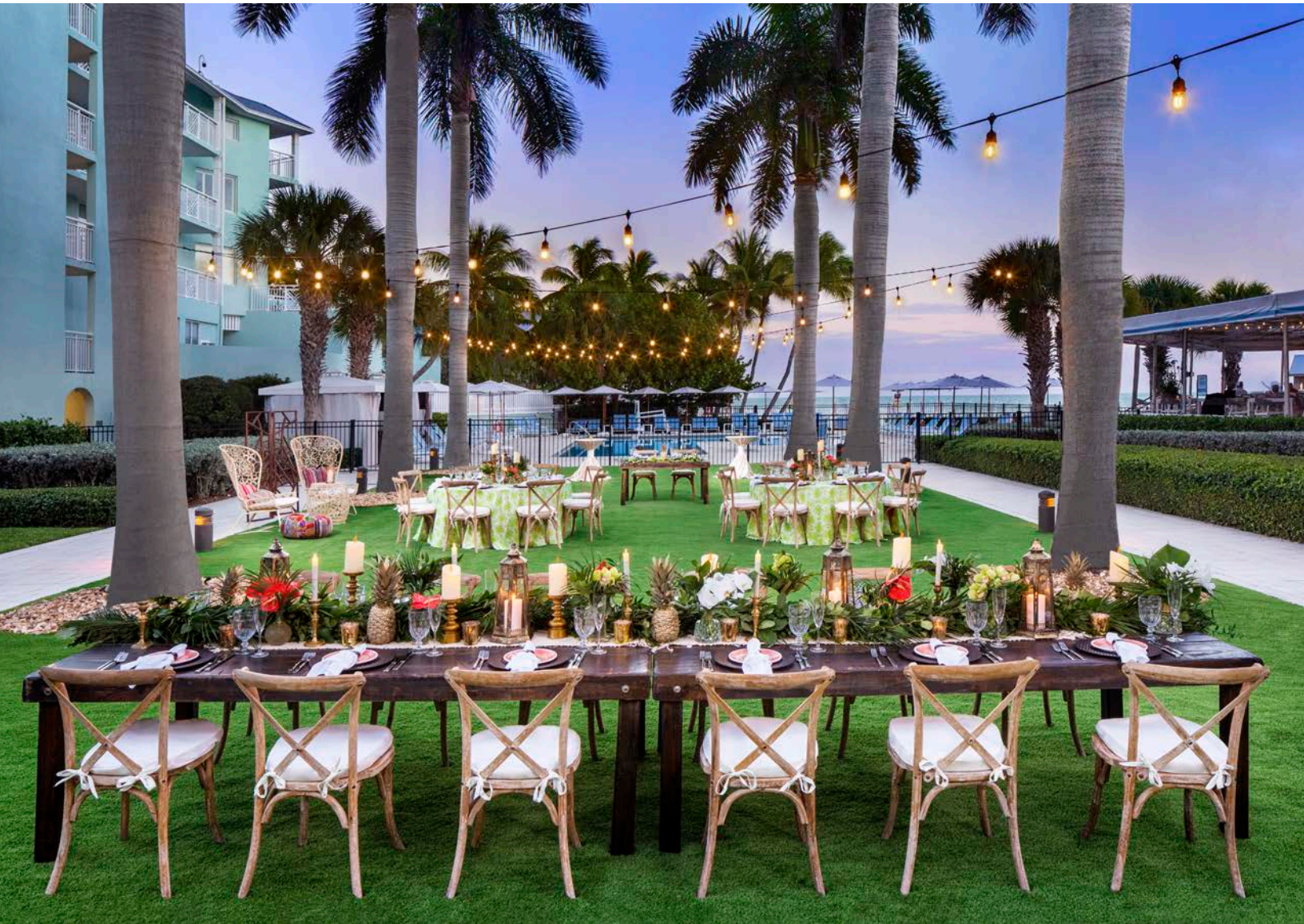




THE REACH
KEY WEST

CURIO COLLECTION
by Hilton™



BANQUET MENUS



1435 Simonton St, Key West, FL 33040 • 305 293 6217 • [ReachResort.com](https://www.ReachResort.com)

CONTINENTAL BREAKFAST

- Continental breakfasts are intended for a maximum of 30 minutes.
- Additional \$4 per person for each additional 1/2 hour of service.
- All chef-attended stations will be charged \$175 chef fee.



Good Start

JUICE & COFFEE BAR

Florida orange juice, Florida grapefruit juice, pineapple juice, cranberry juice, coffee & hot tea

FRUIT MONGER DISPLAY

Selection of whole seasonal fruit

Display of fresh cut seasonal fruit

OATS & GRAINS | CHOOSE ONE

Chia seed bowl, tropical fruit, cereal granola, toasted coconut

Overnight oats, coconut milk, strawberries, almonds

BAKERY

Mini croissants

Selection of mini muffins

Selection of bread for toast

Fruit preserves and whipped butter

\$41 PER PERSON

Coastal Sunrise

JUICE & COFFEE BAR

Florida orange juice, Florida grapefruit juice, pineapple juice, cranberry juice, coffee & hot tea

FRUIT MONGER DISPLAY

Selection of whole seasonal fruit

Display of fresh cut seasonal fruit

BAKERY | CHOOSE TWO

Selection of mini pastries and croissants

Selection of mini muffins

Selection of bread for toast with fruit preserves and whipped butter

Cinnamon rolls and hummingbird breakfast bread

Bagels with plain, herb garlic, lox, and berry cream cheeses

\$38 PER PERSON



HOT BREAKFAST BUFFET



- Hot breakfasts are intended for a maximum of 60 minutes.
- Additional \$4 per person for each additional 1/2 hour of service.
- All chef-attended stations will be charged \$175 chef fee.
- Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.

Good Morning Key West

JUICE & COFFEE BAR

Florida orange juice, Florida grapefruit juice, pineapple juice, cranberry juice, coffee & hot tea

FRUITOLOGY INFUSED JUICES + \$10 PER PERSON

FRUIT MONGER DISPLAY

Selection of whole seasonal fruit

Display of fresh cut seasonal fruit

BAKERY | CHOOSE TWO

Selection of mini pastries and croissants

Selection of mini muffins

Selection of bread for toast with fruit preserves and whipped butter

Cinnamon rolls and hummingbird breakfast bread

Bagels with plain, herb garlic, lox, and berry cream cheeses

CAGE FREE EGGS | CHOOSE ONE

Scrambled eggs

Cheese scramble

Egg white frittata Florentine, spinach, tomato

Loaded frittata, peppers, onions, sausage, bacon, cheese

Spanish style torta, potato, chorizo, manchego, green onion

SIDES

Ham

Smoked sausage

Bacon

Chicken-apple sausage

Home fries

Pork sausage

Hash browns

CHOOSE TWO SIDES | \$47 PER PERSON

CHOOSE THREE SIDES | \$53 PER PERSON

CHOOSE FOUR SIDES | \$59 PER PERSON



HOT BREAKFAST BUFFET



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Four Marlins Breakfast

JUICE & COFFEE BAR

Florida orange juice, Florida grapefruit juice, pineapple juice, cranberry juice, coffee & hot tea

FRUITOLOGY INFUSED JUICES + \$10 PER PERSON

FRUIT MONGER DISPLAY

Selection of whole seasonal fruit

Display of fresh cut seasonal fruit

CONTINENTAL

Selection of mini pastries

Selection of mini muffins

Gluten free chocolate and blueberry muffins

Tropical fruit salad

Charcuterie and cheese display

Smoked salmon display with mini bagels

CAGE FREE EGGS | CHOOSE ONE

Scrambled eggs

Cheese scramble

Egg white frittata Florentine, spinach, tomato

Loaded frittata, peppers, onions, sausage, bacon, cheese

Spanish style torta, potato, chorizo, manchego, green onion

FOUR MARLINS BREAKFAST SPECIALTIES | CHOOSE ONE

Eggs benedict, english muffin, shaved ham, poached egg, key lime hollandaise

Avocado toast, poached egg, escabeche, radish, goat cheese, sumac oil

Humming bird pancakes

Croissant breakfast sandwich, breakfast sausage, aged cheddar cheese, egg

BLUE CRAB AND ASPARAGUS OMELET + \$16 PER PERSON



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Four Marlins Breakfast (cont.)

SIDES

Ham

Bacon

Chicken-apple sausage

Smoked sausage

Pork sausage

Loaded potato hash, onions, bacon, cheese, tomato, scallions

Four Marlins hash browns, cheddar, green onion

CHOOSE TWO SIDES | \$55 PER PERSON

CHOOSE THREE SIDES | \$61 PER PERSON

CHOOSE FOUR SIDES | \$67 PER PERSON



BREAKFAST ENHANCEMENTS



- Breakfast enhancements can be added to any hot or continental breakfast
- must equal full guaranteed number of guests and are not for individual sale
- All chef-attended stations will be charged \$175 chef fee.

Sweet Additions

Traditional sticky cinnamon rolls | **\$9 PER PERSON**

Hummingbird pancakes | **\$14 PER PERSON**

Guava Pastilles | **\$8 PER PERSON**

Healthy Additions

Homemade fruit smoothies | **\$14 PER PERSON**

- Two seasonal flavors

Greek yogurt parfaits | **\$14 PER PERSON**

- Fresh berries, local honey, granola, toasted coconut

Overnight oats and chia seed bowls | **CHOOSE TWO \$17 PER PERSON**

- Chia coconut bowl, tropical fruit, toasted coconut, macadamia nut, granola
- Chia coconut bowl, blackberries, dried cherries, pecans, brown sugar, maple syrup
- Overnight oats, strawberry, coconut, honey, granola
- Overnight oats, mango, mint, agave, macadamia nut

Action Stations

Omelet station | **\$20 PER PERSON**

Eggs Benedict station | **\$15 PER PERSON**

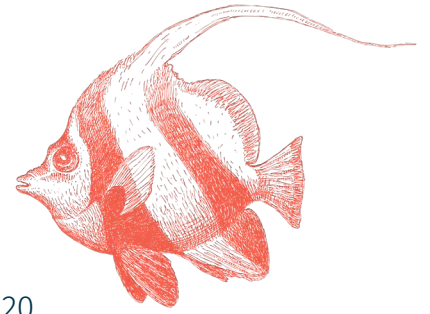
Breakfast sandwich station | **CHOOSE TWO \$20 PER PERSON**

- English muffin, egg patties, sausage, cheddar cheese
- New York style bagel, scrambled egg, bacon, American cheese
- Croissant, egg white, spinach, roasted tomato, goat cheese
- Buttermilk biscuit, smoked ham, bacon, cheddar cheese, egg patty



BRUNCH

- Brunch is intended for a maximum of 2 hours.
- Additional \$10 per person for each additional 1/2 hour of service.
- All chef-attended stations will be charged \$175 chef fee.
- Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.



Four Marlins Brunch

JUICE & COFFEE BAR

Florida orange juice, infused juices, coffee & hot tea

PARFAIT BAR

Plain and flavored Greek yogurts, fresh berries, seasonal tropical fruit, cereal granola, seeds and nuts

BAKERY | CHOOSE THREE

Traditional Croissants
Cinnamon rolls
Selection of mini muffins
Gluten free blueberry muffin
Guava pastilles

CAGE FREE EGGS | CHOOSE ONE

Scrambled eggs
Egg whites with herbs
Cheese scramble
Egg white frittata Florentine, spinach, tomato
Loaded frittata, peppers, onions, sausage, bacon, cheese
Spanish style torta, potato, chorizo, manchego, green onion

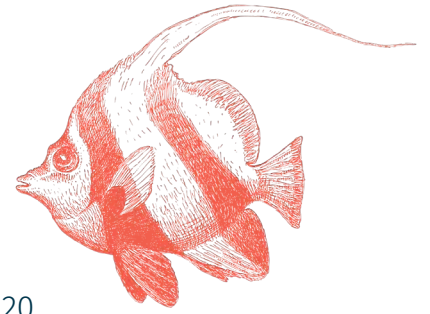
SIDES | CHOOSE TWO

Ham
Bacon
Chicken-apple sausage
Smoked sausage
Pork sausage



BRUNCH

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Four Marlins Brunch (cont.)

SALAD BAR

Mixed greens, heirloom tomatoes, cucumber, hearts of palm, Florida citrus, goat cheese, almonds, key lime vinaigrette
Bahamian cucumber salad

BRUNCH STATIONS

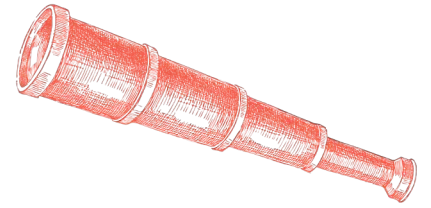
Breakfast burger sliders, mini breakfast sandwiches
Avocado toast station, multigrain bread, avocado, escabeche, goat cheese, radish, sumac oil

\$95 PER PERSON



BREAKS

- Breaks are not for use as breakfast, lunch or dinner.
- All attended stations will be charged \$175 fee.



Salty A La Carte Breaks

Individual bags of pretzels, potato chips, popcorn, or plantain chips | **CHOOSE ONE**
\$68 PER DOZEN

Individual bags of sweet and salty trail mix | **\$68 PER DOZEN**

Premium mixed nuts | **\$46 PER POUND**

Potato chips with pimento cheese and embered onion dip | **\$240 PER 25 GUESTS**

Tortilla chips with salsa and guacamole | **\$230 PER 25 GUESTS**

Pita chips with traditional and roasted garlic black eyed pea hummus
\$250 PER 25 GUESTS

Healthy A La Carte Breaks

Fruit monger sliced fruit display | **\$300 PER 25 GUESTS**

Whole seasonal fruit | **\$5 PER EACH**

Assorted granola, power and energy bars | **\$68 PER DOZEN**

Assorted plain and flavoured greek yogurts | **\$7 EACH**

Mini greek yogurt granola parfaits | **\$9 EACH**

Overnight oat cups | **\$9 EACH**

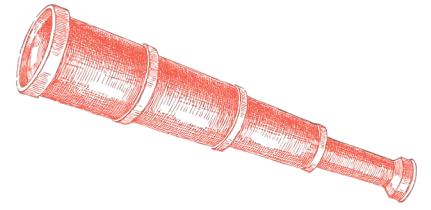
Mini chia seed pudding cups | **\$9 EACH**

Fruit cups | **\$9 EACH**



BREAKS

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- All attended stations will be charged \$175 fee.



Sweet A La Carte Breaks

Assorted baked muffins | **\$85 PER DOZEN**

Assorted mini breakfast pastries | **\$87 PER DOZEN**

Assorted Cookies | **\$68 PER DOZEN**

Key Lime Tarts | **\$90 PER DOZEN**

Chocolate - peanut tartlets | **\$95 PER DOZEN**

Beverage A La Carte Break

Freshly brewed regular and decafenaited coffee and hot tea | **\$98 PER GALLON**

Fresh lemonade or limeade | **\$90 PER GALLON**

Fruit and mint infused water | **\$80 PER GALLON**

Freshly brewed iced tea | **\$80 PER GALLON**

Assorted coca cola products and flavoured sparkling water | **\$6 EACH**

Bottled still and sparkling water | **\$6 EACH**

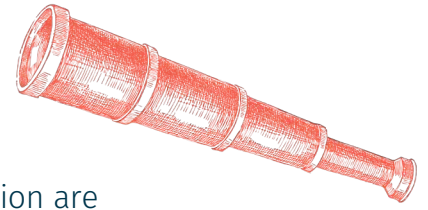
Energy drinks or powerade | **\$7 EACH**

Bottled fruit smoothies | **\$7 EACH**



BREAKS

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- All attended stations will be charged \$175 fee.
- All breaks except watering hole, caffeinated and infused water station are intended for a maximum of 30 minutes



Fruitology | \$55 PER PERSON

- Infused juices in glass viles
- Seasonal compressed melon pops
- Fruit roll ups
- Tropical fruit salad
- Berry salad
- Fruit of the moment
- Toasted coconut and variety of nuts for garnish

Mom's Pantry Cookies and Milk | \$30 PER PERSON

- Chocolate chip cookies
- Oatmeal raisin cookies
- White chocolate macadamia nut cookies
- Key lime shortbread cookies
- Whole milk
- Strawberry soy milk
- Chocolate almond milk

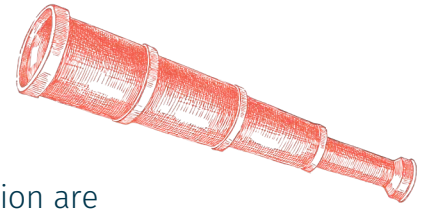
Oats and Grains | \$27 PER PERSON

- Selection of granola, energy, and power bars
- Overnight oat bowls
- Muesli jars
- Build your own trail mix bar: selection of nuts, grains, granola, dried fruits and candies
- Infused iced teas : lavender & orange peel, mango & star fruit



BREAKS

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Take me back Snack Attack | \$29 PER PERSON

- Selection of nostalgic chocolate and candies presented in individual jars
M&Ms, swedish fish, reeses pieces, sour gummy worms, licorice, runts, skittles, starburst, snow caps, milk duds
- Selection of individually wrapped candy bars
Butterfingers, baby ruth, milky way, mounds, almond joy, snickers, twix, kit kat
- Ice cold whole milk, 2% milk, soy milk, almond milk
- Hand crafted mango lemonade and raspberry key limeade

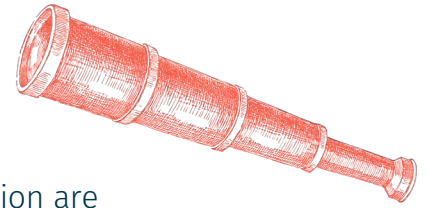
Chips and Dips Party | \$24 PER PERSON

- Traditional hummus
- Pimento cheese
- Embered onion dip
- Smoky tomato salsa, salsa verde, tropical fruit salsa
- Potato chips
- Pita chips
- Tortilla chips
- Assorted crackers
- Vegetable crudité



BREAKS

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- All breaks except watering hole, caffenaited and infused water station are intended for a maximum of 30 minutes



Watering Hole | \$32 PER PERSON FOR 8 HOURS | \$22 PER PERSON FOR 4 HOURS

- Unlimited regular and decaffenaited coffee and hot teas
- Unlimited assorted coca-cola products and bottled water

Caffenaited | \$24 PER PERSON FOR 8 HOURS | \$18 PER PERSON FOR 4 HOURS

- Unlimited regular and decaffenaited coffee and hot teas

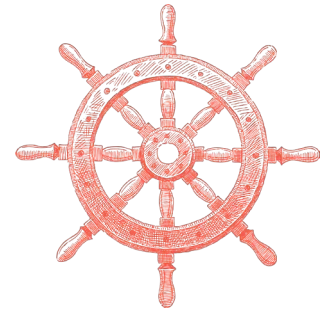
Infused Water | \$21 PER PERSON FOR 8 HOURS | \$16 PER PERSON FOR 4 HOURS

- Watermelon, chili, mint
- Dragonfruit, mango, key lime
- Florida citrus



BOXED LUNCH

- Boxed lunches are intended for off-property outings only.
- Minimum order 10.



Lunch on the Run

SALAD | CHOOSE ONE

Southern style potato salad

Tropical fruit salad

Island mac salad

SANDWICH | CHOOSE ONE

Calypso spiced chicken club, smoked bacon, ham, lettuce, tomato, swiss cheese, key lime mayo, artisan roll

Wood grilled steak sandwich, provolone, red onion, arugula, chimichurri aioli, baguette

Duval grinder, salami, capicola, ham, provolone, mozzarella, sundried tomato olive spread, sesame artisan roll

Key West caprese wrap, mozzarella, roasted tomato, arugula, key lime cilantro pesto

CHEF'S SELECTION OF COOKIE

SEASONAL WHOLE FRUIT

BAG OF CHIPS

\$42 PER PERSON



PLATED LUNCH

Served between 11am and 2pm.

- Lunches are intended for a maximum of 60 minutes.
- Prices are based on same selection of salad, main course and dessert for all.



Plated Lunch

SALAD | CHOOSE ONE

Four Marlins salad, tender greens, hearts of palm, FL citrus, goat cheese, key lime vinaigrette
Caesar salad, romaine hearts, broken crostini, crispy parmesan, Four Marlins caesar dressing
Homestead salad, mixed greens, heirloom tomato, cucumber, red onion, carrot, mango balsamic vinaigrette

MAIN | CHOOSE ONE

Wood fired cauliflower, geechie boy grits, charred salsa verde | **\$48 PER PERSON**

Bahamian whiskey chicken, bonaito mash, tomatillo relish | **\$56 PER PERSON**

Golden mahi mahi, jupiter rice grits, grilled seasonal fruit and heirloom tomato salad, maple white balsamic vinaigrette | **\$58 PER PERSON**

Beef short rib, creole sauce, wood fired asparagus | **\$59 PER PERSON**

DESSERT | CHOOSE ONE

Key lime pie

Flourless chocolate cake

Hummingbird cake

Guava cheesecake

BEVERAGES

Freshly brewed regular and decaffeinated coffee

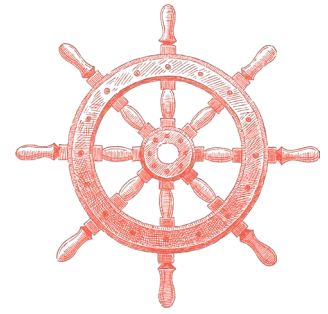
Selection of premium hot teas

Freshly brewed iced tea



BUFFET LUNCH Served between 11am and 2pm.

- Lunches are intended for a maximum of 60 minutes.
- Additional \$6 per person for each additional 1/2 hour of service.
- All chef-attended stations will be charged \$175 chef fee.
- Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.



Southernmost BBQ

SALADS

Four marlins salad bar, tender greens, Florida citrus, hearts of palm, avocado, goat cheese, red onion, Key West citrus vinaigrette

BBQ Potato Salad, hardboiled egg, celery seed, smoked paprika

Rolls & Butter

MAINS

Grilled black angus burger and black bean burger

bourbon onions, fresh onion, iceberg lettuce, red onion, tomato, pickles,
american and cheddar cheese, brioche bun

Whiskey chicken

SIDES

Roasted corn on the cob, frogmore butter

Braised callaloo

DESSERTS

Key lime tarts

Hummingbird cupcakes

BEVERAGES

Freshly brewed regular and decaffenaited coffee, selection of premium hot teas

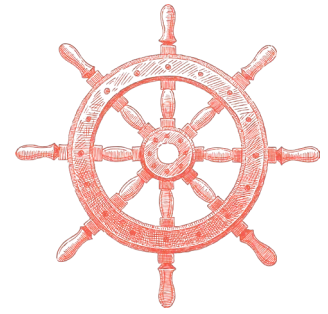
Freshly brewed iced tea

\$65 PER PERSON



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Keys Influence

SOUP & SALADS

Bahamian conch chowder

Caesar salad bar, chopped romaine lettuce, aged parmesan, parmesan sbrisolona, Four Marlins caesar dressing

Roasted white sweet potato salad, pineapple, toasted coconut, peppers, scallions, key lime mayo

Pigeon pea salad, pork belly, peanut, mango, red onion, sweet peppers, mango vinaigrette

MAINS

Island spiced fresh catch, charred tomatillo salsa verde

1855 New York strip, creole sauce

SIDES

Recaito grilled asparagus

Spiced rum orange ginger glazed maduros

Sweet Rolls

DESSERTS

Key lime tarts

Moon Pies

BEVERAGES

Freshly brewed regular and decaffenaited coffee, selection of premium hot teas

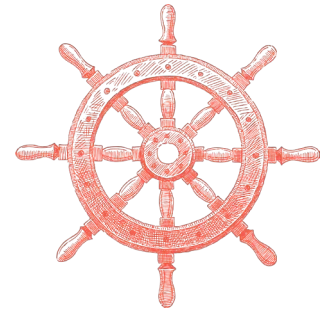
Freshly brewed iced tea

\$70 PER PERSON



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Build a Buffet

SALAD BAR

Mixed greens, Florida citrus, hearts of palm, cucumber, red onion, goat cheese, almonds, key lime vinaigrette

Sweet rolls & butter

SOUP OR SALAD | CHOOSE ONE

Bahamian conch chowder

Sweet corn bisque, french onions, white truffle oil

Chili-lime seafood chowder

Smoky tomato bisque

BBQ potato salad, hardboiled egg, celery seed, smoked paprika

Roasted white sweet potato salad, pineapple, toasted coconut, peppers, scallions, key lime mayo

Pigeon pea salad, pork belly, peanut, mango, red onion, sweet peppers, mango vinaigrette

Bahamian cucumber salad

MAINS | CHOOSE TWO

Calypso rubbed beef short rib, creole sauce

Whisky chicken, charred tomatillo relish

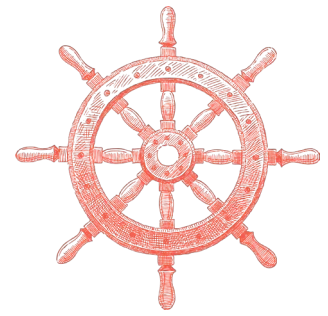
Roasted spiced pork, spiced rum orange glaze

Wood fired chef's catch, charred citrus mustard sauce



BUFFET LUNCH Served between 11am and 2pm.

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Build a Buffet (cont.)

SIDES | CHOOSE TWO

Root vegetable barbacoa

Roasted sweet corn esquites, spicy mayo, queso fresco, cilantro

Salt potatoes, key lime butter

Fingerling potatoes, low country shrimp butter

Jupiter rice grits

Island onion casserole

DESSERT | CHOOSE TWO

Key lime pie

Flourless chocolate cake

Hummingbird cake

Guava cheesecake

BEVERAGES

Freshly brewed regular and decaffeinated coffee

Selection of premium hot teas

Freshly brewed iced tea

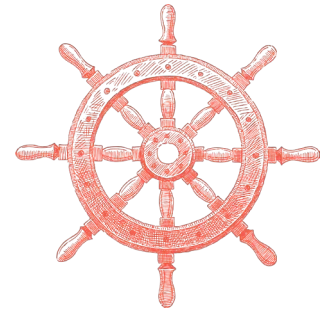
\$79 PER PERSON



BUFFET LUNCH

Served between 11am and 2pm.

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- Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.



Stations Buffet

SALAD STATIONS

Salad bar with mixed greens, Florida citrus, hearts of palm, cucumber, red onion, goat cheese, almonds, key lime vinaigrette

Bahamian Cucumber Salad

Roasted sweet potato salad, pineapple, toasted coconut, local honey, golden raisin, sour orange – barrel aged maple vinaigrette

Sweet rolls & butter

SLIDERS | CHOOSE ONE

Coastal burger, lettuce, tomato, onion, aged cheddar

Crab cake, heirloom tomato, creamy cucumber salad **ADD \$10 PER PERSON**

PROTEIN STATION

Ancho rubbed wagyu short rib

White BBQ jerk chicken

Calypso spiced mahi mahi

SIDES

Roasted sweet corn esquites, spicy mayo, queso fresco, cilantro

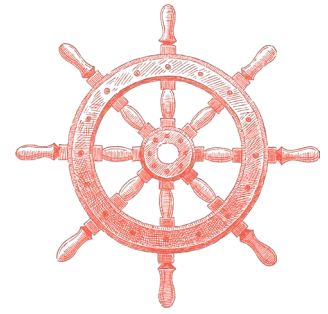
Salt potatoes, key lime butter

Roasted sweet plantains



BUFFET LUNCH Served between 11am and 2pm.

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- Additional \$6 per person for each additional 1/2 hour of service.
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Stations Buffet (cont.)

DESSERTS

Key lime pie

Flourless chocolate cake

Hummingbird cake

BEVERAGES

Freshly brewed regular and decaffenaited coffee

Selection of premium hot teas

Freshly brewed iced tea

\$75 PER PERSON



RECEPTION

- All chef-attended stations will be charged \$175 chef fee.



Butler Passed Hors D'oeuvres Minimum order of 25 per selection

CHILLED | \$7 EACH

Poke tuna, green onion, avocado, benne seed
Beef tartare deviled eggs
Green sofrito tuna
Conch salad
Roast pork summer roll
Callaloo kimchi summer roll
Oysters on the half shell
Chilled Key West pink shrimp

HOT | \$8 EACH

Shrimp and grits fritter, red eye gravy
Conch fritters, island sauce
Spiced rum calypso short ribs
Island vegetable curry skewer
Mini lobster empanadas, sweet corn pudding
Whiskey chicken satay
Jerk spiced beef, mango mustard

Displays

CRUDITÉ RAW AND WOOD FIRED | RAW

English cucumber
Baby heirloom tomato
Seasonal field beans
Embered onion dip
| **WOOD FIRED**
Green sofrito asparagus
Garlic marinated broccolini
Cilantro pesto yellow squash
\$335 PER 25 GUESTS

CHIPS, DIPS AND THINGS

Pimento cheese
Embered onion dip
Smoked fish dip
Traditional hummus
Potato chips
Naan bread
Pita chips
Crackers
\$340 PER 25 GUESTS

CHEESE LOVER

Regionally source cheeses
Embered onion dip
Dried fruits and assorted nuts
Fruit preserves
Breads and crackers
\$430 PER 25 GUESTS

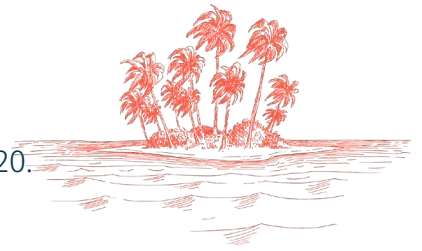
SMOKED AND CURED

Selection of smoked and cured meats
Mustards
Fruit preserves
Crostinis and grilled breads
\$480 PER 25 GUESTS



RECEPTION

- All chef-attended stations will be charged \$175 chef fee.
- Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.



Action Stations

SHELL SHACK six pieces per person | **\$50 PER PERSON**

Chef's catch ceviche, lime chili, herbs

Peel-n-eat Key West pinks, comeback sauce

Florida oysters on the half shell

Grilled pineapple mignonette, bahamian red sauce, horse radish, lemon

Additions at market price:

King crab

Snow crab

Lobster tails

TAQUERIA three tacos per person | **\$32 PER PERSON**

Roasted chef's catch, cilantro crema, green papaya slaw

Green sofrito rubbed skirt steak, salsa verde

Pulled chicken, pico de gallo, crema

Chips and salsa

SLIDE DOWN DUVAL three sliders per person | **\$35 PER PERSON**

Fried chicken sliders, creole tomato bacon jam, black pepper ranch, cucumbers

Coastal burger sliders, lettuce, tomato, onion, pickles, aged pimento cheese

Fresh catch, blackened, heirloom tomato, creamy cucumber onion salad

CHOWDER SHOP | **\$23 PER PERSON**

Chili-lime seafood chowder

Conch chowder

Sweet corn chowder

POKE STOP served with rice, tender greens and seaweed salad | **\$29 PER PERSON**

Ahi tuna

Wahoo

White tuna

Sauces: traditional poke, citrus ponzu, old house vinaigrette with truffle oil, spicy mayo

Toppings: crispy garlic, crispy shallot, seaweed seasoning



RECEPTION

- All chef-attended stations will be charged \$175 chef fee.
- Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.



Carving Stations all served with bread and butter

Ancho rubbed wagyu short ribs | **\$28 PER PERSON**

White bbq jerk chicken | **\$22 PER PERSON**

Green sofrito rubbed skirt steak | **\$30 PER PERSON**

Calypso spiced ahi tuna | **\$26 PER PERSON**

Citrus grilled mahi mahi | **\$25 PER PERSON**

Whole pit-style suckling pig | **\$26 PER PERSON**

Carving Station add ons

Root vegetable barbacoa | **\$12 PER PERSON**

Roasted sweet corn esquites, spicy mayo, queso fresco, cilantro | **\$11 PER PERSON**

Salt potatoes, key lime butter | **\$12 PER PERSON**

Fingerling potatoes, low country shrimp butter | **\$14 PER PERSON**

Yellow dent corn grits | **\$12 PER PERSON**

Island onion casserole | **\$12 PER PERSON**

Dessert Stations

KEYS SWEET KEYS | **\$28 PER PERSON**

Key lime pie

Banana rum tarts

Pineapple upside down cake

BEACH BONFIRE | **\$26 PER PERSON**

S'mores

Hummingbird cupcakes

Grilled pound cake



PLATED DINNER

- Prices are based on same selection of salad, main course and dessert for all.
- If you wish to offer more than one entree to your guests, please see catering policies for pricing.



Plate Dinner

SOUP OR SALAD served with rolls & butter | CHOOSE ONE

Four Marlins salad, tender greens, hearts of palm, FL citrus, goat cheese, key lime vinaigrette
Caesar salad, romaine hearts, broken crostini, crispy parmesan, Four Marlins caesar dressing
Wedge salad, bacon, bleu cheese, heirloom tomato, red goddess dressing
Sweet corn bisque, french onions, white truffle oil
Bahamian conch chowder

APPETIZER ADD ON | CHOOSE ONE

Key West pink shrimp, bahamian red sauce | **+\$20 PER PERSON**

Conch fritters, low country tartar sauce | **+\$18 PER PERSON**

Blistered shishito peppers key lime sea salt | **+\$16 PER PERSON**

MAIN | CHOOSE ONE

Wood fired cauliflower, geechie boy grits, charred salsa verde | **\$80 PER PERSON**

Bahamian whiskey chicken, bonaito mash, tomatillo relish | **\$85 PER PERSON**

Golden fresh catch, jupiter rice grits, grilled seasonal fruit and heirloom tomato salad, maple white balsamic vinaigrette | **\$90 PER PERSON**

Beef short rib, creole sauce, wood fired asparagus | **\$95 PER PERSON**

Key West pink shrimp, yellow corn grits, bacon, heirloom tomato | **\$92 PER PERSON**

DESSERT

Key lime pie and chocolate peanut tart duo

BEVERAGES

Freshly brewed regular and decaffeinated coffee

Selection of premium hot teas



BUFFET DINNER

- All chef-attended stations will be charged \$175 chef fee.
- Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.



Key West Beach Party

SOUP & SALADS

Salad bar with mixed greens, baby heirloom tomato, english cucumber, pickled red onion, grilled pineapple, sweet peppers, queso fresco, mango balsamic, jalapeno cilantro buttermilk dressing
Roasted white sweet potato salad, pineapple, toasted coconut, peppers, scallions, key lime mayo
Bahamian cucumber salad
Cuban bread and butter

MAINS

Whiskey chicken, charred tomatillo relish
Golden mahi mahi, citrus mustard sauce
Whole roasted pig carving station
Salsa verde, blood orange mango bbq, white bbq
Hawaiian sweet rolls

SIDES

Aged cheddar mac and cheese, buttery bread crumbs, green onions
Callaloo

DESSERTS

Key lime tarts
Chocolate peanut tarts
Hummingbird cupcakes

BEVERAGES

Freshly brewed regular and decaffenaited coffee, selection of premium hot teas
Freshly brewed iced tea

\$155 PER PERSON



BUFFET DINNER

- All chef-attended stations will be charged \$175 chef fee.
- Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.



Land and Sea Buffet

SOUP & SALADS

Salad bar with mixed greens, hearts of palm, red onion, english cucumber, Florida citrus, goat cheese, key lime vinaigrette

Green papaya, cucumber, carrot, jicama, red onion, cashew, mango balsamic

Fire dance salad, pipe rigate, lobster, crawfish, sweet corn, celery, herbs, coconut curry vinaigrette

Artisan bread & butter

MAINS

Chef's catch, fennel salad, Florida citrus

Spiced pork loin, rum glaze, maduros

Green sofrito rubbed rib eye carving station

Roasted pineapple, mojo demi glaze

SIDES

Recaito rubbed grilled jumbo asparagus

Roasted sweet potatoes, rum sorghum

DESSERTS

Key lime tarts

Chocolate peanut tarts

Hummingbird cupcakes

BEVERAGES

Freshly brewed regular and decaffenaited coffee, selection of premium hot teas

Freshly brewed iced tea

\$165 PER PERSON



STATIONS DINNER

- All chef-attended stations will be charged \$175 chef fee.
- Minimum of 30 guests. Surcharge of \$450 applies for groups under 30.



Island Life

CHOOSE THREE SALAD/SIDE STATIONS

FOUR MARLINS SALAD BAR

Four Marlins salad, baby greens, hearts of palm, red onion, cucumber
Florida citrus, key lime vinaigrette
Caesar salad, romaine hearts, parmesan sbrisolona, parmesan
Four Marlins caesar dressing

ISLAND SALAD BAR

Mixed greens, baby heirloom tomatoes, cucumber, pickled red onion,
grilled pineapple, sweet peppers, queso fresco, mango balsamic,
jalapeño cilantro buttermilk dressing
Fire dance salad, crawfish, lobster, pipe rigate, sweet corn, celery,
herbs, curry vinaigrette

ROASTED VEGETABLES ACTION STATION

Root vegetable barbacoa
Island Onion Casserole
Roasted sweet corn esquites
Spicy mayo, queso fresco, cilantro

STRAW MARKET POTATO BOIL

Salt potatoes
Key lime butter
New potatoes
Creole sauce
Fingerling potatoes
Frogmore butter

BUBBA'S RICE ACTION STATION

Tropical sticky rice
Ol' Fuskie crab rice
blue crab, bacon
Jupiter rice grits



STATIONS DINNER

- All chef-attended stations will be charged \$175 chef fee.
- Minimum of 30 guests. Surcharge of \$450 applies for groups under 30.



Island Life (cont.)

CHOOSE ONE ENTRÉE SEAFOOD STATION

BIG FIN

Green sofrito spiced ahi tuna
sweet pepper escabeche, Florida citrus - fennel salad

WOODFIRED FLORIDA SHELLFISH

Key West pink shrimp
key lime butter
Florida oysters
frogmore butter
Warm water lobster tail
green garlic lemon butter

SHELL SHACK

Chilled Key West pink shrimp
Oysters on the half shell
King crab legs
cocktail sauce, lemons

CARVING STATION INCLUDED

Recaito spiced skirt steak
Whiskey chicken
Cuban bread and butter

DESSERT INCLUDED

Key lime pie tartlets
Hummingbird cupcakes
Flourless chocolate cakepops

BEVERAGES INCLUDED

Freshly brewed regular and decaffenaited coffee
Selection of hot teas

\$215 PER PERSON

