BREAKFAST

Priced per person. Minimum of 12 Guests.

Islamorada Continental Breakfast – $17
Fresh Florida Orange and Grapefruit Juices, assorted Breakfast Pastries with Sweet Butter, Preserves

Islamorada Premium Continental Breakfast – $19
Fresh Florida Orange and Grapefruit Juices, sliced seasonal Melons and Tropical Fruits, assorted Breakfast Pastries with Sweet Butter, Preserves

Fit Beginnings – $20
Fresh Florida Orange and Grapefruit juices, Homemade Granola, Fruit Yogurt and Bran Muffins, sliced seasonal fresh Melons, Tropical Fruits

Additions to the above continental packages

- **Pepper-Crusted Smoked Salmon Platter + $8**
  Bagels, Sliced Tomatoes, Red Onions, Capers, Cream Cheese
- **Cereal and Milk + $2**
- **Individual Fruit Yogurts + $2**
- **Scrambled Eggs + $5**
- **Caribbean Mueslix + $4**
- **Housemade Tropics Granola + $4**
- **Tropical Juices + $30 per gallon**
  Mango, Papaya, Guava, Pineapple, Fruit Punch, Tomato, V-8, Cranberry
- **Omelet and Egg Station + $10**
  Cooked-to-order Egg and Omelet Station
- **Egg Station chef fee $150 per chef**
- **Guy's Hearty Breakfast Buffet – $26**
  Assorted Fresh Tropical Fruits, Juices, Coffee, Fresh Baked Pastries, Breads, Bagels, assorted Cereals, Milk, Yogurts, Scrambled Eggs, Bacon, Sausage, Banana Pancakes, Breakfast Potatoes, Grits

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

BRUNCH

All Brunches include freshly brewed Regular and Decaffeinated Coffee and Tea.
Egg station chef fee $150 per chef. Carving station chef fee $150 per chef. Minimum of 25 Guests.

ISLAMORADA BRUNCH – $74 per person

Bottomless Mimosas, Champagne, Sliced Fresh Fruit, Fresh Fruit Juices, Croissants, Muffins, Danish, Fresh Baked Breads, Butter and Preserves, Bagels with Cream Cheese, Smoked Salmon Pasta Salad, Hearts of Palm Salad, Caesar Salad, Grilled Vegetable Salad, Bruschetta, Garden Salad, Assorted Cheese Plate and Charcuterie, Grained Mustard, Cornichon and Baguette, Smoked Wahoo Pate with Red Onion, Capers, Grained Mustard, Crostini, Seared Tuna with Seaweed Salad

Brunch Stations

- Carved Prime Rib Au Jus and Horseradish
- Cooked-to-Order Egg and Omelet Station

Chafers

- Roast Pork with House Chutney, Fried Sweet Plantains
- Jerk Grilled Mahi with Mango Black Bean Salsa
- Chicken Fettuccini Alfredo
- Rice and Peas, Mixed Vegetables
- Eggs Benedict, Bacon, Sausage
- Assorted Pies, Torts, Tarts, Cakes, Cookies, Mousses

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

BREAKS

A LA CARTE

Beverages – $45 per gallon
Coffee Regular or Decaffeinated by the gallon

Herbal Tea – $45 per gallon
Assorted Flavors, served with Lemon Wedge by the gallon

Tropical Iced Tea – $45 per gallon

Orange Juice or Grapefruit Juice – $30 per gallon
Fresh Squeezed by the gallon

Cranberry, Apple, Pineapple, Tomato, Guava Juices, Fruit Punch – $25 per gallon

SOFT DRINKS

Assorted Soda and Juices – $3 each

Spring and Sparkling Waters Bottled Water – $3 each

FRUIT AND YOGURT

Fruit Skewers – $36 per dozen
Mixed Fresh Fruit cubes, served with Yogurt

Single Serving Fruit Yogurts – $3 per serving

Sliced Fresh Fruit – $4 per person
Assorted Fresh Fruit, Lavender Honey Yogurt

Fruit Basket – $25 each
Apples, Bananas, Oranges, Grapes

FRESH BAKED SWEET TREATS

Assorted Cookies – $26 per dozen
White Chocolate Macadamia Nut, Chocolate Chip, Peanut Butter, Oatmeal Raisin

Brownies – $28 per dozen
Double Fudge, Double Fudge with Walnuts, Rocky Road

BAKERY

Breakfast Muffins – $24 per dozen
Banana, Orange, Blueberry, Bran, Sweet Butter, Preserves

Assorted Danish Pastries – $30 per dozen
Cheese, Pineapple, Apple, Cherry, Blueberry, Sweet Butter, Preserves

Fresh Croissants – $36 per dozen

Bagels and Cream Cheese – $30 per dozen

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

Sweet Sticky Buns with Sweet Orange Cream Cheese Icing – $40 per dozen

Individual Assorted Cereals – $30 per dozen

HEALTHY MID AFTERNOON BREAKS

Snack Mix – $16 per pound
Dried Banana Chips, Kiwi Slices, Dried Pineapple, Papaya, Mango, Cashews

Assorted Granola Bars – $3.50 each

Nuts – $8.50 per person
Caribbean Spiced Nuts

Vegetable Crudite – $5.50 per person
With selection of Dips

Sliced Fruit Display – $9 per person
Fresh sliced Tropical Fruits

BREAK PACKAGES

THE ISLANDER – $25 per person

Pre-Meeting Break: 45 minute service
- Fresh Squeezed Orange and Grapefruit Juices
- Fresh Brewed Regular and Decaffeinated Coffees
- Assorted Teas with Lemon Wedge

Mid-Morning Break: 30 minute service
- Full refresh of pre-meeting Beverage service
- Assorted Soft Drinks and Bottled Water

Mid-Afternoon Break: 30 minute service
- Assortment of fresh baked Cookies
- Fresh brewed Regular and Decaffeinated Coffees
- Assorted Teas with Lemon Wedge
- Assorted Soft Drinks and Bottled Water

THE FULL MONTY – $35 per person

Pre-Meeting Break: 60 minute service
- Fresh Squeezed Orange and Grapefruit Juices
- Assortment of Pastries, Bagels, Breakfast Breads
- Cream Cheese, Sweet Butter, Preserves, Sliced Fruit
- Fresh Brewed Regular and Decaf Coffees
- Assorted Teas with Lemon Wedge

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

Mid-Morning Break: 30 minute service.

- Full refresh of pre-meeting Beverage service
- Assorted Soft Drinks and Bottled Water

Mid-Afternoon Break: 45 minute service.

- Assortment of Fresh Baked Cookies and Brownies
- Assorted Berries and whipped cream
- Caribbean Spiced Mixed Nuts
- Fresh Brewed Regular and Decaf Coffees
- Assorted Teas with Lemon Wedge
- Assorted Soft Drinks and Bottled Water

ALL DAY BREAK PACKAGE – $70 per person

Includes The Full Monty plus any Lunch Buffet, plus Podium, Mic and two Flip Charts.

DESSERT BREAK PACKAGES

30 minute service. There is a $50 service charge for parties under 12.

ISLAND TING – $18 per person

Dulce de Leche Pastry, Guava Pastelito, Palmiers, Guava Jelly and Cream Cheese and Sweet Croissants

KEY LIME DAYDREAM – $14 per person

Key Lime Cheese Cake, Key Lime Cookies and Key Lime Pie

SAVORY SWEET – $18 per person

Candy Bars, Rice Crispy Treats, Pretzels, Roasted Mixed Nuts, Craisins, and Homemade Tater Chips

ADD ICE COLD DOMESTIC BEER – $5 each

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

LUNCH BUFFETS

Priced Per Person. Minimum of 25 Guests. There is a $200 service charge for parties under 25 guests.

CARIBBEAN BUFFET – $36

Soup and Salad
Island Style Conch Chowder, Mixed Greens with Diced Mango, Citrus Sections and Cashews, Tomato, Grilled Vegetable Salad, Corvina Ceviche

Chafers
Grilled Catch of the Day with Mango Salsa, Marinated Pork Loin, Jerk Chicken, Rice and Peas, Fried Sweet Plantains

Dessert
Sliced Fresh Fruit, Key Lime Pie

DELI LUNCH – $28

Salads (choice of two)

- Baby Lettuces with traditional accompaniments, Apple Balsamic Vinaigrette and Creamy Bleu Cheese Dressing
- Red Bliss Potato Salad with grained Mustard, Capers, Olive Oil, Parsley
- Pasta Salad with Vegetables, Herb Vinaigrette, Island Slaw

Platters
Honey-Baked Ham, Roast Turkey, Roast Beef, Salami, Provolone, Cheddar, American, Swiss, Tomato, Lettuce, Onions, Pickles, Sprouts, grained Mustard, Mayonnaise, Horseradish Cream

Dessert
Fresh Fruit Platter, Chocolate Decadence Cake

OLD SAN JUAN DAYS – $34

Soup and Salad
Black Bean Soup, Sweet Potato Salad, Hearts of Palm, Tomato Salad

Platters
Roast Pork and Ham Finger Sandwiches, Tortilla Espanola with Fresh Sofrito, Sliced Chorizo, Manchego Cheese

Chafer
Sofrito Stewed Chicken, Crab Salmorejo and Arepas, Pernil, Sweet Plantains, Red Beans and Rice

Dessert
Guava Cheese Cake, fresh Pineapple with Shaved Chocolate, Whipped Cream

BACK YARD BARBECUE – $32

Salads
Island Slaw, Red Bliss Potato Salad, Tomato, Feta, Red Onion and Cucumber Salad

From the Grill
Nathans Hot Dogs, Chicken Breast, Grilled Catch of the Day with Mango Salsa, Angus Beef Burgers

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

Chafers
Baked Beans, Chili, Corn on the Cob, Sauerkraut, Basket of Buns, Cheese, Relishes, Onions, Ketchup, Mustard, Mayonnaise

Dessert
Watermelon, Apple Pie, Chocolate Brownies

SOUP AND SANDWICH BUFFET – $28 per person

Soups (choice of two)
Carrot Ginger, Mango Vanilla, Vichyssoise, Gazpacho, Island Style Conch Chowder, Pepper Pot Soup, Corn and Crab Soup, Black Bean Soup, Tortilla Soup

Salads
Baby Lettuces , traditional accompaniments, Citrus Vinaigrette, Ranch Dressing

Sandwiches (choice of four)
Classic Italian "Hoagie", Albacore Tuna Salad on Whole Wheat, Citrus Shrimp Salad on Croissant, Roast Beef and Brie on French Baguette, Curry Chicken Chutney Salad on Croissant, BLT on Baguette, Roasted Portabella on Ciabatta

Dessert
Key Lime Cake, sliced Fresh Fruit, Mango Cheesecake

MEDITERRANEAN SALAD BAR – $34 per person

Salads
Goat Cheese, Sundried Tomato Chicken Salad, Albacore Tuna Salad, Citrus Shrimp Salad, Lobster Corn Tomato Salad, Hummus, Marinated Chick Peas, Marinated Olives, Tabouleh, Tapande, Grilled and Chilled Vegetables, Tzatziki

Bread Display
Campania, Ciabatta, Flatbread

Dessert
Tropical Fruit Skewers with Dark Chocolate Dipping Sauce

SOUTH OF THE BORDER – $34 per person

Soup
Tortilla Soup, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Green Onions, Black Olives, Jalapenos, Limes, Crispy Tortilla Chips, Flour and Corn Tortillas

Chafers
Veggie Fajitas, Chicken Fajitas, Beef Fajitas, Mexican Rice, Refried Beans, Chili Con Queso Taco Beef

Dessert
Flan, Coconut Cake

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

PLATED LUNCHES

Priced per person including Dessert served family style. Minimum of 12 Guests.

Snapper Quesadilla – $26
Cumin Seared Snapper, Roasted Pepper and Spinach Quesadilla, Papaya Avocado Salsa

Mojo Chicken Breast – $24
Marinated Chicken Breast, Black Beans and Rice, Fried Sweet Plantains

Sauccicson Sec Sandwich – $20
Sliced Cured French Salami, Butter, Cornichon on Baguette, Mustard Caper Potato Salad

Caesar with Blackened Chicken, Shrimp or Mahi Mahi – $20
Creamy Caesar and shaved Parmesan with Jumbo Croutons

Grilled Tenderloin Sandwich – $24
St. Andre Cheese, Truffled Baguette, Arugula Salad with Roasted Peppers

Fresh Catch of the Day – $26
Blackened, Onion Crusted, Jerked, Plantain Crusted or Grilled

Chef's Selection of Sides and Sauces – $26

BBQ Shrimp Po Boy – $21
Jumbo Shrimp, Creole BBQ, French Bread, Cajun Slaw and Tater Chips

Steak House Wedge – $28
Grilled Churrasco, Iceberg with Grape Tomatoes, Red Onion, Crumbled Gorgonzola and Creamy Bleu Cheese Dressing

Muffaletta – $20
Sliced Salami, Cappicolla, Mortadella, Provolone and Olive Salad on Italian Bread with Cajun Slaw and Tater Chips

Desserts
Calamondin Tarts, Key Lime Cheesecake, White Chocolate Macadamia Nut Cookies

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

BOXED LUNCHES

$22 per person including choice of assorted Soda or Bottled Water.

Char-Grilled Breast of Chicken
Topped with Baby Swiss, Hydroponic Bibb Lettuce, sliced ripe Tomato and Pickle, served on a Kaiser Roll with fresh whole Fruit, Potato Salad, Chips, Cookie

Shaved Roast Beef and Brie
Topped with Creamy Brie Cheese, Hydroponic Bibb Lettuce, sliced ripe Tomato and Pickle, served on toasted French Baguette with fresh whole Fruit, Potato Salad, Chips, Cookie

Smoked Turkey Breast
Topped with Provolone, Hydroponic Bibb Lettuce, sliced ripe Tomato and Pickle, served on flaky Croissant with fresh whole Fruit, Potato Salad, Chips, Cookie

Club Wrap
Smoked Turkey, Bacon, Hydroponic Bibb Lettuce, sliced ripe Tomato wrapped in Garlic Herb Tortilla with fresh whole Fruit, Potato Salad, Chips, Cookie

Chicken Caesar Salad Wrap
Grilled Chicken Breast, Fresh Romaine Lettuce, Shredded Parmesan, Caesar Dressing wrapped in Sundried Tomato Tortilla with fresh whole Fruit, Potato Salad, Chips, Cookie

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

BANQUET BAR

Priced Per Person.

Ultra Luxury Brands – $10
Grey Goose Vodka, Mt. Gay Rum, Captain Morgan Spiced Rum, Jack Daniels Whiskey, Crown Royal Whiskey, Knob Creek Bourbon, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Patron Silver Tequila

Super Premium Brands – $9
Stoli Vodka or Absolut Vodka, Meyers Dark Rum, Captain Morgan Spiced Rum, Jack Daniels Whiskey, Maker's Mark Bourbon, Tanqueray Gin, Dewars Scotch, 1800 Silver Tequila

Premium Brands – $8
Smirnoff Vodka, Captain Morgan Spiced Rum, Bacardi Light Rum, Canadian Club Whiskey, Jim Beam Bourbon, Beefeater Gin, J&B Scotch, Jose Cuervo Tequila

House Wines – $7
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Imported and Premium Beer – $6

Domestic Beer – $5

Soda – $3

Bottled Water – $3

HOSTED BAR

Price per Person, Per Hour	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Open Premium Brand Bar Includes premium brand liquor, wine, beer and all mixers	$20	$32	$44	$54	$64
Open Super Premium Brand Bar Includes super premium brand liquor, wine, beer and all mixers	$24	$38	$51	$62	$73
Open Ultra Luxury Brand Bar Includes ultra luxury brand liquor, wine, beer and all mixers	$28	$48	$62	$75	$88
Open Beer, Wine and Soda Bar Includes house wines, domestic and import beers and sodas	$14	$24	$32	$40	$48

Champagne Toast – $10

Cash Bar - Guests pay for own drinks.
Pre-purchased Drink Tickets - Pre-purchase Beer and Wine, Call, Premium or Top Shelf tickets. No credit for unused tickets.
Consumption Bar - Banquet Bar keeps count of both alcoholic and non-alcoholic beverages consumed. Credit card must be provided prior to event.

Bartender Fee of $150 (per bartender) will apply to Banquet Bar selected. One Bartender required per 50 guests.

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

RAW BAR

Oysters on the Half Shell - $2.50 each

Clams on the Half Shell - $2.50 each

Scallops on the Half Shell - $2 each

Peel & Eat Shrimp - $30 per lb.*

Cocktail Shrimp - $40 per lb.*

Snow Crab Cluster - $25 per lb.*

Snow Crab Cocktail Claws - $60 per lb.*

Stone Crab Claws - Market Price/per lb.*

Florida Lobster Tails - Market Price/per lb.*

*Average consumption per person is 1/4 lb.

BUTLER PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES – Priced per 50 pieces

Shrimp Cocktail – $200
With Key Lime Cocktail Sauce and Lemons

Curried Chicken Salad Crostini – $150

California Rolls – $125
With Soy, Pickled Ginger and Wasabi

Seared Ahi Tuna – $175
On Gyoza Skin with Wakame, Sweet Soy and Wasabi Cream

Tomato, Basil and Mozzarella Crostini – $125

Tapanade and white Anchovy Crostini – $125

Hummus and Pita – $75

Asian Tuna Tartar – $175
Served with Wonton Crisp and Scallions

Beef Carpaccio Crostini Served with Horseradish Cream – $150

Snapper Ceviche in Cucumber Cup – $175

Antipasto Kebabs – $150
Olive, Fresh Mozzarella and Artichoke Hearts served with Balsamic Dipping Sauce

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

HOT HORS D'OEUVRES – Priced per 50 pieces

Spinach, Feta and Filo Pie – $150

Fig and Caramelized Onion Puff – $150

Caponata Wellingtons – $150
Eggplant, Peppers, Goat Cheese in Puff Pastry

Mini Quiche – $150

Wild Mushroom Tart – $150

Bacon Wrapped Scallops – $175
Served with Tamarind Barbecue Sauce

Conch Fritters – $100
With Key Lime Cocktail Sauce and Lemons

Coconut Shrimp – $150

Served with Mango Chutney

Beef Kebabs – $150
Served with Tamarind Barbecue Sauce

Mini Crab Cakes – $200
Served with Key Lime Garlic Aioli

Crispy Truffle Risotto Cakes – $175
Served with Red Onion Marmalade

Baked Artichoke Dip Rolls – $150

Pulled Pork Barbecue Sliders – $150
Served with Tamarind Barbecue and Pickle Slice

Lamb Lollipops – $300
Grilled Lamb Chops with your choice Mango Chutney or Chimmichuri

STATIONARY HORS D'OEUVRES

Prices are per person. Minimum of 12 Guests.

Raw Bar Boat - Market Price
Clams, Oysters, Shrimp, Lobster, Crab, Fish Dip, Ceviche

Crudités – $8
Assorted fresh Vegetables served with Ranch Dip

Cheese and Fruit Platter – $12
Domestic and Imported Cheeses served with Baguettes and Crackers

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

Jumbo Ravioli – $8
Served with Wild Mushroom Demi-Glace

Crostini Station – $8
Fresh baked Crostini with choice of 3 toppings. Choose from Tapanade, Hummus, Baby Shrimp, White Bean and Sage Dip, Tomato Basil, Red Onion, Cucumber Salsa, Giardinera Dip, Herbed Cheese Spread

Smoked Wahoo Pate – $10
Local Smoked Fish Dip with Red Onion, Capers, Mustard served with Crackers, Tortilla Chips

Nacho Station – $7
Seasoned Beef, Cheese Sauce, Lettuce, Salsa, Tortilla Chips, Peppers, Olives

Hot Baked Jumbo Lump Crab Dip with Crudites and Baguettes – $9

Charcuterie Platter – $12
Thinly sliced Salami, Sausages and cured Meats served with Olives, Capers, Onions, Mustards, Baguettes

Grilled Vegetable Display – $9
Eggplant, Peppers, Zuchini, Yellow Squash, Red Onion, Asparagus, Carrots

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

THEMED DINNER BUFFETS

Priced per person. Includes freshly brewed Regular and Decaffeinated Coffees and Iced Tea.
Minimum of 25 Guests. There is a $200 service charge for parties under 25 guests.

ISLAND BOUNTY – $60
Peel and Eat Shrimp, Hearts of Palm Tomato Salad with Avocado Dressing, Tropical Fruit Salad, Roasted Tamarind Barbecue Pork Loin, Grilled Sour-Orange and Garlic Chicken, Sauteed Catch of the Day, Yellow Rice and Black Beans, Mixed Baby Vegetables, Key Lime Pie, Key Lime Cake

SAN JUAN SPECIAL – $50
Fresh Baked Pan de Agua, Salad Bar, Ceviche Sofrito Stewed Chicken, Pernil, Paella, Red Beans and Rice, Grilled Vegetable Medley, Mango Cheese Cake, Flan, Fresh Fruit

CARIBBEAN – $60
Pumpkin Soup, Johnny Cakes, Beef Patties, Tropical Salad Bar, Tropical Fruit Salad, Grilled Catch of the Day with Mango Salsa, Jerked Chicken, West Indian Beef Curry, Peas and Rice, Fried Plantains, Coconut Cake, Mango Crumble, Pineapple Strudel

CHEESEBURGERS IN PARADISE – $45
Conch Chowder, Conch Fritters, steamed Shrimp, grilled-to-order Angus Beef Burgers with build-your-own Cheeseburger Topping Bar including Lettuce, Tomato, Heinz 57, Tzatziki, Tortilla Chips, Jalapenos, Grilled Onions, Peppers, Mushrooms, Chili Con Queso, Chili Con Carne, Bacon, Assorted Cheeses, French Fries, Kosher Pickles, Sponge Cake, Key Lime Pie

SURF AND TURF – $125
Fresh Rolls, Caesar Salad, Caprese Salad, Roasted Red Pepper Salad, grilled-to-order Ribeye Steak, local Lobster Tails, Au Gratin Potatoes, Grilled Mixed Vegetables, Brownies, Mango Cheese Cake, Fresh Fruit and Macadamia Nut Cookies

PRIME RIB PARADISE – $90
Fresh Rolls, Peel and Eat Shrimp with Island Remoulade, Hearts of Palm Salad, Wedge Salad, Carved Jerk Prime Rib with Au Jus and Mango Chutney, baked Catch with Sweet Peppers and Tomatoes, Rice Pilaf, Mashed Potatoes, Mixed Baby Vegetables, Fresh Fruit, Key Lime Cake, Cookies

CUBAN – $60
Cuban Bread, Black Bean Soup, Fresh Greens with Mango, Avocado and Citrus sections, Corvina Ceviche with Plantain Chips, Cuban Chicken, roasted Pork, Grilled Catch of the Day with Pineapple Salsa, Picadillo, Maduros, Black Beans and Rice, Flan, Coconut Cake, Key Lime Pie

ITALIAN – $60
Garlic Bread, Caesar Salad, Antipasto Station, Bruschetta Station, Pickled Vegetables and fresh Greens, Mahi Putanesca, Veal Picatta, Parmesan Crusted Chicken Breast, Baked Ziti, Herb Risotto, Ratatouille, Ricotta Cheesecake, Tiramisu, Biscotti

SOUTHERN BARBECUE – $50
Corn Bread, Biscuts, Honey Butter, Potato Salad, Coleslaw, Salad Bar, Barbecue Chicken, Smoked Brisket, Barbecue Ribs, Shrimp and Grits, Baked Beans, Corn on the Cob, Fried Okra, Apple Pie, Cherry Pie, Sliced Watermelon

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

82100 Overseas Highway, Islamorada, FL | 866.679.7157 | 305.664.2031 | GuyHarveyOutpostIslamorada.com

GUY HARVEY OUTPOST
Islander Resort
ISLAMORADA

GRILL STATIONS

Priced per person unless otherwise noted.
There is a $150 chef fee charged for each grill station. One chef per 50 guests. Minimum of 25 Guests.

Lamb Chops – $9 each
Grilled to order with Mint Jelly or Chutney

New York Strip Steak – $25
Grilled to order with Maitre'd Hotel Butter

Rib Eye – $25
Grilled to order with Maitre'd Hotel Butter

Churrasco – $20
Grilled to order with Chimmichuri

Jerked Chicken Breast – $16
Grilled to order with Mango Salsa

Lobster Tails – Market Price
Grilled to order with Drawn Butter

Jerked Mahi Mahi – $28
Grilled to order with Mango Salsa

Caja China – $30
Whole Roasted Pig cooked in "Caja China" Tamarind Barbecue and House Mojo

CHEF STATIONS

Priced per person.
There is a $150 chef fee charged for each chef station. One chef per 50 guests. Minimum of 25 Guests.

Caesar Salad – $12
Tossed to order

Pasta – $30
Assorted fresh Vegetables, Seafood and Meat, cooked to order with choice of Marinara, Alfredo, Olive Oil, White Wine Sauces

Stir Fry Station – $28
Assorted fresh Vegetables, Seafood and Meat, cooked to order with choice of fried or white Rice

Dessert Flambé Station – $12
Bananas Foster or Strawberries Romanoff made to order, served with Vanilla Ice Cream

Prime Rib – $30
Carved to order with Au Jus and Horseradish

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

Rack of Pork – $26
Carved to order with Caribbean Rum Glaze

Roasted Leg of Pork – $24
Carved to order with House Mojo

Roasted Leg of Lamb – $30
Carved to order with Mint Jelly

Roasted Turkey – $24
Carved to order with Gravy

Tenderloin of Beef – $35
Carved to order with Mushroom Demi-Glace

Salmon Baked in Puff Pastry – $30
Carved to order with Creamy Dill Sauce

GOURMET DINNERS

Priced per person. Minimum of 25 Guests.

STARTERS – $18

Pan Seared Scallops
Served with Goat Cheese Mashed Potatoes, Sherry Brown Butter, White Truffle Oil

Crab Cakes
Served with Tomato Key Lime Salsa, Roasted Garlic Aioli

Carpaccio of Beef Tenderloin
Served with Avocado and Heart of Palm Salad, Shaved Parmesan, White Truffle Oil

Shrimp Cocktail
Served with Mango and Key Lime Cocktail Sauce

Spinach and Feta Pie
Served with Red Onion and Grape Tomato Salad

SOUPS – $10
Conch Chowder, Tomato Basil and Chantilly Cream, West Indian Pumpkin, Corn and Crab Chowder or Black Bean

SALADS – $7

Tiki Salad
Baby Lettuce, Apple Smoked Bacon, Gorgonzola with Apple Balsamic Vinagrette and Jumbo Croutons

Caesar Salad
Hearts of Romaine, Grated Parmesan with Caesar Dressing and Jumbo Croutons

Mediterranean Salad
Baby Lettuce, Cucumber, Red Onion, Cherry Tomatoes with Champagne Vinaigrette and Pita Croutons

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

Caprese Salad
Fresh Mozzarella, Tomato, Basil, Olive Oil, Roasted Garlic, Balsamic

The Wedge
Wedge of Iceberg Lettuce, Crumbled Bleu Cheese and Dressing, Chives and Grape Tomatoes

Salad as Entrée – $14

ENTREES

Priced per person. Includes freshly brewed Regular and Decaffeinated Coffees and Iced Tea.

Braised Lamb Shank – $30
Served with Mashed Potatoes, Spinach, Sautéed Mushrooms, Natural Jus

Catch of the Day – $28
Blackened, Grilled, Jerked, Onion or Plantain-Crusted. (Choose one flavor) Served with mixed Grains, Baby Vegetables

Penne Pasta – $21
Goat Cheese, Sundried Tomatoes, Sauteed Spinach, Toasted Pine Nuts

Tenderloin of Beef – $50
Served with Roasted Garlic Boniato, Wild Mushrooms, Pinot Noir Sauce

Herb Roasted Chicken Breast – $26
Served with Buttermilk Mashed Potatoes, Haricot Vert, Baby Carrots, Natural Jus

Roast Prime Rib of Beef – $45
Served with Truffle Macaroni and Cheese, Creamed Spinach, Au Jus, Horseradish

Stuffed Shrimp – $45
Jumbo Lump Crab Stuffed Prawns. Served with Rice Pilaf, Roasted Asparagus, Bearnaise Sauce

Rum Glazed Duck – $30
Served with Sweet Plantain Mash, Baby Beans, Mango Salsa, Tostones

Half Florida Lobster and Petite Filet – $60
Served with Mixed Grains, Mashed Potatoes, Baby Vegetables, Duo Sauces

Rack of Lamb – $50
Served with Truffle Mashed Potatoes, Roasted Asparagus, Lamb Reduction

Mixed Grill – $65
Half Florida Lobster, Lamb Chops and Duck Breast. Served with Roasted Baby Vegetables, Potatoes, Sundried Tomato Garlic Vinaigrette

Vegetarian Delight – $21
Roasted Portabella Mushroom, Wilted Spinach, Grilled Onion, Herbed Goat Cheese, Grilled Crostini

Vegetarian Special – $21
Goat Cheese and Tomato Pie, Baby Lettuces, Balsamic Glaze, Roasted Asparagus

DESSERTS

$7 per person

Cheesecake
Topped with Strawberry Coulis and Fresh Strawberries

Key Lime Pie
Topped with Raspberry and Kiwi Sauces

Chocolate Mousse Cake
Topped with Chocolate Sauce and fresh Berries

Chocolate Crème Brule
Topped with Raspberry Sauce

Key Lime Cake
Topped with Key Lime Reduction

Fruit Tart
Topped with Raspberry Coulis

Sorbet and Fresh Fruit

CHILDREN'S MENU

$8 per child, ages 2-11, one Soda or Bottled Water included. Choose one entrée and one side dish.

ENTREES

Chicken Fingers

Cheese Burger

Grilled Cheese Sandwich

SIDES

Apple Sauce

Mac-n-Cheese

French Fries

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

82100 Overseas Highway, Islamorada, FL | 866.679.7157 | 305.664.2031 | GuyHarveyOutpostIslamorada.com

GUY HARVEY OUTPOST
Islander Resort
ISLAMORADA

AUDIO VISUAL RENTAL

Overhead Projector with Screen – $55

Slide Projector with Screen – $55

10' Projection Screen – $275

LCD Projector with Screen – $250 to $425

Laptop Computer – $450

42" Plasma Screen – $925*

Digital Mini Movie Camera – $300

Podium and Microphone – $50

Portable Screen – $30

TV & VCR – $55

Outdoor PA System – $350

CD Player – $35

Microphone with Stand – $30

Lapel Microphone – $65

Easel, Flip Chart and Markers – $25

Speaker Telephone – $45

White Board with Markers – $25

TV Cart – $15

Laser Pointer – $25

Transparency Sheets – $.50 ea

Copies – $.20 ea / Double Sided Copies – $.30 ea

Incoming Faxes – No Charge / Outgoing Faxes (1-5 pages) – $5 / Each additional page – $1

Multi-Port – $500 per day

Per Port – $150 per day

Notary Public Services – $10 per document

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

EVENT SPACE RENTAL FEES

	FULL DAY	HALF DAY	SET-UP FEE
BLUE MARLIN BALLROOM 2,760 Sq. Ft., Dimensions: 60x46 – Indoor – 200 Guests	$1,500	$1,000	$550
BLUE MARLIN BALLROOM A or B 690 Sq. Ft., Dimensions: 30x23 – Indoor – 50 Guests	$500	$350	$250
BLUE MARLIN BALLROOM A and B 1380 Sq. Ft., Dimensions: 30x46– Indoor – 100 Guests	$800	$500	$350
BLUE MARLIN BALLROOM C 1,380 Sq. Ft., Dimensions: 30x46 – Indoor – 100 Guests	$1,000	$800	$350
CAPTAIN'S BOARDROOM 340 Sq. Ft., Dimensions: 13x23 – Indoor – 12 Guests	$350	$250	$150
TARPON TERRACE 2,760 Sq. Ft., Dimensions: 60x46 – Outdoor – 200 Guests	$1000	$800	$550
ATLANTIC VIEW VERANDAH 550 Sq. Ft., Dimensions 12x46 – Outdoor – 50 Guests	$500	$350	$250
EYE OF THE STORM THEATER 430 Sq. Ft., Dimensions: 18x24 – Indoor – 40 Guests	$500	$350	$100
TROPICAL OASIS Outdoor – 200+ Guests	$750	$450	$550
BONEFISH FLATS CAFE 936 Sq. Ft., Dimensions: 26x36 – Indoor – 60 Guests	N/A	$500	$350
BONEFISH FLATS LOUNGE 816 Sq. Ft., Dimensions: 34x24 – Indoor – 60 Guests	$800	$500	$350
BONEFISH FLATS COURTYARD Outdoor – 200+ Guests	$350	$250	$100
BLUE WATER TIKI PATIO 1470 Sq. Ft., Dimensions: 42x35 – Outdoor – 80 Guests	$750	$450	$550
BLUE WATER COURTYARD Outdoor – 500+ Guests	$350	$250	$550
ISLANDER BEACH Outdoor – 500+ Guests	$1,800	$1,250	$550

Event Space Rental Includes: In-House White Linens, Tablecloths and Cloth Napkins, Tables, White Padded Folding Chairs, Tiki Torches, Centerpieces, Silverware, Glassware, China, Set-up, Breakdown and Detailing.

Placement and take down of personal decorations décor are the responsibility of the client. No outside food or alcohol may be brought into the resorts per the Florida Health Code. No glitter, no confetti, no balloons without specific permission in writing. Use may result in additional fees.

Meeting Rooms will not be held without signed contract and deposit. Changes to set-up the day of the event may result in additional labor charges.

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