted Pecans, Raisins and Brown Sugar
Individual Assorted Yogurt with Granola
Granola Bars
Whole Fruit: Apples, Bananas and Oranges
Sliced Fruit and Assorted Berries
Crispy Hash Brown Patty
Buttermilk Pancakes
Biscuits and Gravy
White Cheddar Cheese Grits
Challah Coconut Cinnamon French Toast with Seasonal Berries
Assorted Nutrigrain Bars

Includes: Florida Orange Juice, Grapefruit Juice, Cranberry Juice, Starbucks Coffees, Tazo Herbal Teas

ADDITIONAL OPTIONS

Add a Choice from any Above Group
Omelet Station: (25 person maximum)
Belgian Waffle Station: (25 person maximum)
Eggs Benedict
Smoked Salmon Display
Artisan Cheese Display

All pricing is subject to 22% service charge and 7.5% sales tax

SPECIALTY BREAKFAST BUFFET



SOUTHERNMOST SUNRISE

(25 person minimum)

Fresh Squeezed Orange Juice, Grapefruit and Pineapple Juice
Cuban Cheese Toast
Butter and Chocolate Croissants
Scrambled Eggs
Sliced Tomato
Challah Coconut Cinnamon French Toast
Applewood Bacon
Chicken Applewood Sausage
Golden Pineapple Chunks
Potato Pancakes
Starbucks Coffees, Tazo Herbal Teas

HANGOVER CURE

(25 person minimum)

Fresh Squeezed Orange Juice, Tomato Juice
Butter Croissant
Pecan Sticky Buns
Oreo Brownies
Sliced Fruit and Assorted Berries
Scrambled Eggs
Cheese Burger Sliders
Mac and Cheese Bites
Applewood Bacon
Chorizo and Manchego Cheese Frittata
Gatorade and Coconut Water
Starbucks Coffees, Tazo Herbal Teas

THE GRAND BUFFET

(25 person minimum)

Fresh Squeezed Orange Juice, Grapefruit Juice, Apple and Cranberry Juice
Assorted Bagels with Cream Cheese, Jellies and Peanut Butter
Chocolate Croissants
Banana and Blueberry Muffins
Cheese and Fruit Display
Steel Cut Oatmeal with Brown Sugar, Raisins, Walnuts and Low Fat Milk
Scrambled Eggs
Applewood Bacon
Blueberry Orange Pancakes
Crispy Hash Brown Patty
Assorted Cereals with Milk
Individual Fruit Yogurt with Granola
Starbucks Coffees, Tazo Herbal Teas

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CONTINENTAL BREAKFAST

(15 person minimum)



Seasonal Fresh Fruit and Assorted Berries
Chef's Choice of Assorted Pastries and Breakfast Breads
Individual Assorted Yogurt with Granola
Florida Orange Juice, Grapefruit Juice, Cranberry Juice
Starbucks Coffees, Tazo Herbal Teas

ADDITIONAL OPTIONS

Assorted Breakfast Sandwiches
Oatmeal with Raisins, Toasted Pecans and Brown Sugar
Eggs Benedict

ALL DAY BEVERAGE STATION (8 HOURS)

Assorted Soft Drinks (Coke products), Bottled Water
Starbucks Coffees, Tazo Herbal Teas

HALF DAY BEVERAGE STATION (4 HOURS)

Assorted Soft Drinks (Coke products), Bottled Water
Starbucks Coffees, Tazo Herbal Teas

CREATE YOUR OWN BREAKS

Choice of Two Foods and Two Beverage Items

FOOD & DRINKS

Individual Assorted Yogurt with Granola
Granola Bars
Nutrigrain Bars
Whole Fruit: Apples, Bananas and Oranges
Sliced Fruit with Assorted Berries
Assorted Kettle Chips
Chips and Salsa
Grilled Pitas with Hummus
Mixed Nuts
Assorted Cookies
Fudge Brownies
Assorted Ice Cream Bars
Orange Juice, Grapefruit Juice, Cranberry Juice
Starbucks Coffees, Tazo Herbal Teas
Bottled Water, Sparkling Water
Assorted Soft Drinks
Gatorade
Ice Tea
Lemonade

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LUNCH OPTIONS



BOXED LUNCH

Choice of sandwich below, bag of kettle chips, granola bar, whole fruit, fudge brownie, bottle water

SMOKED TURKEY CLUB

Swiss Cheese, Arugula, Tomato, Smoked Bacon, Roasted Garlic Aioli served on Multigrain Bread

CALYPSO CHICKEN

Cheddar Cheese, Red Leaf Lettuce, Tomato, Onion, Citrus Aioli on a Brioche Roll

GRILLED VEGGIE WRAP

Hummus, Asparagus, Zucchini, Roasted Peppers and Spinach

ITALIAN DELI

Black Forest Ham, Pepperoni, Salami, Provolone Cheese, Lettuce, Tomato and Basil Vinaigrette on a Sub Roll

CUBAN SANDWICH

Roasted Pork Loin, Virginia Ham, Shaved Onions, Swiss Cheese, Tomato, Papaya Mustard Relish on a Cuban Roll

EXPRESS LUNCH

(15 person maximum)

All entrées include Chef's choice of dessert, ice tea, and coffee. Guests to fill out menu options in the morning and return to banquet staff at least on hour prior to lunch service. Sample Menus – Items or ingredients may vary.

OPTION ONE

BISTRO CHOP SALAD romaine hearts, hearts of palm, marinated artichoke hearts, red and yellow tomatoes, country olives, red onions, toasted pine nuts, crumbled feta and roasted shallot vinaigrette

GRILLED HALF POUND BURGER fire seared on a brioche bun with lettuce, tomato, onion and American cheese

LOBSTER QUESADILLA lobster, tomato, caramelized onions, manchego cheese, mango salsa and cumin sour cream

PACIFIC COAST CHICKEN herb grilled chicken, avocado, tomato, Swiss cheese, citrus aioli on grilled flat bread

GROUPER SANDWICH fresh local grouper, grilled, blackened or fried, shredded lettuce, tomato, caramelized onions, tartar sauce on a grilled luau roll

OPTION TWO

CAESAR SALAD romaine leaves, focaccia crouton, white anchovies, shaved grana padano cheese with chicken

BACON CHEESEBURGER applewood smoked bacon, cheddar cheese

LOBSTER PO BOY fried lobster tail, housemade remoulade, arugula, tomato, banana peppers, shaved onions on a grilled luau roll

CUBAN CLASSIC calypso spiced roasted pork, ham, shaved onions, Swiss cheese, sliced tomato, papaya mustard relish on pressed Cuban bread

TURKEY CLUB smoked turkey breast, applewood smoked bacon, baby arugula, vine ripe tomato, basil aioli on toasted multigrain bread

DESSERTS

Key Lime Pie • Mocha Cheesecake • Chocolate Lava Cake
Espresso Crème Brulee • Coconut Bomb and Chocolate Mousse

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LUNCH BUFFET



MANGIA BENE

(25 person minimum)

Caesar Salad
Tomato and Mozzarella Salad
Shrimp Scampi
Chicken Piccata
Penne Pasta with Alfredo
Grilled Asparagus
Garlic Toast
Tiramisu
Ice Tea
Starbucks Coffees, Tazo Herbal Teas

DUVAL DELI

(25 person minimum)

Seashell Pasta Salad
Red Skin Potato Salad
Kettle Chips
Honey Dill Chicken Salad
Sliced Roast Beef, Smoked Turkey, Virginia Ham
Sliced Swiss Cheese, Wisconsin Cheddar, Provolone
Sliced Tomatoes, Onions, Red Leaf Lettuce
Butter Croissants and Assorted Breads
Peanut Butter, M&M Chocolate Chip, Oatmeal Raisin Cookies
Ice Tea
Starbucks Coffees, Tazo Herbal Teas

ISLAND GRILL

(25 person minimum)

Garden Salad Station with Assorted Dressings
Angus Burgers
Grilled and Blackened Mahi Mahi
Herb Grilled Chicken Breast
Macaroni and Cheese
Sliced Swiss Cheese, American, Wisconsin Cheddar, Provolone
Sliced Tomatoes, Onions, Red Leaf Lettuce
Ketchup, Dijon Mustard, Mayonnaise, Tartar Sauce
Pickle Spears
Assorted Buns
Key Lime Bars and Chocolate Brownie
Ice Tea
Starbucks Coffees, Tazo Herbal Teas

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CORPORATE MEETING PACKAGE

(25 person minimum, 50 person maximum)



BREAKFAST BUFFET

Freshly Squeezed Florida Orange Juice, Fresh Seasonal Fruit and Berries,
Scrambled Eggs, Crispy Bacon, Breakfast Potatoes,
Assorted Muffins and Danish, Assorted Individual Yogurt,
Starbucks Coffees, Tazo Herbal Teas

MID MORNING BREAK

Starbucks Coffees, Tazo Herbal Teas,
Assorted Soft Drinks and Nestle Pure Life Bottled Water

LUNCH - CHOOSE ONE

add to small meeting package (25 person minimum)

DELI BUFFET

Garden Salad with Dressings, Kettle Chips, Seashell Pasta Salad, Assorted Cheeses,
Virginia Ham, Smoked Turkey Breast and Roast Beef,
Sliced Tomatoes, Onions, Lettuce, Assorted Breads, Rolls, Appropriate Condiments,
Peanut Butter, M&M Chocolate Chip and Oatmeal Raisin Cookies
Ice Tea, Starbucks Coffees, Tazo Herbal Teas

FROM THE GRILL

Garden Salad with Assorted Dressings, Sliced Watermelon,
Home-style Macaroni and Cheese,
Flame seared Beef Hot Dogs, Black Angus Burgers,
Sliced Swiss Cheese, American, Wisconsin Cheddar, Provolone,
Brioche & Kaiser Buns, Hot Dog Rolls, Yellow Mustard, Relish,
Pickle Spears, Diced Onion, Ketchup, and Mayonnaise,
Key Lime Bars & Chocolate Brownies,
Ice Tea, Starbucks Coffees, Tazo Herbal Teas

MANGIA BENE

Caesar Salad, Fresh Tomato and Mozzarella Salad,
Shrimp Scampi, Chicken Piccata, Penne Pasta with Alfredo
Grilled Asparagus, Garlic Toast
Tiramisu
Ice Tea, Starbucks Coffees, Tazo Herbal Teas

AFTERNOON BREAK

Assorted Soft Drinks and Nestle Pure Life Bottled Water

CHOOSE ONE

Sliced Fresh Fruit and Berries, Granola Bars,
Assorted Ice Cream Bars, Chips and Salsa,
Grilled Pitas with Hummus, Assorted Kettle Chips,
Assorted Cookies, Brownies, Chunk Dark Chocolate,
Nutrigrain Bars, Assorted Mix Nuts,
Assorted Cheese and Crackers

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RECEPTION HORS D'OEUVRE MENU

Stationed or passed hors d'oeuvres (quantities of 25)



PER PIECE

Chilled Gulf Shrimp
Coconut Shrimp
Mango BBQ Shrimp Wrapped in Bacon
Assorted Sushi and Sashimi
Sea Scallops wrapped in Bacon
Mini Midnight Cuban Sliders
Mini Cheeseburger Sliders
Mini Chicken Quesadillas
Conch Fritters
Mini Crab Cakes
Sesame Crusted Chicken
Portobello Mushroom and Mozzarella Bruschetta
Heirloom Tomato and Goat Cheese Bruschetta
Mini Lobster Quesadillas
Lamb Rack Chops
Lobster Mac n Cheese
Seared Tuna on Wontons
Carpaccio of Beef Tenderloin
Steak Fajita Martini
Shrimp Gazpacho Shooters
Caribbean Seafood Martini: Shrimp, Lobster, Crab
Stone Crab Claws
Oysters on the Half Shell
Snow Crab Cocktail Claws

DISPLAYS

Artisan Cheeses with Everything Flatbreads and Crostinis
Fish Dip with Assorted Crackers
Tortilla Chips, Salsa, and Guacamole

DESSERT STATION

Banana Chocolate Chip Crème Brule, Chocolate Lava Cake,
Mocha Cheesecake, Key Lime Tart, Chocolate Mousse

CARVING

Herbed Roasted Prime Rib of Beef (serves 25 people)
Grilled Marinated Flank Steak
Whole Tenderloin of Beef (serves 20 people)
Whole Suckling Pig (serves 15 people)
Whole Grouper

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STATIONS DINNER

(50 person minimum)



SALAD STATION

Caesar Salad: Romaine Leaves, Focaccia Croutons, Shaved Asiago Cheese, and Homemade Dressing
Caprese Salad: Fresh Mozzarella, Red and Yellow Tomato with aged Balsamic and Fresh Basil

PASTA STATION

(Chef attended)

Tortellini, Penne, Portobello Ravioli, Marinara, Alfredo, Pesto Sauce,
Mushrooms, Onions, Bell Peppers, Sun-dried Tomatoes, Garlic,
Parmesan Cheese, Crushed Red Pepper and Garlic Bread

FISH TACO STATION

(Chef attended)

Whole Local Fish, Flour Tortilla, Crispy Slaw, Cheddar and Manchego Cheese,
Tomato Salsa, Guacamole, Jalapeños, Cumin Sour Cream and Chipotle Aioli

SIGNATURE STATION

Shrimp Scampi, Stuffed Chicken with Spinach, Mushroom,
Goat Cheese and Champagne Chive Sauce

CARVING STATION

(Chef attended)

Herb Crusted Slow Roasted Prime Rib of Beef
Served with Bearnaise Sauce, Horseradish Sour Cream,
Au jus Sauce and Assorted Rolls

DESSERT STATION

Crème Brule, Chocolate Lava Cake, Mocha Cheesecake,
Key Lime Tart, Chocolate Mousse
Ice Tea, Starbucks Coffees, Tazo Herbal Teas

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PLATED DINNER

Entrées come with choice of salad and dessert



SALADS

KEY WEST VINEYARD

Artisan Lettuces, Red Onions, Marcona Almonds, Blue Cheese,
Fresh Raspberries and Maple Raspberry Vinaigrette

ARUGULA

Baby Arugula, Asparagus, Roasted Tomatoes, Pine Nuts,
Red Onions, Feta Cheese and Lemon Champagne Vinaigrette

CLASSIC CAESAR SALAD

Romaine Leaves, Focaccia Croutons,
White Anchovies, Shaved Parmigiano Cheese

WEDGE SALAD

Iceberg Lettuce, Smoked Applewood Bacon, Red and Yellow Tomatoes,
Honey Glazed Pecans, Blue Cheese Dressing

ENTRÉES

Crabmeat Stuffed Local Yellowtail Snapper with Lemon Butter
Cajun Seared Blackened Mahi Mahi, Mango Beurre Blanc and Grilled Pineapple Salsa

Roasted Prime Rib

Filet Mignon

Tuscan Chicken

Garlic Shrimp and Filet Mignon

Florida Lobster Tail and Filet Mignon

DESSERTS

Key Lime Pie

Mocha Cheesecake

Chocolate Lava Cake

Espresso Crème Brulee

Coconut Bomb and Chocolate Mousse

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DINNER BUFFET

25 person minimum



OLD TOWN

Tomato Mozzarella Salad
Fresh Bakery Rolls, Whipped Butter
Beef Short Ribs with Tomato Chutney and Horseradish Sour Cream
Crab Stuffed Shrimp with Lemon Garlic Butter
Yellow Tail Snapper: Pan Seared Key Lime Butter and Citrus Relish
Saffron Basmati Rice
Baby Green Beans and Carrots
Espresso Crème Brule, Chocolate Macadamia Nut Mousse
Ice Tea, Starbucks Coffees, Tazo Herbal Teas

SIGNATURE

Baby Spinach and Arugula Salad, Fresh Bakery Rolls
Filet Medallions with Wild Mushroom Demi Glace
Spinach, Mushroom and Goat Cheese Stuffed Chicken with Champagne Chive Sauce
Cajun Seared Mahi Mahi with Mango Sauce and Shrimp Salsa
Rosemary Herb Potatoes
Broccoli with Lemon Almond Butter
Mango Cheesecake, Caramel Rum Flan
Ice Tea, Starbucks Coffees, Tazo Herbal Teas

KEYS CLASSIC

Key West Vineyard Salad, Fresh Bakery Rolls
Raw Bar: Shrimp, Snow Crab Claws, Oysters
Fish Taco Carving Station: Whole Local Fish, Flour Tortilla, Crispy Slaw, Cheddar and Manchego Cheese,
Tomato Salsa, Guacamole, Jalapeños, Cumin Sour Cream and Chipotle Aioli
Lemon Garlic Chicken
Truffle Mac & Cheese
Watermelon and Mango Salad
Key Lime Mousse, Tropical Bread Pudding with Shredded Coconut
Ice Tea, Starbucks Coffees, Tazo Herbal Teas

KEYS LAND & SEA

Caesar Salad Station
Grill Station: NY Strip, Lobster Tail, Herb Chicken Breast
Thyme Roasted Potatoes
Balsamic Asparagus with Oven Roasted Tomatoes
Key Lime Tarts, Chocolate Lava Cake
Ice Tea, Starbucks Coffees, Tazo Herbal Teas

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BAR OPTIONS



ON CONSUMPTION BAR

Preferred Brand

Premium Brands

Ultra Premium Brands

Domestic Beer

Imported Beer

House Wine

Juice, Sparkling Water, Bottled Water, Assorted Soft Drinks

OPEN BAR – ULTRA PREMIUM BRANDS

Grey Goose Vodka

Hendricks Gin

Bacardi Maestro Grand Reserve

Captain Morgan Spiced Rum

Johnnie Walker Black Scotch

Crown Royal Canadian Whisky

Jameson Irish Whiskey

Glenlivet 12 Single Malt Whisky

Makers Mark Bourbon

Patron Silver Tequila

WINE SELECTIONS

Louis M. Martini Cabernet, Ghost Pines Merlot, MacMurray Estate Vineyards Pinot Noir,
Meiomi Chardonnay, Ecco Domani Pinot Grigio, La Marca Prosecco

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Sam Adams Lager, Yuengling

IMPORT BEER

Corona, Corona Light, Heineken

OPEN BAR – PREMIUM BRANDS

Tito's Handmade Vodka

Tanqueray Gin

Bacardi Superior Rum

Captain Morgan Spiced Rum

Dewar's 12 Scotch

Jack Daniels

Jameson Irish Whiskey

Jose Cuervo Gold Tequila

WINE SELECTIONS

Kendall-Jackson "Vintners Reserve" Cabernet, Merlot, Chardonnay, Ecco Domani Pinot Grigio

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Sam Adams Lager, Yuengling

IMPORT BEER

Corona, Corona Light, Heineken

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BAR OPTIONS



OPEN BAR – PREFERRED BRANDS

New Amsterdam Vodka
Bombay Gin
Bacardi Superior Rum
Dewar's Scotch
Canadian Club Whisky
Jim Beam Bourbon
Sauza Signature Blue 100% Agave Tequila
E&J Brandy

WINE SELECTIONS

Canyon Road Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Sam Adams Lager, Yuengling

IMPORT BEER

Corona, Corona Light, Heineken

OPEN BAR – SOFT BAR

Assorted Soft Drinks, Water, Juices, Mixers

WINE SELECTIONS

Canyon Road Cabernet, Merlot, Chardonnay, Ecco Domani Pinot Grigio

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Sam Adams Lager, Yuengling

IMPORT BEER

Heineken, Corona, Corona Light

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AUDIO VISUAL



PROJECTOR PACKAGES

PROJECTOR PACKAGE

XGA LCD Data Projector, Skirted 5' x 7' Tripod Screen or 80" Portable Case Screen,
Skirted Cart, A/C Cords Safety Taped

GOLD PROJECTOR PACKAGE

High Bright WXGA Resolution Projector, 6x8 Fast Fold Front Screen with Dress Kit,
Cart, A/C Power, 4 Up-lights, Up to 1/2 Hour Setup Labor

ADDITIONAL OPTIONS FOR PROJECTOR PACKAGES

RF Wireless Mouse with Laser Pointer
Audio Interconnect
6 x 8 Front Screen with Dress Kit

POPULAR PACKAGES

PRESENTER'S PACKAGE

Skirted 5' x 7' Tripod Screen or 80" Portable Case Screen,
Skirted Cart, A/C Power, Up to 1/2 Hour Setup Labor

52" LCD HD TV/DVD/VCR PACKAGE

52" LCD High Definition Monitor w/ Skirted Cart,
A/C Cords Safety Taped Blu-ray DVD Player

IPOD AUDIO CONNECTION PACKAGE

Connect Guest Ipod, 2 External Speakers,
4 Channel Mixer, and Pro Wired Microphone

ADDITIONAL OPTIONS

Flipchart with Pad and Markers
Gold Tripod Easel
UHF Wireless Microphone
Presidential Podium Microphone
Pro Hard Wired Microphone
4 Channel Mixer
Polycom Speaker Phone (Includes 4 Channel Mixer)
Polycom with External Microphones
Wireless Polycom Speaker Phone
DVD/VHS Combo Player

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