

# FIRST FLIGHT



ISLAND RESTAURANT & BREWERY

## SPECIAL EVENT MENUS



301 Whitehead St.  
Key West, Florida  
33040



# Welcome to First Flight Island Restaurant and Brewery

First Flight offers a true Key West experience in a one of a kind, historic property!

Our commitment to providing high-quality food along with prompt and attentive service has earned us a reputation that we are proud of!

We cannot wait to provide you, your family, and friends with incredible island cuisine, excellent service, and memories to last a lifetime!

## **Brief History about First Flight Restaurant**

Located on the corner of Whitehead and Caroline St, stands one of Key West's most impressive and historic buildings. First Flight Island Restaurant and Brewery is well known for being the birthplace of Pan American Airlines. Pan-Am's first tickets were sold out of this very building in 1927. Our main level Canopy Garden sparkles with lights at night and is shaded by lush foliage during the day. Just off the red-bricked garden lies the Southernmost Brewery in the USA. Our famous Crash Bar, so named for the Sikorsky seaplane plunging through the ceiling, provides a unique drinking surface of a vintage airplane wing.

The second-floor, Treetop Terrace is nestled in the trees and provides guests with a unique private experience including an upstairs porch, overlooking old town Key West.

First Flight offers everything you need to make your private event vision a reality.

Let us guide you in creating a unique and personal experience.

Our Catering Packages will help you choose the style of event, food, and bar selections that are just right for your party with us.

**Thank you for considering First Flight!**

**For more information please contact us:  
Sales and Catering Office**

Jackie Gibson

Sales & Catering Manager

[jackie@keysrestaurantsgroup.com](mailto:jackie@keysrestaurantsgroup.com)

305.293.8484 ext 2

# Our Restaurant

## Canopy Garden

One of Key West's largest outdoor garden venues. Plush with tropical foliage and colorful orchids, the garden is best suited for large group gatherings. It features a fold down stage with all power needed for music. The venue also includes access to the Crash Bar & pub area.

### Capacity

**Cocktail Party: Up to 160 people**

**Sit Down: Up to 90-120 people** *(depending on dancing space)*

## Treetop Terrace

Home of the Original "Pan Am" headquarters and nestled among the banyan trees, the "Pavilion" and outdoor "Terrace" provide a flexible space for the most fabulous events. All overlooking the garden dining below. This space also features a full bar and private restrooms.

### Capacity

**Cocktail Party: Up to 80 people**

**Sit Down: Up to 60 people**

## The Whole House

A full access party to the entire restaurant. Featuring the "The Treetop Terrace", "Canopy Garden" and, "Crash Bar". Two floors with indoor and outdoor space, as well as full bars and restrooms on both floors.

### Capacity

**Cocktail Party: Up to 350 people**

**Sit Down: Up to 120-175 people** *(depending on dancing space)*

*Food and Beverage minimums, as well as site fees apply to all private events  
Consult sales manager for more details*



# FIRST FLIGHT



ISLAND RESTAURANT & BREWERY

## Plated Dinners

- Parties up to 50—no pre selection needed
- 50-75—preselected meal orders required
- 75 or more, we recommend buffet or stations style menu

# “Silver Clipper” Plated Dinner

## **First course**

*Includes bread service*

*(choice of)*

### **Lobster Bisque**

Traditional French bisque made with Florida spiny lobster, crème fraiche

### **Island Caesar**

Crisp romaine, shaved parmesan, toasted croutons, grilled pineapple, Caesar dressing

### **Field Greens**

Mixed spring greens, heirloom cherry tomatoes, cucumber, balsamic vinaigrette

## **Second course**

*(choice of)*

### **Seafood Fettuccini**

Key west pink shrimp, local fish, clams, fettuccini, basil cream sauce, parmesan

### **Organic Chicken**

Savory herb marinated chicken breast, rosemary & herb risotto, asparagus, pan demi glaze

### **Skirt Steak**

Grilled skirt steak, roasted fingerling potatoes, chef's seasonal vegetables, garlic chimichurri

## **Desserts**

*(choice of)*

### **Black Bottom Key Lime Pie**

House specialty with oreo cookie crust and whipped topping

### **New York Style Cheesecake**

Mixed berry coulis

**\$65 per person**



# “Pan American” Plated Dinner

## First Course

*Includes bread service*

*(choice of)*

### Lobster Bisque

Traditional French bisque made with Florida spiny lobster, crème fraiche

### Tropical Garden Salad

Spring greens, strawberry, candied walnuts, feta, balsamic vinaigrette

### Island Caesar

Crisp romaine, shaved parmesan, toasted croutons, grilled pineapple, Caesar dressing

## Second course

*(choice of)*

### Seafood Fettuccini

Key West pink shrimp, local fish, clams, fettuccini, basil cream sauce, parmesan

### Swordfish

Lightly blackened local swordfish, avocado jasmine rice, grilled asparagus, roasted jalapeño cream sauce

### New York Strip

Grilled N.Y. Strip, roasted gold potatoes, charred brussels sprouts, garlic chimichurri

## Desserts

*(choice of)*

### Black Bottom Key Lime Pie

House specialty with oreo cookie crust, whipped topping

### Red Velvet

Grand Marnier cream, berry compote, walnut crumble

**\$80 per person**

# “First Class” Plated Dinner

## **First Course**

*Includes bread service*

*(choice of)*

### **Lobster Bisque**

Traditional French bisque made with Florida spiny lobster, crème fraiche

### **Tropical Garden Salad**

Spring greens, strawberry, candied walnuts, feta, balsamic vinaigrette

### **Caprese**

Arugula, fresh mozzarella, heirloom tomato, pesto, balsamic reduction

## **Second course**

*(choice of)*

### **Local Grouper**

Pan seared grouper fillet, garden vegetable risotto, charred brussels sprouts, preserved lemon butter

### **Grilled Spiny Lobster Tail**

Grilled lobster tail, saffron tomato risotto, garden vegetables, sweet piquillo pepper gastrique

### **Filet Mignon**

Grilled beef tenderloin, garlic mashed potato, asparagus, bourbon mushroom demi glaze, truffle herb butter

## **Desserts**

*(choice of)*

### **Black Bottom Key Lime Pie**

House specialty with oreo cookie crust, whipped topping

### **New York Style Cheesecake**

Mixed berry coulis

### **Red Velvet**

Grand Marnier cream, berry compote, walnut crumble

**\$105 per person**



# FIRST FLIGHT



ISLAND RESTAURANT & BREWERY

## Buffet Dinners & Cocktail Parties



Buffet dinners designed for parties of  
30 guests or more



# “Caribbean Nights” Buffet

## Welcome Appetizer

### Coconut Shrimp

*Passed or Displayed*

Shaved coconut crusted shrimp, with a sweet chili dipping sauce

## Dinner Stations

### Assorted Bread Display

### Tropical Garden Salad Station

Spring greens, romaine mix, grilled pineapple, strawberry, pickled onion, cucumber, candied pecans, feta, balsamic vinaigrette

## Entrée Station

### Cuban Roasted Pig Display

*carving station requires \$125 attendant*

Cuban style whole roasted pig, seasoned in a classic citrus and garlic marinade, carved to order  
*Pork Tenderloin or Pulled Pork Mojo also available displayed without pig, upon request*

### Island Chicken

Char-Grilled airline chicken breast, island jerk glaze, black bean and corn salsa, citrus fruit

### Blackened Mahi Mahi Fillet

Locally sourced mahi mahi, lightly blackened, tropical salsa

## Sides

### Coconut Rice

### Seasoned Black Beans

### Caramelized Sweet Plantains

### Charred Seasonal Vegetables

## Dessert

### Black Bottom Key Lime Pie Display

House specialty with oreo cookie crust, individually sliced & displayed

**\$90 per person**

*Designed for minimum 30 guests*

# “Island Paradise” Buffet

## Passed Hors d’ Oeuvres

\*Includes choice of one Appetizer Addition

### Dinner Stations

#### **Assorted Bread Display**

#### **Tropical Garden Salad**

Spring greens, romaine mix, grilled pineapple, strawberry, cucumber, candied walnuts, feta, balsamic vinaigrette

#### **Caesar Salad**

Romaine mix, herbed croutons, parmesan cheese, house made caesar dressing

### Entrée Stations

#### **Herb Crusted Prime Rib**

*carving station requires \$125 attendant*

Garlic & rosemary slow roasted prime rib, Carved to order  
horseradish cream & pan demi jus

#### **Blackened Shrimp Tortellini**

Lightly blackened shrimp, seasonal vegetable primavera, pesto cream sauce

#### **Local Snapper**

Pan seared locally sourced snapper, blistered cherry tomatoes, citrus beurre blanc

### Sides

**Seasonal Vegetables & Roasted Brussels Sprouts**

**Herb Roasted Fingerling Potatoes**

**Jasmine Rice**

### Desserts Display

#### **Black Bottom Key Lime Pie**

House specialty with oreo cookie crust, individually sliced & displayed

#### **New York Style Cheesecake**

Mixed berry coulis

**\$115 per person**

*Designed for minimum 30 guests*



# “Conch Republic” Buffet

## Displayed Hors d’ Oeuvre

### Tropical Fruit & Artisan Cheese Board

## Passed Hors d’ Oeuvres

**\*Includes choice of one Appetizer Addition**

## Soup and Salad Stations

**Includes assorted Bread Display**

### Lobster Bisque

Traditional French bisque made with Florida spiny lobster, crème fraiche

### Caesar Salad

Romaine blend, shaved parmesan cheese, toasted croutons, house made caesar dressing

### Tropical Garden Salad

Spring greens, romaine mix, grilled pineapple, cucumber, strawberry, candied pecans, feta, balsamic vinaigrette

## Entrée Stations

### Tenderloin

*carving station requires \$125 attendant*

Beef tenderloin filet, lightly seasoned and carved to order

Featuring horseradish cream, bourbon pan sauce

### Island Chicken

Char-Grilled chicken breast, black bean and corn salsa, Caribbean jerk glaze, citrus fruit

### Grilled Lobster Tail

Caribbean spiny lobster tails, saffron beurre blanc, charred lemons

## Sides

**Seasonal Vegetables & Roasted Brussels Sprouts**

**Charred fingerling potatoes**

**Jasmine rice**

## Desserts Display

### Black Bottom Key Lime Pie Display

House specialty with oreo cookie crust, whipped topping

### Red Velvet

Grand Marnier cream, berry compote, walnut crumble

**\$135 per person**

*Designed for minimum 30 quests*

# **“First Flight”** **Cocktail Party**

## **Displayed Appetizer**

*(Choice of one)*

**Tropical fruit and artisan cheese display**

*or*

**Garden fresh crudite & assorted dips**

## **Passed Appetizers**

*(Choice of three)*

**Brisket Sliders**

**Jerk Chicken Skewers**

**Chimichurri Skirt Steak Skewers**

**Tuna Poke Wontons**

**Coconut Shrimp**

**Caprese Skewers**

**Tomato Bruschetta**

**Avocado & Street Corn Cup**

**Crab Stuffed Mushrooms**

**Antipasto Skewers**

**Deviled Eggs**

## **Key Lime Pie Display**

Single serving black bottom key lime pie cups

## **Included - two hour Beer & Wine package**

### **Beer**

First Flight micro brews (Havana Red, Main Squeeze Wheat, Maverick IPA)

Budweiser, Bud Light, Stella Artois, Presidente, Michelob Ultra

### **House Wines**

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

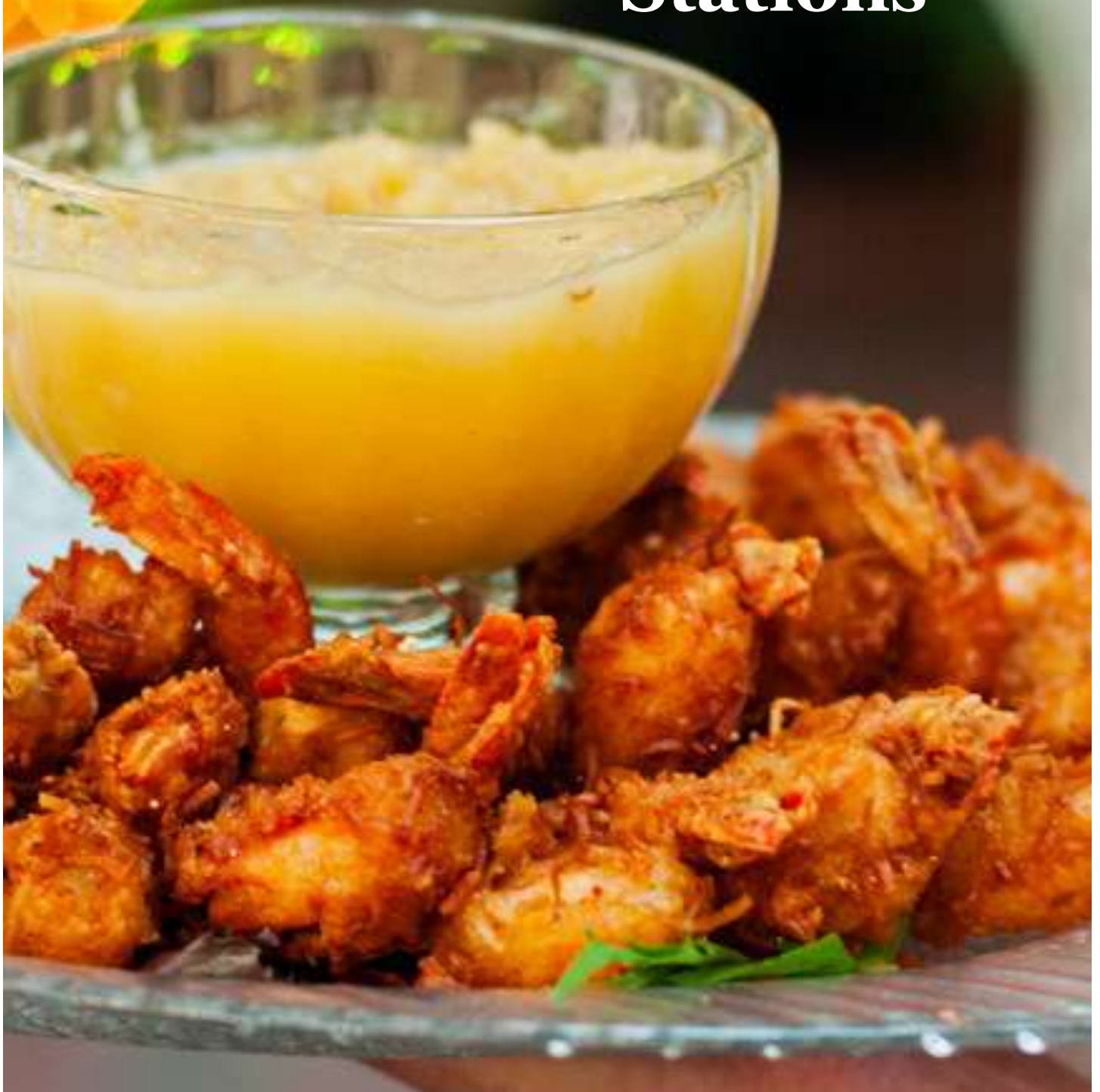
*( Bar upgrades available - Reference “Bar Options” page)*

**\$65 per person**

*Designed for minimum 30 guests*



# Additional Hors D'oeuvres & Food Stations



# Appetizers

*Priced Per Person*

## Appetizer Additions

### **Coconut Shrimp**

Shaved coconut crusted shrimp, sweet chili dipping sauce \$12

### **Jerk Chicken Skewers**

Island jerk marinated chicken, grilled pineapple, red pepper \$8

### **Brisket Panini Sliders**

Braised beef brisket, swiss cheese, caramelized onion, port wine demi \$10

### **Skirt Steak Skewers**

Grilled red pepper, roasted garlic chimichurri sauce \$12

### **Shrimp Ceviche**

Local shrimp, citrus segments, avocado mousse \$12

### **Tuna Poke Wonton Cups**

Marinated sushi grade ahi tuna, wakame salad, wasabi aioli, wonton crisp \$10

### **Caprese Skewers**

Heirloom cherry tomatoes, mozzarella, ipa-hop infused pesto, aged balsamic drizzle \$8

### **Tomato Bruschetta**

Garlic crostini, house made bruschetta, parmesan, balsamic reduction \$8

### **Avocado & Street Corn Cups**

Street corn salsa, grilled avocado, chipotle aioli, tortilla crisp \$10

### **Crab Stuffed Mushroom**

Crab cake stuffed button mushrooms, key lime mustard \$12

### **Chorizo Empanadas**

Lemon aioli \$8

## Specialty Displayed and Passed

### **Tropical Fruit and Artisan Cheese Display**

Seasonal fruits, and chefs hand selected cheeses \$12

### **Crudite Display**

Fresh vegetables, house made hummus, marinated olives, crackers & crostinis \$10

### **Tenderloin Crostini**

Savory prime sliced beef, brie cheese, arugula, horseradish cream sauce \$14

### **Charcuterie Display**

Cured Italian meats, artisan cheeses, artichoke, cherry tomato, aged balsamic drizzle, crostinis \$14

### **Antipasto Skewers**

Cured Italian meats, mozzarella, olives, cherry tomato, aged balsamic drizzle \$10

### **Bone In Chicken Lollipops**

Frenched Chicken Wing, cajun aioli \$14

### **Bacon Wrapped Scallops**

port wine reduction \$14

### **Rustic Shrimp Cocktail**

Old bay boiled key west pink shrimp, house made cocktail sauce \$14

### **Baby Lamb Chops**

Port Wine Glaze \$14

### **Beef Wellington**

Wild mushroom demi \$13

### **Deviled Eggs**

Classic style \$6



# Lighter Fare Stations

(Priced Per Person)

## Grazing Station

**\$42 - pick 4**

**\$33 - pick 3**

**\$24 - pick 2**

Includes crostinis, candied nuts, pickled vegetables, seasonal jam

### **Choice of:**

Assorted Charcuterie Meats, Artisan Cheese, Vegetable Crudité & Hummus, Tropical Fruits, Deviled Eggs, Greek Pasta Salad, marinated mozzarella balls

Add-On a Brie Puff Pastry Wheel  
\$50 (1 wheel = 30 guests)

## Chicken Wing Bar \$18

Includes Blue Cheese, Ranch, Celery, Carrots

### **Choice of 2:**

Hot / Thai Chili / Old Bay / Plain

## Slider Station \$18

### **Choice of 2:**

- Cheeseburger
- Seared ahi tuna & Wakame
  - Caprese
  - Brisket & Swiss
- Grilled Chicken & Pineapple

## Taco Bar

**\$36 - pick 4**

**\$30 - pick 3**

**\$24 - pick 2**

\*Southwest chicken & sauteed onions

\*Fajita beef & roasted red pepper

\*Sauteed shrimp & garlic

\*Blackened Mahi

\*Cuban Style Pulled Pork

Accompaniments of, flour tortilla, shredded lettuce, shredded cheese, pico de gallo, onions, jalapenos, sour cream

## Brisket Mac & Cheese - \$15

House specialty mac & cheese, braised beef brisket, three cheese blend, cavatappi pasta

## Raw Bar - \$25

Key west pink shrimp cocktail, Ahi tuna poke, local fish ceviche

## Warm Bread bowls

Spinach & Artichoke \$8

Parmesan & Wild Mushroom \$8

Crab & Artichoke \$12

Truffle Steak & Spinach \$12

Lobster & sweet corn \$10

## Display Stations

*(Priced Per Person)*

### **Tropical Garden Salad \$14**

Spring greens and romaine mix, grilled pineapple, strawberry, candied walnuts, feta, balsamic vinaigrette

### **Southern Shrimp Boil \$28**

Key West Pinks, Andouille sausage, corn on the cob, potatoes, onion, herb butter, lemon

### **Blackened Mahi Mahi Station \$26**

Tropical Salsa

### **Island Chicken \$22**

Char-Grilled chicken breast, spiced rum glaze, black bean and corn salsa, citrus fruit

### **Grilled Spiny Lobster Tail \$40**

Grilled lobster tail, sweet piquillo pepper sauce

## Desserts

*(Priced Per Person)*

### **House Made Key Lime Pie - \$10**

House specialty with oreo crust, individually displayed and garnished

### **Deep fried PB&J Sandwich - \$10**

Southernmost Brewery signature dessert, fried crispy brown, finished with dark chocolate drizzle

### **Sweets Table - \$14**

House made key lime pie, chefs cheesecake, double chocolate brownie

## Action Stations

*(Priced Per Person)*

Requires \$125 attendant fee

### **Cuban Roasted Pig Display \$25**

Cuban style whole roasted pig, seasoned in a classic citrus and garlic marinade, carved to order  
Sweet bbq, dinner rolls  
*Pork Tenderloin or Pulled Pork Mojo also available displayed without pig, upon request*

### **Seared Ahi Tuna Carving Station \$26**

Green tea crusted tuna loin, carved to order  
traditional accompaniments of pickled ginger, sweet soy reduction, wakame seaweed salad, crispy wontons

### **Prime Rib Carving Station \$30**

Herb crusted prime rib, au-jus, creamy horseradish, diner rolls

### **Beef Tenderloin Carving Station \$38**

Pepper encrusted tenderloin, creamy horseradish  
brandy cream sauce, dinner rolls

### **Pasta Cooking Station \$18**

Penne pasta, marinara & alfredo  
Toppings of spinach, roast garlic, tomato, mushroom, parmesan cheese

### **Add Chicken & Shrimp \$10**

*May also select as a displayed station*

## Accompaniments

**\$8 per person**

### **Steak Fries**

Cajun aioli

### **Street Corn Cob**

Southwest seasoning, queso fresco, cilantro

### **Cold Mediterranean Pasta**

Olives, cucumber, sun dried tomato, parmesan, herb olive oil

**Island Rice & Black Beans**  
**Roasted Seasonal Vegetables**  
**Coconut Rice**  
**Sweet Plantains**



# Bar Options

## Beer & Wine Bars

### **Beer & Wine**

#### **Domestic & Imported Beers**

First Flight micro brews  
(Havana Red Ale, Main Squeeze Citrus Wheat,  
Maverick IPA)  
Budweiser, Bud Light, Stella Artois, Presidente,  
Michelob Ultra

#### **House Wines**

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

2hour—\$25 per person  
3hour—\$32 per person  
4hour—\$37 per person

### **Premium Beer & Wine**

#### **Domestic, Imported & Craft Beers**

##### **Beer**

First Flight micro brews  
(Havana Red Ale, Main Squeeze Citrus Wheat,  
Maverick IPA)  
Budweiser, Bud Light, Stella Artois, Presidente,  
Michelob Ultra

#### **Premium Brand Wines**

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

2hour—\$35 per person  
3hour—\$42 per person  
4hour—\$47 per person

## Full Bars

### **Full House Bar**

#### **Includes: Beer, Wine, Call Brand Liquors**

First Flight micro brews  
(Havana Red Ale, Main Squeeze Citrus Wheat,  
Maverick IPA)  
Budweiser, Bud Light, Stella Artois, Presidente,  
Michelob Ultra

#### **House Wines**

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

#### **House Brands Liquors**

New Amsterdam Vodkas, Sauza tequila,  
Beefeater Gin, Cruzan Rums, Jim Beam

2hour—\$35 per person  
3hour—\$42 per person  
4hour—\$47 per person

### **Premium Bar**

#### **Includes: All Beers, Premium Wine, Premium Liquors**

##### **Beer**

House made micro beers,  
Budweiser, Bud Light, Michelob ultra, president,  
Kona lager, seasonal cider

#### **Premium Brand Wines**

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

#### **House brand liquors, plus premiums**

Ketel One Vodka, Bombay Sapphire,  
Bulliet Bourbon, Crown Royal, Patron Tequila,  
Bacardi Rums

2hour—\$40 per person  
3hour—\$52 per person  
4hour—\$62 per person

*All bar packages do not include shots, and martinis  
Outside alcohol is not permitted during special events.  
All beer, wine and liquor must come from First Flight*

## Additional Bar Options

### **Welcome Drink**

**Guests will be greeted with a refreshing cocktail upon arrival to your event**

**Choose from one of our signature drinks:**

***Key Lime Margarita, Key West Rum Punch,  
Strawberry Lime-aid***

**Or we will make your favorite drink recipe.  
*Prices to be determined based on cocktail selected.***

### **Champagne Toast**

**Invite your guests to join you in a toast to help celebrate your special occasion. Price is \$5.00 per person.**

### **Consumption Bar**

**(\$150 bartender set up fee / 60 people )**

**Alcoholic beverages will be accounted for, and paid on one tab at end of event. Consumption bars can be set to time and dollar amount limits. Tax and gratuity added to total consumption tab**

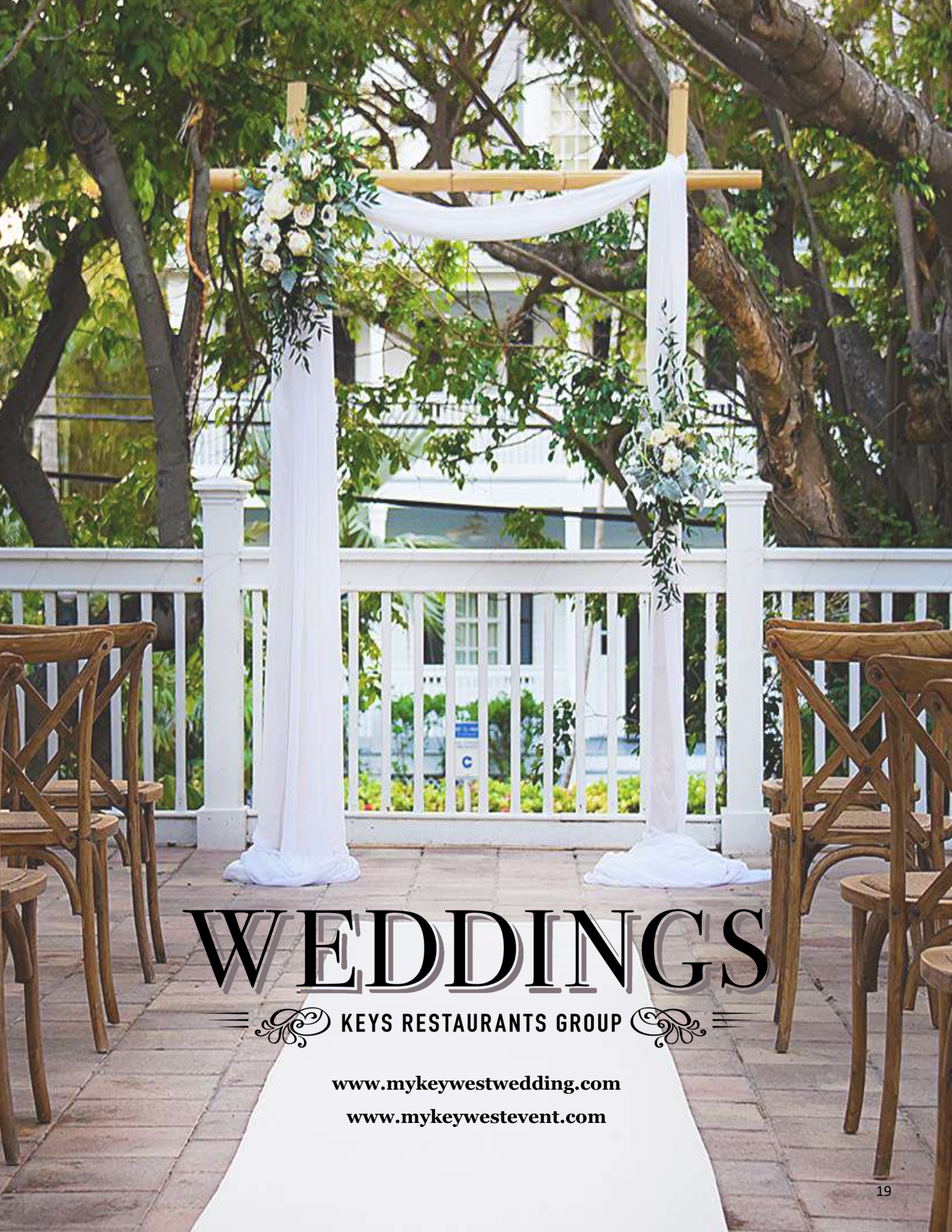
### **Cash Bar**

**(\$150 bartender set up fee / 60 people)**

**(Available in addition to open bar packages)**

**All guests will pay for cocktails and wine individually**





# WEDDINGS

KEYS RESTAURANTS GROUP

[www.mykeywestwedding.com](http://www.mykeywestwedding.com)

[www.mykeywestevent.com](http://www.mykeywestevent.com)