



BREAKFAST BUFFETS

Sunrise

Chilled Fresh Squeezed Florida Orange and Grapefruit; Apple and Cranberry Juices
Seasonal Sliced Fresh Tropical Fruit and Berries
Individual Yogurts, Granola and Kashi
Croissants, Danish and Muffins with a Selection of Fruit Spreads and Marmalades
Fresh Brewed Roasted Coffee, Decaffeinated Coffee and a Selection of Premium Teas
Half and Half, Whole, 2% and Skim Milk

\$16.95 per person

Key West

Chilled Fresh Squeezed Florida Orange and Grapefruit; Apple and Cranberry Juices
Seasonal Sliced Fresh Tropical Fruit and Berries
An Assortment of All Natural Breakfast Bars
Fresh Bagels, Cream Cheese and Fruit Marmalades
Individual Yogurts, Granola and Kashi
Herb Scrambled Eggs with Vermont Cheddar Cheese
Fresh Brewed Roasted Coffee, Decaffeinated Coffee and a Selection of Premium Teas
Half and Half, Whole, 2% and Skim Milk

\$18.95 per person

Beachside

Chilled Fresh Squeezed Florida Orange and Grapefruit; Apple and Cranberry Juices
Croissants, Danish and Muffins with a Selection of Fruit Spreads and Marmalades
Vermont Cheddar Scrambled Eggs
Apple-wood Smoked Bacon
Home Fries
Seasonal Sliced Fresh Fruit and Berries
Fresh Brewed Roasted Coffee, Decaffeinated Coffee and a Selection of Premium Teas
Half and Half, Whole, 2% and Skim Milk

\$20.95 per person

BREAKFAST ENHANCEMENTS

Omelet Station

(uniformed chef required at \$150.00 per 50 guests)

Made to Order Omelets with Your Choice of Vermont Cheddar, Swiss,

Poblano and Red Bell Peppers, Spanish Onions,

Black Forest Ham, Apple Wood Smoked Bacon,

Seasonal Mushrooms, Tomatoes, Spinach

\$6.95 per person

Smoked Salmon Presentation

Served With Assorted Fresh Bagels, Cream Cheese,

European Cucumber, Red and Yellow Tomatoes,

Capers and Red Onions

\$14.95 per person

BRUNCH
(minimum of 30 guests)

Chilled Fresh Squeezed Florida Orange and Grapefruit; Apple and Cranberry Juices
Croissants, Danish and Muffins with a Selection of Fruit Spreads and Marmalades
Vermont Cheddar Scrambled Eggs
Apple-wood Smoked Bacon
Home Fries
Seasonal Sliced Fresh Tropical Fruit and Berries
Fresh Brewed Roasted Coffee, Decaffeinated Coffee and a Selection of Premium Teas
Half and Half, Whole, 2% and Skim Milk
\$20.95 per person

Iceberg "Wedge"
Apple Wood Smoked Bacon, Oven Dried Tomatoes, Hard Cooked Egg,
Chipotle Buttermilk Dressing
\$5.95 per person

Fresh Mozzarella, Red and Yellow Tomato,
Grilled Portobello, Balsamic Drizzle
\$6.95 per person

Smoked Salmon
Served With Assorted Fresh Bagels, Cream Cheese,
Sliced European Cucumber, Red and Yellow Tomatoes,
Capers, Red Onions
\$14.95 per person

Pan-Cooked Key West Yellowtail Benedict
\$12.95 per person

Mojo Roasted Chicken
Black Beans, Chipotle crema
\$9.95 per person

Thyme Roasted Tenderloin of Beef
Horseradish Crème and Fresh Rolls
\$17.95 per person

Selection of Mini Desserts
\$7.95 per person

LUNCH BUFFET MENUS

All lunch buffets include fresh baked rolls and sweet cream butter
Fresh brewed iced tea

"At the Deli"

Seasonal Young Greens, European Cucumbers, Hearts of Palm, Grape Tomatoes,
Champagne Vinaigrette
Yukon Gold "Baked" Potato Salad
Coleslaw
A Display of Boars Head Deli Meats and Chesses, Breads
Terra Chips
Chef's Selection of House-Made Cookies and Brownies
\$26.95 person

"East of Key West"

(minimum of 20 guests)

Napa Cabbage Sesame Slaw
Chilled Shrimp, Rice Noodles, Cashews
Mongolian Barbeque Marinated Spare Ribs
Pan Fried Coconut Chicken Breast
Scallion Fried Rice
Soy Braised Baby Bok Choy
Fortune Cookies
\$29.95 per person

"Grillin and Sunnin"

(minimum of 20 guests)

Baby Iceberg, Charred Red Onion, Tomato, Maytag Blue Cheese, Chipotle Buttermilk Dressing
"The Works" Yukon Potato Salad
Tavern Cole Slaw
Hot Fried Chicken
Grilled Angus Burgers with All the Fixin's
Grilled Key West Mahi Mahi, Lime Mustard Butter
Chef's Dessert Selection
\$32.95 per person

“Little Italy”

(minimum of 20 guests)

Romaine Hearts, Asiago Cheese, Garlic Croutons

Tomato and Red Onion Salad, Basil, Fresh Mozzarella, White Balsamic Vinaigrette

Long stem Artichokes, Kalamata Olives and Pine Nuts

Penne with Wild Mushroom Cream

Seared Chicken and Serrano Ham, Tomato and Olives

Yellow Tail Snapper Piccata

Tiramisu

\$32.95 per person

The Conch Republic

(minimum of 20 guests)

Keys Conch Chowder

Tossed Watercress and Arugula, Star Fruit, Passion Fruit Vinaigrette

Hearts of Palm Salad, Cucumber, Orange Segments and Tomato

Conch Fritters with Red Pepper Jelly

Pan Cooked Fillet of Key West Yellowtail, Garlic Mashed Potatoes, Shrimp, Citrus Butter

Mojo Roasted Chicken with Black Beans, Pineapple Chutney, Chipotle Crema

Chef’s Dessert Selection

\$34.95 per person

BOXED LUNCH

(all boxed lunches include a cookie, whole fruit and gourmet chips)

(please select up to two)

\$18.95 each

Marinated Portabella Mushroom

Served on Oven Fresh Focaccia, Garlic Aioli, Fresh Basil, Roasted Red Pepper

And Fresh Mozzarella

"Pork Havana"

Escabeche Rubbed Pork Tenderloin, Pickled Red Onion, Chipotle Mayo

Served on Pan Cubano

Italian Combo

Salami, Capicola, Ham and Provolone on Italian Roll, Shredded Lettuce, Tomato, Mayo

Club

Smoked Turkey and Ham with Swiss, Oven Dried Tomato and Shaved

Spanish Onion on a Flaky Croissant

Beef Lovers

Roast Beef and Provolone with Peppercorn Mayo on Cuban Bread

AFTERNOON BREAKS

All breaks include fresh brewed roasted coffee, decaffeinated coffee and a selection of premium teas
(based on 30 minute service)

“Who’s On First, What’s On Second”

Warm Soft Pretzels with Mustard

“Take Me Out of the Shell” Roasted Peanuts

Cracker Jacks

Fresh-Popped Popcorn

\$9.95 per person

From The Cacao Bean

Milk Chocolate Fountain with Fresh Fruit and Pound Cake

Brownies

Chocolate Chip Cookies

\$19.95 per person

Health Nut

Yogurts and Granola

Whole Seasonal Fruit

An Assortment of Healthy Snack Bars

Dried Fruits and Nuts

\$12.95 per person

Mile “0”

Key Lime Tartlets

Key Lime Cookies

Key Lime Candies

Key Limeade

\$14.95 per person

Southern Flavor

Lemon Squares

Pecan Pie Tartlets

Peanut Butter Cookies

Sweet Iced Tea and Lemonade

\$13.95 per person

RECEPTION MENUS

BUTLER PASSED HORS D' OEUVRES

(to be ordered in 25 piece increments)

Hot

Tiny Ruebens	\$2.50 per piece
Yucca Fries with Key Lime Mustard	\$2.50 per piece
Hot Fried Chicken, Chipotle Buttermilk	\$2.75 per piece
Barbequed Pork Empanada, Cumin-Lime Crema	\$3.00 per piece
Mongolian Marinated Pork Satays with Peanut Sauce	\$3.00 per piece
Vietnamese Pork Meatballs, Sweet Chile Sauce	\$3.25 per piece
Mini Key West Conch Fritters, Red Pepper Jelly	\$3.50 per piece
Grilled Baby Lamb Chops	\$4.25 per piece
Mini Crab Cakes with Grain Mustard Aioli	\$4.25 per piece
Crispy Shrimp, Pablano Tartar Sauce	\$4.25 per piece

Cool

Pincho of Grape Tomato, Mozzarella and Kalamata Olives	\$2.75 per piece
Tequila Gazpacho Shooters	\$2.75 per piece
Goat Cheese and Tomato Marmalade on Toasted Baguette	\$2.75 per piece
Chilled Duck Breast, Ancho-Guava "Jam"	\$3.00 per piece
Serrano Ham Wrapped Asparagus	\$3.00 per piece
Little Lobster "Clubs", Citrus Aioli	\$4.25 per piece
Smoked Salmon with Crème Fraîche and Caviar	\$4.25 per piece
Shallot Mignonette Marinated Mussels	\$4.25 per piece
Spicy Tuna Roll with Wasabi and Soy	\$4.25 per piece
Smoked Chicken with Pineapple Chutney on a Plantain Chip	\$4.25 per piece
Tuna Tartare on Sesame-Crusted Wonton Chips, Wasabi Dressing	\$4.25 per piece
Traditional Shrimp Cocktail	\$4.75 per piece

RECEPTION DISPLAYS

Artisanal Cheeses

Chefs Selection of Imported and Domestic Cheeses,
Toast, Dried Cherries, House Roasted Almonds
\$10.95 per person

Seasonal Vegetable Crudite

Parmesan Buttermilk Dressing
\$5.95 per person

Smoked Salmon

Traditional Accompaniments, Breads and Bagel Chips
\$14.95 per person

Antipasto

An Arrangement of House-Cured Meats, Artisanal Cheeses, Vegetables and Olives
\$19.95 per person

Seasonal Fruit and Berry Display

\$6.95 per person

Key West Seafood

Market Availability
Cocktail Sauce, Key Lime Mustard
Chef's Seasonal Recommendations
Market per person

Seasonal Grilled Vegetable Display

Marinated Portobello Mushrooms, Roasted Red Peppers,
Grilled Onions, Baby Green and Yellow Squash,
Roasted Garlic Hummus
\$8.95 per person

FROM THE CARVING BOARD

(uniformed chef required At \$150)

All Carving Boards are Served with Chef's Selection of Breads

Thyme Roasted Tenderloin of Beef

Cabernet Jus

(Serves Approximately 15 Guests)

\$275 each

Sour Orange Marinated Pork Loin

Chipotle Black Bean Sauce

(Serves Approximately 30 Guests)

\$150 each

Roasted Atlantic Salmon

Sauce Hollandaise

(Serves Approximately 15 Guests)

\$175 each

Pistachio Crusted Black Grouper

Grain Mustard Buerre Blanc

(Serves Approximately 30 Guests)

\$225 each

Slow Roasted Prime Rib of Beef

Horseradish Crema and Pan Juices

(Serves Approximately 30 Guests)

\$250 each

DINNER BUFFETS

(buffets require a minimum of 30 guests)

All dinner buffets include toasty bread and sweet cream butter,
Fresh brewed roasted coffee, decaffeinated coffee and a selection of premium teas

Oceans of Sand

Baby Spinach, Chickpeas, Cumin Scented Yogurt

Arugula, Fennel and Orange Salad

Roasted Young Chicken

Mahi Mahi and Tamarind Butter

Basmati Rice - Raisins, Almonds

Zucchini and Red Pepper

Chef's Selection of Desserts

\$65.95 per person

Beachside

Arugula, Watercress and Jicama, Blood Orange Vinaigrette

Orzo Salad with Tiny Tomatoes and Asparagus Tips

English Cucumber, Heirloom Tomato, Bermuda Onion

Coriander Seared Grouper, Roasted Corn Salsa

Goat Cheese and Sundried Tomato Chicken Breast, Nicoise Olive Jus

Grilled Flank Steak, Port Jus

Garlic Mashed Potatoes

Sweet Carrots and Parsley Butter

Chef's Selection of Desserts

\$75.95 per person

Key West Luau

Iceberg, Crumble Blue Cheese, Chipotle Buttermilk Vinaigrette

Jicama and Pineapple Salad, Passion Fruit Vinaigrette

Keys Conch Chowder

Whole Roasted Pig

(Uniformed Chef Required At \$150)

Caribbean- Jerk Chicken Breast

Mahi Mahi, Creole Mustard Butter

Pigeon Peas and Rice

Roasted Squash and Peppers

Chef's Selection of Desserts

\$68.95 per person



Bella Isola

Hearts Romaine, Creamy Parmesan Dressing, Toasty Brioche

Insalata di Mare - Mussels, Clams, Calamari, Friseè Lettuce

Fresh Buffalo Mozzarella and Heirloom Tomato, Aged Balsamic

Grilled Flank Steak with Wild Mushrooms and Red Wine Demi

Pan Roasted Mahi Mahi, Artichokes, Caper Berries, Oven-Dried Roma Tomatoes

Creamy Orzo with Prosciutto

Sautéed Asparagus, Mushrooms, Leeks

Chef's Selection of Desserts

\$85.95 per person

PLATED DINNERS

All dinner selections include your choice of soup or salad and dessert, bread and butter, chef's choice of accompaniments

Fresh brewed roasted coffee, decaffeinated coffee and a selection of premium teas

Soups and Salads

(please select one)

Keys Conch Chowder

Chilled Gazpacho

Tomato Bisque with Buttered Crouton

Stacked Tomato, Fresh Mozzarella, Grilled Portobello and Balsamico

Field Greens, Maytag Blue Cheese, Orange Sections, Toasted Pistachios, Champagne Vinaigrette

Baby Iceberg Lettuce, Charred Red Onion, Tomato, Creamy Parmesan Dressing

Arugula, Roasted Pear and Goat Cheese Salad with Star Fruit and Pomegranate Vinaigrette

Main Plate Selections

(please select one)

Marinated Portobello Mushroom, Roast Shallot Vinaigrette

\$45.95 per person

Roasted Chicken, Pineapple Chutney

\$56.95 per person

Grilled Mahi Mahi, Charred Tomato Salsa

\$59.95 per person

Pan Seared Black Grouper, Garlic Lemon Butter

\$62.95 per person

Shallot Marinated NY Strip Steak

\$68.95 per person

Garlic and Thyme Roasted Filet of Beef

\$70.95 per person

Tenderloin of Beef and Lobster

Red Wine Demi, Roasted Corn Butter Sauce

\$89.95 per person

Plated Desserts

(please select one)

Flourless Chocolate Cake

Traditional Key Lime Pie

Caribbean Tres Leches Cake

Cheesecake Selection

BEVERAGE SELECTIONS

Open Bar

(Assorted soft drinks and bottled water are included with all bars)

	Name	Premium	Ultra Premium
Bourbon	Jim Beam	Jack Daniels	Maker's Mark Bourbon
Vodka	Smirnoff	Finlandia	Grey Goose
Gin	Bombay	Bombay Sapphire	Hendricks
Scotch	Dewar's White Label	Dewar's 12 years	Johnny Walker Black
Rum	Bacardi	Appleton	Appleton Gold – 21 Year
Tequila	Cazadores	Patron	Corzo
Wine	Chardonnay	Chardonnay	Chardonnay
	Cabernet Sauvignon	Cabernet Sauvignon	Sauvignon Blanc
	Sparkling Champagne	Merlot	Pinot Noir
		Sparkling Champagne	Sparkling Champagne
Beer	Budweiser	Budweiser	Budweiser
	Bud Light	Bud Light	Bud Light
	Amstel Light	Amstel Light	Amstel Light
	Heineken	Anchor Steam	Anchor Steam
	Negra Modelo	Heineken	Heineken
	O'Doul's	Negra Modelo	Negra Modelo
	Corona	Chimay Red	Chimay Red
		Sam Adams	Sam Adams
		O'Doul's	Sierra Nevada
		Corona	O'Doul's
		Corona	

Name - \$15 per person for the first hour; \$9 per person for each additional hour, based on final guarantee

Premium - \$18 per person for the first hour; \$12 per person for each additional hour, based on final guarantee

Ultra Premium - \$21 per person for the first hour; \$15 per person for each additional hour, based on final guarantee

Beer & Wine Bar- \$10 per person for the first hour; \$7 per person for each additional hour, based on final guarantee

Host Bar

Beverage service on a per drink basis

Name Brands	\$7 per drink
Premium Brands	\$9 per drink
Ultra Premium Brands	\$10 per drink
Wine	\$6 per glass
Domestic Beer	\$6 per bottle
Import Beer	\$7 per bottle
Soft Drinks	\$3 each
Bottled Water	\$4 per bottle

Bartender fee required at \$100 per 75 guests

Cash bar prices available upon request

MISCELLANEOUS CHARGES AND INFORMATION

21% taxable service charge and 7.5% state sales tax will be added to all food and beverage prices and rental fees

All miscellaneous prices are subject to a 7.5% sales tax

The resort will set event rooms no more than 5% over the guarantee

Guarantees provided under the minimum requirements stated will be charged at that minimum requirement

Prices are based on 90-minute service for buffets unless otherwise indicated

If multiple entrees are requested and there is a price difference between the entrees, the higher price item will prevail for all of the entrees. Entrée selections must be provided to the catering manager five days in advance and place cards at each place setting are required, with an indication of meal choice

If a duet entrée is selected for a plated dinner, only one selection can be made

Ballroom and/or Beach set up fees will apply and include round tables for guests, additional tables for set up, dinnerware, banquet chairs and a choice of ivory or white linen

All rental items ordered by the Beachside and charged to the master account will incur a 15% handling fee

Additional Function Time

If you decide to extend your function past the initial four (4) hours allotted for receptions/dinners **on the night of your event**, you will incur a \$500.00 charge in addition to any additional bar charges.

Charge will be automatically added to your final bill

The resort requires that all beverage be dispensed by resort staff only

Liquor service is for guests of 21 years of age or older

All alcoholic beverages consumed on property must be purchased on property

No food or beverage is allowed to be brought onto the property from outside sources

Food and beverage cancellations or changes received less than 10 business days prior to the event are subject to a cancellation fee representative of the cancelled item cost

Requests within 72 business hours to the event are not guaranteed

Prices are subject to change without notice