



# THE EVENT ROOM MENU

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

# HORS D'OEUVRES & EXTRAS

## *Just Dip Baby Dip .....*

FEEDS 30

DIP BABY DIP

(FEEDS UP TO 30)

-CAJUN SHRIMP OR CRAWFISH DIP

SERVED WITH PITA CHIPS- 120

-SMOKED CHICKEN SALAD

SERVED WITH ASSORTED CRACKERS- 100

-LOADED QUESO DIP

SERVED WITH TORTILLA CHIPS- 85

-CRAB RANGOON DIP

SERVED WITH WONTON CHIPS=120

-BAKED POTATO DIP

SERVED WITH RIDGED POTATO CHIPS- 85

-

SPINACH ARTICHOKE

SERVED WITH TORTILLA CHIPS -85

# HORS D'OEUVRES & EXTRAS

*Slide to the Left, Slide to the  
Right .....*

SOLD BY THE DOZEN - \$PER DOZEN  
FEEDS 6 @ 2 SLIDERS PER PERSON

PHILLY CHEESE STEAK  
FILLED WITH PEPPERS, ONIONS AND STRINGY  
PROVOLONE CHEESE\$58

FRENCH DIP  
WITH HOMEMADE AU JUS ROAST BEEF &  
CARMELIZED ONION\$50

-BBQ CHICKEN OR PORK  
TOPPED WITH A CRUNCHY, CREAMY APPLE  
SLAW\$50

-  
BUFFALO CHICKEN  
SPICY TENDER CHICKEN AND REFRESHING  
CREAMY COLESLAW\$50

-  
MONTE CRISTO  
SLIDERS MADE WITH HAM, TURKEY AND  
CHEESE BAKED IN A RICH BUTTERY TOPPING  
DUSTED WITH POWDERED SUGAR\$55

-  
EGGPLANT PARMESAN  
TOMATO SAUCE, PARMESAN CHEESE\$60

-HAWAII HAM & SWISS  
SERVED WITH DIJON MUSTARD\$50

-BACON CHEESEBURGER  
GROUND BEEF, BACON, CHEDDAR & A SMILE\$55

-CHICKEN BACON RANCH \$50  
THIS ONE IS SELF EXPLANATORY

# HORS D'OEUVRES & EXTRAS

## *Platters & Boards*

### FINGER SANDWICHES

100 SANDWICHES-\$65

ROAST BEEF, CHICKEN SALAD, EGG  
SALAD, TUNA SALAD, TURKEY, HAM OR  
HAM & CHEESE

### FRESH FRUIT PLATTER

SEASONAL FRUIT

LARGE (SERVES UP TO 30) \$75

MEDIUM (UP TO 20) \$55

SMALL (UP TO 10) \$35

### VEGGIE TRAY

LARGE (SERVES UP TO 30) \$75

MEDIUM (SERVES UP TO 20) \$55

SMALL (SERVES UP TO 10) \$35

### CHARCUTERIE & GRAZING BOARDS

VARIETY OF MEATS, CHEESE, CRACKERS & GOODIES

LARGE 225 (FEEDS 30)

MEDIUM 150 ( FEEDS 20)

SMALL 75 ( FEEDS 10)

### DESSERT BOARD

YUMMY CHOCOLATES, FRUIT COOKIES, BROWNIES CANDIES  
ETC....

LARGE 195 ( FEEDS 30)

MEDIUM 130 ( FEEDS 20)

SMALL 65 ( FEEDS 10)

### BREAKFAST GRAZING BOARD-CHEF INSPIRED

# HORS D'OEUVRES & EXTRAS

## *Mini Buffet*

PRICE PER 30 SERV.

RED BEANS & RICE..... \$150  
SMOKED SAUSAGE IN BBQ SAUCE....\$70  
SAUTEED BABY MUSHROOMS....\$70  
FRIED CHICKEN NUGGETS..... \$100  
VEGGIE SPRING ROLLS.....\$170  
CRAWFISH OR MEAT PIES....\$150  
SHRIMP FETTUCINE....\$260  
CREOLE CHICKEN/SHRIMP  
CURRY.....\$130/200  
CRAWFISH PASTA.....\$200  
JAMBALAYA....\$150  
DIRTY RICE.....\$150  
MINI CRABCAKES.....\$180  
HAWAIIAN LUAU MEATBALLS....\$150  
MINI EGGROLLS W DIPPING SAUCE.....\$180  
CRAB FRIED RICE.....\$190  
GRILLED HONEY SESAME WINGS.....\$200  
PEACH MANGO HABENARO WINGS.....\$200  
MINI BASIL TOMATO SOUP & GRILL  
CHEESE....\$180  
VEGAN JAMBALAYA.....\$200  
VEGAN RED BEANS & RICE.... \$200  
VEGAN MAC & CHEESE....\$130  
BBQ CAULIFLOWER....\$100

# MENU A

## SALAD

(CHOOSE ONE)

CAPRESE PASTA SALAD

SOUTHERN POTATO SALAD

SPRING MIX SALAD SPRING MIX GREENS WITH CHEESE,  
TOMATOES & CUCUMBERS

MANDARIN ORANGE SALAD

CRISP ROMAINE WITH MANDARIN ORANGES, FETA

PECAN STRAWBERRY SALAD

FRESH GREEN SPINACH WITH STRAWBERRIES, CRAISINS, FETA  
& PECANS

## ENTREE

(CHOOSE TWO)

BOURBON MUSTARD GLAZED HAM

CAESAR CHICKEN

BOWTIE PASTA W/CREAMY SPINACH MUSHROOM & ANDOUILLE

ITALIAN BAKED CHICKEN

GARLIC BUTTER BAKED CHICKEN

CITRUS TERIYAKI CHICKEN

## SIDES

(CHOOSE TWO)

DIRTY RICE

GARLIC HERB RICE

CREAMED SPINACH

BROWN SUGAR ROASTED SWEET POTATOES

GARLIC MASH POTATOES

SEASONED GREEN BEANS

STEAMED CABBAGE

GRILLED ROASTED VEGATABLES

ROLLS W/WHIPPED BUTTER

OR

JALAPENO CORNBREAD

TEA, LEMONADE, WATER

\$32.00 PER PERSON

+ 7% SALES TAX

+ 20% GRATUITY

# MENU B

## SALAD

(CHOOSE ONE)

CAPRESE PASTA SALAD

SOUTHERN POTATO SALAD

SPRING MIX SALAD SPRING MIX GREENS WITH  
CHEESE, TOMATOES & CUCUMBERS

MANDARIN ORANGE SALAD

CRISP ROMAINE WITH MANDARIN ORANGES, FETA

PECAN STRAWBERRY SALAD

FRESH GREEN SPINACH WITH STRAWBERRIES,  
CRAISINS, FETA & PECANS

## ENTREE

(CHOOSE TWO)

ENTREE

(CHOOSE TWO)

ROSEMARY & GARLIC ROAST BEEF

BALSAMIC GRILLED OR BAKED CHICKEN

SHRIMP OR CHICKEN ALFREDO PASTA

TERIYAKI PINEAPPLE CHICKEN OR BEEF

BOWTIE SPINACH MUSHROOM & SHRIMP PASTA

## SIDES

(CHOOSE TWO)

DIRTY RICE

GARLIC MASH POTATOES

ROASTED RED POTATOES

HONEY GREEN BEANS W/ PECANS

JAMBALAYA PASTA

ROSEMARY VEGAN MASHED POTATOES

SWEET CHILI ROASTED BRUSSELS SPROUTS

MACARONI & CHEESE

SWEET POTATO SOUFLEE

ROLLS W/WHIPPED BUTTER

OR JALAPENO CORNBREAD

TEA, LEMONADE, WATER

\$42.00 PER PERSON

+7% SALES TAX

+ 20% GRATUITY

# MENU C

## SALAD

(CHOOSE ONE)

CAPRESE PASTA SALAD

SOUTHERN POTATO SALAD

SPRING MIX SALAD SPRING MIX GREENS WITH  
CHEESE, TOMATOES & CUCUMBERS

MANDARIN ORANGE SALAD

CRISP ROMAINE WITH MANDARIN ORANGES, FETA

PECAN STRAWBERRY SALAD

FRESH GREEN SPINACH WITH STRAWBERRIES,

CRAISINS, FETA & PECANS

## ENTREE

(CHOOSE TWO)

GRILLED SWAI W/ CRAWFISH CREAM SAUCE

CAJUN STEAK W/APRICOT ORANGE GLAZE

CREAMY PASTA W/ SALMON & ASPARAGUS

STUFFED EGGPLANT IN CREOLE SAUCE

## SIDE

(CHOOSE THREE)

DIRTY RICE

HONEY GREEN BEANS W/ PECANS

GARLIC MASH POTATOES

SAUTÉED SPINACH

CREAMY SMOKED GOUDA GRITS

BROWN SUGAR ROASTED CARROTS

CHICKEN & SAUSAGE JAMBALAYA

CAJUN ALFREDEAUX

ROLLS W/WHIPPED BUTTER

OR

JALAPENO CORNBREAD

TEA, LEMONADE, WATER

\$52.00 PER PERSON

+ 7 % SALES TAX

+ 20% GRATUITY



# HOLIDAY MENU

## SALAD

(CHOOSE ONE)

CAPRESE PASTA SALAD

SOUTHERN POTATO SALAD

SPRING MIX SALAD SPRING MIX GREENS WITH  
CHEESE, TOMATOES & CUCUMBERS

MANDARIN ORANGE SALAD

CRISP ROMAINE WITH MANDARIN ORANGES, FETA

PECAN STRAWBERRY SALAD

FRESH GREEN SPINACH WITH STRAWBERRIES,  
CRAISINS, FETA & PECANS

## ENTREE

(CHOOSE TWO)

PRIME RIB

ROASTED PORK LOIN W/ CRANBERRY SAUCE

HONEY HAM W/ PINEAPPLE GLAZE

HONEY ORANGE GLAZED TURKEY

HERB- ROASTED CORNISH HEN

(CHOOSE TWO)

DIRTY RICE

HONEY GREEN BEANS W/ PECANS

GARLIC MASH POTATOES

CREAMED SPINACH

CREAMY SMOKED GOUDA GRITS

BROWN SUGAR ROASTED SWEET POTATO

CHICKEN & SAUSAGE JAMBALAYA

ROLLS W/WHIPPED BUTTER

OR

JALAPENO CORNBREAD

TEA, LEMONADE, WATER

\$42.00 PER PERSON

+ 7 % SALES TAX

+ 20% GRATUITY

# BOUJEE

## BREAKFAST & BRUNCH

( CHOOSE 4 )

SEAFOOD QUICHES

NEAUXLA SHRIMP & GRITS

GRITS & GRILLADES

DIRTY RICE

BACON OR CRAWFISH DEVILED EGGS

GUAVA BBQ WINGS

PEACH BOURBON WINGS

ASSORTED DANISH

CARAMEL APPLE CINNAMON ROLLS

KAHLUA & CREAM FRENCH TOAST

CROISSANTS

MINI AVACODO TOAST

MINI BRUCHETTA TOAST

MINI CHICKEN & WAFFLES

SWEET PLANTAINS

CHOCOLATE MOUSSE BERRY PARFAIT

YOGURT, GRANOLA, FRESH FRUIT PARFAIT

TEA, LEMONADE, WATER

\$32 PER PERSON

+ 7 % SALES TAX

+ 20% GRATUITY

MINIMUM ORDER 30

ADDITIONAL ADD ON

SEAFOOD GUMBO \$300

CHICKEN & SAUSAGE GUMBO \$270

ASSORTED MIMOSA WALL

ICED COFFEE BAR

FLAVORED SWEET TEA OR LEMONADE BAR

ROSE WATER LEMONADE

LAVENDER LEMONADE

# JUST DESSERTS

ORDERED BY THE PAN \$180- FEEDS 30

STRAWBERRY PUDDING (LIKE BANANA PUDDING BUT  
WITH STRAWBERRIES)  
(KIND OF LIKE BANANA PUDDING BUT NOT)

HOMEMADE BREAD PUDDING WITH BOURBON SAUCE

SWEET POTATO BREAD PUDDING

CHOCOLATE BREAD PUDDING

CHOCOLATE BROWNIE TRIFLE

CUPCAKES BY THE DOZEN (ASK ABOUT FLAVORS)

PAY DAY BARS

NEIMAN MARCUS BARS

(

# THE BAR

## BAR SERVICES

CUSTOMERS MAY PURCHASE THEIR OWN BEVERAGES, ALCOHOLIC AND NON-ALCOHOLIC FOR THEIR EVENT. WE WILL BE

HAPPY TO PROVIDE YOU WITH GUIDELINES AND AMOUNTS FOR PURCHASING THE APPROPRIATE AMOUNT OF BEVERAGES.

ADDITIONALLY, WE CAN PROVIDE YOU WITH PROFESSIONAL LICENSED INSURED BARTENDERS TO SERVE YOUR GUESTS. WE SUGGEST ONE BARTENDER FOR EVERY 75 GUESTS, FOR SUPERLATIVE SERVICE.

BARTENDER @ \$100.00 PER HOUR PLUS TIPS

APPROPRIATELY ATTIRED BARTENDERS

FULL BAR SET-UPS & INCIDENTALS @ \$4.00 PER PERSON

ALL DISPOSABLE BAR SERVICE @ \$3.00 PER PERSON TO INCLUDE DISPOSABLE GLASSWARE, MIXERS, GARNISH, ICE AND BAR SUPPLIES