

*A State  
of Mind*  
**SINCE '85!**



# GROUP MENUS

## *Where is Margaritaville?*

It's in the tropics somewhere between the Port of Indecision and Southwest of Disorder, but no parallels of latitude or longitude mark the spot exactly. You don't have to be a navigator to get there. Palm trees provide the camouflage. Ocean breezes bring the seaplanes and sailboats, tourists and travelers. Passports are not required. Island Music rules. No waiting lines for anything. There is a beach and a thatched roof bar perched on the edge of the turquoise blue sea where you can always find a bar stool. There are lots of lies and loads of stories. It's a comical concoction that blends together like tequila, salt and limes.

# Buffet Packages

## ONE PARTICULAR HARBOR

### Southwest Salad

Mixed greens, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in southwestern vinaigrette topped with crispy tortilla strips and queso fresco

### Build Your Own Fajita Bar

Chicken and beef with roasted peppers, onions, guacamole, sour cream, salsa & flour tortillas

**Tortilla Chips | White Rice | Black Beans**

### Homemade Key Lime Pie

Price per person: \$43.00\*

## TASTE OF THE CARIBBEAN

### Tray Passed Hors d'oeuvres

Caribbean Chicken Egg Rolls | Lava Lava Shrimp  
Crab Cake Sliders

### Key West Chicken Breast

Marinated and seasoned with our special blend of spices and topped with mango salsa

### Roasted Pork Cubano

Pulled pork marinated in a mojo sauce consisting of sour orange juice, fresh garlic, salt, oregano, paprika, cumin, black pepper

### Roasted Vegetable Pasta

Cavatappi pasta and roasted vegetables tossed in Alfredo sauce

### Choice of Two Sides:

White Rice | Black Beans | Fire-Roasted Corn  
Rolls & Butter | Seasonal Vegetables

### Dessert

Key Lime Pie

Price per person: \$51.00\*

## CHANGES IN LATITUDE

### Tray Passed Hors d'oeuvres

Mini Cheeseburgers in Paradise | Coconut Shrimp  
Vegetable Spring Rolls | Mac & Cheese Wedges

### Choice of:

House Salad | Caesar Salad *OR*  
Fresh Vegetable Crudité  
With ranch dressing

### Buffet

#### BBQ Pulled Pork

Pulled pork with Jerk BBQ sauce, served with miniature rolls & condiments

#### Key West Chicken Breast

Marinated and seasoned with our special blend of spices and topped with mango salsa

### Choice of Two Sides:

White Rice | Black Beans | Fire-Roasted Corn  
Rolls & Butter | Seasonal Vegetables

### Dessert



Chef's Selection of Mini Desserts

Price per person: \$58.00\*

Soft Drinks and Iced Tea Included with Packages.

Prices subject to State Tax and Service Charge.

Menus and prices are subject to change without notice.

 Gluten free available with modification.  Vegetarian.

# Buffet Packages

## KEY WEST

Tray Passed Hors d'oeuvres  
Coconut Shrimp | Caribbean Chicken Egg Rolls  
Bruschetta Crostini

**Charcuterie Display**  
Chef's selection of assorted meats, cheeses and crackers accompanied by marinated vegetables (red & yellow peppers, broccoli, cauliflower) and crostini bread

**House Salad OR Caesar Salad**

**Buffet**  
**Key West Chicken Breast**  
Marinated and seasoned with our special blend of spices and topped with mango salsa

**Grilled Mahi-Mahi**  
Topped with mango pico de gallo

**Roasted Vegetable Pasta**  
Cavatappi pasta and roasted vegetables tossed in Alfredo sauce

**Choice of Two Sides:**  
White Rice | Black Beans | Fire-Roasted Corn  
Rolls & Butter | Seasonal Vegetables

**Dessert**  
Key Lime Pie  
Price per person: \$70.00\*

## BORN ON THE BAYOU

Tray Passed Hors d'oeuvres  
Gulf Shrimp with Key Lime Cocktail Sauce  
Hand-Battered Chicken Tenders | Shrimp Fritters

**Fresh Fruit & Vegetable Crudité Display**  
A selection of fresh cut seasonal melons, grapes and berries, served with seasonal yogurt. Accompanied by seasonal raw vegetables with hummus and ranch for dipping

**Buffet**  
**Jimmy's Jammin' Jambalaya**  
Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth

**BBQ Pulled Pork**  
Pulled pork with Jerk BBQ sauce, served with miniature rolls & condiments

**Blackened Chicken Breast**  
Boneless chicken breast seasoned and blackened topped with fresh chives and Cajun butter

**Jalapeño Mac and Cheese**  
Traditional mac and cheese baked with minced jalapeño and topped with panko bread crumbs

**Cajun Seasoned French Fries**


**Dessert**  
Cheesecake  
Price per person: \$67.00\*


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# Buffet Add-ons

## ACTION STATIONS

\*Additional Chef fee may apply

**Mac and Cheese** | \$21.00 per person   
Guests create their own mac and cheese with choice of accompaniments. To include: chicken, bacon, shrimp, jalapeños, red pepper, and Monterey jack and cheddar mix

**Pasta Station** | \$19.00 per person   
Cavatappi pasta tossed with your choice of roasted vegetables, chicken or shrimp, and marinara or Alfredo sauce

**Mashed Potato Bar** | \$15.00 per person    
Yukon gold mashed, sweet potato mash, and spinach & garlic mash

## SIDES

**Fresh Steamed Vegetables**    
\$5.00 per person



**Onion Rings**   
\$5.00 per person

**White Rice**  
\$5.00 per person

**French Fries**    
\$5.00 per person

**Fire-Roasted Corn**    
\$5.00 per person

**Black Beans & White Rice**    
\$5.00 per person


**Black Beans**    
\$5.00 per person


**Rolls & Butter**   
\$5.00 per person


**Yukon Gold Mashed Potatoes**    
\$5.00 per person

## CARVING STATIONS

\*Additional Chef fee may apply

**Beef Tenderloin** | \$32.00 per person   
Served with a horseradish cream sauce and sliced rolls

**Roasted Turkey** | \$28.00 per person   
Served with sliced rolls, pan-gravy and cranberry sauce

**Cuban Pork Loin** | \$30.00 per person   
Served with sliced rolls and seasoned mustard

## DESSERTS



**Homemade Key Lime Pie**  
\$6.00 per person

**Cheesecake**  
\$6.00 per person

**Assorted Cookies**  
\$32.00 per dozen

**Brownies**  
\$36.00 per dozen

**Assorted Chef's Selection of Mini Desserts**  
\$48.00 per dozen

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# Create Your Menu

## SALADS

**Caesar Salad | \$6.50 per person** 🌾

Hearts of romaine tossed in creamy lime Caesar dressing, topped with house-made crostini croutons, and Parmesan cheese

**House Salad | \$6.50 per person** 🌿

Fresh mixture of lettuce, tomatoes, cucumber, carrot  
Choice of Dressing: Honey Mustard, Balsamic Vinaigrette, Ranch

**Southwest Salad | \$9.50 per person** 🌿

Mixed greens, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in southwestern vinaigrette topped with crispy tortilla strips and queso fresco

**Add-on chilled Grilled Chicken \$10.50 per person**

## PASTAS

**Chicken and Broccoli Pasta | \$14.00 per person**

Chicken and broccoli tossed with cavatappi pasta in an Alfredo cream sauce, topped with Parmesan cheese

**Jimmy's Jammin' Jambalaya | \$14.00 per person**

Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth

**Roasted Vegetable Pasta | \$11.00 per person** 🌿

Cavatappi pasta and roasted vegetables tossed in Alfredo sauce

**Add Shrimp \$4.00 per person**

**Four Cheese Mac and Cheese | \$9.00 per person** 🌿

Cheddar, Monterey Jack, Oaxaca, and asiago cheese, topped with panko bread crumbs

**Seafood Mac and Cheese | \$17.00 per person**

Shrimp and lump crabmeat with cavatappi pasta in a light cream sauce

## ENTRÉES

**Jerk Chicken Breast | \$11.00 per person**

Topped with jerk BBQ sauce

**Key West Chicken | \$11.00 per person**

Marinated and seasoned with our special blend of spices and topped with mango salsa

**Teriyaki Chicken | \$11.00 per person**

Teriyaki marinated chicken, sautéed with grilled pineapple

**BBQ Pork | \$12.00 per person**

Pulled pork with jerk BBQ sauce, served with rolls

**Roasted Pork Cubano | \$12.00 per person**

Pulled pork marinated in a mojo sauce consisting of sour orange juice, fresh garlic, salt, oregano, paprika, cumin, and black pepper

**Jerk Salmon | \$14.00 per person**

Roasted Jamaican marinated salmon, glazed with a Caribbean jerk sauce

**Grilled Mahi-Mahi | \$14.00 per person**

Topped with mango pico de gallo

**LandShark Battered Fried Fish | \$10.00 per person**

With jalapeño tartar sauce

**New York Strip Steak | \$19.00 per person**

A center cut New York strip served with French fries and Chef's choice of vegetable

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# Reception Packages

## COCONUT TELEGRAPH

**Tray Passed Hors d'oeuvres**  
Vegetable Spring Roll | Hand-Battered Chicken Tenders  
Coconut Shrimp | Bruschetta Crostini

**Nacho Station**  
Build your own Nachos  
Tortilla chips accompanied with queso, hot chili,  
pico de gallo, guacamole, sour cream & jalapeños

**Spinach & Artichoke Dip**  
A traditional creamy dip, topped with Parmesan cheese  
and served with yellow corn tortilla chips

Price per person: \$38.00\*

## LICENSE TO CHILL

**Tray Passed Hors d'oeuvres**  
Caribbean Chicken Egg Rolls | Coconut Shrimp  
Caprese Skewers | Hummus & Tapenade Crostini

**Nacho Station**  
Build your own Nachos  
Tortilla chips accompanied with queso, hot chili,  
pico de gallo, guacamole, sour cream & jalapeños

**Slider Station**  
Cheeseburger in Paradise | Crab Cake Slider

**Dessert Station**  
Chef's Selection of Mini Desserts

Price per person: \$47.00\*

## ST. SOMEWHERE

**Tray Passed Hors d'oeuvres**  
Coconut Shrimp | Cheeseburger in Paradise Sliders  
Veggie Spring Rolls | Pretzel Bites

### STATIONS

**Charcuterie Display**  
Chef's selection of assorted meats, cheeses and crackers  
accompanied by fresh fruit with seasonal yogurt & roasted  
vegetables (red & yellow peppers, broccoli, cauliflower)  
with crostini bread

**Chicken Tinga Nacho Station - Build your own**  
Tortilla chips accompanied with chicken tinga, queso,  
hot chili, pico de gallo, guacamole, sour cream & jalapeños

House Made | Chef's Selection of  
Key Lime Pie Tarts | Mini Desserts

Price per person: \$64.00\*

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## TRAY PASSED HORS D'OEUVRES

\*Based on Two Pieces Per Person

**Vegetable Spring Rolls** | \$200 (Serves 25 people) 

Served with a sweet chili dipping sauce

**Caprese Skewers** | \$200 (Serves 25 people)  

Tomato & mozzarella with basil and balsamic drizzle

**Bruschetta Crostini** | \$200 (Serves 25 people) 

With balsamic glaze and Parmesan

**Hummus & Tapenade Crostini** | \$200 (Serves 25 people) 

Creamy blended hummus, spread on a crispy asiago crusted crostini, topped with house-made olive tapenade

**Warm Pretzel Bites** | \$200 (Serves 25 people) 

With queso dipping sauce

**Shrimp Fritters** | \$200 (Serves 25 people)

Served with a Cajun remoulade sauce

**Coconut Shrimp** | \$200 (Serves 25 people)

Served with coconut ranch dipping sauce

**Petite Lump Crab Cake Bites** | \$300 (Serves 25 people)

Handmade and fried golden brown served with Cajun remoulade sauce

**Seafood Bloody Mary Shooters** | \$300 (Serves 25 people) 

Poached shrimp, lump crabmeat, and avocado in a chilled seasoned Bloody Mary shooter (non-alcoholic)

**Caribbean Chicken Egg Rolls** | \$200 (Serves 25 people)

Diced chicken, shredded cheese, roasted corn, red peppers, black beans and jerk spice served with chipotle aioli

**Hand-Battered Chicken Tenders** | \$200 (Serves 25 people)

Served with honey mustard

**Traditional Bone-in Wings** | \$200 (Serves 25 people)

With choice of Buffalo, BBQ, teriyaki, or Caribbean jerk sauce. Served with ranch or bleu cheese dipping sauce

**Lava Lava Shrimp** | \$200 (Serves 25 people)

Golden fried shrimp drizzled with chili lime aioli

**Mac & Cheese Wedges** | \$200 (Serves 25 people) 

Served with a Sriracha ranch dipping sauce

**Jerk Meatballs** | \$200 (Serves 25 people)

Tossed in jerk BBQ sauce

**Mini Beef Wellington** | \$300 (Serves 25 people)

A piece of beef tenderloin with mushroom duxelles wrapped in puff pastry and baked golden brown

## DISPLAY HORS D'OEUVRES

**Fresh Vegetable Crudités** | \$300 (Serves 50 people)  

With ranch dressing

**Roasted Vegetable Crudités** | \$300 (Serves 50 people)  

Yellow squash, zucchini, portabella mushrooms, onions, and grilled tomatoes drizzled with balsamic glaze

**Fresh Fruit Tray** | \$300 (Serves 50 people) 

Sliced and served with seasonal yogurt

**Fresh Fruit** | \$400 (Serves 50 people)  

Skewers served with whipped cream

**Imported & Domestic Cheese Display** | \$400 (Serves 50 people)  

Assorted imported and domestic cheese with breads and crackers

**Charcuterie Display** | \$16 per person

Chef's selection of assorted cheeses, meats and marinated vegetables

**Spinach & Artichoke Dip** | \$325 (Serves 50 people) 

A traditional creamy dip, topped with Parmesan cheese and served with tortilla chips



**Gulf Shrimp Display** | \$11 per person 

Jumbo shrimp simmered in beer, lemon and Old Bay seasoning, served with Key West cocktail sauce

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## STATIONS

**Build Your Own Volcano Nachos | \$14.00 person**  
Build your own nachos with tortilla chips, queso, hot chili, pico de gallo, jalapeños, guacamole, and sour cream  
**Additional \$7.00 per person to add Carne Asada and \$6.00 per person to add Chicken Tinga**

### Fajitas

Roasted peppers and onions served with guacamole, sour cream, fire-roasted salsa and flour tortillas

**Chicken - \$23.00 per person**

**Beef - \$25.00 per person**

**Chicken & Beef - \$26.00 per person**

### Street Tacos

Served with pico de gallo, shredded cheese, fire-roasted salsa and sour cream and flour tortillas

**Chicken Tinga - \$22.00 per person**

**Roasted Pork - \$22.00 per person**

**Carne Asada Steak - \$23.00 per person**

**Choose Two Meats - \$26.00 per person**

**All Three Meats - \$28.00 per person**


## SLIDER SELECTIONS

**Mini Cheeseburgers in Paradise | \$5.50 per piece**  
Petite angus chuck burger topped with American cheese, shredded lettuce and sliced tomato

**BBQ Pork Sliders | \$5.50 per piece**  
Slow roasted pork shredded, mixed with jerk BBQ sauce, topped with a crispy onion ring, served on a bun

**Maryland-Crab Cake Sliders | \$6.00 per piece**  
Topped with crisp shredded lettuce and Cajun remoulade

**Mini Island Cuban | \$5.00 per piece**  
Pulled pork, sliced ham, Swiss cheese, sliced pickles and mustard, pressed in a crusty Cuban loaf



**Mini Impossible Burger | \$6.00 per piece**   
Plant-based burger topped with cheddar cheese, shredded lettuce, sliced tomato and burger sauce

**Coconut Shrimp Slider | \$5.50 per piece**  
Fried coconut shrimp topped with shredded lettuce and coconut ranch sauce

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**For more information please contact:**

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**Or Visit Us Online:**

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